

TASTING TABLE

APPETIZER

Thai Chicken Satay (DF, GF, N) Marinated chicken, spicy peanut sauce, acar, fried shallots	34
Vietnamese Fresh Spring Rolls (DF,GF, N) Organic chicken breast, vermicelli noodles, cucumber, basil, mint, coriander, peanut sauce	36
Atlantic Salmon Mosaic (GF) Green gazpacho, pickled carrot, avocado-chili cream, cucumber, compressed apple, dill	40
Maryland Crab Cake Smoked roe gribiche, mango salsa, frisee salad	42
Tuna Tartar Ponzu gel, avocado, radish, cress	42
Burratina (V,GF) Heritage tomatoes, grilled pickled peach, watermelon, tomato consommé	42
Crispy Jumbo Prawns (DF) Green mango salad, house made sweet, sour and chili sauce	46

SALADS

Caesar (P) Romaine lettuce, bacon bits, parmesan shavings, brioche croutons, Caesar dressing	
Plain	34
Roasted Corn-Fed Chicken	36
Chargrilled Prawns	42
Waldorf (GF, N, V) Apple, celery, walnuts, mayonnaise	34
Organic Super Food Salad (V, VG,DF, GF,N) Avocado, cherry tomatoes, beetroot, kale, mint, pea sprouts, hemp seeds, goji berries, seasonal leaves, macadamia, citrus dressing	36
Royal White and Black Quinoa (DF) Avocado, poached egg, edamame beans, tuna tataki, black sesame dressing	39
Maldivian Lobster Salad Baby gem, avocado, mango, radish, dill, miso-orange dressing	72
Half board supplement is applicable	25

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

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SOUPS

Wild Mushroom Cappuccino (V) Black truffle cigar	34
Tom Yum Goong (GF, DF, S) Sour and spicy prawn soup, galangal, lemon grass, kaffir lime leaf	36
Wonton Soup (DF) Double cooked chicken broth, mushroom and chicken wonton	40

SANDWICHES & BURGERS

Falafel Wrap (V) Crispy falafel, hummus, spinach, feta cheese, confit bell peppers, sweet potato fries	36
Club Sandwich (P) Grilled chicken breast, fried egg, bacon, lettuce, tomato, mayonnaise, skinny fries	38
Tuna Melt Tuna salad, cheddar cheese, charcoal sourdough bread, skinny fries	38
Traditional Lobster Roll Maldivian lobster, cabbage, celery, mayonnaise, brioche bun, potato chips	55
Blackmore Wagyu Beef Burger Pretzel bun, caramelized onion, pickled cucumber, aged cheddar, secret sauce, skinny fries	59

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PASTA & RISOTTO

Rigatoni (V) Kale sauce, lemon, ricotta, basil	36
Risotto (V,GF) Forest mushrooms, black truffle, parmesan	38
Culurgiones (V) Mashed potato, ricotta cheese, mint, garlic, roasted tomato sauce	46
Malloreddus (S) Spicy beef sausage ragout, burrata cheese, basil	48
Linguine Maldivian lobster, bisque, cherry tomatoes, lemon, chili, pesto Half board supplement is applicable	95 45

MAINS

Maldivian Grilled Yellow Fin Tuna Steak Green beans, puttanesca butter sauce	56
Black Truffle Corn-fed Chicken Ballotine Pearl barley risotto, mushrooms, burnt onion	58
Gochujang Glazed Atlantic Salmon Charred broccolini, yuzu kosho mayo	66
Snake River Farm Kurobuta Bone-in Pork Chop (GF, P) Beurre blanc, pickled mustard seeds, smoked trout roe, tarragon, chives Half board supplement is applicable	98 45
Patagonian Toothfish Shellfish sauce, brown shrimps, mussels, chorizo, saffron Half board supplement is applicable	102 35
Slow Braised Beef Short Rib (N) Peas, broad beans, mint pesto, garlic purée	116

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ASIAN & LOCAL FAVORITES

Thai green or Red Curry (DF, N, S) Coconut milk, lemongrass, lime leaf, basil, jasmine rice	
Vegetables	36
Chicken	38
Prawns	52
Indonesian Nasi Goreng (N, S) Wok-fried rice, sambal paste, fried egg, prawn crackers, chicken satay, peanut sauce	36
Penang Style Char Kuey Teow (DF, S) Flat rice noodle, beansprouts, fish cake, spring onion, tiger prawn, squid, cockles	36
Phad Thai (DF, N, S) Stir fried rice noodles, tamarind sauce, pickled turnip, tofu, prawns and dry shrimps	42
Vegetarian Thali (V, N, S) Dal makhani, paneer butter masala, tandoori broccoli, basmati rice, mango chutney, poppadum	47
Massaman Beef Cheek (DF, N, S) Southern Thai curry, potato, fried shallots, Jasmine rice	52
Butter Chicken (N, S) Indian tandoori chicken, mildly spicy curry sauce, cashew nuts, butter	52
Tawa Chicken Biryani (GF) Basmati rice, Indian spices, tomato, mango chutney, mint yoghurt, poppadum	54
Radhun (N, S) Lobster curry, Maldivian yellow rice, papaya salad, chapatti	110
Half board supplement is applicable	45
Naan Bread	
Plain Butter Garlic	12
Cheese	15

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FROM THE GRILL

Maldivian Live Lobster (100 grams)	26
Half Board credit is not applicable	
Maldivian Yellow Fin Tuna	49
Maldivian Reef Fish Fillet	52
Atlantic Salmon	58
Tiger Prawns	78
Wagstaff Grass Fed Lamb Rack (300gr)	84
Stone-axe Wagyu Beef Sirloin MBS 6-7 (300gr)	138
Half board supplement is applicable	60
Stone-axe Wagyu Beef Rib Eye MBS 6-7 (300gr)	138
Half board supplement is applicable	60
Stone-axe Wagyu Beef Tenderloin MBS 6-7 (220gr)	142
Half board supplement is applicable	60

Choice of Two Sauces:

Green Peppercorn | Red Wine Jus | Béarnaise | Lemon Butter |
Mushroom-Tarragon

One Side Order

Basmati Rice	12
Steamed Broccoli Green Asparagus Mash Potato French Fries Sautéed Baby Potatoes	14
Fine Beans Sautéed Mushrooms	16

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DESSERTS

Tropical Mango Coconut cake, mango passion cream, fresh mango cubes	25
Dark Valrhona Chocolate Cake Coco almond ice cream bar	25
Tiramisu Mascarpone cream, vanilla sponge, chocolate shavings	25
Classic Vanilla Bean Crème Brûlée Fresh raspberries	25
Red Velvet Cake Cream cheese frosting, fresh berries	28
Ice Cream (Per Scoop) (GF) Vanilla Bean Strawberry Coffee Belgian Chocolate	10
Sorbet (Per Scoop) (DF, GF) Peach Lemon Raspberry Guava	10

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