

A P P E T I Z E R

Maldivian Tuna Tartare with Avocado 40

Yuzu Soy Vinaigrette, Mango Ginger Puree, Sesame Seeds, Coriander

Peruvian Style Ceviche (S) 38

Reef Fish, Baby Squid, Octopus, Tomatoes, Jalapeno, Tiger Milk Dressing

Maldivian Rock Lobster (S) 72

Mango, Chili Salsa, Heart of Lettuce, Lemongrass Dressing

Half Board Supplement Applicable 25

Maldivian Tuna Nicoise 56

Seared Tuna, Olives, Potato, Cherry Tomato, French Beans, Quail Egg, Anchovies

Tiger Prawn Cocktail 49

Avocado, Iceberg Lettuce, Cocktail Dressing

Sashimi Mariawase 88

Salmon, Yellow Fin Tuna, Scallop, Hamachi Yellow Tail, Amaebi - Sweet Shrimp

Sweet Pickled Ginger, Wasabi, Shoyu

(P) Pork | (V) Vegetarian | (VG) Vegan | (G) Gluten Free | (D) Dairy Free | (N) Contains Nuts | (S) Spicy

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W A R M S T A R T E R

Crispy Jumbo Prawn (N) 48

Green Mango Salad, Signature "V" Sauce

Pan-seared Sea Scallop 42

Crustacean Emulsion, Artichoke Purée, Truffle Oil

Quick Seared Maldivian Tuna (S) 42

Mango, Avocado, Tangy Citrus Dressing, Espelette Chili

Pan-fried Foie Gras 48

Apple And Passion Fruit Compote, Duck Jus

Slow-baked Warm Aubergine (V) 34

Cherry Tomatoes, Basil, Mozzarella, Roasted Pine Nuts

Malaysian Satay (N) 34

Cucumber, Onion, Rice Cake, Peanut Sauce
Choice of Marinated Chicken, Beef or Lamb

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S A L A D

Caesar Salad (P) 34

Heart of Baby Romaine, Parmesan, Croutons, Pork Bacon

Prawn 39

Grilled Chicken Breast 36

Smoked Salmon 38

Wild Organic Green Salad (V) 32

Mixed Green Leaves, Avocado, Cherry Tomatoes, Cucumber, Olives, Croutons
Lemon Vinaigrette

Burrata Salad (V) 39

Heirloom Tomatoes, Arugula, Basil, Olive Oil Caviar, Aged Balsamic Vinegar

Waldorf Salad 34

Granny Smith Apple, Caramelized Walnuts, Raisin, Celery, Truffle Oil, Mayonnaise

Trio Quinoa Salad 39

Avocado, Heirloom Tomato, Cucumber, Lemon Vinaigrette

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SOUP

Wild Mushroom Velouté (V) 34

Truffle Oil

Lobster Bisque 39

Crab Meat, Chives, Cognac

Peking Duck Consommé 36

Mushroom and Shrimp Dumpling, Spring Onions

Tom Yam Gung 36

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PASTA | RISOTTO

Maine Lobster Tagliatelle (S) 110

Cherry Tomatoes, Garlic, Chili, White Wine, Basil

Half Board Supplement Applicable 45

Linguine Gamberi 44

Prawns, Cherry Tomatoes, Garlic, Extra Virgin Italian Olive Oil

Rigatoni with Wagyu Beef Bolognese 46

Button Mushrooms, Aged Parmesan, Basil

Smoked Mushroom Risotto (V) 38

Shiitake, Chanterelle, Button Mushrooms, Parsley, Parmesan, Truffle Oil

Spaghetti Carbonara 38

Bacon, Mushroom. Parmesan Cheese, Italian Parsley

Penne Arabiatta 34

Cherry Tomato, Fresh Basil, Garlic, Chili, Parmesan Cheese

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BURGERS | SANDWICHES

Wagyu Beef Burger (P) 58

Brioche Bun, Onion, Tomato, Bacon, Gruyere Cheese, Homemade Barbecue Sauce
Half Board Supplement Applicable | 10

Soft Shell Crab Burger (S) 45

Brioche Bun, Soft Shell Crab, Tangy Chili Mayonnaise, Tobiko, Gherkin

Maldivian Yellow Fin Tuna Burger (S) 42

Squid Ink Bun, Seared Tuna, Capers, Lettuce, Tangy Mayonnaise, Espelette Chili

Westholme Wagyu Beef Steak Sandwich 48

Ciabatta Bread, Gruyère Cheese, Caramelized Onion, Arugula Salad, Garlic Mayonnaise

Triple Decker Club Sandwich (P) 37

Fried Egg, Grilled Chicken, Tomato, Lettuce, Bacon, Mayonnaise

Tandoori Chicken Wrap 36

Turmeric Tortilla, Tandoori Chicken, Kechumber Salad, Mint Sauce

Traditional Fish And Chips 42

Tartare Sauce, Green Pea Mash, Lemon Wedges

All Burgers and Sandwiches served with Truffle Fries or Mesclun Salad

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MALDIVIAN SPECIALTY

Dhonhiyala (S) 45

Tuna Curry, Local Style Rice, Fried Moranga Leaves, Green Papaya Salad

Thakuru (S) 48

Octopus, Paratha, Nuts, Rice, Papaya Salad, Morangga Leaf

Radhun (S) 110

Lobster Curry, Coconut And White Rice, Papaya Salad, Morangga Leaf

Half Board Supplement Applicable 45

INDIAN CUISINE

Butter Chicken Masala 49

Indian Tandoori Chicken, Onions, Tomato Gravy, Cashew Nut Butter

Vegetarian Thali (V) 40

Palak Paneer, Broccoli, Tandoori

All Indian Dishes Served with Basmati Rice, Mango Chutney, Papadum, Raita.

