

BREAKFAST A LA CARTE

JUICES

Freshly Squeezed Juice  v  watermelon / orange / papaya / melon / grapefruit / mango /pineapple	14
Freshly Squeezed Vegetable Juice  v  beetroot / carrot / celery	14

FRESHLY MADE BOOSTERS

Ginger Cooler  v  orange and ginger	14
Green Garden  v  spinach and cucumber	14
Celeriac  v  celery and carrot	14
Bloody Morning  v  tomato and lime	14

FRESHLY MADE SMOOTHIES

H.O.B.A.  v n  honey, oats, banana with almond milk	14
C.A.M.Y.  v d  chia, agave syrup, mixed berries and yoghurt	14
P.A.L.L.S.  v  palm sugar, avocado, linseeds, lime and soya	14
Kale Boost  v  banana, chopped kale, linseeds with soy milk and maple syrup	14

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## ILLY COFFEE

Espresso Single	5
Espresso Double	5
Ristretto	5
Macchiato	7
Americano	7
Cappuccino	7
Café Latte	7
Hot Chocolate	7
Ice Café	7

## DILMAH LOOSE LEAF TEA

Brilliant Breakfast	7
Earl Grey	7
Chamomile	7
Moroccan Mint	7
Rose with French Vanilla	7
Green Tea with Jasmine	7

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FRUITS | YOGHURTS | CEREALS

<div>←</div>	
Fresh Tropical Fruit Plate	20
Greek Style Yoghurt   d	15
Mixed Berry Yoghurt   d	20
Mango Chunks and Passionfruit Yoghurt   d	18
Swiss Style Bircher Muesli, Shaved Apple   d   n   g	18
Coconut Yoghurt	16
Steel-Cut Rolled Oats with Fresh Berries, Fruit Compote and Honey   n   d	18
Cereals   d   n   g	18
homemade granola / fruit muesli / corn flakes / toasted muesli / wheat bran with soya milk / full cream milk / skim milk	

BAKERY BASKET | CHARCUTERIE & CHEESE

<div>←</div>	
Pastry Basket   g   d   n	20
croissant, danish, pain au chocolat and muffins	
Croissant Basket   g   d   n	15
with preserves freshly toasted baker's bread, multi-grain, rye, farmer loaf with butter and preserves	
Cheeses and Charcuterie   p   d   g   n	26
crisp bread and mustard and pickles	



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## A LA CARTE BREAKFAST ITEMS

Crisp Cinnamon Waffles   d   g	20
grilled banana, young coconut, fresh berries, wild honey, raspberry compote	
Stacked Pancakes   g   d   n	20
with nutellla, wild honey and cinnamon sugar	
Crepes   p   g   d   n	20
choice of nutella, fresh coconut, black forest ham, lime and cinnamon or berry compote	
Maldivian Breakfast   sp   sf   g   	25
green chilli and shallot omelette, yellowfin tuna sambal, red snapper curry, kulhimas (tempered tuna) and tawa grilled chapatti	
Eggs Benedict   p   sf   g	25
black forest ham or smoked salmon, hollandaise sauce and asparagus	
Avocado Bruschetta   g	25
field mushrooms, poached egg and tomato salsa	
Lobster Eggs Benedict   g   sf	32
rocket, shaved truffles, caviar, english muffin and organic cherry tomatoes	
White Egg Omelette   d	28
baby spinach, topped with feta cheese, tomato and olive relish	
Khao Tom 'Rice Congee'   sp   sf	23
with chicken meatballs, poached egg, fried onions, garlic, chili, fish sauce, sliced ginger, green onions and coriander	
Vegan Scramble Plant-Based Eggs   g   	25
on sourdough, tofu, tomato, asparagus, avocado and mushroom	
Eggs any style   p	28
with bacon, vine tomato, rosti potato, chicken sausage or portobello mushrooms	
Omelette and Toppings   p   d	28
choose from: mushrooms, tomato, cheese, onion, mixed peppers, mildgreen chili, olives, spinach, chicken ham, bacon, vine tomato, rosti potato, chicken sausage or portobello mushrooms	








