

SALADS & APPETIZERS

CHILLED TOMATO GAZPACHO

Fresh tomatoes, bell peppers, croutons, white onions, olive oil, parsley, white wine and Xérès vinegar **V A**

TUNA CEVICHE

Sesame oil marinated Maldivian tuna, avocado, beetroot leaves, black olives, capers and virgin sauce

CHICKEN CAESAR SALAD

Grilled chicken breast, lardons, croutons, parmesan, romaine salad, tomatoes and Caesar dressing **P**

GREEK FETA SALAD

Bell peppers, black olives, cucumbers, feta, mint, oregano, red onions, tomato and balsamic dressing **V**

MOZZARELLA & CO

Buffalo mozzarella, basil cream cheese, cucumbers, Parma ham chips, pine nuts, saffron jelly, tomatoes and basil olive oil dressing **N P**

TUNA NIÇOISE

Grilled fresh Maldivian tuna, anchovies, bell peppers, cucumbers, French beans, mixed lettuce leaves, boiled potatoes, quail eggs, radish, tomato and balsamic dressing

MUSSELS COCOTTE

New Zealand mussels with celery, coriander, parsley, lemon, white wine, butter, chili and olive oil **A**

TIGER PRAWN COCOTTE

Tiger prawns with celery, parsley, paprika, lemon, white wine, butter, chili and olive oil **A**

@ THE SALAD BAR

Be inspired and make it your own way... **V**

LES BURGÉS®

BEEF

White bun, Nebraska beef, chives, Tome de Savoie cheese, crispy bacon, lettuce, onion jam, tomato and Burgé sauce **P**

CRAB

Black bun, king crab meat, chicory, coconut flakes, dill, lemon zest, tomato and king crab sauce

CHICKEN

White bun, grilled chicken breast, lardons, crouton, parmesan, romaine salad, tomato and Caesar sauce **P**

LOBSTER

Red bun, lobster medallion, beetroot leaves, cucumber, sun dried tomato and cocktail sauce

VEGGIE

Green bun, black olives, cucumber, spinach leaves, tomato, vegetable terrine and guacamole sauce **V**

All our Burgés® can be served as wrap and are accompanied with French fries, seasonal salad and condiments.

BANANA SPLIT

Chocolate, pistachio and vanilla ice cream, banana, almond flakes, chantilly, cookies and white chocolate **N**

SENSATION

Lime, mango and raspberry sorbet, cookies and mint

YOGHURT BERRIES

Yoghurt ice cream, blackberry, blueberry, raspberry and strawberry



BEACH CLUB

23

29

33

29

31

35

37

57

29

GRILLED FISH & SEAFOOD

CATCH OF THE DAY

Whole fish or filleted served with lemon, olive oil and sea salt

39

CALAMARI

Marinated in extra virgin olive oil, lemon juice and dill

29

MALDIVIAN LOBSTER

Simply grilled on the shell with sea salt

97

MALDIVIAN TUNA

Marinated in sesame oil and fresh Malabar black pepper

47

TIGER PRAWN

Marinated in extra virgin oil, lemon juice and parsley

57

Choose Your Side Dish

Asparagus, French fries, grilled vegetables, sautéed spinach, mashed potato, rice, roasted potatoes or seasonal salad

Choose Your Sauce

Creamy lemon, tomato confit or virgin sauce

GRILLED MEAT

CHICKEN BREAST, FROM BRESS, FRANCE

Chicken breast marinated in olive oil, cardamom and curry

45

35

IBERICO PORK LOIN, FROM SPAIN

Pork loin marinated in olive oil, cayenne, cumin, 5 peppers and paprika **P**

49

37

PRIME BEEF, CORN FED, FROM NEBRASKA, U.S.

RIB-EYE

Excellent marbling, juicy, loaded with flavour

73

33

TENDERLOIN

The most tender of the cuts

67

45

LADY TENDERLOIN

The most tender of the cuts in smaller size

55

Choose Your Side Dish

Asparagus, French fries, grilled vegetable, sautéed spinach, mashed potato, rice, roasted potato or seasonal salad

29

Choose Your Sauce

BBQ, béarnaise or shallot

ICE CREAM & CO

18

NOT GUILTY

Coconut panna cotta, papaya, pineapple and ginger lime foam **N**

18

18

STRAWBERRY GAZPACHO

Strawberries and almond milk tapioca **N**

18

18

TROPICAL SEASONAL FRUIT PLATTER

Selection of fresh tropical fruits

18

V - Vegetarian **N** - Nuts **P** - Pork **A** - Alcohol

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