

A la carte Menu

Starters and salad

Avocado shrimps: \$ 25.00

(Avocado pears, fresh poached shrimps, musclum, cherry tomato and lemon vinaigrette)

Tomato Mozzarella: \$20.50

(roma tomato, buffalo mozzarella, mix leave salad, homemade pesto)

Greek Salad: \$ 22.00

Roma tomato, cucumber, onion, feta cheese, sweet peppers

Snacks

Quesadillas: \$ 18.00

(Wheat tortilla filled with cheddar cheese, chilli and served with onion relish and chefs special salad)

Panini- chicken/beef/fish: \$ 15.00

(Freshly baked soft bread filled with your choice of filing)

Fraveri Club: \$ 15.00

(Triple layered sandwich with chicken, beef, egg and cheese)

Sandwich Board: 12.00

(Either brown or white bread with your choice of filling)

Spring roll: 12.00

(Vegetable or seafood filled in thin pastry)

Soups

Tom yam Seafood: \$ 25.00

(Spicy and citreous infusion with assorted seafood and fresh coriander and spring onion)

Roma Tomato Soup \$ 15.00

(Aromatic and fresh roma tomato soup served with garlic bread)

Maduvvaree Pumpkin Soup 15.00

(Roasted pumpkin soup scented with raa spices enhanced by freveri coconut cream)

Pasta and Noodles and Rice

Penne pesto: \$ 18.50

(Penne al dente with homemade creamy pesto, shaved parmesan cheese)

Macaroni Vegetarian: \$ 18.50

(Varieties of vegetable with homemade roma tomato sauce)

Spaghetti Bolognese: \$ 22.50

(Finest pasta with homemade rich meat sauce, parmesan shaving)

Pad Thai: \$ 20.00

(Thick rice noodles with shrimp, chicken, tofu, and coriander)

Seafood Fried Rice 25.00

Assorted seafood, vegetable and finest Asian herbs and spices

Nasegoreng Kampun: \$ 25.00

(Indonesian style fried rice with shrimps enhanced with beef and chicken sate)

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 peppers and mozzarella

Main Dishes

Pan seared job fish: 28.00

(Aborigine sweet peppers, musclum, tomato salsa)

Poached Grouper: \$ 28.00

(Carrot and orange soup, glazed fennel)

Supreme of Chicken: \$ 28.00

(With asparagus and saffron rice)

Chicken Schnitzel: \$ 28.50

(Fresh breaded tender chicken with potato wedges and)

Beef Stroganoff: \$ 65.00

(Angus tenderloin of beef with sweet peppers, pickles, sour cream and steamed rice)

Maldivian Fragrance

Kandukukulhu : 40.00

(Literally means "Sea Chicken" has been in local cuisine for centuries. This traditional delicacy is rolled freshly caught tuna with coconut curry paste produced by local women around the archipelago. Served with fragrant rice, "roshi" (thin bread) and accompaniment)

Keymaa : \$ 45.00

(A ray of different curries, rice, roshi, salad and accompaniments)

Fresh Catch: \$ 40.00

(Whole fish cooked with local spice and wrapped in banana leaves)

From The Grill

Sir loin Steak: \$ 45.00

Rib eye steak: 54.00

Tender loin steak: 65.00

Lamb cutlets: 55.00

Yellow fin Tuna Steak: \$ 28.00

(Carrot puree, baby spinach, asparagus, spring onion relish)

Grilled Maldivian Lobster -100grams for \$ 12.00

Sweet Retreat

Tropical fruit Platter: \$ 16.00

(Selection of local and tropical fruit)

Tiramisu: \$ 12.00

(Traditional Italian mascarpone cheese fine coco and cookies)

Raspberry cheese Cake 12.00

French Chocolate mousse 12.00

Lemongrass crème Brule \$ 12.00

