

Soups

Hot & Sour Soup (v)

*Flavoured with Chinese Vinegar, Tofu
Wood Ear Mushrooms, Egg*

18 Field Mushroom Soup (v) 18

Poached Egg, Truffle Oil, Garlic

Garudiya

Maldivian Clear Soup with Seafood and Reef Fish

20 Seafood Broth 26

Shrimp, Scallops, Lobster, Cucumber, Chives

Korean Kimchi soup

Kimchi, Chicken, Spring Onion

20 Clear Chicken Soup 20

Chicken Ballontine, Celery, Tarragon

Appetizers & Salads

Stir Fried Tofu with Vegetables (v)

*Bok Choy, Bean Sprouts, Carrot, Chinese Broccoli
with Shiitake Mushroom Sauce*

22 Spinach Salad (v) 20/ 25 / 32

*Toasted Pine Nuts, Caramelized Onion
Young Beetroots, Croutons, Balsamic Dressing
Add Poached Eggs/ Grilled Chicken/ Tiger Prawns*

Copi Leaf Salad

*Copi Leaves, Onion, Grated Coconut, Lime Juice
Maldivian Chili*

18 Greek Salad (v) 22

*Cucumber, Tomatoes, Bell Pepper, Feta Cheese
Kalamata Olives, Onion, Extra Virgin Olive Oil*

Sashimi

*Mahi Mahi, Yellowfin Tuna, Salmon, Calamari
Edamame, Wasabi, Pickled Ginger*

30 Blue Swimmer Crab Cakes 30

*Palm Heart, Mizuna and Pomegranate Salad
Lemon Paprika Aioli*

Gado-Gado Batavia (v)

Steamed Vegetables, Boiled Eggs, Peanut Sauce

22 Huraa Salad (v) 18

Mesclun Greens, Lemon Vinaigrette

Tuna Tataki

*Seaweed, Tofu, Sesame, Pickled Vegetables
Yuzu Ponzu*

25 Seared Australian Scallops 28

Fennel, Apple, Celery, Curry

Tiger Prawn Maki Roll

*Tobiko, Pickled Ginger, Edamame
Wasabi Mayonnaise, Soy Sauce*

32 Poached Lobster Tail 45

*Mesclun Salad, Citrus Segments, Shaved Coconut
Grilled Pineapple, Lemon Vinaigrette*

Shanghai Chicken Dumpling

*Pan Fried Chicken Dumplings, Chinese Vinegar
Ginger*

24 Marinated Salmon 28

*Caramelized Apple, Coriander Dressing
Grilled Fennel, Spiced Oil*

(v) Denotes vegetarian option

Please advise your server of any dietary restrictions.

Prices are quoted in US dollars and subject to 10% service charge and applicable taxes.

Main Course

<p><i>Nasi Bali “Must Try”</i> <i>Chicken Satay, Sweetened Tofu, Sayur Urab</i> <i>Fried Anchovies with Peanuts, Chili Sambal</i> <i>Onion Sambal, Steamed Rice</i></p>	<p>42</p>	<p><i>BBQ Pork Ribs “Must Try”</i> <i>Slow Cooked Pork Ribs, Grilled with</i> <i>Homemade BBQ Sauce, Served with</i> <i>Kohlrabi and Apple Slaw, Potato Wedges</i></p>	<p>58</p>
<p><i>Bulgogi or Galbi</i> <i>Korean Style Beef Served with Steamed Rice, Kimchi</i> <i>Lettuce, Cucumber</i></p>	<p>62 / 98</p>	<p><i>The “Ultimate” Burger</i> <i>Wagyu, Foie Gras, Potato Wedges, Coleslaw,</i> <i>Onions, Portobello Mushroom, Bacon, Comte</i></p>	<p>70</p>
<p><i>Slow Cooked Teriyaki Salmon</i> <i>Braised Daikon, Wakame, Pickled Fennel, Shiitake</i> <i>and Nameko Mushroom, Seaweed Broth</i></p>	<p>45</p>	<p><i>Catch Of The Day</i> <i>Seared Fillet, Parsley and Garlic Puree</i> <i>Mediterranean Style Squid, Bouillabaisse</i></p>	<p>45</p>
<p><i>Ayam Betutu “Jimbaran”</i> <i>Traditional Indonesian Style Chicken Served with</i> <i>Sayur Urab, Trio of Sambal, Steamed Rice</i></p>	<p>42</p>	<p><i>Maldivian Yellowfin Tuna</i> <i>Grilled Tuna Loin, Caramelized Endives</i> <i>Carrot and Ginger Puree, Asparagus</i></p>	<p>46</p>
<p><i>Wonton Noodle Soup</i> <i>Homemade Seafood Dumplings, Yellow Noodles</i> <i>Mushrooms, Bok Choy</i></p>	<p>35</p>	<p><i>Wagyu Beef Rib Eye</i> <i>Grilled Slow Cooked Tomatoes, Rosemary Potatoes</i> <i>Charred Onions, Béarnaise Sauce</i></p>	<p>98</p>
<p><i>Thai Vegetable Green Curry (v)</i> <i>Market Vegetables, Steamed Rice</i></p>	<p>32</p>	<p><i>Veal Tenderloin</i> <i>Roasted Parsnip, Artichokes, Garlic Jus</i></p>	<p>62</p>
<p><i>Grilled Oxtail</i> <i>Served with Oxtail Soup, Steamed Rice, Green</i> <i>and Chili Sambal, Sweet Soy Sauce, Emping Chips</i></p>	<p>42</p>	<p><i>Aromatic Steamed Reef fish</i> <i>Winter Melon, Bok Choy, Five Spiced Plum Sauce</i> <i>Steamed Rice</i></p>	<p>42</p>
<p><i>Fried Hong Kong Noodles</i> <i>Fried Noodles Hong Kong Style, Shrimp</i> <i>Bean Sprouts, Soy Sambal</i></p>	<p>32</p>	<p><i>Wok Fried Lobster Tail</i> <i>Sautéed with Light Fragrant Chili Sauce</i> <i>Fresh Pomegranate, Steamed Rice</i></p>	<p>78</p>
<p><i>Wok Fried Vegetables (v)</i> <i>Market Vegetables, Garlic Sauce</i></p>	<p>25</p>	<p><i>Lamb Chops</i> <i>Braised Shank, Navarin Garnish, Braising Stock</i></p>	<p>62</p>

Our Chef's Favourites

<p><i>Maldivian Curried Lobster</i> <i>“Chef Kischan’s Favourite”</i> <i>Spiny Lobster with Maldivian Marination, Served</i> <i>with Coconut Rice, Chapati</i></p>	<p>78</p>	<p><i>Land and Sea</i> <i>“Chef Alex’s Favourite”</i> <i>Beef Tenderloin, Lobster Tail, Morels, Asparagus</i> <i>Celeriac</i></p>	<p>95</p>
---	-----------	--	-----------

(V) Denotes vegetarian option

Please advise your server of any dietary restrictions.

Prices are quoted in US dollars and subject to 10% service charge and applicable taxes.