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ALL DAY DINING 12.00 TO 23.00

STARTERS

 	
Sashimi and Nori Rolls  sf g  	
served with soya sauce, pickled ginger and wasabi	
daily chef's special sushi	37
daily chef's special sashimi	32
combination of sushi and sashimi	41
Dry Aged Beetroot Tartare  v n g  	28
avocado, mango, asparagus mâché greens edamame, pickled shimeji mushrooms and almond cheese	
Caesar Salad  p d g	
baby cos, pancetta, parmesan crumbs, poached egg and spanish white anchovies	
plain	32
with grilled free-range chicken breast	34
with spicy prawns  sf sp	38
with lemongrass permeated lobster skewer  sf	41
Greek Salad  d	32
persian feta, greek olives, mixed lettuce and fresh lemon vinaigrette	
Milaidhoo Salad  n   	32
organic hydro leaves, watercress, avocado, mango, mangosteen, peppers and hazelnut emulsion	
Wild Arugula  d  	32
garden arugula, figs, feta cheese, french dressing, ricotta cheese, radish, sunflower seeds, plantain chips, white grapes and butternut puree	
Peking Duck Salad  n	33
tangerine, toasted almond and truffle peanut dressing	
Gambas Al Ajillo  sf sp g	37
garlic, dried chili, olive oil, sautéed tiger prawns with sundried tomatoes and grilled sour dough	

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SOUPS

Roasted Vine Tomato Soup  v d g  tomato focaccia and cream fraiche	26
Lobster and Clam Chowder  sf p d a g  lobster, clam, pancetta, chardonnay and fresh herbs	34
Cream of Mushroom Soup  v d g  blue cheese dumpling and chive crème	26

SANDWICHES | BURGERS

Pit Boss Burger  g d sp  avocado, mâché greens, tomato, red onion coriander, greek-yogurt chipotle, dill pickle, dijon mustard served with a choice of sweet potato or steak fries	38
'Veef' Burger  g   plant-based meat, seasoned king oyster mushroom, caramelised onion, tomato, lettuce, pickles, beetroot hummus served with a choice of sweet potato or steak fries	32
Classic Club Sandwich  g d p  triple layer brown or white bread sandwich with smoked chicken, arugula, crisp bacon, fried egg, salad and french fries	32
Grilled Chicken and Avocado Sandwich  g d  triple layer brown or white bread sandwich with smoked chicken, arugula, avocado, lettuce, aged parmesan cheese, salad and french fries	38
Soft Shell Crab Banh Mi  sp g sf  Vietnamese soft shell crab sandwich, french fries, ramoulade and chic nước chấm sauce	30

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ALL DAY DINING 12.00 TO 23.00

MAIN

Nasi or Bakmi Goreng   sp   n   sf   g	44
indonesian fried rice or noodles, prawns, chicken, beef satay, egg omelette, sambal and peanut sauce	
Tom Kha Gai or Goong   sp   sf	40
classic thai soup, lemongrass, kaffir lime leaves, red chilli, chicken or 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 with thinly sliced beef, cilantro, basil, lime juice and bean sprouts	
Pad Kaprao   p   sp   sf   g	34
minced pork or chicken served with jasmine rice, fried egg, crispy pork belly, nam jim, holy basil, long beans and thai hot chilli	
Beef Kway Teow with Prawns   sf   g   sp	39
thick noodles with prawns, dry aged beef, beansprouts, spring onion and tofu	
Phad Thai   n   sp   g	
sweet and sour stir fried phad thai noodles with chives, bean sprouts, onion, garlic tofu served with crushed peanut, chili flakes and lime wedges on the side	
chicken	37
prawns   sf	39
vegetable	34
Mixed Reef Fish Grill with Lobster   sf   d   	110
tuna loin, local reef fish, calamari, green mussels with beurre blanc young dutch carrots and lemon	
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	
Spiced Crusted Job fish   sf   sp   a   d   	38
mushrooms, five spices, asparagus, celeriac mousline and port wine reduction	