Naan

Plain | Butter 10

Garlic 12

Cheese 15

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RICE | NOODLE

Nasi Goreng Kampong (S) 37

Chef's Made Chili Paste, Prawn, Chicken, Squid, Local Spinach, Crispy Silver Fish

Crab Meat Fried Rice (P) 39

Crab Meat, Barbecued Pork, Spring Onions, Beansprouts

Penang-style Char Kuey Teow 36

Flat Rice Noodle, Beansprouts, Fish Cake, Spring Onions, Tiger Prawn, Squid, Cockle, Chicken

Malaysian Mee Goreng 38

Yellow Noodle, Beancurd, Beansprouts, Spinach, Egg, Prawn, Squid, Potato

Singapore Hokkien Mee 38

Yellow and Rice Noodle, Prawn, Squid, Fish Cake, Spring Onions

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SEAFOOD

Patagonian Toothfish 72

Mushrooms Fricassee, Roasted Baby Potato, Green Asparagus, Black Truffle Sauce

Half Board Supplement Applicable 25

Mediterranean-style Sea Bass 56

Clams, Mussels, Baby Squid, Vine Ripe Tomatoes, Basil

Jumbo River Prawn Har Lok Style 46

Signature "Har Lok Glaze", Ginger, Spring Onions, Steamed Jasmine Rice

POULTRY

"Au Chapon Bressan" French Farmed Chicken 54

Slow-cooked, Fava Beans, Carrot Vichy, Sautéed Spinach, Morel Mushroom Sauce

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FROM THE GRILL

SEAFOOD

Maldivian Yellow Fin Tuna 49

Atlantic Salmon 56

Whole Maldivian Reef Fish (400 Gm - 600gm) 65

Grilled With Authentic Maldivian Spices

Maldivian Live Lobster (100gm) 24

Grilled Or Thermidor

**Half-Board Credit Non-Applicable*

Grilled Seafood Platter 180

Maldivian Lobster, King Prawn, Scallop, Squid, Reef Fish

**Half-Board Credit Non-Applicable*

BEEF

Westholme Wagyu Beef Sirloin Mbs 6-7 (300g) 148

Half Board Supplement Applicable 60

Westholme Wagyu Beef Tenderloin Mbs 3-5 (280g) 128

Half Board Supplement Applicable 50

Westholme Wagyu Beef Rib Eye Mbs 3-5 (300g) 118

Half Board Supplement Applicable 30

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FROM THE GRILL

PORK (P)

Snake River Farm Kurobuta Pork Rack (300g) 88

LAMB

Great Southern Lamb Rack (300g) 78

SAUCE

(Choice of Two)

Peppercorn Sauce | Black Truffle Sauce | Bearnaise | Bordelaise
Lemon Butter | Garlic Butter | Maldivian Spicy Sauce

SIDE DISH

Truffle Fries | Mashed Potato | Fine Beans 12

Sautéed Spinach | Broccoli 12

Mushrooms | Green Asparagus 14

Mesclun Salad | Arugula 10

Pita Bread 6

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DESSERT

Dark Valrhona Chocolate Cake 25

Cocoa, Almond Ice Cream Bar

Caramelized Pecan Tart (N) 24

Homemade Caramel Ice Cream

Classic Vanilla Crème Brûlée 22

Raspberry Furrow, Fresh Raspberry

Red Velvet Cake 25

Cream Cheese Frosting, Fresh Raspberry

Ice Cream

Vanilla, Strawberry, Coffee, Belgian Chocolate

Sorbets

Peach, Lemon, Raspberry, Guava

8 | Scoop

Cheese Platter (N) 68

Allesse Cheese Platter

Fruit Bread, Dried Fruits, Nuts, Grapes, Homemade Chutney

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Mushroom Soup 🥕 12
Parmesan and emmental cheese toast

The Cobb Salad 15
Tomato, chicken, cucumber, corn, egg, avocado

Green Pea Risotto 16
Chicken chunk, mushroom, parmesan

Croque Monsieur 🐷 15
Ham, cheese, French fries, mayonnaise, ketchup

Hot Dog 15
Chicken sausage, French fries, mayonnaise, ketchup

Cheese Burger 🐷 18
Beef patty, bacon, lettuce, tomato, French fries

Spaghetti with Meatball 15
Beef meatball, cherry tomato, sweet basil

Egg Fried Rice 15
Seafood, spring onions, vegetables

Mini Pizza Margherita 🥕 14
Tomato sauce, mozzarella and basil

Fruit Salad 12
Wild berries, orange syrup

Ice Cream 8 per scoop
Vanilla, chocolate, strawberry



🥕 Vegetarian 🐷 Pork

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Only applicable for Children under 12 years old. Children with meal package can choose 1 main dish with 1 dessert from the kids menu. Additional items will be charged.

