



A la carte Menu

STARTER

Fresh Tuna Carpaccio	35
Maldivian flavours, avocado, wasabi sorbet	
Seared Scallops	45
Zucchini, peas, cumin foam	
Halibut Ceviche	35
Lime, mango, red onions, passion fruit	
Spiny Lobster Medallion	45
Watermelon, lobster croustilles, balsamic glaze	

MAIN COURSE

Pan Seared Seabass	60
Fennel, citrus, roasted artichoke	
Grilled Wagyu Beef Striploin	70
Lemon confit, cherry tomato, thyme jus	
Scampi & Mussel	55
Sautéed spinach, apple, vanilla foam	
Butter Poached Salmon Filet	60
Chorizo, crushed potatoes, coconut, tamarind coulis	

DESSERT

Coconut parfait, exotique fruit minestrone, crispy cereals tulip, mint mango sorbet	18
Vanilla orange panacotta, chocolate jivara tonka chantilly, black raspberry, cardamom	18
Freshly carved exotique fruits	15
Homemade ice cream & sorbet	3/scoop
Vanilla	Pineapple
Chocolate	Mint Mango
Tonka	Raspberry Black Cardamom
After Eight	Lime Coconut
Bergamots	Lemon