

## To Start

### Soup

#### **Chilled carrot soup**

with ginger, coriander and almond pâté



18

#### **Tom yum goong**

Thai hot and sour prawn soup with mushrooms, galangal, coriander & kaffir lime



30

#### **Sweet corn soup**

with lemongrass, basil and chicken dumplings

22

### Entrée

#### **Eggplant and tomato tart**

roasted eggplant and cherry tomato tart with Persian feta and rocket salad



20

#### **Caesar salad**

baby romaine lettuce, crispy bacon, soft boiled eggs, capers, anchovies and garlic emulsion

25

with poached chicken

30

with poached salmon

29

with grilled prawns

35

#### **Raw tuna salad**

with beans, olives, eggs and romaine lettuce with tomato relish and lemon oil

22

#### **Tandoor spiced prawn salad**

with mango, pomegranate, spiced cashew and coconut chutney



30

#### **Sushi and sashimi**

nigiri and maki sushi with mixed sashimi, wasabi and tamari soy

30

#### **Char siu pork salad**

nashi pear, red peppers, iceberg and peanuts with sesame dressing



26

#### **Soy poached chicken salad**

with avocado, cucumber, shitake and tamarind dressing

24

#### **Celsius mezze plate for 2**

falafels with tahini sauce, lamb kefta in spiced tomato sauce,  
hummus, red pepper and walnut dip, chilli and garlic prawns, olives and pita bread



40

Vegetarian menu available upon request

Should you have any specific dietary requirements or food preferences we will be more than happy to oblige.

Simply speak to a member of the team for assistance creating your bespoke culinary experience.

## To Follow

### Noodles, rice and pasta

#### **Ramen noodles**

ramen noodles in a soy chicken broth with prawn, chicken, cha-siu pork and egg 36

#### **Nasi Goreng**

Indonesian style chicken and prawn fried rice with chicken satay, sambal and fried egg 32

#### **Singapore style spicy rice noodles**

with shiitake, peppers and kankun ✓ 22

with pork 26

with prawns 35

#### **Risotto**

asparagus and lemon with Parmigiano cheese wafer and grilled artichokes ✓ Entrée 21 Main 28

#### **Angel hair pasta**

with crab, zucchini, pine nuts, mint, chilli & Pecorino cheese 🍷 Entrée 25 Main 32

#### **Hand cut pasta**

with veal shin ragú, Parmigiano cheese and fresh basil 35

### Main

#### **Maldivian yellow curry**

with reef fish, prawn, calamari, scallop with steamed rice, onion salad, lime & chapatti 42

#### **Peppered yellow fin tuna**

with artichokes, beans, cherry tomato and olive salad 40

#### **Roast local rainbow runner**

with green gazpacho, tomato, caper and basil salad 36

#### **Chilled lobster and smoked salmon salad**

with peppers, watercress, olives & cumin dressing 52

#### **Murg makani**

butter chicken with tawa paratha, tandoor papads and saffron rice 42

#### **Char-grilled free range chicken breast**

with a warm green lentil slaw with apple aioli and star anise sauce 37

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## From the grill

### **Reef fish**

grilled local reef fish fillet 38

### **Black Angus**

char grilled striploin 48

### **Wagyu rump**

char grilled marble score 9 98 / full and half board supplement 30

### **Corn fed Angus**

char grilled US tenderloin 65/ full and half board supplement 15

*All grilled meat items will be served with homemade chips, sautéed spinach and slow roasted tomato and a choice of thyme jus, pepper sauce or creamy mushroom sauce. Grilled fish items will be served with steamed rice, sautéed spinach and curry butter sauce.*



## Side Dishes

### **Hand cut chips**

three times cooked chips with mayonnaise ✓ 10

### **Creamy potato puree**

with garlic and parsley butter ✓ 10

### **Rocket, mushroom and Pecorino cheese salad**

with balsamic glaze ✓ 10

### **Tomato, cucumber and red onion salad**

with olives, capers, mint and Persian feta ✓ 10

### **Mixed leaves and herbs salad**

with balsamic dressing ✓ 10

### **Seasonal vegetables**

with basil, Parmigiano cheese shavings, lemon and extra virgin olive oil ✓ 10

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## To Finish

### **Coconut sticky rice**

with fresh mango, mango jellies, mango cremeaux and coconut crunch

**GF** 20

### **Turmeric spiced chocolate pudding**

with tropical fruits and palm sugar ice cream

20

### **Goat cheese cheesecake**

with caramelized white chocolate sauce and spiced honeycomb

**GF** 20

### **Caramel nut tart**

with orange blossom, fairy floss and cardamom ice cream

20

### **Strawberry brûlée**

with caramel ice cream and hazelnut praline

**GF** 20

### **Flourless mango, ginger and coconut cake**

with mango salad and almond milk sorbet

**GF** 20

### **Tropical fruit selection**

with coconut sorbet

**GF** 22

### **Selection of 3 fine cheeses**

with quince paste, spiced almonds, fresh apple and lavosh

26

### **Huvafen house made ice cream and sorbet**

with tropical fruit salsa and coconut wafer

**GF** 15

### **Ice Cream**

vanilla, chocolate, strawberry, chocolate chips, coconut, caramel, coffee, almond, chocolate and hazelnut

### **Sorbet**

lime, mango, passion, coconut, raspberry, orange, pineapple

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