

Salads

Chef's Organic Garden Salad (V)

Grilled vegetables, olives, organic tomato, pine nuts, marinated artichoke, choice of organic pesto, French vinaigrette, balsamic vinaigrette, Italian vinaigrette or blue cheese dressing

Twenty six

Classic Caesar Salad

Focaccia croutons, anchovies, parmesan shavings

Twenty six

Add

Beef Tenderloin – *Thirty*

Grilled tiger prawns – *Twenty five*

Grilled chicken breast – *Twenty*

Pomello Salad (V)

Baby cabbage, peanut dressing

Twenty four

Mixed Green Garden Salad (V)

Goat cheese, walnuts, raspberry dressing

Twenty six

Crustacean Salad

Scallop, prawn, lobster, clams, hazelnut vinaigrette

Forty eight



Spa/Balanced cuisine (V) Vegetarian



Spicy



Pork

If you cannot find your favorite dish please contact our hosts who will be delighted to propose an alternative

Price is subject to ten percent service charge and applicable goods and service tax

Starters

Carpaccio Cipriani

Garden rocket salad, pine nuts, parmesan, truffle vinaigrette

Thirty four

Quatre Epices Seared Foie Gras

Braised lentil, asparagus , sauce jerez

Forty eight

Assiette of Tuna

Tartar, Niçoise, seared, khulafila

Forty two

Soups

Maldivian Lobster Bisque

Half lobster tail

Thirty two

Spicy Thai (V)

Vegetables, shitake, corriander, chilli
coconut milk

Twenty six

Oxtail Consommé

Oxtail tortelino, root vegetables

Twenty four



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Homemade Pasta and Risotto

Smoked Duck Breast Agnolotti

Prunes, smoked bacon, Chablis sauce

Forty five

Black Truffle Capellini (V)

Capellini pasta, black truffle, chives, asparagus

Thirty five

Lobster Risotto

Butter poached lobster tail, chorizo, parmesan cheese

Fifty five

Spaghetti Vongole

Garlic, sauvignon blanc, chili, parsley

Thirty two

Spinach Truffle Risotto

Seared scallops, garlic foam

Forty eight

Gnocchi alla Sorrentina (V)

Cherry tomatoes, kalamata olives, garden basil

Twenty six

Fettuccini Genovese (V)

Fresh fettuccini pasta, homemade organic pesto

Twenty six



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Grilled Fish and Seafood

Job Fish Fillet

Local vegetable, coconut curry sauce
served steamed or grilled

Forty two

Sauté Jumbo Prawns

Asian wok noodles, bok choy, fresh coriander

Forty eight

Seared Tuna Loin

Crispy rice, glazed watermelon, cumin spinach, citra leaves

Forty five

Whole Grilled Lobster

Black linguini, lobster sauce, fresh herbs

One hundred sixty five

Grilled Meat and Poultry

Grilled Angus Beef Tenderloin Rossini Classic

Celeriac puree, mixed vegetables, seared foie gras, black truffle jus

One hundred fifteen

French Duck Breast

Cooked leg, beluga lentils, kumquat compote

Sixty five



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