



# A P P E T I Z E R

## **Maldivian Tuna Tartare with Avocado (G) 42**

Yuzu soy vinaigrette, mango ginger puree, sesame seeds, coriander

## **Maldivian Rock Lobster (S) 72**

Mango, chili salsa, heart of lettuce, lemongrass dressing

Half Board Supplement Applicable 25

## **Maldivian Tuna Nicoise 40**

Seared tuna, olives, potato, cherry tomato, french beans, quail egg, anchovies

## **Tiger Prawn Cocktail 49**

Avocado, iceberg lettuce, cocktail dressing

*(P) Pork | (V) Vegetarian | (VG) Vegan | (G) Gluten Free | (D) Dairy Free | (N) Contains Nuts | (S) Spicy  
All our produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a team member for assistance.*

*All prices are in US Dollars and are subject to service charge and applicable taxes.*

# W A R M   S T A R T E R

## **Crispy Jumbo Prawns (N) (G) 44**

Green mango salad, signature" V" sauce

## **Pan-seared Sea Scallop 42**

Crustacean emulsion, artichoke purée, truffle Oil

## **Pan-fried Foie Gras 48**

Apple and passion fruit compote, duck Jus

## **Malaysian Satay (N) (G) 34**

Cucumber, onion, rice cake, peanut sauce  
choice of marinated chicken, beef or lamb

*(P) Pork | (V) Vegetarian | (VG) Vegan | (G) Gluten Free | (D) Dairy Free | (N) Contains Nuts | (S) Spicy  
All our produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a team member for assistance.*

*All prices are in US Dollars and are subject to service charge and applicable taxes.*

# SALAD

## **Caesar Salad (P) (G) 34**

Heart of baby romaine, parmesan, croutons, pork bacon

## **Prawn 39**

## **Grilled Chicken Breast 36**

## **Smoked Salmon 38**

## **Wild Organic Green Salad (V) (G) 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 (V) 34**

Granny smith apple, caramelized walnuts, raisin, celery, truffle oil, mayonnaise

*(P) Pork | (V) Vegetarian | (VG) Vegan | (G) Gluten Free | (D) Dairy Free | (N) Contains Nuts | (S) Spicy  
All our produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a team member for assistance.*

*All prices are in US Dollars and are subject to service charge and applicable taxes.*

# SOUP

## **Wild Mushroom Velouté (V) 34**

Truffle oil

## **Lobster Bisque 39**

Crab meat, chives, cognac

## **Tom Yam Gung 34**

*(P) Pork | (V) Vegetarian | (VG) Vegan | (G) Gluten Free | (D) Dairy Free | (N) Contains Nuts | (S) Spicy  
All our produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a team member for assistance.*

*All prices are in US Dollars and are subject to service charge and applicable taxes.*

# PASTA | RISOTTO

**Maine Lobster Tagliatelle (S) (G) 110**

Cherry tomatoes, garlic, chili, white wine, basil

Half Board Supplement Applicable 45

**Rigatoni with Wagyu Beef Bolognese (G) 46**

Aged parmesan, basil

**Smoked Mushroom Risotto (V) 38**

Shiitake, chanterelle, button mushrooms, parsley,  
parmesan, truffle Oil

**Spaghetti Carbonara (P) (G) 38**

Pork bacon, parmesan cheese, italian parsley

*(P) Pork | (V) Vegetarian | (VG) Vegan | (G) Gluten Free | (D) Dairy Free | (N) Contains Nuts | (S) Spicy  
All our produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a team member for assistance.*

*All prices are in US Dollars and are subject to service charge and applicable taxes.*

# BURGERS | SANDWICHES

## **Wagyu Beef Burger (P) (G) 59**

Brioche bun, onion, tomato, bacon, cheese, homemade barbecue sauce  
Half Board Supplement Applicable | 10

