

## *Salads*

### **Chef's Organic Garden Salad (V)**

Grilled vegetables, olives, organic tomato, pine nuts, marinated artichoke  
choice of organic pesto, French vinaigrette, balsamic vinaigrette, Italian vinaigrette  
or blue cheese dressing

*Twenty six*

### **Classic Caesar Salad**

Focaccia croutons, parmesan shavings, bacon bits

*Twenty six*

*Add*

Beef Tenderloin – *Thirty*

Grilled tiger prawns – *Twenty five*

Grilled chicken breast – *Twenty*

### **Pomello Salad (V)**

Baby cabbage, peanut dressing

*Twenty four*

### **Mixed Green Garden Salad (V)**

Goat cheese, walnuts, raspberry dressing

*Twenty six*

### **Crustacean Salad**

Scallop, prawn, lobster, clams, hazelnut vinaigrette

*Forty eight*

## *Starters*

### **Carpaccio Cipriani**

Garden rocket salad, pine nuts, parmesan, truffle vinaigrette

*Thirty four*

### **Quatre Epices Seared Foie Gras**

Braised lentil, asparagus, sauce jerez


*Forty eight*

### **Assiette of Tuna**

Tartar, Niçoise, seared, khulafila

*Forty two*



Organic Garden Dishes (V) Vegetarian  Spicy

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Price is subject to ten percent service charge and applicable goods and service tax

## *Soups*

### **Maldivian Lobster Bisque**

Half lobster tail

*Thirty two*

### **Spicy Thai (V)**

Vegetables, shitake, corriander, chilli,  
coconut milk

*Twenty six*

### **Oxtail Consommé**

Oxtail tortelino, root vegetables

*Twenty four*

## *Homemade Pasta and Risotto*

### **Smoked Duck Breast Agnolotti**

Prunes, smoked bacon, Chablis sauce

*Forty five*

### **Black Truffle Capellini (V)**

Capellini pasta, black truffle, chives, asparagus

*Thirty five*

### **Lobster Risotto**

Butter poached lobster tail, chorizo, parmesan cheese

*Fifty five*

### **Spaghetti Vongole**

Garlic, sauvignon blanc, chili, parsley

*Thirty two*

### **Spinach Truffle Risotto**

Seared scallops, garlic foam

*Forty eight*

### **Gnocchi alla Sorrentina (V)**

Cherry tomatoes, kalamata olives, garden basil


*Twenty six*

### **Fettuccini Genovese (V)**

Fresh fettuccini pasta, homemade organic pesto

*Twenty six*



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## ***Grilled Fish and Seafood***

### **Job Fish Fillet**

Local vegetable, coconut curry sauce  
served steamed or grilled

*Forty two*

### **Sauté Jumbo Prawns**

Asian wok noodles, bok choy, fresh coriander

*Forty eight*

### **Seared Tuna Loin**

Smoked tuna crust potato, candy ginger, curry leaves

*Forty five*

### **Whole Grilled Lobster**

Black linguini, lobster sauce, fresh herbs

*One hundred sixty five*

## ***Grilled Meat and Poultry***

### **Grilled Angus Beef Tenderloin Rossini Classic**

Celeriac puree, mixed vegetables, seared foie gras, black truffle jus

*One hundred fifteen*

### **French Duck Breast**

Roasted duck breast, beluga lentils, kumquat compote

*Sixty five*

### **Tasting of Iberico Pork**

Tenderloin, cheek, crispy belly, pork sausage  
pea puree, choucroute

*Sixty*

### **Crusted Loin of Lamb**

Cumin jus, chickpea, spicy couscous

*Sixty five*

### **Grilled Angus Beef Striploin “Café de Paris”**

Café de Paris butter, pomme allumette, Blue cheese tomato


*Sixty five*

### **Corn Fed Chicken Breast**

Mixed vegetables, mashed potatoes, mushroom, Madeira sauce

*Fifty five*



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## *Side Dishes*

White rice, sautéed spinach, creamed spinach, roasted pumpkin, sautéed potatoes, steamed vegetables, grilled asparagus, green beans, mashed potatoes, French fries

*Each ten*

## *Indian Ocean & Asian Specialties*

### **Singaporean Laksa**

Egg noodles, local seafood, garden vegetables

*Forty five*

### **Stir Fried Beef in Black Bean Sauce**

Beef tenderloin, green peppers, black bean sauce, wok fried noodles

*Thirty five*

### **Maldivian Vegetable Curry (V)**

Local vegetables, coconut rice, mild curry sauce  
chapatti, papadam


*Thirty two*

### **Stir Fried Vegetable Chow Mein (V)**

Fried noodles, crisp garden vegetables, stir fry sauce

*Thirty two*



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## *Desserts*

### **Maldivian coconut crème brûlée**

Local Island burnt coconut cream custard, curry leaves and cashew nut biscotti with caramelized banana

*Twenty four*

### **Snickers bar**

With Nougat, salted peanut brittle crisps

*Twenty four*

### **Strawberry cheese cake 'Baked Alaska'**

with arugula sorbet and coconut crackers

*Twenty four*

### **Chocolate sampler - for two**

Lemongrass macaroon, flourless dark chocolate cake, bitter chocolate sorbet cone, frozen chocolate soufflé, chilled cocoa honeycomb pop

*Forty*

### **Charlotte exotique**

Maldivian Coconut and lime dacquoise, tropical cremeux, tamarind jam, mango and cilantro crue, coconut nougatine, lemon and lime mousse, passion fruit glacage with a pineapple sherbet

