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	Share
Spicy Maldivian Cutlets |f|g|sp|e| potato, tuna, saffron mayonnaise and spicy pico de gallo	14	28
Yellow Fin Tuna Wontons |f|g|se| crispy wontons filled with sashimi-grade yellowfin tuna, fresh ginger, chives, sesame seeds and wakame seaweed	16	32
Natural Oysters |mc|sp|e|sg| served with wasabi mayonnaise, lemon wedges, tabasco and shallot mignonette	36	72
Impossible Tacos |g|sp|sy| plant-based chilli con carne, tomato and mango salsa, coriander, pickled jalapeño and fresh avocado	20	40
Seared Scallops |mc|ce|sp| served with celeriac and truffle espuma, finished with a rose apple pico de gallo	28	56
Wagyu Beef Satays |sp|g| served with chilli chimichurri crust, sumac and beef jus	28	56
Prawn Kunafa |g|cr|e| crispy prawns delicately wrapped in kunafa, garlic aioli and Thai sweet chilli-lime dipping sauce	18	36
Goat Cheese Cannelloni |d|g|v|n| filled with ricotta, goat cheese, parmesan and capers, topped with crushed pistachios	16	32
Pretzel Beef Sliders |g|d|e | angus beef patties, caramelised onions, Dijon mustard, Worcestershire sauce, emmental cheese served in soft pretzel buns.	18	36

a – alcohol | p – pork | n – nuts | f – fish | e – egg | se – sesame | ce – celery
d – dairy | g – gluten | cr – crustacean | sp – spicy | v – vegetarian | sy – soya
– vegan | – sustainable | pe – peanut | mc – molluscs

|sg| Signature items are not included in gourmet plans.
For further details on ingredients and cooking methods with relating to special dietary requirements and allergies, please inform one of our family members.

Prices are in USD and are inclusive of 10% Service Charge and 17% Government Service Tax.

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	Solo	Share
Salmon Tamaki |g|f|se| salmon, nori, sesame seeds, avocado and sushi rice	28	56
Pizzette Pepperoni |g|d|sp|p|ce| dry salami, cured layers of cheese, tomato sauce and jalapeños	16	32
Pizzette Quattro Formaggi |g|d| mozzarella, permesan, emmental and edam cheese	16	32

SWEET TREATS

Exotic Tropical Fruit Platter 36

Ice Cream |d|e|

French vanilla bean

72% Valrhona chocolate

coconut

Maldivian screwpine

mango

banana and vanilla

rum and raisin |a|

guava

Sorbet 8 per scoop

tangerine

mandarin

raspberry

wood apple

lemongrass and lime

orange

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MALDIVIAN AFTERNOON TEA SET

58
per set

SAVOURY

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

"Masroshi" Tuna Stuffed Flatbread |f|g|
served with mango chutney

Tuna and Potato Cutlet |f|d|g|e|sp|
served with pico de gallo

SWEETS

Coconut Banana Fritters |d|v|

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

Passion Fruit Filled Coconut Macaroon |n|d|e|

AFTERNOON TEA

Egg and Potato Cutlets |f|d|g|e| — 28
served with curry mayonnaise

Maldivian Curried Green Pea Rolls |v|g| — 25
served with mango chutney

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