

# Compass

POOL BAR

## COMPASS TASTING SELECTION

Explore a curated selection of tasting plates, designed for those who appreciate bold flavours and refined small bites. Perfect for sharing or savouring solo.

	Solo	To Share
Spicy Maldivian Cutlets  sf g sp  potato, tuna, saffron mayonnaise and spicy pico de gallo	10	20
Yellow Fin Tuna Wontons  sf g 🌱 crispy wontons filled with sashimi-grade yellowfin tuna, fresh ginger, chives, sesame seeds and wakame seaweed	12	16
Oysters Naturals  sf sp sg  served with wasabi mayonnaise, lemon wedges, Tabasco, and shallot mignonette	28	55
Impossible Tacos  g 🌱 plant-based chilli con carne, tomato and mango salsa, coriander, pickled jalapeño and fresh avocado	16	32
Seared Scallops  sf  served with celeriac and truffle espuma, finished with a rose apple pico de gallo	22	44
Wagyu Beef Satays  sp g  served with chilli chimichurri crust, sumac and beef jus	22	44
Prawn Kunafa  g sf  crispy prawns wrapped delicately with kunafa, aioli and Thai sweet chilli lime dipping sauce and garlic aioli	14	28
Goat Cheese Cannelloni  d g v n  filled with ricotta, goat cheese, parmesan and capers, topped with crushed pistachios	12	16
Pratzel Beef Sliders  g d  angus beef patties, caramelised onions, Dijon mustard, Worcestershire sauce, Emmental cheese served in soft pretzel buns.	14	24
Salmon Tamaki  g sf  salmon, nori, sesame seeds, avocado and sushi rice	22	44
Pizzette Pepperoni  g d sp p  dry salami, cured layers of cheese, tomato sauce and jalapeños	12	22
Pizzette Quattro formaggi  g d  tomato sauce, mozzarella, emmental and edam cheese	12	22

a – contains alcohol | p – contains pork | n – contains nuts | sf – seafood  
 d – dairy | g – contains gluten | ch – chef's special | sp – spicy | v – vegetarian  
 🌱 – vegan | 🌱 – sustainable | cr – chef recommendation

|sg| Signature items are not included in gourmet plans.

Prices are in US dollars and do not include 17% Government Tax and 10% Service Charge.

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## SWEET TREATS



Exotic Tropical Fruit Platter 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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## MALDIVIAN AFTERNOON TEA SET

45 per set

### SAVOURY

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

“Masroshi” Tuna Stuffed 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| 22  
served with curry mayonnaise

Maldivian Curried Green Pea Rolls |v|g| 20  
served with mango chutney

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