

The Dining Room

LUNCH MENU

Served daily from
12:00 NOON - 3:00 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

Tropical Poke Bowl    40
Quinoa, pineapple, edamame, tuna, cucumber, garden leaves, sesame teriyaki sauce





Tempura Crab     42
Crispy soft shell crab, mango salad, green apple, lime dressing, cilantro, rolled cucumber, crushed cashew nuts, saffron yoghurt



SALAD






Classic Caesar      38
Romaine lettuce, white anchovies, baguette wafers, parmesan shavings, bacon, egg
• Chicken 16
• Prawns 18

Beef Salad     42
Grilled beef, garden cherry tomatoes, fresh mint, Thai toasted rice, fresh lime, onion, basil

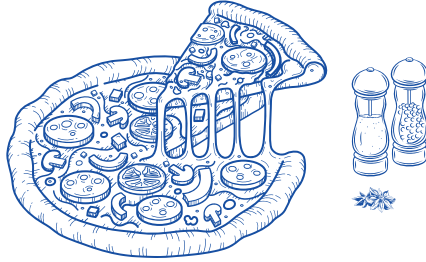
SOUP

Smoked Tomato Gazpacho     32
Burnt tomato, feta, extra virgin olive oil, garden basil, watermelon

Poached Jerusalem Artichokes   32
Full cream milk, ocean salt, white pepper, oak smoked extra virgin olive oil, garlic bread, white onion

Seafood Laksa      34
Egg noodles, fish ball, prawn, tofu, sprouts, soft boiled egg, Asian greens

PIZZA & PASTA



PIZZA

AVAILABLE DAILY FROM : 11:00 AM - 6:30 PM

Oh Margarita

Handpicked crushed tomato, fresh mozzarella, garden basil

42

Chicken Tikka

Red onion, garden mint, yoghurt, authentic Indian masala spices

46

Maldivian Tuna

Shredded tuna, red onion, cheese, kulhafila, tomato salsa

48

Pork Loaded

Pork cold cuts, pork sausage, sea salt, oven dried cherry tomatoes

52

PASTA

Gnocchi Bake

Sun dried tomato, béchamel sauce, gratinated parmesan, basil pesto, toasted sourdough

• Organic chicken

• Prawns

44

16

18

Mixed Mushroom Penne

Penne, trio of assorted mushrooms, chili flakes, infused parsley oil, burnt garlic, mascarpone, lemon zest

46




















Smoked Salmon

Vodka cream, asparagus spears, sautéed spinach, tabiko, fettuccine


















52

MAIN

COMFORT












- Pollo Tacos**     40
Shredded roast chicken, cilantro, shallots, burnt corn, spicy tomato salsa, creamed feta
- Mexicana Tacos**     42
Spiced ground beef, Al Pastor, pico de gallo, guacamole, cilantro, sour cream
- Hadahaa Club**     46
Roasted chicken, garlic mayo, smoked bacon, mature cheddar, honey ham, egg, brioche loaf
- The Reef**     48
Line caught reef fish, cajun grilled, tropical mango and chilli salsa, mint aioli
- Beef Truffle Burger**    52
Brioche bun, truffle cheese sauce, beef fat, pickled zucchini, lettuce, French fries, onion rings

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

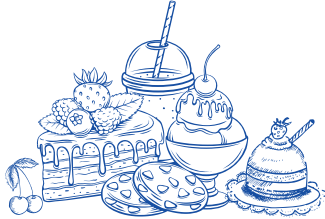
AUTHENTIC MALDIVIAN














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

TASTE OF ASIA

- Egg Noodles**    42
Mushroom, onion, peppers, soya, sesame oil, fried garlic
- Chicken 16
 - Prawn 18
 - Chicken and Prawn 20
- Yang Chow Rice**     48
Stir fried rice, lettuce, edamame, soy sauce, garlic
- Chicken 16
 - Prawn 18
 - Chicken and prawn 20
- Thai Green Curry**   48
Aromatic Thai herbs, green curry, coconut milk, garden basil, palm sugar, steamed Jasmine rice
- Chicken 16
 - Prawn 18
 - Chicken and prawn 20
- Paneer Butter Masala**       52
Cottage cheese, cashew nut puree, onion tomato gravy, rice, paratha, chili powder

SWEETS



- Homemade Ice Cream or Sorbets (3 scoops per serving)    21
(please enquire with our service ambassador for the flavor of the day)
- Fresh Fruit Selection  28
Homemade honey yogurt, garden mint, fresh lime
- Rosemary Brulee    28
Almond crocante, caramelized hazelnuts, strawberry ice cream, mango fluid gel,
Rosemary micro sponge
- Raspberry Panna Cotta    30
Vanilla crumble, macerated berries, coconut meringue
- Tiramisu    32
Modern rich cream chocolate slivers, coco powder, chocolate



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