APETIZERS & SALAD

Pan Fried Tofu US\$ 12.00

With light soy, crispy spring onions

Chicken Cesar Salad (P) US\$ 22.00

lettuce heart ,grilled chicken breast ,bacon, anchovy mayo ,shaved Parmesan cheese

Tiger shrimp US\$ 35.00

mixed leaves mango, papaya & cocktail sauce

Greek Salad US\$ 20.00

Tomato, bell pepper, water melon, black olives, feta cheese, extra Virgin olive oil

Selection of Freshly Made Sushi & Sashimi US\$ 26.00

Our specialty Chef daily selection of freshly caught fish Sushi & Sashimi

SOUP

Vietnamese Sweet and Sour Soup US\$ 25.00

Noodles, lobster and vegetables

Tomato Soup (V) US\$ 15.00

Roma tomato Soup & Chefs Garden basil

Chicken Noodle Soup US\$ 15.00

Asian style clears Chicken broth, vermicelli, fungus and green herbs

Meedhoo Pumpkin Soup (V) US\$ 15.00

Curry flavoured pumpkin soup with coconut cream

PASTA

Spaghetti Bolognese US\$ 25.00

Fine chopped Angus beef ragout & tomato sauce

Seafood Linguini (A) US\$ 30.00

Prawns, squid, lobster, chopped tomato, garlic and parsley

Penne arabiatta US\$ 18.00

Homemade tomato sauce, chef garden basil, chilli

Fettuccini carbonara US\$ 22.00

Homemade pasta, cream, egg yolk, bacon, & parmesan cheese

SANDWICHES & BURGERS

Angus Beef burger US\$ 18.00

Soft bun, premium Angus beef, top with melted cheese, lettuce, pickled onion,

Club Sandwich (P) US\$15.00

Toasted bread, smoked turkey, crispy bacon, lettuce, mayonnaise

Vegetarian Chapaati (V) US\$ 15.00

Grilled vegetable, semi -dry tomato and cheddar cheese

Panini Sandwich with chicken US4 15.00

Pressed sandwich with chicken, & cheese

All sandwiches come with French fries and mix Green leaf salad

PIZZA

Margarita Pizza (V) US\$ 15.00

Tomato, mozzarella, drizzled with extra virgin olive oil

Parma Ham Pizza (P) (N) US\$ 22.00

Parma ham, cherry tomato, porcini mushroom, rocket salad, garlic oil

Marinara Pizza US\$ 25.00

Shrimps, calamari, mussels, capers and black olives

Tuna & Chili Pizza US\$ 22.00

Canned Maldivian tuna, fresh chili, red onion & coriander

Tandoori chicken pizza US\$ 22.00

Tandoori chicken mix bell beepers and mozzarella

MAINS

Fraveri Fish& Chips US\$ 28.00

Deep fried freshly caught reef fish, French fries & mushy peas

Grilled Tiger Prawns US\$ 38.00

Baked Indian Ocean prawn, garlic cream, mix leaves salad and sautéed vegetables

Grilled Tuna Steak US\$ 25.00

Baa Atoll Green vegetables & pom frit, roma tomato and chilli salsa

Sautéed Chicken with Asparagus US\$ 35.00

Creamy asparagus, saffron rice, glazed carrots

Lamb chops US\$ 45.00

Grilled lamb chops with peppers, tomato, onions, rate potato, asparagus spares and veal jus

The Grill

Australian Angus Beef Tenderloin -225gr 55.00

Australian Angus Beef Sirloin -300gr US\$ 45.00

Grilled Corn Fed Chicken Breast -225gr US\$ 36.00

Grilled Maldivian Lobster -100grams for \$ 12.00

All grilled Items are served with a French fries or mix leaf salad or steam vegetables

Sides

French fries US\$ 6.00 Mash potato US\$ 6.00

Mix leaves salad US\$ 6.00 Green vegetables sautéed US\$ 6.00

Sauces

Crushed Pepper corn Truffle Veal Jus

Hollandaise

BBQ Sweet Chili

Lemon butter Olive oil, basil & garlic

Asian Rice And Noodles

Nasi Goreng Kampung (N) US\$ 25.00

South-East Asian style fried rice, topped with fried egg, chicken satay, pickles and crackers