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ALL DAY DINING 12.00 TO 23.00

MAIN

Lamb Shank Tagine	45
dried apricots, preserved lemon wedges, moghrabieh and vegetable caponata	
Pasta Creation  g d	
served with shaved parmigiana reggiano	
Spaghetti   Pappardelle   Gluten-Free Penne	
fresh tomato and basil sauce  d	30
a la bolognaise sauce  d	36
seafood marinara  sf d	42
carbonara sauce, garlic and cream  p d	39

VEGETARIAN | VEGAN

Vietnamese Rice Paper Rolls 	31
cilantro, chili, mint, carrot and bean sprout	
Yellow Lentil Risotto  d v sp	41
yellow lentil risotto with cauliflower manchurian, eggplant, chilli vinegar	
Hummus  g  	32
house made trio hummus, marinated olives, tabouleh, crispy chickpeas, warm pita, falafels and herbed kofta	
Harissa "Meatball"  sp  	45
plant-based meatballs, harissa lemon potatoes, warm quinoa with artichoke tabbouleh and coconut yoghurt	
Ravioli  v n d g	34
goat cheese, zucchini, mint and almond ravioli, lemon peel and parmesan cheese flakes and fresh tomato sauce	

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ALL DAY DINING 12.00 TO 23.00

DESSERT




Screw Pine Brûlée   n   d   	22
bread fruit chips, mango jelly, coconut ice cream and kanamadhu nougatine	
Chocolate Lava Pudding   d   g	22
with orange cream, chocolate mousse and compote	
Caramel Bake Cheesecake   d   g	22
with berry ice cream, dark chocolate coated sable and cassis coulée	
Chocolate Brownies Kanamadhu Nougat   d   g   n   	22
vanilla ice cream and raspberry gel	
Cheese Plate   n   g   p	32
fine continental cheeses with dried fruit, salami and lavosh	
Freshly Sliced Tropical Fruit Platter	20
Ice Cream	8 per scoop
french vanilla bean crème	
72% valrhona chocolate crème	
coconut crème	
berry relish crème	
illy coffee crème	
screwpine crème	
Sorbet 	8 per scoop
lemongrass & lime sorbet	
tangerine sorbet	
passion fruit sorbet	
mango sorbet	

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OVERNIGHT DINING 23.00 TO 07.00

Caesar Salad  p g d	34
with grilled chicken, pancetta, babycos, parmesan crumbs, poached egg and spanish white anchovies	
Greek Salad  d v	32
persian feta, greek olives, mixed lettuce and fresh lemon vinaigrette	
Roasted Vine Tomato Soup  v d g	26
tomato focaccia and cream fraiche	
Pit Boss Burger  g d sp	38
avocado, mâché greens, tomato, red onion coriander, greek-yoghurt chipotle, dill pickle, dijon mustard served with a choice of sweet potato or steak fries	
'Veef' Burger  g sp  	32
avocado, mâché greens, tomato, red onion coriander, greek-yoghurt chipotle, dill pickle, dijon mustard served with a choice of sweet potato or steak fries	
Classic Club Sandwich  d p g	32
triple layer brown or white bread sandwich with smoked chicken, arugula, crisp bacon, fried egg, salad and french fries	
Pasta Creation  g d	
Spaghetti   Pappardelle   Gluten free penne	
fresh tomato and basil sauce	30
a la bolognese sauce	36
served with shaved parmigiana reggiano	
Phad Thai  n sp	
sweet and sour stir fried phad thai noodles with chives, bean sprouts, onion, garlic tofu served with crushed peanut, chili flakes and lime wedges on the side	
chicken	37
prawns  sf	39
vegetable	34
Nasi or Bakmi Goreng  sp n sf g	38
indonesian fried rice or noodles, prawns, chicken, beef satay, egg omelette, sambal and peanut sauce	
Freshly Sliced Tropical Fruit Platter	20

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