



# All Day Dining

Available from 10:30am to 10:30pm

## ❖ Well-being Cuisine

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Symbol	Meaning
	Clean and Lean
N	Contains Nuts
V	Vegetarian: Free from all meat products including poultry, game, fish, shellfish or crustaceans. May contain dairy products or eggs.
P	Contains Pork
	Dishes served with Spicy ingredients.
A	Contains Alcohol

### Clean and Lean:

“Clean and lean is not about calorie counting, self-denial or fad eating. It is about reassessing your relationship with food, learning to break bad eating habits and cycles. It’s about enabling you to treat yourself with everything your system needs to be beautiful, happy and healthy. Most of all, it is about making your body look and feel the very best it can be - for good.”

-James Duigan

# All Day Dining

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## ❖ Celebration Menu

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“Indulge yourself with the best Caviar”

Traditionally the term caviar refers only to roe from wild sturgeon in the Caspian and Black Sea (Beluga, Ossetra and Sevruga caviars). Depending on the country, caviar may also be used to describe the roe of other fish such as salmon, steelhead trout, trout, lumpfish, whitefish and other species of sturgeon.

The four main types of caviar are Beluga, Sterlet, Ossetra, and Sevruga. The rarest and costliest is from Beluga sturgeons that swim in the Caspian Sea, which is bordered by Iran, Kazakhstan, Russia, Turkmenistan and Azerbaijan. Wild caviar production was suspended in Russia between 2008 and 2011 to allow wild stocks to replenish. Azerbaijan and Iran also allow the fishing of sturgeon off their coasts. Beluga caviar is prized for its soft, extremely large (pea-size) eggs. It can range in color from pale silver-gray to black. It is followed by the small golden Sterlet caviar which is rare and was once reserved for Russian, Iranian and Austrian royalty. Next in quality is the medium-sized, gray to brownish Osetra (ossetra), and the last in the quality ranking is smaller, gray Sevruga caviar.

Caviar Royal Beluga	30 grams	250 USD
Caviar Russian Ossetra	30 grams	190 USD
Caviar Transmontanus Sevruga	30 grams	130 USD

To complement the Caviar:

Grated Egg White and Egg Yolk

Diced Shallots and Parsley

Diced Capers


Sour Crème

Homemade Buckwheat Blinis

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## ❖ Appetizers

<b>Foie Gras Paté</b>	A N	38
Asparagus panna cotta, orange chutney, walnut lavoche bread		
<b>Angus Beef Carpaccio</b>		32
Arugula, parmesan shavings, lemon and extra virgin olive oil		
<b>Satay Selection</b>	N	26
Grilled prawn, chicken and Angus beef with peanut sambal		
<b>Pan Seared Scallops</b>		34
Spinach, lemon olive oil, caramelized orange, potato rösti		
<b>Sashimi Plate</b>		34
Yellow fin tuna, red snapper, Atlantic salmon, pickled ginger, wasabi and soya sauce		

## ❖ Salads

<b>Reethi Caesar Salad</b>	P	26
Baby gem lettuce, bacon, garlic croutons and anchovy dressing		
with chicken / tiger prawns		28/30
<b>Caprese</b>	 N V	30
Buffalo mozzarella, vine-ripened tomato, olives, basil and olive oil dressing		
<b>Niçoise Salad</b>		30
Seared rare tuna, green beans, olives, tomato, kipfler potato and poached egg		
 <b>Thai Chicken Salad</b>	 N	26
Marinated chicken, lemongrass, kaffir lime, chili, mint, coriander and cashew nuts		
<b>Sicilian Style Octopus Salad</b>		36
Slow cooked octopus, tomato, bell pepper, extra virgin olive oil		
<b>'Rah Salad'</b>	 V	27
Garden greens, vegetables, tomatoes, boiled egg, avocado and sherry vinaigrette		
<b>Arugula Salad</b>	 N V	27
Wild rocket, semi dried tomatoes, pine nuts and parmesan with aged balsamic reduction		
 <b>Som Tam Goong</b>	 N	28
Spicy green papaya and green bean salad with grilled marinated king prawn, scallops and cashew nut vinaigrette		

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## ❖ Soup

	<b>Chef's Soup of the Day</b>		26
	<b>Tom Yam Goong</b>		26
	Spicy prawn soup with lemongrass		
	<b>Potato and Leek Soup</b>	V	20
	Herb crouton, cherry tomato confit		
	<b>Chilled Gazpacho Soup</b>	 N V	24
	With diced cucumber and tomatoes, almond flakes		

