

CATCH ME IF YOU CAN

Dive into the authentic Maldivian tradition by catching your own fresh fish or lobster directly from our exclusive little reserve right here at the restaurant. It's not just a meal—it's an adventure that brings you closer to the ocean's bounty, making every bite even more special. So, gear up, have fun, and see if you can catch your dinner before it catches you!

LIVE LOBSTER (100gr)

29**

APPETIZER

MAIN

Choose one side dish

Tartare
Avocado, Tomato, Onion, Jalapeno, Coriander,
Capers, Chives, Lemon, Olive Oil, Corn Chips

Grilled
Olive Oil, Lemon Butter Sauce

Ceviche
Onion, Tomato, Bell Pepper, Chili, Avocado, Plum,
Cilantro, Crip Sweet Potato

Thermidor
Cream, Mushroom, Asparagus, Cheese

Crudo
Citrus, Soy, Chili, Ginger, Orange, Fennel
Cucumber, Dill, Mint, Plantain Chips

Wok Fried
Choice of: Chili Sambal or Black Pepper Sauce

Caesar Salad
Romaine Lettuce, Caesar Dressing
Boiled Egg, Crouton

Maldivian
Roasted Coconut, Chili, Onion, Garlic
Curry Leaves, Pandan Leaves

Linguine Pasta
Lobster Bisque, Cherry Tomato, Chili

APPETIZER

Yellowfin Tuna Tartare
Tomato Salsa, Avocado, Capsicum, Tapioca Crackers, Gazpacho Vinaigrette

28*

Spanner Crab Crostini
Toasted Sesame Loaf, Crushed Avocado
Spring Onion, Chives

32*

Poached Prawn Cocktail
Crispy Lettuce, Boiled Egg, House Cocktail Sauce
Crispy Shallot, Lemon

35*

Warm Octopus Salad
Baby Potatoes, Fennel, Celery, Garlic, Olive Oil
Fresh Lemon, Parsley

35*

Heirloom Tomato & Burrata V N
Fresh Basil Pesto, Arugula, Aged Balsamic
Extra Vergine Olive Oil

35*

Grilled Watermelon Salad V
Garden Greens, Feta Cheese, Fresh Figs Pomegranate, Spiced Passion Fruit Coulis

28*

Lobster Bisque
Seafood Broth, Lobster, Chives, Cream

25*

Soup of the Day V

18*

V – Vegetarian, N – Nut, A – Alcohol

Should you have any dietary restrictions or allergies, please inform your Butler or Service Attendant.

Menu Item with * indicates items included for Guests on AI/FB/HB.

Menu item with ** attract 50% discount for guest on FB/AI/HB meal plans.

MAIN

Fire Roasted Eggplant V N Garlic, Lemon, Tahini, Labneh, Tomato Romesco	41*
Portobello Mushroom Au Gratin V Sautéed Spinach, Artichoke Parmesan Arugula Roasted Pepper Coulis	41*
Seafood Paella - 40 min Maldivian Lobster, Reef Fish, Prawn, Calamari Mussels Spicy Saffron Broth, Bomba Rice, Onion, Green Peas, Tomato Bell Pepper	50**
Fihunu Mas Maldivian marinated whole reef fish, wrapped in pandan leaf chargrilled coconut	38*
Fathuli Mas Reef fish fillet in banana leaf, chilli, galangal, lemongrass, kafir lime leaf garlic, shallot, tomato marinade	35*

OCEAN

Fish of the Day (180gr)	36*
Yellowfin Tuna Steak	45*
Maldivian Octopus	47*
Tiger Prawns	53*
King Salmon	55**
King Scallops	65**
Live Lobster (100gr)	29**
Served with Lemon Wedges and Lemon Butter Sauce	

LAND

Chicken Thigh	43*
Angus Sirloin 250g	48*
Barbeque Wagyu Short Ribs	52*
Harissa Spiced Lamb Spare Ribs	50*
Angus Rib Eye 220g	58**
Angus Tenderloin 180g	60**
Truffle Crusted Lamb Cutlets	65**
Served With Roasted Garlic and Vine – Ripe Tomatoes	

SURF AND TURF USD 90** Choose 1 Fish & 1 Meat

SURF

King Salmon	
Tiger Prawns	
King Scallops	
Live Lobster (100gr)	29**
Served With Lemon Wedges And Lemon Butter Sauce	

TURF

Angus Rib Eye 220g	
Angus Tenderloin 180g	
Truffle Crusted Lamb Cutlets	
Served With Roasted Garlic and Vine - Ripe Tomatoes	

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SIDES

Creamy Truffle Mashed Potatoes	8*
Herb-Marinated Mediterranean Grilled Vegetables	8*
Garlic, Rosemary, Rock Salt Hasselback Potatoes	8*
Creamy Spinach	8*
Steamed Jasmine Rice	8*
Chef's Green Salad with Lemon Drizzle Dressing	8*
Truffle Parmesan Fries	8**
Grilled Broccolini	8**

SAUCES

Lemon Butter	5*
Maldivian Lonumirus	5*
Chimichurri	5*
Horseradish Cream	5*
Mushroom Cream	5*
Green Pepper Corn	5*
Mustard Selection (Pommery / Dijon / English)	5*

DESSERT

Baked Strawberry Cheesecake Strawberry Dust, Caramel Popcorn Roasted Strawberries	20*
Warm Chocolate Lava Cake - 20 min Vanilla Ice Cream, Candied Orange	21*
Coconut and Mango Crème Brûlée, Coconut Chips	19*
Vanilla Panna Cotta Vanilla Cream Custard, Fresh Berries, Berry Coulis	18*
Seasonal Fruit Plate	18*
Homemade Ice Cream Madagascan Vanilla, Belgian Chocolate, Garden Mint, Strawberry Island Coconut	9 Per Scoop*
Homemade Sorbet Mango, Lemon, Lime, Island Coconut	9 Per Scoop*
Flame Baked Alaska A Fresh Mint, Dark Chocolate, Cherry Ice Cream Chocolate Cookie Crunch, Toasted Swiss Meringue	23**

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