

OYSTER BAR

CHAMPAGNE & OYSTERS AFFAIR

Enjoy an elegant Champagne & Oysters Soirée, where you savour fresh oysters paired with fine champagne.



Ruinart and Oyster Indulgence (4 pieces) sf | sg | sp | d | 60
with your choice of sauce:
Japanese Style
Mango and Lentil Pearl
Tabasco Granita
Cucumber Mignonette

CHILLED ON ICE

Oyster Natural (4 pieces) sf | sg | sp | 45
with your choice of sauce:
Wasabi Mayonnaise Lemon
Tabasco
Shallot Mignonette

HOT ON SALT ROCK





Chili Hollandaise (4 pieces) sf | sg | d | 45
Shredded Cheddar and Sweet Chili

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d – dairy | g – contains gluten | ch – chef's special | sp – spicy | v – vegetarian
 – vegan |  – sustainable | cr – chef recommendation





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SMALL PLATES AND BOWLS

Beetroot Hummus d n g	24
with feta cheese and walnuts served with toasted lavash	
Lobster Rolls sf 	36
vietnamese rice paper, mango, avocado, fresh asian herbs and chili- lime dip	
Chicken and Beef Satay Skewers n g	36
with peanut sauce	
Crispy Maldivian Bait Fish sf sp g 	20
with smoked habanero aioli and lemon	
Tuna and Potato Cutlets sf g sp d	20
with a spicy pico de gallo	
Impossible Tacos sp v  	28
plant based chili corn carne, tomato and mango salsa, coriander, pickled jalapeno and fresh avocado	
Beet Cured Salmon g sf d	34
with caper berries, pomegranate salsa, dill sour cream and toasted sour dough	

THE LIGHTER SIDE OF LIFE

Grilled Tuna Niçoise Salad sf 	34
crispy sweet potato, green beans, anchovy, olives, cherry tomato and balsamic dressing	
The Compass Caesar Salad p g d	32
poached chicken breast, cos lettuce, egg, crispy bacon, croutons and anchovies	
Beef Carpaccio d	34
seared angus beef filet sliced paper thin with crunchy parmesan chips, shaved fennel, arugula and gribiche dressing	
Quinoa Salad cr sf 	34
medium rare tuna loin, onion, cherry tomato, coriander, avocado, organic leaves and lemon vinaigrette	
Our Chef's Garden Salad cr  	24
artisan mixed leaves, cherry tomatoes, avocado, tangerine with japanese carrot and ginger dressing	
Thai Beef Salad n sp	30
pomelo, cucumber, cherry tomato, lime, celery, mint, coriander leaves, crusted nut and mild nam jim	



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MILAI DHOO CLASSICS

Antipasto Platter g p d	32
with grilled seasonal vegetables, olives, cured salami, artisan cheeses with toasted sour dough and crispy lavash	
Jerked Chicken Wrap g sp d	26
smoked jerk chicken, creamy coleslaw, our garden lettuce, pickled vegetables, tomato, habanero aioli and fries	
Compass Fish and Chips sf g	35
steak fries, lemon cheek	
Tuna Salad Wrap sf sp g 	32
maldivian rocket, chilli, bell peppers, cucumber, lettuce, avocado and fries	
Grilled Angus Beef Burger g sp d	52
guacamole, Pico de gallo, spinach, pickled cucumbers and fries	
Maldivian Tuna Burger sf cr g d 	36
shredded local lettuce, onion, mango chutney and fries	
Falafel Shawarma g 	28
chickpea, parsley and tahini fritters, pita bread and drizzled with vegan, lemon mayonnaise	
Chef's Garden Burger g 	34
plant based patty, vegan garlic and paprika aioli, pickled cucumber, tomato, malabar spinach, milaidhoo garden bouquet and sweet potato fries	
Panini v d g	32
vine tomato, buffalo mozzarella, basil, wild rocket and fries	

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SIDES

Garden Salad	10
Hand Cut Fries	10
Panko Fried Cauliflower with Japanese Mayo	10
Fried Onion Rings	10

PIZZA

Pepperoni Pizza g d p homemade crispy dough, tomato sauce and thin slices of Italian pepperoni with a light touch of olive oil.	32
Margarita Pizza v g d homemade tomato sauce, grated buffalo mozzarella, bocconcini, fresh basil and confit heirloom tomatoes	32
Vegetable Artisan Pizza v d g homemade tomato sauce, grated buffalo mozzarella, bocconcini, artichokes, king mushrooms, spinach and bell pepper	34
Chicken Tandoori Pizza n g d homemade tomato sauce, grated buffalo mozzarella, coriander, cashew, onion ring, mango-tomato salsa and yoghurt	34
Tuna Marinara Pizza sf g d sp homemade tomato sauce, grated buffalo mozzarella, pickled jalapeno, kalamata olives, bocconcini, basil, garlic chip, tomato confit and aioli	32
Seafood Pizza sf d g homemade tomato sauce, grated buffalo mozzarella, prawn, squid, lobster, smoked salmon, avocado and cocktail sauce	40

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MALDIVIAN AFTERNOON TEA SET

45 per set

SAVORY

"Bajiya" Potato and Tuna Fried Dumpling |sf|g|sp|
served with curry mayonnaise

"Masroshi" Tuna Stuffing Flatbread |sf|d|g|
served with mango chutney

Tuna and Potato Cutlet |sf|d|g|
served with pico de gallo

SWEETS

Coconut Banana Fritters



White Chocolate Coated Soft Kanamadhu Cake |n|d|g|

Passion Fruit Filled Coconut Macaroon |n|d|

AFTERNOON TEA

Egg and Potato Cutlets sf d g served with curry mayonnaise	22
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Maldivian Curried Green Peas Rolls v g served with mango chutney	20
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DESSERTS AND SWEETS

Nocciola Cake n d g	20
caramel chocolate frosting, hazelnut, dried orange peels	
Cappucino Eclair d g	20
lemon infused mascarpone cheese, fresh raspberries	
Coconut and Rock Sugar Croissant g	22
served with homemade jams	
Fruit Burger a n d g	25
brandy-soaked fruit and nut chocolate cream, fresh mango, raspberry coulis, fresh kiwi	
Classic Brioche d	20
basil and mint marinated fresh mango chunk, bees honey	
White Chocolate and Blueberry Muffin d	23
white chocolate chips, blueberries, homemade jams	
Exotic Tropical Fruit Platter	20

LOCAL SWEETS TREATS, ICE CREAM AND SORBET

Coconut Banana Fritters 	20
White Chocolate Coated Soft Kanamadu Cake n d g	20
Ice Cream d	8 per scoop
french vanilla bean	
72% valrhona chocolate	
coconut	
maldivian screw pine	
mango	
orange	
banana and vanilla	
rum and resin	
guava	
Sorbet 	8 per scoop
tangerine sorbet	
passion fruit sorbet	
mandarin	
raspberry sorbet	
lemon grass and lime	
wood apple	

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