## ❖ Pasta

<b>Tagliatelle Nero</b>		34
Homemade squid ink tagliatelle, sautéed tiger prawns		
<b>Spaghetti Bolognese</b>		30
Traditional premium beef sauce with tomato, parmesan shavings		
<b>Penne all' Arrabbiata</b>	V	28
Garlic, tomatoes and red chilies cooked in olive oil		
<b>Fregola Seafood</b>		36
Prawn, reef fish, calamari, lobster, shaved pecorino		
<b>Truffle and Wild Mushroom Penne</b>	A	38
Wild mushrooms and black truffle with parmesan cream		

## ❖ Pizza

<b>Margherita Pizza</b>	V	28
Tomato, mozzarella and oregano		
<b>Tonno Pizza</b>		33
Tomato, mozzarella, Indian ocean tuna, black olives and Sicilian capers		
<b>Quattro Formaggi Pizza</b>	V	38
Aged "taleggio" cheese, gorgonzola, mozzarella and parmesan		
<b>Parma Pizza</b>	P	42
Tomato, ricotta, mozzarella and parma ham		
<b>Chorizo Pizza</b>	P	42
Tomato, mozzarella, chorizo, bell pepper and onions		

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## ❖ Sandwiches & Burgers

<b>Club Sandwich</b>	P	32
Bacon, avocado, lettuce, tomato, egg, grilled chicken, mustard mayonnaise and French fries		
<b>Tandoor Chicken Wrap</b>		28
Cucumber, mint and yoghurt slaw, romaine, roasted bell peppers and feta cheese		
<b>Garden Vegetable Focaccia</b>	N V	24
Homemade rosemary focaccia, grilled vegetables, goat cheese, rocket pesto		
<b>Roast Beef Ciabatta</b>		32
Sliced medium sirloin, gruyère cheese, roasted bell pepper, caramelized onions, barbeque sauce		
<b>Reethi Rah 'Angus' or 'Wagyu' Beef Burger</b>		34/42
Gruyère cheese, red onion confit, vine-ripened tomato, lettuce, gherkins, French fries		
<b>Chicken Burger</b>		30
Gruyère cheese, pineapple and onion jam, whole wheat bun, lettuce, tomato, avocado and French fries		
<b>Vegetarian Burger</b>	V	28
Homemade whole wheat bun, Quinoa, potatoes, tomato, baby spinach, bell pepper and French fries		

## ❖ Curries & Stir Fry

 <b>Dhivehi Ihi Riha</b>		52
Maldivian lobster curry cooked with coconut milk and local spices		
 <b>Maldivian Reef Fish Curry</b>		34
Maldivian reef fish curry cooked with coconut milk and local spices		
 <b>Tharukaaree Riha</b>	V	32
Light Maldivian vegetables curry with chapatti bread and brown rice		
 <b>Kaeng Khiao-Wan Kai</b>		44
Green curry chicken, Thai eggplant, galangal, sweet basil, kaffir lime and coconut milk		
<b>Kuay Tiaw Pad Thai</b>	N	42
Noodles, tamarind, prawns, turnip, spring onion and peanuts		
 <b>Traditional Indian Vegetarian Thali Platter</b>	V	34
Indian cottage cheese in spinach, with black lentils, vegetable of the day, butter naan, steamed basmati		
 <b>Traditional Indian Thali Platter</b>	N	42
Tandoori chicken thigh braised in tomato onion gravy with black lentils, vegetable of the day, Indian naan and steamed basmati		
 <b>Traditional Balinese Nasi Goreng</b>	N	34
Fried rice with chicken, crab meat, crispy shallots, prawn crackers, spicy tomato sambal		
 <b>Gai Pad Med Ma-Maung</b>	N	40
Stir-fried chicken with cashew nuts, spring onion, chili and jasmine rice		

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## ❖ From the Grill – with your choice of side dish (one)

Reef fish (Catch of the day)	43
Maldivian Lobster	105
Maldivian Tuna	43
Tasmanian Salmon	53
Tiger Prawns	56
Chicken Breast	54
Australian Lamb Rack	65

### Tasmanian Cape Grim Beef:

*A unique grass fed Wagyu beef, from one of the cleanest corners of the globe. Tender as regular Wagyu, but full flavored as a result of pristine grazing pastures.*

	Tenderloin	200 grams	80
	Rib Eye	250 grams	84
<b>Australian Angus Beef:</b>			
	Tenderloin	200 grams	59
	Strip Loin	200 grams	51
	Rib Eye	250 grams	56

### Australian “Tajima Wagyu” Beef:




*Wagyu, a special breed of Japanese beef from Australia, more marbling in its meat structure, which makes it tender.*

	Tenderloin	200 grams	99
	Rib Eye	250 grams	99

## ❖ Sauces (A)

Béarnaise, Bordelaise, Lemon Beurre Blanc, Gorgonzola Fondue, Forest Mushroom, Green Peppercorn

## ❖ Side Dishes (All side dishes are \$12 per portion)

Steamed Rice	V
Baked Potato with Sour Cream	V
Creamed Spinach	 V
Mashed Potato	V
French Fries	V
Boiled Green Asparagus	 V
Sautéed Mushrooms	 V