## **Stone Axe Wagyu Beef Steak Sandwich (G) 52**

Ciabatta bread, cheese, caramelized onion, arugula salad, garlic mayonnaise

## **Triple Decker Club Sandwich (P) (G) 38**

Fried egg, grilled chicken, tomato, lettuce, bacon, mayonnaise

## **Tandoori Chicken Wrap (G) 38**

Tortilla, tandoori chicken, mint sauce

All burgers and sandwiches served with truffle fries or mesclun salad

*(P) Pork | (V) Vegetarian | (VG) Vegan | (G) Gluten Free | (D) Dairy Free | (N) Contains Nuts | (S) Spicy  
All our produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a team member for assistance.*

*All prices are in US Dollars and are subject to service charge and applicable taxes.*

# MALDIVIAN SPECIALTY

## **Dhonhiyala (S) (G) 45**

Tuna curry, local style rice, fried moranga leaves, green papaya salad

## **Radhun (S) (G) 110**

Lobster curry, coconut and white rice, papaya salad, moranga leaf

Half Board Supplement Applicable 45

# INDIAN CUISINE

## **Butter Chicken Masala (N) 52**

Indian tandoori chicken, onions, tomato gravy, cashew nut butter

## **Vegetarian Thali (V) 45**

Palak paneer, broccoli, tandoori marinate broccoli, dal makhni

All indian dishes served with basmati rice, mango chutney, papadum, raita

## **Naan (G)**

Plain | Butter 12

Garlic 12

Cheese 15

*(P) Pork | (V) Vegetarian | (VG) Vegan | (G) Gluten Free | (D) Dairy Free | (N) Contains Nuts | (S) Spicy  
All our produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a team member for assistance.*

*All prices are in US Dollars and are subject to service charge and applicable taxes.*



# RICE | NOODLE

## **Nasi Goreng Kampong (S) (G) 35**

Chef's homemade chili paste, prawn, chicken, squid, local spinach, crispy silver fish

## **Penang-style Char Kuey Teow (G) 36**

Flat rice noodle, beansprouts, fish cake, spring onions, tiger prawn, squid, cockle, chicken

## **Malaysian Mee Goreng (G) 38**

Yellow noodle, bean curd, beansprouts, spinach, egg, prawn, squid, potato

*(P) Pork | (V) Vegetarian | (VG) Vegan | (G) Gluten Free | (D) Dairy Free | (N) Contains Nuts | (S) Spicy  
All our produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a team member for assistance.*

*All prices are in US Dollars and are subject to service charge and applicable taxes.*

# SEAFOOD

## **Mediterranean-style Sea Bass 58**

Mussels, baby squid, vine ripe tomatoes, basil

## **Jumbo River Prawn Har Lok Style 46**

Signature “har lok glaze”, ginger, spring onions, steamed jasmine rice

## **Traditional Fish and Chips (G) 42**

Tartare sauce, green pea mash, lemon wedges

# POULTRY

## **“Au Chapon Bressan” French Farmed Chicken 54**

Slow-cooked, beans, carrot vichy, sautéed spinach, mushroom sauce

*(P) Pork | (V) Vegetarian | (VG) Vegan | (G) Gluten Free | (D) Dairy Free | (N) Contains Nuts | (S) Spicy  
All our produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a team member for assistance.*

*All prices are in US Dollars and are subject to service charge and applicable taxes.*

# FROM THE GRILL

## SEAFOOD

**Maldivian Yellow Fin Tuna 49**

**Atlantic Salmon 58**

**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*

## BEEF

**Stone Axe Wagyu Beef Sirloin Mbs 6-7 (300g) 148**

Half Board Supplement Applicable 60

**Stone Axe Wagyu Beef Tenderloin Mbs 3-5 (280g) 138**

Half Board Supplement Applicable 50

**Stone Axe Wagyu Beef Rib Eye Mbs 3-5 (300g) 118**

Half Board Supplement Applicable 30

*(P) Pork | (V) Vegetarian | (VG) Vegan | (G) Gluten Free | (D) Dairy Free | (N) Contains Nuts | (S) Spicy  
All our produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a team member for assistance.*

