

The WAHOO



GRILL

SOUPS & APPETIZERS

Soup of the Day



\$25

Oriental Chickpeas Lamb Soup



\$35

Slow cooked pulled lamb, chickpeas,
mixed vegetables, herbs

Beetroot Carpaccio



\$28

Fried chickpeas, thyme infused extra virgin olive oil

Black Angus Steak Tartare



\$55

Cornichons, capers, shallots, parsley emulsion,
ciabatta

Crispy Seafood Cake



\$35

Mango, avocado, bell pepper salsa
saffron aioli

Curry Crusted Maldivian Tuna



\$30

Seaweed, mesclun greens, passion
fruit dressing



Menu is inclusive of WOW selection.


*Additional charges applied for dishes mentioned with “**”.*



Please inform your service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

Our menus are subject to change without any prior notice.



Smoked Duck Breast Salad  \$32
Romain, frisee, arugula, orange segments, pomegranate seeds,
strawberry vinaigrette

Grilled Watermelon Salad   \$28
Seasoned watermelon, feta cheese, arugula,
spanish onion

FROM THE GRILL

Catch of the Day    \$38
En Papillote, root vegetables, fettuccine,
lime butter sauce

Grilled Chicken Breast     \$42
Seasonal vegetables, potato mousseline,
pepper sauce

Grilled Chicken Leg    \$42
Cabbage salad, herb sour cream

Sesame Seared Maldivian Yellowfin Tuna Loin    \$45
Bok choy, rice noodles, lime butter sauce

Braised Barbecue Pork Ribs   \$48
Cabbage salad, french fries, homemade
BBQ sauce

New Zealand Lamb Loin Fillet    \$60
Tomato, zucchini, parmesan,
herb gremolata

Angus Beef Sirloin    \$85
Jacket potato, glazed vegetables,
red wine jus

Angus Beef Tenderloin    \$80
Potato gratin, sautéed vegetables,
port wine jus



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VEGETARIAN & VEGAN

Spaghetti with Tofu Ragu 

\$32

Homemade Gnocchi  

\$32

Homemade potato gnocchi with
tomato sauce and parmesan

Grilled Vegetable Skewers  

\$35

Sautéed chickpeas, herb gremolata

EXCLUSIVE FOR ALL **

FROM THE GRILL

*Grilled Seafood Platter (for 2 person)***    \$175

500g lobster, octopus leg, jumbo prawns, organic black muscles
on side french fries, sautéed vegetables, garlic bread, dill sour cream

*Wagyu Beef Tenderloin ***   

\$150

Potato gratin, sautéed vegetables, port wine jus

*Maldivian Live Lobster (100g)***   

\$35

Grilled, garlic butter, fries



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DESSERTS

- Croquant Royale*    \$25
Chocolate, hazelnut crunch, caramel sauce
- Sizzling Brownie*     \$25
Chocolate, vanilla ice cream, chocolate sauce
- Maldivian Kuru Boakiba*  \$25
Coconut cream, cardamom, mango and passion fruit coulis
- Apple Strudel*    \$25
Apple, cinnamon, laminated pastry, crème anglaise, orange jelly, vanilla ice cream
- International Cheese Platter*    \$30
Fruit, nuts, mustard fruits, crackers
- Ice Creams*   \$08
Chocolate, vanilla, strawberry, mango
- Sorbets*   \$08
Lemon, lime, strawberry



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