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## ❖ Desserts

<b>Apple Fine Tart</b> Cinnamon ice cream	22
<b>Lemon Tart</b> Ruby grapefruit sorbet	22
<b>Passion Fruits Cigar</b> Mango and ginger sorbet	24
<b>Nougat Semifreddo</b> Homemade red fruits marmalade	N 24
<b>Valrhona Chocolate Mousse</b> Mango ceviche	24
<b>Vanilla Crème Brulee</b> Amaretto ice cream	22

## ❖ Ice Creams & Sorbets

10 per scoop

### Ice Creams:

Madagascar 'Bourbon' Vanilla  
Strawberry  
'Caraibe' Valrhona Chocolate  
'San Pellegrino' Pistachio Ice Cream  
Maldivian Baby Banana  
Oreo Ice Cream


### Sorbets: 6

Mango and Ginger Sorbet  
Coconut and Lemon Grass  
Red Berry and Lime  
Tropical Fruit  
Pink Grapefruits Sorbet  
Lemon Sorbet

# Kids Only

Available from 10:30am to 10:30pm

## ❖ Well-being Kids

Vegetables crudité		V 10
Steamed reef fish fillet with steamed rice and vegetables		15
Clear chicken and vermicelli pasta soup with vegetables		15
Poached meatballs, tomato sauce, Roma tomato and cucumber salad, olive oil		15

## ❖ Sandwiches (Toasted or Plain)

'BLT+C' sandwich = bacon, lettuce, tomato, cheese and French fries	P	15
Chicken and egg sandwich with garden salad		15
Virginia ham and cheddar cheese sandwich with salad, French fries	P	15

## ❖ Pizza

Margherita pizza with tomato, mozzarella, basil and olive oil	V	15
Hawaiian pizza with ham and pineapple	P	15
Create your own pizza with a choice of: mushrooms, tomato, peppers, ham, cheese, salami, tuna		15

## ❖ Pasta

<b>Selection of Pasta</b> - Penne, Macaroni, Spaghetti, Fusilli		15
<b>Selection of Sauces</b> - Tomato and Basil, Carbonara, Bolognese, Au Beurre, Cream and Cheddar Cheese	P	15

## ❖ Main Course

Beef burger with tomato and cucumber, French fries		15
Grilled Angus beef tenderloin (90gm), boiled vegetables and sautéed potatoes		24
Grilled chicken breast with sautéed vegetables and mash potatoes		22
Vegetable and egg fried rice	V	15
Fish fingers with French fries and salad		15
Chicken nuggets with French fries and salad		15

## ❖ Sweet Temptation

Crème Caramel		14
Banana Split		14
Cashew Nut Brownie	N	14
Exotic Fruit Plate		14
Selection of ice creams: Bourbon Vanilla, Strawberry, Chocolate		8 per scoop
Banana ice cream and Oreo ice cream		



# Overnight Menu

Available 10:30pm to 6:00am

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<b>Potato and Leek Soup</b> Herb crouton, cherry tomato confit	V 20
<b>Reethi Caesar Salad</b> Baby gem lettuce, bacon, garlic croutons and anchovy dressing with chicken or tiger prawns	P 26 28/30
<b>Caprese Salad</b> Buffalo mozzarella, vine-ripened tomato, olives, basil and olive oil dressing	V 30
<b>Niçoise Salad</b> Seared rare tuna, beans, olives, tomato, kipfler potato and poached egg	30
<b>Tandoor Chicken Wrap</b> Cucumber, mint and yoghurt slaw, romaine, roasted bell peppers and feta cheese	28
<b>Arabic Mezze Platter</b> Selection of three hot and three cold Mezzes Hommous, Baba Ganoush, Tabbouleh, Kibbeh, Rokakat, Spinach Fataya served with pita bread	38
<b>Reethi Rah 'Angus' or 'Wagyu' Beef Burger</b> Gruyère cheese, red onion confit, vine-ripened tomato, lettuce, cucumber, gherkins, French fries	34/42
<b>Margherita Pizza</b> Tomato, mozzarella and oregano	V 28
<b>Penne all' Arrabbiata</b> Garlic, tomatoes and red chilies cooked in olive oil	V 28
<b>"Catch of the Day"</b> Grilled catch of the day with sautéed vegetables and jasmine rice	43
<b>Traditional Balinese Nasi Goreng</b> Fried rice with chicken, crab meat, crispy shallots, prawn crackers, spicy tomato sambal	V 34
<b>Hyderabadi Chicken 'Biryani'</b> Chicken cooked with mint and yoghurt, basmati, served with raita and mint chutney	N 39
<b>Vanilla Crème Brûlée</b> Caramelized sugar	22
<b>Apple Fine Tart</b> Cinnamon ice cream	22