

ENTRÉE

Maldivian Rock Lobster Sashimi <i>Nashi pear, white radish, truffle ponzu dressing, tangerine oil, nori, lemon</i>	22***/ 100g
Yellowfin Tuna Tartare <i>Maldivian tuna, tomato salsa, avocado, capsicum tapioca crackers, gazpacho vinaigrette</i>	22
Reef Fish Ceviche <i>Fresh citrus, soy, chilli, ginger, mint, brûlée orange, plantain chips</i>	26
Poached Prawn Cocktail <i>Lettuce, quail egg, marie rose sauce, fried shallot, lemon</i>	22
Spanner Crab Crostini <i>Toasted sesame loaf, crushed avocado, spring onion</i>	18
Warm Octopus Salad <i>Baby potato, fennel, celery, garlic, olive oil, lemon, parsley</i>	22
Lobster Bisque <i>Seafood broth, lobster, chives, cream</i>	20
Seafood Chowder <i>Market selection of seafood, curried cream</i>	20
Soup of the Day	15
Roasted Beetroot Goat Cheese Salad <i>Arugula, green apple, red radish, candied walnut, honey, whole grain mustard dressing</i> N	18
Grilled Watermelon Salad <i>Chard, feta, fresh fig, pomegranate, spiced passionfruit coulis</i>	16
Lobster Caesar Salad <i>Grilled Maldivian lobster, romaine lettuce, crouton, shaved parmesan, egg, garlic, anchovy emulsion</i>	22***/ 100g

MAIN

Spiced Cauliflower Mushroom Parcel <i>Grilled flatbread, coriander yoghurt</i>	25
Portobello Mushroom au Gratin <i>Sautéed spinach, artichoke, parmesan, arugula, red capsicum couli</i>	28
Fire Roasted Eggplant <i>Garlic, lemon, tahini, labneh, tomato Romesco sauce</i>	25

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MAIN

Seafood Paella *Maldivian lobster, reef fish, shellfish, spicy broth, saffron, rice, onion, green pea, tomato, capsicum* 50**

“Fihunu Mas” *Maldivian marinated whole reef fish, wrapped in pandan leaf, chargrilled coconut* 35

“Fathuli Mas” *Reef fish fillet in banana leaf, chilli, galangal, lemongrass, kafir lime leaf, garlic, shallot, tomato marinade* 30

GRILL

Catch of the Day	32	Hazeldenes Chicken Thighs	34
Yellowfin Tuna Steak	32	Cape Grim Tenderloin 180g	55**
NZ Regal King Salmon	38	Cape Grim Sirloin 250g	38
Pan-Seared King Scallops	47*	Cape Grim Cube Roll 220g	42
Grilled Tiger Prawns	42	Barbeque Cape Grim Short Ribs	50*
Grilled Maldivian Octopus	35	Truffle Crusted Wagstaff Lamb Cutlets	55**
Maldivian Rock Lobster	22***/ 100g	Surf and Turf	60**

Served with lemon butter sauce, fresh lemon

Served with roasted garlic, tomato

Sauce: *Lemon butter, béarnaise, horseradish cream, mushroom cream, green peppercorn, sauce vierge, chimichurri, mustard selection.*

SIDES *One included with Grills*

<i>Steamed Jasmine Rice</i>	5
<i>Creamy Truffle Mashed Potato</i>	8
<i>Mediterranean Herb Grilled Vegetable</i>	9
<i>Garlic, Rosemary, Rock Salt Hasselback Potato</i>	9
<i>Chef's Green Salad, Lemon Drizzle Dressing</i>	8
<i>Green Pea Purée</i>	7

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DESSERT

Baked Strawberry Cheesecake <i>Strawberry dust, caramel popcorn, roasted strawberry</i>	16
Warm Chocolate Lava Cake <i>Vanilla ice cream, candied orange</i>	16
Coconut Mango Crème Brûlée <i>Coconut chips</i>	14
Baked Alaska <i>Fresh mint, dark chocolate cherry ice cream, chocolate cookie crunch, toasted Swiss meringue</i>	16
Vanilla Panna Cotta <i>Vanilla cream custard, fresh berries, berry coulis</i>	14
Seasonal Fruit Plate	14
Homemade Ice Cream <i>Madagascan vanilla, Belgian chocolate, Garden mint, Strawberry, Island coconut</i>	8 per scoop
Homemade Sorbet <i>Mango, Lemon Lime, Island coconut</i>	8 per scoop

