



## Lunch Menu

### Snacks & Starters

Potato, chickpea & green pea samosa with mango chutney (v)	\$18
Chilli salt squid with lime aioli	\$20
Soft shelled crab sushi roll with spicy mayonnaise & ponzu dipping sauce	\$24
Coconut & coriander crusted prawn cutlets with spiced mayonnaise & lime	\$24
Mixed sate; chicken, minced fish, tofu & vegetable with peanut sauce & pickled vegetables	\$22
Maldivian "Short Eats" with pickles, relish & coconut chutney	\$22
½ dozen freshly shucked oysters with mignonette sauce	\$30

### Soups & Salads

Soup of the day	\$20
Classic Caesar salad	\$22
Vine ripened tomato & buffalo mozzarella salad with red onions, olives, capers & basil (v)	\$29
Roast beetroot, Kenya bean & oven dried pear salad with walnuts, goat's feta, honey & thyme dressing (v)	\$20
Yellowfin tuna carpaccio with lemon, olive caper & parsley salad	\$26
Local lagoon lobster, mango & avocado salad with chilli, dusted yam crisps & mango mayonnaise	\$38
Grilled chilli & oregano marinated jumbo prawns with Greek style salad & tomato dressing	\$36
Char grilled squid with fennel, red chilli, lemon & rocket salad	\$26

### Sandwiches, Wraps & Burgers

All sandwiches served with salad greens

Grilled marinated vegetable & buffalo mozzarella toasted Panini with pesto (v)	\$22
Organic chicken tikka karthi wrap with cucumber salad & minted raita	\$26
Herbs & spiced crusted snapper burger, eggplant relish, grilled peppers & Persian feta	\$26
Cocoa burger – Black Angus rump, crisp prosciutto, gruyere cheese, tomato, lettuce, onion jam & tomato kasundi chutney	\$28

### Pizza, Pasta, Noodles & Rice

Pizza with buffalo mozzarella, cherry tomatoes, capers, olives & torn basil (v)	\$24
Pizza with buffalo mozzarella, prawns, zucchini, peppers, olive tapenade, rocket & parmesan salad	\$28
Pizza with chorizo, eggplant, goat's cheese, dried chilli & oregano	\$26
Rigatoni with fresh tomato, garlic, capers, olive & parsley	\$36
Linguine with sautéed clams in white wine, garlic, chilli, lemon & parsley sauce	\$36
Pappardelle with braised veal ragu & Reggiano parmesan	\$36
Indian Mee Goreng – wok fried egg noodles, potato masala, tofu & egg (v)	\$28
Nasi Goreng – Indonesian wok fried rice with vegetables & prawns, chicken sate, sambal & fried egg	\$30

\* Denotes additional charge for meal package guests

(V) Denotes vegetarian

Prices are subject to a 10% service charge & 6% GST



### **Crispy Fried, Grilled, Braised & Tandoor baked**

Nicoise salad of wood grilled Yellow fin tuna with tapenade toast	\$42
Crispy fried snapper with sweet potatoes, mojo verde & lime aioli	\$34
Seared reef fish, chickpea, cauliflower & pomegranate salad with hummus, sumac dressing	\$36
Tandoor masala spiced local reef fish cutlets with fresh coconut & mint chutney, papaya & cucumber	\$45
Maldivian curry of local Jobfish with ramba leaf, chilli & curry leaf, roti & saffron rice	\$38
Tandoor organic chicken in tomato & cardamom sauce with saffron basmati rice	\$34
Char grilled Wagyu beef rump, grilled mushroom & red onion salad, tomato tapenade & balsamic jus	\$62

### **Sides**

Mixed leaf salad with herb vinaigrette (V)	\$9
Rocket, fennel, radish & parmesan salad with lemon dressing (V)	\$10
Fried baby potatoes with balsamic & grated parmesan (V)	\$10
Steamed seasonal greens with lemon & olive oil (V)	\$12
French fries with aioli	\$9

### **Local Lagoon Lobster**

\*Medium \$85 \*Large \$95

Char grilled with tropical fruit salsa & mixed leaf salad  
 Marinated & cooked in the tandoor with khucumber salad & mint raita  
 Roated & served with Goan curry with basmati rice & naan bread

### **Desserts**

Tropical fruit selection with papaya sorbet	\$18
Cocoa sorbet & ice cream selection	\$18
Banana cheesecake with passion fruit jelly & tropical fruits	\$20
Chocolate mousse, coconut & passion fruit cake with coconut sorbet	\$20
Strawberry & thai basil granita with berry salad & chilled tea syrup	\$20
Coconut panna cotta, blood orange sorbet, citrus salad & jasmine syrup	\$20
Cheese selection with fig paste & sesame matzos crackers	\$25

### **Coffee**

Regular, espresso, cappuccino, decaf \$6

### **Tea**

Darjeeling, Earl Grey, English breakfast, Green, Chinese, Assam, Decaf \$6

### **Organic Herbal Tea**

Peppermint, Chamomile \$6

### **Chai ( Indian spiced tea )**

With cinnamon, cardamom. Ginger or masala \$6

☉ **Shambhala ginger tea** \$6

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