

Indian Experience

Starters

Chicken Kathi Roll

Tandoori chicken tikka strips marinated with Indian spices, onions and peppers wrapped with tortilla bread



Aloo Chana Chaat

Chickpeas, coriander, chat masala, green chili, lemon and potato

Kebab



Vegetable Kebab from Tandoor

Paneer cheese marinated with yogurt and spices, broccoli, cauliflower, mushroom and mint-yogurt dip on the side

OR

Kebab from Tandoor

Chicken, lamb, prawn, fish marinated with yogurt and Indian spices cooked in tandoori oven with mint-yogurt dip on the side

Main Course

Konju Varutharacha Curry (South India)

Traditional prawn curry, coconut milk and mustard seeds

OR



Mughlai Chicken Korma (North India)

Classic chicken curry cooked with spices, yogurt, almond and cashew nut paste

Dessert



Gajar Ka Halwa with Cardamom Ice Cream

Cardamom, cashew nut, carrot, milk, raisin

OR

Mango Platter and Chat Masala

\$165++ per person



gluten free



spicy



super spicy



vegetarian



pork



contains nuts



contains alcohol

Price are quoted in US dollars and are subject to 10% service charge & 12% GST

Jewel of the Sea

Starters

Oyster Natural and Caviar Baeri

Octopus Carpaccio

Citrus and extra virgin oil

Reef Fish Tartare

Chives, lemon dressing and crunchy fennel gourmet mesclun,
crab and classic dressing

Main Course

Maldivian Lobster

Red Tuna Steak

Tiger prawn marinated in garlic and parsley

Calamari

Scallop

Served with sautéed potatoes, grilled zucchini and eggplant

Sauces

Lemon butter sauce, vierge sauce and
chimichurri sauce

Dessert

Deluxe Brownie Sundae

Warm brownie drizzled with chocolate.

Served with Turkey Hill vanilla ice cream topped with
caramel whipped cream and sprinkles

\$230++ per person



gluten free



spicy



super spicy



vegetarian



pork



contains nuts



contains alcohol

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Maldivian Barbecue Experience

Starters

Catch Yellow Fin Tuna

Lime and curry leaf

Octopus Salad

White onions, tomato, coriander and lemon

Maldivian Poached Lobster

Coriander sauce

Soup

Seafood Broth

Chunky lobster cube and fresh herbs

Main Course

Maldivian Lobster

Red Tuna Steak

Tiger Prawn marinated in garlic and parsley

Scallop

Served with "Mas bai" Maldivian fish rice and grilled sweet potato

Sauces

 Maldivian curry sauce and spicy tomato sauce

Dessert

Maldivian Pirini with Coconut Ice Cream

Semolina pudding

OR

Papaya Platter

\$195++ per person



gluten free



spicy



super spicy



vegetarian



pork



contains nuts



contains alcohol

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Finolhu Barbecue Experience

Appetizer and Salads



Lettuce and Co

Cucumber, mixed green leaves, tomato, lemon vinaigrette

Tuna and Quinoa

Raw Maldivian tuna, anchovy, boiled egg, boiled potato, French beans, kalamata black olives, romaine lettuce and French dressing

Prawn Salad

Avocado, poached prawns, cherry tomato, mixed green leaves and cocktail sauce

Main Course

Striploin Black Angus

Chicken Breast

Reef Fish Catch of the day

Jumbo Prawns

Served with grilled vegetables and roasted potatoes

Sauces

Barbecue, shallot sauce, vierge sauce, lemon butter

Dessert

Dark Chocolate Mousse

OR



Tropical Island Platter

\$195++ per person



gluten free



spicy



super spicy



vegetarian



pork



contains nuts



contains alcohol

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Dinner Under the Stars

Starter

Seared Sea Scallops

Papaya, champagne and coriander mousseline, vegetable salad, salmon caviar and fresh asparagus

Soup

Mushroom Veloute

Fresh wild mushroom, ravioli and fresh green

Main Course

Sautéed Indian Ocean Lobster

Vegetable strips, herbed potato cocktail

OR

Pan Fried Angus Tenderloin Steak

With beef jus, truffle potato purée and seasonal vegetables

Dessert

Classic Tiramisu

\$175++ per person



gluten free



spicy



super spicy



vegetarian



pork



contains nuts



contains alcohol

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Ultimate Romance

Starter



Beef Carpaccio

Caviar Baeri, chives, citrus and lemon oil

Main Course

Line Caught Yellow Fin Tuna and Fresh Reef Fish

Served with roasted potatoes, sautéed green vegetables,
tomato salsa and saffron cream

OR

Chicken Breast and Thigh

Marinated with mustard, thyme sautéed vegetables and
mushroom sauce

Dessert

Warm Chocolate Pudding

\$155++ per person



gluten free



spicy



super spicy



vegetarian



pork



contains nuts



contains alcohol

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