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WYW Vegan/Vegetarian

ENTRÉE

Avocado Salad <i>Nashi pear, white radish, truffle ponzu dressing, tangerine oil nori, lemon</i>	22*
Pan-Fried Plant-Based Prawn Cocktail <i>Crunchy lettuce, marie rose, fried shallot, lemon</i> <i>Optional quail egg</i>	22
Cherry Tomato Crostini <i>Toasted sesame loaf, crushed avocado, spring onion</i>	18
Konjac Calamari Salad <i>Baby potato, fennel, celery, garlic, olive oil, lemon, parsley</i>	22
Roasted Beetroot Salad <i>Arugula, green apple, red radish, candied walnut, plant-based mozzarella, wholegrain mustard dressing</i> N	18
Grilled Watermelon Salad <i>Chard, vegan feta, fresh fig, pomegranate seed, spiced passionfruit coulis</i>	16
Caesar Salad <i>Romaine lettuce, croutons, plant-based parmesan, vegan caesar dressing</i> <i>Optional soft-boiled egg</i>	22*

MAIN

Spiced Cauliflower Mushroom Parcel <i>Grilled flatbread, coriander coconut yoghurt</i>	25
Portobello Mushroom au Gratin <i>Sautéed spinach, artichoke, plant-based parmesan, arugula, red capsicum coulis</i>	28
Fire Roasted Eggplant <i>Garlic, lemon, tahini, coconut yoghurt, tomato</i> <i>Romesco sauce</i>	25
Veafood Paella <i>Plant-based prawns, konjac calamari, spicy broth, saffron, rice, onion, green pea, tomato, capsicum</i>	50**
Pan fried Vegan Chicken	34

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GRILL

Cauliflower Steak	25
Konjac Calamari	38
Plant-based Prawns	38
Fishless Fillet	32

Served with roasted garlic, roasted tomato

Sauce: *Garlic lemon herb, mushroom, green peppercorn, chimichurri, mustard selection.*

SIDES One included with Grills

<i>Steamed Jasmine Rice</i>	5
<i>Creamy Truffle Mashed Potato</i>	8
<i>Mediterranean Herb Grilled Vegetable</i>	9
<i>Garlic, Rosemary, Rock Salt Hasselback Potato</i>	9
<i>Chef's Green Salad, Lemon Drizzle Dressing</i>	8
<i>Green Pea Purée</i>	7

DESSERT

Chilled Strawberry Cheesecake <i>Strawberry dust, caramel popcorn, roasted strawberry</i>	16
Warm Chocolate Lava Cake <i>Vanilla coconut ice cream, candied orange</i>	16
Panna Cotta <i>Coconut custard cream, fresh berry, berry coulis</i>	14
Seasonal Fruit Plate	14
Homemade Ice Cream <i>Island Coconut Ice Cream</i>	8 per scoop
Homemade Sorbet <i>Lemon lime, Strawberry, Island Coconut</i>	8 per scoop

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ENTRÉE

Maldivian Rock Lobster Sashimi <i>Nashi pear, white radish, truffle ponzu dressing, tangerine oil nori, lemon</i>	22***/ 100g
Yellowfin Tuna Tartare <i>Maldivian tuna, tomato salsa, avocado, capsicum tapioca crackers, gazpacho vinaigrette</i>	22
Reef Fish Ceviche <i>Fresh citrus, soy, chilli, ginger, mint, brûlée orange, plantain chips</i>	26
Poached Prawn Cocktail <i>Lettuce, quail egg, marie rose sauce, fried shallot, lemon</i>	22
Spanner Crab Crostini <i>Toasted sesame loaf, crushed avocado, spring onion</i>	18
Warm Octopus Salad <i>Baby potato, fennel, celery, garlic, olive oil, lemon, parsley</i>	22
Lobster Bisque <i>Seafood broth, lobster, vegan cream, chives</i>	20
Roasted Beetroot Salad <i>Arugula, green apple, red radish, candied walnut, honey, plant-based mozzarella, whole grain mustard dressing</i> N	18
Grilled Watermelon Salad <i>Chard, vegan feta cheese, fresh fig, pomegranate, spiced passionfruit coulis</i>	16
Lobster Caesar Salad <i>Grilled Maldivian lobster, romaine lettuce, baguette croutons, plant-based parmesan, egg, vegan Caesar dressing</i>	22***/ 100g

MAIN

Spiced Cauliflower Mushroom Parcel <i>Grilled flatbread, coconut coriander yoghurt</i> N	25
Portobello Mushroom au Gratin <i>Sautéed spinach, artichoke, plant-based parmesan, arugula, red capsicum coulis</i>	28
Fire Roasted Eggplant <i>Garlic, lemon, tahini, coconut yoghurt, tomato Romesco</i>	25

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MAIN

Seafood Paella Maldivian lobster, fresh fish, shellfish, spicy broth, saffron, rice, onion, green pea, tomato, capsicum	50**
“Fihunu Mas” Maldivian marinated whole reef fish, wrapped in pandan leaf, chargrilled coconut	35
“Fathuli Mas” Reef fish fillet in banana leaf, chilli, galangal, lemongrass, kafir lime leaf, garlic, shallot, tomato marinade	30

