




Ocean

STARTERS

Dry Aged Beet Tartare n v 	32
avocado, mango, asparagus mâché greens edamame, pickled shimeji mushrooms and almond cheese	
Togarashi Seared Tuna sf sp n 	32
with tangy peanut dressing, bean sprouts, avocado wasabi and black quinoa	
Milaidhoo Salad n cr v 	32
organic hydro leaves, watercress, avocado, mango, mangosteen, peppers and hazelnut emulsion	
Greek Salad d	32
persian feta, greek olives, mixed lettuce, fresh lemon vinaigrette	
Wild Arugula d  	32
garden arugula, figs, feta cheese, french dressing, ricotta cheese, radish, sunflower seeds, plantain chips, white grapes and butternut puree	
Som Tum n sp sf	32
green papaya, carrot, long bean, cherry tomato, shrimps, peanuts and nam jim dressing	
Heirloom Tomato and Buratta Cheese Salad n d	36
basil pesto, pine nuts and balsamic reduction	
Peking Duck Salad n	33
tangerine, toasted almond and truffle peanut dressing	
Gambas Al Ajillo sf sp g	33
garlic, dried chilli, and olive oil, sautéed tiger prawns with sundried tomatoes, grilled sourdough	


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 – vegan |  – sustainable | cr – chef recommendation

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Caesar Salad p d sf g baby cos lettuce, crisp pancetta, parmesan crumbs, porched egg and spanish white anchovies	
plain	32
grilled breast of free-range chicken	34
spicy prawns	38
lemongrass permeated lobster skewer	41
Sashimi and nori rolls sf d  accompanied with soy sauce, pickled ginger and wasabi	
chef's daily special sushi	37
daily fresh sashimi	32
combination of sushi and sashimi	41

SOUPS

Roasted Vine Tomato Soup g v d roasted pepper ragout, poached baby tomato and crème fraîche	26
Lobster and Clam Chowder sf p d a g lobster, clam, pancetta, chardonnay and fresh herbs	34
Soup of the Day cr chef's daily special creation	26

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MAINS

Pit Boss Burger sp d g	38
avocado, mâché greens, tomato, red onion coriander, greek-yogurt chipotle, dill pickle, dijon mustard, served with a choice of sweet potato or steak fries	
“Veef” Burger sp g 	32
plant-based meat, seasoned king oyster mushroom, caramelized onion, tomato, beetroot hummus, lettuce, and pickles, served with a choice of sweet potato or steak fries	
Tom Kha Gai or Goong sp sf	40
classic thai soup, lemongrass, kaffir lime leaves, red chilli, chicken/prawns, straw mushroom, thai parsley, coriander, galangal and coconut milk served with jasmine rice	
Beef Pho sp sf	48
authentic south vietnamese style, richly seasoned beef broth, shimeji mushroom rice noodles and thinly sliced beef, cilantro, basil, lime juice and bean sprouts	
Herbed Gnocchi sp p d	32
herbed gnocchi, in creamy celeriac, with wild rocket, smoked grana padano and sherry	
Sardines sf d	32
grilled with garlic butter, new potatoes and salsa verde and fennel salad	
Phad Thai n sp sf	
sweet and sour stir fried phadthai noodles, chives, bean sprouts, onion, garlic tofu with crusted peanut, chili flakes, and lime wedges on the side	
chicken	37
prawns	39
vegetable	34
Roasted Cornish Hen d	53
de-boned baby chicken with butter vegetables, chive mashed potato, thyme jus and garlic foam	
Nasi or Bakmi Goreng n sf sp	44
indonesian fried rice or noodles, prawns and chicken, beef satay, fried egg and peanut sauce	
Pad Kaprao p sf sp g	37
minced pork/chicken, jasmine rice, fried egg, crispy pork belly, nam jin, holy basil, long beans and thai hot chilli	






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Yellowfin Tuna Steak sf d 	49
cooking suggestion of medium rare served with green salad with potato, onion, edamame and a light tomato, basil and olive vinaigrette	
From Ocean To Table sf d 	47
chef's daily fish preparation of the day	
Hummus v 	32
house made trio hummus, marinated olives, tabouleh, crispy chickpeas, warm pita, falafels, herbed kofta	
Souvlaki "Chicken" d v 	32
souvlaki spiced "chickenless chicken", garlic cumin, rice, chickpea & kale stew, tzatziki, roasted mushroom, preserved lemon salsa verde sauce	
Celeriac Schnitzel 	38
roast pepper sauce, pumpkin puree, mango and caper salsa, roast truffled mushroom, potato lardons, black lentil caviar	
Spice Crusted Slow Roasted Steak Sandwiches d g	38
caramelised onion, pickles, rosemary, mushroom, gruyère cheese, salad and fries	
Milaidhoo Club Sandwich p d g	32
triple layer brown or white bread sandwich with smoked chicken, arugula, crisp bacon, fried egg, salad, and french fries	
Your favourite pasta creation spaghetti, pappardelle or penne - gluten free option available on upon request choice of sauce:	
arrabbiata sp g	
salmon cream sf d g	
carbonara p d g	
basil pesto n d g	
seafood marinara sf d g	
aglio e olio sp g	
bolognese d g	

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MAIN / CHEF SPECIALTY

Please note that these items have to be ordered one day in advance.

Items below are intended for two people.

Sri Lankan Savouring sp sf dhal white curry / potato tempered / tempered cuttlefish / chicken curry / long beans curry / mustard fish curry / coconut sambal / mango chutney / papadum / served with white and brown rice	221
Indian Essence n sp sf d vegetable or chicken biriyani / buttered chicken / aloo gobi / chana masala / rogan josh / kerala fish curry / goan prawn curry with coconut / paratha / naan bread / yogurt mint raita / lime pickle / papadum	221
Taste of Thai sp sf g labh gai (warm salad with minced chicken) / gaengphet gai (chicken or vegetable) / chucheepla (fish or vegetable green curry) / tom kha gai (chicken coconut soup) / geang mas-sa-man (beef cheek curry) / khao-neow ma-moung (mango sticky rice)	221

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US\$ 65 credit is applicable to the items on this page.

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