Char Keow Teow US\$ 20.00

Fried flat rice noodles, with vegetables prawns, cockle meat, bean sprout

Pad Thai US\$ 20.00

Wok fried Thai noodles with chicken, shrimp, spring onion and deep fried tofu

Spicy beef Noodles (V) US\$ 20.00

Fried Yellow noodles, beef, bamboo shoot, mushroom, Chili bean sauce

Chinese Cuisine

Wok Fried beef US\$ 20.00

Capsicum, garlic, chilli, oyster sauce

"Kung Pau" prawn US\$ 35.00

Dry chilli, onion, hoisin sauce

Stir fried spiny lobster US\$45.00

Ginger, onion and sweet and sour tamarind sauce

Mapo tofu US\$ 15.00

Simmered diced tofu with your choice of minced beef or chicken or vegetable

Stir fried mixed seasonal vegetable with garlic US\$15.00

Fried rice with your choice of beef, chicken, seafood or vegetable US\$ 20.00

Steamed Jasmine rice US\$ 06.00

Should look at the menu as well as the menu for Dr Ali as well as the menu for Javuu

Indian Ocean Cuisine

Maldivian Curry platter USD 45.00

"Kandukukulhu", "kulhi mas", "fihunmas", steamed rice, roshi
Yellow fin tuna roll, spicy fish curry, and Addu spiced grilled fish

"Kukulhu Musamma" Pot Roasted chicken (N) US\$ 35.00

Hot and fruity chicken curry with brown onion, roasted nuts and cumin rice

Dal makhani (V) US\$15.00

Black lentil cooked with tomato, butter, cream

Chicken Tikka Masala (N) US\$ 35.00

Healthy Option Menu

Mix Leaves Salad (V)(N)

Local papaya, green mango, coconut flakes and ginger dressing

Grilled Tiger Prawn

Olive oil and citrus emulsion, green asparagus, capers salsa

Steam Reef fish

Green vegetable from the Garden, lemon grass flavored bonito broth

Pan Fried Tofu

Light soy sauce and crispy spring onion

Kids Menu

Carrot, celery & cucumber stick with parmesan mayo (V) US\$ 05.00

Catalane salad-tomato, feta cheese and mint US\$ 05.00

Shredded carrots, with lemon and olive oil dressing (V) US\$ 05.00

Mix leaves salad, with mango, papaya and cherry tomato (V) US\$ 05.00

Clear Chicken Soup with carrots, broccoli and green herbs US\$ 05.00

Meedhoo pumpkin soup (V) US\$ 08.00

Roma Tomato Soup with basil (V) US\$ 08.00

Smoked Ham & Cheddar cheese and sliced tomato Toasted Sandwich US\$ 06.00

Spaghetti with fresh tomato sauce and basil (V) US\$08.00

Macaroni cheese US\$ 08.00

Macaroni pasta with cheese & green pea

Margarita pizza (V) US\$ 08.00

tomato sauce, mozzarella cheese & olive oil

Grilled Reef Fish Fillet US\$ 06.00

with steam Green vegetables and lemon dressing

Fish Fingers US\$ 06.00

French fries, mayonnaise

Chicken Nuggets US\$ 06.00

Small pieces of chicken with crumbed, French fries & mayonnaise

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(A)- Contains Alcohol(V) – Suitable for Vegetarian (P)Contain Pork (N)Contain Nuts Gluten Free items are available upon request

Desserts

Kid Mash Mello

Kid raspberry cheese cake

Vegetarian Section

Greek Salad (V)

tomato, bell pepper, water melon, feta cheese, extra Virgin olive oil(V)

Mix Leaves Salad (V)

local papaya, green mango, coconut flakes and ginger dressing

Tomato Soup (V)

roasted Tomato Soup ,Chefs Garden basil ,crispy bread waffles

Meedhoo Pumpkin Soup (V)

creamy mushroom soup with truffle flavor

Penne Pesto (V)

Chefs garden Basil Pesto& Parmesan cheese

Penne Arabiatta

Roma tomato sauce with red chilli, and garden fresh basil

Vegetarian Chapati (V)

grilled vegetable, semi -dry tomato and cheddar cheese

Margarita (V)

tomato, mozzarella, drizzled with extra virgin olive oil

Spicy Yellow Noodles (V)

Fried Yellow noodles, bamboo shoot, mushroom, Chili bean sauce

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Dal makhani (V)

Black lentil cooked with tomato, butter, cream

Pan Fried Tofu

Light soy sauce and crispy spring onion

Desserts

Selection of Exotic Fresh Fruits US\$ 16.00

Tiramisu US\$ 12.00

Fruit Tartlets US\$ 12.00

Chocolate Brownie with Vanilla ice cream US\$ 12.00