






Ocean

STARTERS

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Dry Aged Beetroot Tartare n v g 	32
avocado, mango, asparagus mâché greens edamame, pickled shimeji mushrooms, almond cheese and pumpkin crackers	
Togarashi Seared Tuna sf sp n	32
tangy peanut dressings, wakami, bean sprouts, avocado, cucumber, wasabi and black quinoa	
Milaidhoo Salad n cr v 	32
organic hydro leaves, watercress, avocado, tomato, mango, mangosteen, peppers and hazelnut emulsion	
Heirloom Tomato and Buratta Cheese Salad n d	36
basil pesto, pine nuts and balsamic reduction and basil seeds	
Peking Duck Salad n	33
tangerine, beans sprouts, grapefruit, toasted almond and truffle peanut dressing	
Gambas Al Ajillo sf sp g	37
garlic, dried chilli, olive oil, sautéed prawns with sundried tomatoes and grilled sourdough	
Greek Octopus Carpaccio sf	34
mix lettuce, celery, radish, cherry tomatoes, caper berry, parsley, garlic, and quail egg	
Tabouleh n g 	30
pine nuts, parsley, mango, pomegranate, fine bulgar, olives, baby romaine, tomato and avocado tartare with pita bread	
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

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 – vegan |  – sustainable | cr – chef recommendation

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STARTER / SOUPS

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Sashimi and Nori Rolls sf d g 	
accompanied with soy sauce, wakami, sesame seeds, pickled ginger and wasabi	
chef's daily special sushi	37
daily fresh sashimi	32
combination of sushi and sashimi	41
Roasted Vine Tomato Soup g v d	26
roasted pepper ragout, poached baby tomato and crème fraîche	
Cream of Mushroom Soup v d g	26
blue cheese dumpling and chive crème	
Lobster and Clam Chowder sf p d a g	34
lobster, clam, pancetta, chardonnay and fresh herbs	
Soup of the Day cr	26
chef's daily special creation	
Fish Miso Soup sf g	28
classic miso soup with Maldivian grouper, tofu, carrot string and wakame	

MAINS

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Your favourite pasta creation	39
spaghetti, pappardelle or penne - gluten-free option available on upon request	
choice of sauce:	
arrabbiata sp g d	
salmon cream sf d g	
carbonara p d g	
basil pesto n d g	
seafood marinara sf d g	
aglio e olio sp g d	
bolognese d g d	

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MAINS

Beef Kway Teow with Prawns sf g sp	39
thick noodles with prawns, dry aged beef, beansprouts, spring onion and tofu	
Coral Trout Risotto sf a d	49
maldivian grouper, arborio rice, white shimeji, bay scallops, fennel, white wine and parmesan cheese	
Nasi or Bakmi Goreng n sp sf g	44
indonesian fried rice or noodles, prawns and chicken, beef satay, fried egg and peanut sauce	
Pad Kaprao p sf sp g	34
minced pork/chicken, jasmine rice, fried egg, crispy pork belly, nam jin, holy basil, long beans and thai hot chilli	
Tom Kha Gai or Goong sp sf	40
classic thai soup, lemongrass, kaffir lime leaves, red chilli, chicken/prawns, mushroom, thai parsley, coriander, galangal and coconut milk served with jasmine rice	
Beef Pho sp sf g	48
south vietnamese style, richly seasoned beef broth, shimeji mushroom, rice noodles and thinly sliced beef, cilantro, basil, lime juice and bean sprouts	
Sea Bass d sf a g	34
pumpkin crusted, broccolini, potato purée, mixed capsicum and vegetable medley and tomato beurre blanc sauce	
Sri Lankan Prawn Curry sf sp	53
served with basmati rice, sri lankan salad and papadum	
Ravioli v n d g	34
goat cheese, zucchini, mint and almond ravioli, lemon peel and parmesan cheese flakes and fresh tomato sauce	
Lamb Shank Tagine g	45
dried apricots, preserved lemon wedges, moghrabi and vegetable caponata	
Butter Chicken d sp g	37
served with basmathi rice, naan and papadum	

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MAINS

Angus Tenderloin d a	65
baked kipfler potatoes, parsley and chive mayo, caramelised red onion cherry tomatoes, shitake jus and chimichurri sauce	
Herb Crusted Lamb Rack a d g	60
with glazed sweet potato tarte tatin, smoked grilled vegetables and thyme jus	
Roasted Cornish Hen d a	53
baby chicken with butter vegetables, chive mashed potato, thyme jus and garlic foam	
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	
Salmon Saikyo Miso Yaki sf g	45
marinated and blackened in the salamander with a special miso sauce, vegetable yakitori and jasmine rice	
From Ocean To Table sf 	47
chef's daily fish preparation of the day	
Spiced Crusted Job fish sf sp a d 	38
mushrooms, five spices, asparagus, celeriac mousseline and port wine reduction	
Yellow Lentil Risotto d v sp g	41
yellow lentil risotto with cauliflower manchurian, eggplant and chilli vinegar	
Hummus v 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, artichoke tabbouleh and coconut yoghurt	
Seafood Paela sf a	48
prawn, mussel, clam, scallop, baby squid, saffron and vegetables	

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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 g dhal white curry / potato tempered / tempered cuttlefish / chicken curry / long beans curry / mustard fish curry / coconut sambal / mango chutney / papadum / served with white, brown rice and ross paan	221
Indian Essence n sp sf d g 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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