

The Dining Room

DINNER MENU

Served daily from
7:00 PM - 10:30 PM
















We commit that our Food & Beverage venues are ISO 22000 certified, and internationally recognised as the highest food safety management system.

Should you have any specific dietary requirements or food preferences we will be more than happy to oblige. Simply speak to a member of the team for assistance creating your bespoke culinary experience.

Our dishes are freshly prepared in Kitchen that handles gluten, seafood, nuts, eggs, and other food products. Should you have any specific allergies dietary requirements or concerns, we will be more than happy to assist.

Look out for these symbols to assist with your menu choice:

-  Contains Chicken
-  Contains Pork
-  Contains Meat
-  Contains Fish
-  Contains Seafood
-  Vegetarian
-  Contains Nut
-  Contains Alcohol
-  Contains Gluten
-  Contains Dairy
-  Gluten- Free
-  Nut-Free
-  Spicy

All prices are in US Dollars and subject to 10% service charge and 16% GST.

APPETIZER, SALAD & SOUP

APPETIZER

Caprese    

Heirloom tomatoes, mozzarella, oven dried tomato puree, crushed pepper, balsamic pearls, homemade pesto, crystal salt

32

Poached Pear    

Roasted walnuts, maple balsamic syrup, garden leaves, Danish blue cheese, pomegranate seeds

34

Maldivian Tuna Tartare  

Crystal salt, orange zest, smashed avocado, red vine sorrel, tomato sorbet

36

Grilled Artichoke & Beef    

Marinated beef, mixed leaves, green pea, dehydrated sponge, pomegranate seeds, pine nuts, honey mustard dressing

36

SALAD

Quinoa Salad 

Garden tomatoes, phyllo basket, feta, red kidney beans, toasted pine nuts, garlic red wine dressing

32

Healthy Tofu Salad  

Tender tofu, cherry tomatoes, soaked wakame, cucumber, edamame, ginger dressing, toasted pumpkin seeds

34

Classic Caesar     

Romaine lettuce, white anchovies, baguette wafers, parmesan shavings, bacon, egg
• Organic chicken
• Prawn

38

16

18

SOUP

Poached Jerusalem Artichokes     

Full cream milk, ocean salt, white pepper, oak smoked extra virgin olive oil, garlic bread, white onion

32

Wonton Shrimp    

Soup, egg noodles, Asian greens, sprouts, green chili, lime, sesame oil

36

MAIN

WESTERN










Italian Arrabbiata   	40
Dried chili flakes, tomato sugo, penne pasta, torn basil, freshly grated parmesan	
• Organic chicken	16
• Prawn	18
Gnocchi Bake    	44
Sun-dried tomato, béchamel sauce, gratinated parmesan, basil pesto, toasted sourdough	
• Organic chicken	16
• Prawn	18
Mixed Mushroom Penne  	48
Penne, trio of mushrooms, chili flakes, infused parsley oil, burnt garlic, mascarpone, lemon zest	
Reef Fish Sicilian  	56
Grilled reef fish, tomato sauce, capers, anchovies, olives, chopped herbs	
Organic Chicken Breast   	56
Goat's cheese truffle croquette, forest mushrooms, beetroot-marbled mashed potato, mushroom sauce, turmeric coral, pomegranate seeds	
Seafood Risotto   	58
Creamy parmesan, black garlic, garden peas, seafood oil	
Lamb Shank   	62
Mint and pea puree, sauteed edamame beans, smashed pumpkin, Huntsman jus	
Charred Beef Tenderloin   	66
Roasted cauliflower puree, black garlic, root vegetables, beef jus, ocean salt	
SIDES	
Garden Salad  	16
Grilled Vegetables   	16
Basil pesto, extra virgin olive oil	
Rustic Cut Fries  	18
Truffle oil, parmesan cheese, garden herbs	
French Fries  	18
Fresh Asparagus   	18
Garlic oil, Maldon salt	
Roasted Mixed Mushrooms   	18
Garlic, herbs	
Truffle Mashed Potato  	20
Parsley, fresh cream	

MAIN

TASTE OF ASIA
















- Five Spiced Duck Leg**   60
Spice marinated leg, garlic, cucumber batons, five spice glaze, crushed peanuts, crispy rice noodles
- Sweet and Sour Mango Fish**   62
Reef fish, stir-fried onion, mango sauce, coriander, steamed Jasmine rice
- Butter Chicken Masala**    62
As cooked back in India, rich tomato gravy, paratha, ghee rice
- Stir-fried Chicken and Cashew**    62
Boneless chicken, dry red chili, leeks, black vinegar, dark soya, cashew nut, steamed Jasmine rice
- Black Pepper Lamb**   64
Spices roasted lamb, black pepper, sesame oil, onion, steamed Jasmine rice
- Beef Rendang**    68
Turmeric, galangal, Kaffir lime leaves, coconut milk, braised beef topside, steamed Jasmine rice

AUTHENTIC MALDIVIAN

- Boashi**    38
Maldivian classic, skipjack tuna, banana blossoms, chili, lime, red onion
- Maldivian Tuna Curry**    52
Spices marinated tuna, skipjack tuna, banana blossoms, chili, lime, red onion
- Kukulhu Riha**    52
Chicken thighs, Maldivian onions, chili, curry leaves, roasted garlic

SWEETS



- Homemade Ice Cream or Sorbet (3 scoops per serving)   21
(please enquire with our service ambassado for the flavor of the day)
- Fresh Fruit Selection    28
Homemade honey mint yogurt, garden mint, fresh lime
- Hadahaa Apple Crumble     32
Green soil, filo pastry, stewed apple, caramel mascarpone
- Semi Freddo    32
Devil sponge, Ethiopian vanilla chantilly, coconut ice cream, chocolate soil, orange fluid gel
- Raspberry Vanilla Terrine    32
Mascarpone cream, vanilla crumble, mango sorbet, chocolate gel, raspberry coulis
- A Sweet Mess   32
Mango Panacotta, passion fruit coulis, broken coconut meringue, garden mint, almond tuiles



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