



ENTRÉE

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

MAIN

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

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GRILL

| | | | |
|---|----------------|--|------|
| Catch of the Day | 32 | Chipotle Chicken Breast | 34 |
| Yellowfin Tuna Steak | 32 | Angus Tenderloin 180g | 55** |
| Pan-Fried Crispy Salmon | 38 | Angus Sirloin 250g | 38 |
| Pan-Seared King Scallops | 47* | Angus Rib Eye 220g | 42 |
| Grilled Tiger Prawns | 42 | Barbeque Wagyu Short Ribs | 50* |
| Grilled Maldivian Octopus | 35 | Truffle Crusted Lamb Cutlets | 55** |
| Maldivian Rock Lobster Grilled or Thermidor | 20***/ 100g | Surf and Turf Angus Beef, Tiger Prawns | 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

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

DESSERT

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

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WYW Vegan/Vegetarian

ENTRÉE

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

MAIN

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

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.

Please see our Wellness Your Way menus for Vegan/Vegetarian, Dairy Free, Gluten free and Low Carb. Please advise us of any allergies or intolerances. *n - nuts*

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SIDES One included with Grills

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

DESSERT

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

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WYW Dairy Free

ENTRÉE

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

MAIN

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

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GRILL

| | | | |
|---|----------------|--|------|
| Catch of the Day | 32 | Chipotle Chicken Breast | 34 |
| Yellowfin Tuna Steak | 32 | Angus Tenderloin 180g | 55** |
| Pan-Fried Crispy Salmon | 38 | Angus Sirloin 250g | 38 |
| Pan-Seared King Scallops | 47* | Angus Rib Eye 220g | 42 |
| Grilled Tiger Prawns | 42 | Barbeque Wagyu Short Ribs | 50* |
| Grilled Maldivian Octopus | 35 | Truffle Crusted 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 |

DESSERT

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

n - nuts, v- Vegan

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WYW Gluten Free

ENTRÉE

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

MAIN

| | | |
|--------------------------------------|--|------|
| Portobello Mushroom au Gratin | Sautéed spinach, artichoke, parmesan, arugula, red capsicum coulis | 28 |
| Fire Roasted Eggplant | Garlic, lemon, tahini, labneh, tomato Romesco sauce | 25 |
| 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 |

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GRILL

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

*Served with lemon butter sauce,
fresh lemon*

Served with roasted garlic, tomato

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

SIDES One included with Grills

| | |
|---|---|
| Steamed Jasmine Rice | 5 |
| Creamy Truffle Mashed Potato | 8 |
| Mediterranean Herbs Grilled Vegetable | 9 |
| Garlic, Rosemary, Rock Salt Hasselback Potato | 9 |
| Chef's Green Salad, Lemon Drizzle Dressing | 8 |
| Green Pea Purée | 7 |

DESSERT

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

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WYW Low Carb

ENTRÉE

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

MAIN

| | | |
|--------------------------------------|--|----|
| Portobello Mushroom au Gratin | Sautéed spinach, artichoke, parmesan, arugula, red capsicum coulis | 28 |
| Fire Roasted Eggplant | Garlic, lemon, tahini, labneh, tomato Romesco | 25 |
| “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 |

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GRILL

| | | | |
|--|----------------|--|------|
| Catch of the Day | 32 | Chipotle Chicken Breast | 34 |
| Yellowfin Tuna Steak | 32 | Angus Tenderloin 180g | 55** |
| Pan-Fried Crispy Salmon | 38 | Angus Sirloin 250g | 38 |
| Pan-Seared King Scallops | 47* | Angus Rib Eye 220g | 42 |
| Grilled Tiger Prawns | 42 | Barbeque Wagyu Short Ribs | 50* |
| Grilled Maldivian Octopus | 35 | Truffle Crusted Lamb Cutlets | 55** |
| Maldivian Rock Lobster Grilled | 22***/ 100g | Surf and Turf Angus Beef, Tiger Prawns | 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

| | |
|--------------------------------------|---|
| Mediterranean Herb Grilled Vegetable | 9 |
| Chef's Green Salad | 8 |
| Green Pea Purée | 7 |

DESSERT

| | |
|--|----------------|
| Strawberry Cheesecake Strawberry dust, fresh strawberry, roasted strawberry | 16 |
| Panna Cotta Coconut custard cream, fresh berries | 14 |
| Homemade Ice Cream Belgian chocolate | 8 per scoop |

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