

FOOD



#### **APPETIZER**

1	TEMPURA VEGETABLE MAKI ROLL   Rice filled in carrot, cucumber, avocado, nori, tobiko, pickled ginger, soy sauce and wasabi	16.00
2	ASSORTED SASHIMI PLATTER Local reef fish, yellow fin tuna, fresh salmon, wasabi, pickled ginger, lemon and soya sauce	18.00
3	MIXED GREEN  Cheese flakes and fresh basil drizzled with olive oil and seasoned with sea salt and pepper	14.00
SC	DUP	
1	MUSHROOM BISQUE  With truffle crème	8.00
2	SHREDDED CHICKEN AND BARLEY SOUP Seminoles vegetable and crispy chicken bacon	7.00
SF	PECIALTIES	
1	MALDIVIAN DRIED TUNA SPAGHETTI 😂 🚭 Dried tuna, grilled tiger prawn, chilli, tomato sauce and parmesan cheese	20.00
2	MIXED SEAFOOD RISOTTO 🚭 🍸 Sautéed mixed seafood, tomato, black olives, white wine and parmesan cheese	24.00
3	MALDIVIAN LEMON, HERB & CRUSTED SNAPPER FILLET Sweet potato puree, green asparagus, green zucchini slice, creamy cheese and garlic sauce	34.00
4	HERB MARINATED GRILLED SALMON Sautéed beans, garlic mashed potato, cherry tomato and green lettuce	29.00
5	STIR FRIED TIGER PRAWN S Tiger prawn and mixed julienne vegetables	30.00

# SIGNATURE DISH – discount not applicable

1 SELECTION OF OCEAN \$\circ\$
Lagoon crab, tiger prawn, calamari, green mussels, local reef fish, yellow fin tuna, green lobster and scallops











### FROM THE GRILL

Cooking Method: Grilled, Deep Fried, Steamed

1	BEEFTENDERLOIN AUSTRALIA	200 GRAMS	30.00
2	BEEF TENDERLOIN NEW ZEALAND	200 GRAMS	36.00
3	RACK OF LAMB NEW ZEALAND 🖰	200 GRAMS	37.00
4	CHICKEN BREAST 🍗	250 GRAMS	30.00
5	CHICKEN DRUMSTICK 🍗	300 GRAMS	24.00
6	CALAMARI 🥩	200 GRAMS	20.00
7	MALDIVIAN YELLOW FIN TUNA 🚩	200 GRAMS	32.00
8	KING PRAWNS 🤀	250 GRAMS	40.00

## FROM THE POND – discount not applicable

Cooking Method: Steamed, Grilled, Sashimi, Fried or Thermidor

1	MALDIVIAN LOBSTER 😵	100 GRAMS	20.00
2	YOUR OWN SELECTION OF FISH 🐸	100 GRAMS	11.00

### YOUR CHOICE OF SIDES

1	BAKED POTATO	4.00
2	FATFRIES	6.00
3	STEAMED WHITE RICE	4.00
4	SEASONAL FRESH BOILED VEGETABLES	7.00
5	GARLIC MASHED POTATO	5.00
6	CHAR-GRILLED MUSHROOM	7.00











### YOUR CHOICE OF SAUCE

1	CREAMY MUSHROOM	3.00
2	LEMON BUTTER SAUCE	3.00
3	PEPPERCORN SAUCE	3.00
4	GARLIC AND CHILLI SOYA	3.00
5	GARLIC BUTTER	3.00

### **DESSERT**

1	BAKED CHOCOLATE TART Rich chocolate sauce and vanilla ice cream	10.00
2	BLUEBERRY CHEESE CAKE Butterscotch ice cream	10.00
3	BUTTERSCOTCH ICE CREAM Butterscotch ice cream	4.00
4	SEASONAL FRUIT PLATTER Fresh fruits and warm chocolate sauce	12.00