*All prices are in US Dollars and are subject to service charge and applicable taxes.*

# 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 14**  
**Sautéed Spinach | Mushrooms | Green Asparagus 14**

**Broccoli | Mesclun Salad | Arugula 12**  
**Pita Bread 10**

*(P) Pork | (V) Vegetarian | (VG) Vegan | (G) Gluten Free | (D) Dairy Free | (N) Contains Nuts | (S) Spicy  
All our produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a team member for assistance.*

*All prices are in US Dollars and are subject to service charge and applicable taxes.*

# DESSERT

**Dark Valrhona Chocolate Cake 26**

Cocoa, almond ice cream bar

**Tiramisu 25**

Mascarpone cream, vanilla sponge, chocolate shaving

**Classic Vanilla Crème Brûlée (G) 25**

Raspberry furrow, fresh raspberry

**Red Velvet Cake 25**

Cream cheese frosting, fresh berries

**Lemon Cheese Cake 25**

Citrus merengue, lemon sauce

**Ice Cream (G)**

Vanilla, strawberry, coffee, belgian Chocolate

**Sorbets**

Peach, lemon, raspberry, guava

**8 | Scoop**

**Cheese Platter (N) 68**

Alleosse cheese platter

Fruit bread, dried fruits, nuts, grapes, homemade chutney

*(P) Pork | (V) Vegetarian | (VG) Vegan | (G) Gluten Free | (D) Dairy Free | (N) Contains Nuts | (S) Spicy  
All our produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a team member for assistance.*

*All prices are in US Dollars and are subject to service charge and applicable taxes.*

# VEGETARIAN

## **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 (V) 34**

Granny smith apple, caramelized walnuts, raisin, celery, truffle oil, mayonnaise

## **Wild Mushroom Velouté Soup (V) 34**

Truffle oil

## **Smoked Mushroom Risotto (V) 38**

Shiitake, chanterelle, button mushrooms, parsley, parmesan, truffle oil

## **Vegetarian Thali (V) 45**

Palak paneer, broccoli, tandoori

### **SIDE DISH**

**Truffle Fries | Mashed Potato | Fine Beans 14**  
**Sautéed Spinach | Mushrooms | Green Asparagus 14**

**Broccoli | Mesclun Salad | Arugula 12**  
**Pita Bread 10**

*(P) Pork | (V) Vegetarian | (VG) Vegan | (G) Gluten Free | (D) Dairy Free | (N) Contains Nuts | (S) Spicy  
All our produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a team member for assistance.*

*All prices are in US Dollars and are subject to service charge and applicable taxes.*

**Seasonal Vegetable Soup (V)** 15  
Italian style blended vegetable soup

**Chicken Noodle soup** 15  
Chicken, noodle, clear soup

**Penne or Spaghetti** 15  
With a choice of sauce:  
Bolognese, carbonara or tomato

**Egg Fried Rice** 16  
Chicken, spring onion, vegetables

**Angus Beef Tenderloin** 32  
**Chicken Breast** 18  
**Salmon** 18  
**Catch of the Day** 18

Choose your side dish:  
Mashed potato, broccoli, steamed Rice

**Chocolate Brownie** 15  
**Seasonal Fruit Salad** 12

**Ice Cream** 8 per Scoop  
**Vanilla, Chocolate, Strawberry**

**Ham & Cheese Toast (P)** 15  
Ham, cheese, mustard

**Hot Dog** 15  
Chicken sausage, salad, mayonnaise

**Cheese Burger** 18  
Home made beef pattie, lettuce, tomato

**Chicken Nugget** 15  
Breaded chicken thigh

**Fish Fingers** 15  
Breaded reef fish

*Served with french fries or seasonal salad*



VEGETARIAN



CONTAINS PORK

All our produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a team member for assistance.

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.

All prices are in US Dollars and are subject to service charge and applicable taxes.