GRILL

Catch of the Day	32	Hazeldenes Chicken Thighs	34
Yellowfin Tuna Steak	32	Cape Grim Tenderloin 180g	55**
Pan-Fried Crispy Salmon	38	Cape Grim Sirloin 250g	38
Pan-Seared King Scallops	47*	Cape Grim Cube Roll 220g	42
Grilled Tiger Prawns	42	Barbeque Cape Grim Short Ribs	50*
Grilled Maldivian Octopus	35	Truffle Crusted Wagstaff Lamb Cutlets	55**
Maldivian Rock Lobster Grilled or Thermidor	22**/ 100g	Surf and Turf Angus Beef, Tiger Prawns	60**

Served with garlic, lemon, herb sauce, fresh lemon

Served with roasted garlic, tomato

Sauce: Mushroom, green peppercorn, sauce vierge, chimichurri, mustard selection.

SIDES One included with Grills

Steamed Jasmine Rice	5
Mediterranean Herb Grilled Vegetable	9
Garlic, Rosemary, Rock Salt Hasselback Potato	9
Chef's Green Salad, Lemon Drizzle Dressing	8
Green Pea Purée	7

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WYW Dairy Free

DESSERT

No-bake Strawberry Cheesecake	<i>Strawberry dust, caramel popcorn, roasted strawberry</i>	16
Warm Chocolate Lava Cake	<i>Vanilla coconut ice cream, candied orange</i>	14
Panna Cotta	<i>Coconut, custard cream, fresh berries, berry coulis</i>	14
Seasonal Fruit Plate		14
Homemade Ice Cream	<i>Island Coconut</i>	8 per scoop
Homemade Sorbet	<i>Lemon/Lime, Strawberry, Island Coconut</i>	8 per scoop

ENTRÉE

Maldivian Rock Lobster Sashimi <i>Nashi pear, white radish, truffle ponzu dressing, tangerine oil, nori, lemon</i>	22***/100g
Yellowfin Tuna Tartare <i>Maldivian tuna, tomato salsa, avocado, capsicum tapioca crackers, gazpacho vinaigrette</i>	22
Reef Fish Ceviche <i>Fresh citrus, soy, chilli, ginger, mint, brûlée orange, tapioca crackers</i>	26
Poached Prawn Cocktail <i>Lettuce, quail egg, marie rose sauce, fried shallot, lemon</i>	22
Spanner Crab Crostini <i>Almond flaxseed bread, crushed avocado, spring onion</i>	18
Warm Octopus Salad <i>Baby potato, fennel, celery, garlic, olive oil, lemon, parsley</i>	22
Lobster Bisque <i>Seafood broth, lobster, chives, cream</i>	20
Seafood Chowder <i>Market selection of seafood, curried cream</i>	20
Soup of the Day	15
Roasted Beetroot Goat Cheese Salad <i>Arugula, green apple, red radish, candied walnut, honey, wholegrain mustard dressing</i> N	18
Grilled Watermelon Salad <i>Chard, feta, fresh fig, pomegranate, spiced passion fruit coulis</i>	16
Lobster Caesar Salad <i>Grilled Maldivian lobster, romaine lettuce, almond flaxseed crouton, shaved parmesan, egg, garlic anchovy emulsion</i> N	22***/100g

MAIN

Portobello Mushroom au Gratin <i>Sautéed spinach, artichoke, parmesan, arugula, red capsicum coulis</i>	28
Fire Roasted Eggplant <i>Garlic, lemon, tahini, labneh, tomato Romesco sauce</i>	25
Seafood Paella <i>Maldivian lobster, reef fish, shellfish, spicy broth, saffron, rice, onion, green pea, tomato, capsicum</i>	50**

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MAIN

“Fihunu Mas” Maldivian marinated whole reef fish, wrapped in pandan leaf, chargrilled coconut 35

“Fathuli Mas” Reef fish fillet in banana leaf, chilli, galangal, lemongrass, kafir lime leaf, garlic, shallot, tomato marinade 30

GRILL

Catch of the Day	32	Hazeldenes Chicken Thighs	34
Yellowfin Tuna Steak	32	Cape Grim Tenderloin 180g	55**
NZ Regal King Salmon	38	Cape Grim Sirloin 250g	38
Pan-Seared King Scallops	47*	Cape Grim Cube Roll 220g	42
Grilled Tiger Prawns	42	Barbeque Cape Grim Short Ribs	50*
Grilled Maldivian Octopus	35	Truffle Crusted Wagstaff Lamb Cutlets	55**
Maldivian Rock Lobster <i>Grilled or Thermidor</i>	22***/ 100g	Surf and Turf <i>Angus Beef, Tiger Prawns</i>	60**
<i>Served with lemon butter sauce, fresh lemon</i>		<i>Served with roasted garlic, tomato</i>	

Sauce: Lemon butter, béarnaise, horseradish cream, mushroom cream, green peppercorn, sauce vierge, chimichurri, mustard selection.

