

TASTING TABLE

APPETIZER

Thai Chicken Satay (DF, GF, N)	36
Marinated chicken, spicy peanut sauce, acar, fried shallots	
Vietnamese Fresh Spring Rolls (DF,GF, N)	38
Organic chicken breast, vermicelli noodles, cucumber, basil, mint, coriander, peanut sauce	
Atlantic Salmon Mosaic (GF)	42
Green gazpacho, pickled carrot, avocado-chili cream, cucumber, compressed apple, dill	
Maryland Crab Cake	46
Smoked roe, gribiche, mango salsa, frisée salad	
Tuna Tartar	44
Ponzu gel, avocado, radish, cress	
Burratina (V,GF)	46
Heritage tomatoes, grilled pickled peach, watermelon, tomato consommé	
Crispy Jumbo Prawns (DF)	53
Green mango salad, house made sweet sour and chili sauce	

SALADS

Caesar (P)	
Romaine lettuce, bacon bits, parmesan shavings, brioche croutons, Caesar dressing	
Plain	36
Roasted Corn-Fed Chicken	38
Chargrilled Prawns	44
Waldorf (GF, N, V)	44
Apple, celery, walnuts, mayonnaise	
Organic Super Food Salad (V, VG,DF, GF,N)	38
Avocado, cherry tomatoes, beetroot, kale, mint, pea sprouts, hemp seeds, goji berries, seasonal leaves, macadamia, citrus dressing	
Royal White and Black Quinoa (DF)	42
Avocado, poached egg, edamame beans, tuna tataki, black sesame dressing	
Maldivian Lobster Salad	74
Baby gem, avocado, mango, radish, dill, miso-orange dressing	
Half board supplement is applicable	25

SOUPS

Wild Mushroom Cappuccino (V) Black truffle cigar	36
Tom Yum Goong (GF, DF, S) Sour and spicy prawn soup, galangal, lemon grass, kaffir lime leaf	38
Wonton Soup (DF) Double cooked chicken broth, mushroom and chicken wonton	41

SANDWICHES & BURGERS

Falafel Wrap (V) Crispy falafel, hummus, spinach, feta cheese, confit bell peppers, sweet potato fries	38
Club Sandwich (P) Grilled chicken breast, fried egg, bacon, lettuce, tomato, mayonnaise, skinny fries	39
Reuben Roasted brisket, emmental cheese, sauerkraut, cumin sour dough bread, skinny fries	56
Traditional Lobster Roll Maldivian lobster, cabbage, celery, mayonnaise, brioche bun, potato chips	58
Blackmore Wagyu Beef Burger Pretzel bun, caramelized onion, pickled cucumber, aged cheddar, secret sauce, skinny fries	61

PASTA & RISOTTO

Tagliatelle (V) (N) Zucchini pesto, pistachio, basil, chili, parmesan cheese	37
Risotto (V,GF) Forest mushrooms, black truffle, parmesan	39
Agnolotti (V) Spinach, ricotta, gorgonzola sauce, parmesan foam	48
Malloreddus (S) Spicy beef sausage ragout, burrata cheese, basil	49
Linguine Maldivian lobster, bisque, cherry tomatoes, lemon, chili, pesto	98
<i>Half board supplement is applicable</i>	45

MAINS

Pan Seared Barramundi Fillet Ginger and carrot puree, beurre blanc, trout roe, chives	56
Maldivian Grilled Yellow Fin Tuna Steak Green beans, puttanesca butter sauce	58
Black Truffle Corn-fed Chicken Ballotine Pearl barley risotto, mushrooms, burnt onion	60
Gochujang Glazed Atlantic Salmon Charred broccolini, yuzu kosho mayo	68
Snake River Farm Kurobuta Bone-In Pork Chop Milanese (P) Roasted potato, semi dried tomato, brown butter, capers, micro herbs	98
Slow Braised Beef Short Rib (N) Peas, broad beans, mint pesto, garlic purée	119

ASIAN & LOCAL FAVORITES

Thai green or Red Curry (DF, N, S) Coconut milk, lemongrass, lime leaf, basil, jasmine rice	
Vegetables	38
Chicken	40
Prawns	54
Indonesian Nasi Goreng (N, S) Wok-fried rice, sambal paste, fried egg, prawn crackers, chicken satay, peanut sauce	38
Penang Style Char Kuey Teow (DF, S) Flat rice noodle, beansprouts, fish cake, spring onion, tiger prawn, squid, cockles	38
Phad Thai (DF, N, S) Stir fried rice noodles, tamarind sauce, pickled turnip, tofu, prawns and dry shrimps	44
Vegetarian Thali (V, N, S) Dal makhani, paneer butter masala, tandoori broccoli, basmati rice, mango chutney, poppadum	49
Massaman Beef Cheek (DF, N, S) Southern Thai curry, potato, fried shallots, Jasmine rice	54
Butter Chicken (N, S) Indian tandoori chicken, mildly spicy curry sauce, cashew nuts, butter	54
Tawa Chicken Biryani (GF) Basmati rice, Indian spices, tomato, mango chutney, mint yoghurt, poppadum	56
Radhun (N, S) Lobster curry, Maldivian yellow rice, papaya salad, chapatti	113
<i>Half board supplement is applicable</i>	45
Naan Bread	
Plain Butter Garlic	12
Cheese	15

FROM THE GRILL

Maldivian Live Lobster (100 grams)	28
<i>Half board credit is not applicable</i>	
Maldivian Yellow Fin Tuna	51
Maldivian Reef Fish Fillet	54
Atlantic Salmon	60
Tiger Prawns	80

Wagstaff Grass Fed Lamb Rack (300gr)	88
Stone-axe Wagyu Beef Sirloin MBS 6-7 (300gr)	142
<i>Half board supplement is applicable</i>	60
Stone-axe Wagyu Beef Rib Eye MBS 6-7 (300gr)	144
<i>Half board supplement is applicable</i>	60
Stone-axe Wagyu Beef Tenderloin MBS 6-7 (220gr)	146
<i>Half board supplement is applicable</i>	60

Choice of Two Sauces:
Green Peppercorn / Red Wine Jus | Béarnaise | Lemon Butter | Mushroom-Tarragon

One Side Order

Basmati Rice	14
Steamed Broccoli Green Asparagus Mash Potato	15
French Fries Sautéed Baby Potatoes	
Fine Beans Sautéed Mushrooms	18

DESSERTS

Tropical Mango Coconut cake, mango passion cream, fresh mango cubes	26
Dark Valrhona Chocolate Cake Coco almond ice cream bar	26
Tiramisu Mascarpone cream, vanilla sponge, chocolate shavings	26
Classic Vanilla Bean Crème Brûlée Fresh raspberries	26
Red Velvet Cake Cream cheese frosting, fresh berries	29
Ice Cream (Per Scoop) (GF) Vanilla Bean Strawberry Coffee Belgian Chocolate	10
Sorbet (Per Scoop) (DF, GF) Peach Lemon Raspberry Guava	10