*Twenty two*

### **Café gourmand**

Pistachio crème brûlée, chocolate delice, espresso semi freddo and coconut japonaise

*Twenty four*

### **Seasonal fresh fruit platter**

with a selection of fruit sorbets


*Twenty seven*

### **Selection of International cheeses**

with house made crackers and fruit spiced chutney

*Thirty nine*



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## *Homemade Sorbets and Ice creams*

### *Sorbets*

Apricot, Coconut, Coriander, Dark chocolate, Earl grey tea,  
Guava, Kiwi, Lemon basil, Lemongrass, Lime, Lychee, Mango, Passion fruit, Pina colada, Pineapple,  
Pomegranate, Raspberry, Screw pine, Strawberry, Tamarind, Watermelon, White peach

### *Ice cream*


Avocado, Banana, Caramel, Cardamon, Cinnamon, Coconut, Coffee, Dark chocolate, Green tea, Hazelnut,  
Honey, Kulfi, Lemon curd, Mango, Mascarpone, Nougat, Pistachio, Red wine, Rum and raisins,  
Salted caramel, Star anise, Stracciatella, Strawberry, Vanilla, Yoghurt

*Each Scoop Six dollars with choice of one Topping*

### *Toppings*

Berry compote, Caramel sauce, Chocolate chips, Chocolate crumbles, Chocolate shavings,  
Homemade muesli, Hot chocolate fudge, Mango coulis, Mixed fruit salad, Raspberry coulis,  
Roasted mixed nuts, Strawberry coulis, Vanilla coulis, Whipped cream



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## *Cold Sweet Temptations*

### **Siberian Frost**

Kalamanzi sorbet with vodka

### **Irish Tale**

Dark chocolate sorbet with Bailey's

### **Mexican Story**

Guava sorbet with Tequila

### **Caribbean Night**

Pineapple sorbet with Malibu

### **Scottish Highland**

Raspberry sorbet with Drambuie

### **Italian Break**


Coffee ice cream with Galliano

### **Moulin Rouge**

White peach sorbet with Champagne

*Each Twenty*



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## *Sweet and Fortified Wine by the Glass*

### **Sweet Wine** (*one hundred fifty ml*)

Trivneto Birds & Bees, Mendoza, Argentina

*Eight*

Finca Las Moras Late Harvest Viognier, San Juan, Argentina

*Thirteen*

### **Ports** (*sixty ml*)

Ferreira Twany Port

*Nine*

Niepoort LBV Porto

*Nine*

Ferreira 10 years old Twany

*Twelve*

Taylor Viantage Port 1945

*One hundred fifty four*

### **Sherries** (*thirty ml*)

Lustau Reserva Mnzanilla

*Nine*

Lustau Reserva Fino

*Nine*

Lustau Reserva Amonthylado

*Nine*

Lustau Solera Reserva Pedro Ximene

*Twelve*

## *Digestif* (*each thirty ml*)

### **Eau de vie & Grappa**

#### **Eau de vie**

De Poire Williams

*Nine*


#### **Grappa**

Grappa Veneta

Grappa Di Amarone

*Each Nine*



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## Cognac, Armagnac and Calvados

Hennessy V.S.O.P

*Twelve*

Remy Martin V.S.O.P

*Fourteen*

Hennessy X.O

*Fifty five*

Bras Armagnac 1975

*Twenty two*

Boulard Grand Solage Leriche

*Nine*

## ***Liqueur*** (each thirty ml)

Frangelico

Xante

Desbois

Tia Maria

Sambuca

Amaretto de Saronno

Bailey's Irish cream

Cointreau

Grand Marnier

D.O.M. Benedictine

Drambuie

Galliano

Kahlua

Watermelon Liqueur

Southern Comfort

Canton Ginger

*Each Nine*

## ***Blended Whiskey*** (each thirty ml)

Johnnie Walker Black

*Nine*

Chivas Regal

*Nine*

Dimple

*Nine*

Ballantine's Gold Label

*Twelve*

Haig, 15 years old

*Eighteen*


Royal Salute

*Forty*

Johnnie Walker Blue Label

*Forty*



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## ***Malt Whiskey (thirty ml)***

Glenfiddich 12 years	<i>Twelve</i>
Macallan 12 years	<i>Twelve</i>
Glenlivet 12	<i>Twelve</i>
Cardhu 12 years	<i>Twelve</i>
Glenmorangie 10 years	<i>Twelve</i>
Laphroaig 10 years	<i>Twelve</i>
Talisker 10 years	<i>Twelve</i>
Aberlour 'a'Bunadh	<i>Fourteen</i>
Glendronach Sherry Cask	<i>Fourteen</i>
Bowmore Darkest	<i>Eighteen</i>
Highland Park 18 years	<i>Twenty</i>
Lagavulin 16 years	<i>Twenty five</i>
Springbank 15 years	<i>Twenty five</i>
Cragganmore, 1984	<i>Thirty</i>
Glenlivet 21 years	<i>Thirty five</i>
Rosebank 20	<i>Fifty</i>
Macallan 21	<i>Sixty</i>
Springbank 18 years	<i>Fifty five</i>
Springbank 21 years	<i>Ninety five</i>

## ***Other Whiskey (thirty ml)***

John Jameson Irish	<i>Seven</i>
Canadian Club	<i>Seven</i>
Suntory Royal	<i>Sixteen</i>
Irish Malt	<i>Sixteen</i>
Bushmills	<i>Sixteen</i>



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