SIDES One included with Grills

<i>Steamed Jasmine Rice</i>	5
<i>Creamy Truffle Mashed Potato</i>	8
<i>Mediterranean Herb Grilled Vegetable</i>	9
<i>Garlic, Rosemary, Rock Salt Hasselback Potato</i>	9
<i>Chef's Green Salad, Lemon Drizzle Dressing</i>	8
<i>Green Pea Purée</i>	7

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DESSERT

Chilled Strawberry Cheesecake <i>Strawberry dust, caramel popcorn, roasted strawberry</i>	16
Warm Chocolate Lava Cake <i>Vanilla ice cream, candied orange</i>	16
Coconut and Mango Crème Brûlée <i>Coconut chips</i>	14
Baked Alaska <i>Fresh mint, dark chocolate cherry ice cream layers, chocolate almond crunch, toasted Swiss meringue</i>	16
Vanilla Panna Cotta <i>Vanilla cream custard, fresh berries, berry coulis</i>	14
Seasonal Fruit Plate	14
Homemade Ice Cream <i>Madagascan vanilla, Belgian chocolate, Garden mint, Strawberry, Island coconut</i>	8 per scoop
Homemade Sorbet <i>Mango, Lemon Lime, Island coconut</i>	8 per scoop

WYW Low Carb

ENTRÉE

Maldivian Rock Lobster Sashimi <i>Nashi pear, white radish, truffle ponzu dressing, tangerine oil nori, lemon</i>	22***/100g
Yellowfin Tuna Tartare <i>Maldivian tuna, tomato salsa, avocado, capsicum tapioca crackers, gazpacho vinaigrette</i>	22
Reef Fish Ceviche <i>Fresh citrus, soy, chilli, ginger, mint, orange, plantain chips</i>	26
Poached Prawn Cocktail <i>Lettuce, quail egg, marie rose sauce, fried shallot, lemon</i>	22
Spanner Crab Crostini <i>Almond flaxseed bread, crushed avocado, spring onion</i> N	18
Warm Octopus Salad <i>Baby potato, fennel, celery, garlic, olive oil, lemon, parsley</i>	22
Lobster Bisque <i>Seafood broth, lobster, chives, cream</i>	20
Roasted Beetroot Goat Cheese Salad <i>Arugula, green apple, red radish, toasted walnut, whole grain mustard dressing</i> N	18
Lobster Caesar Salad <i>Grilled Maldivian lobster, romaine lettuce, almond flaxseed croutons, shaved parmesan, egg, garlic anchovy emulsion</i> N	22***/100g

MAIN

Portobello Mushroom au Gratin <i>Sautéed spinach, artichoke, parmesan, arugula, red capsicum coulis</i>	28
Fire Roasted Eggplant <i>Garlic, lemon, tahini, labneh, tomato Romesco</i>	25
“Fihunu Mas” <i>Maldivian marinated whole reef fish, wrapped in pandan leaf, chargrilled coconut</i>	35
“Fathuli Mas” <i>Reef fish fillet in banana leaf, chilli, galangal, lemongrass, kafir lime leaf, garlic, shallot, tomato marinade</i>	30

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GRILL

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Pan-Seared King Scallops	47*	Cape Grim Cube Roll 220g	42
Grilled Tiger Prawns	42	Barbeque Cape Grim Short Ribs	50*
Grilled Maldivian Octopus	35	Truffle Crusted Wagstaff Lamb Cutlets	55**
Maldivian Rock Lobster <i>Grilled or Thermidor</i>	22***/ 100g	Surf and Turf <i>Angus Beef, Tiger Prawns</i>	60**

Served with lemon butter sauce, lemon

Served with roasted garlic, tomato

Sauce: *Lemon butter, béarnaise, horseradish cream, mushroom cream, green peppercorn, sauce vierge, chimichurri, mustard selection.*

SIDES One included with Grills

<i>Mediterranean Herb Grilled Vegetable</i>	9
<i>Chef's Green Salad</i>	8
<i>Green Pea Purée</i>	7

DESSERT

Strawberry Cheesecake <i>Strawberry dust, fresh strawberry, roasted strawberry</i>	16
Panna Cotta <i>Coconut custard cream, fresh berries</i>	14
Homemade Ice Cream <i>Belgian chocolate</i>	8 per scoop

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