

F Fish	L Lactose	S Shell fish	A Alcohol	G Gluten	E Eggs
V Vegetarian	SY Soy	N Nuts	P Pork	GF Gluten Free	PL Poultry
	APP	ETIZER	S & SAL	ADS	
GARUDHIYA Local White Fish So Leaves	\ /	e Tuna Stock, C	oconut Milk, Fr	ied Onion, Curry	\$ 1
MUGU SURUWAA (N) Yellow Lentil Soup, Crispy Banana Flowers, Roasted Cashew Nuts					\$1
TUNA CARPACCIO (F) Local Tuna, Wild Arugula Salad, Coconut & Passion Fruit Leche De Tigre					\$1
THELULI REF		ish, Githeyomiru	s, Mango Chutr	ney, Mini Huni Roshi	\$2
MALDIVIAN HEDHIKA (F,G) Varieties Of Classic Maldivian Short Eats, Chili Mango, Bilimbi Chutney					\$2
MALDIVIAN F Radicchio, Romain Rihaakurudhiya			`		\$3
KOPYFATHU SATANI (F) Collard Green Leaf, Coconut, Dhal Puree, Crispy Tuna Chips					\$ 1
GABULHI PAI Collard Green Leaf Rihaakuru Dressing	, Wild Arugula, G		oung Coconut I	Meat, Red Onion,	\$1

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with "**".

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

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SPICY PRAWNS SALAD (S)

Radicchio, Wild Arugula, Grilled Spicy Prawns, Tamarind Dressing

\$25





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MAIN COURSES									
DHONRIHA R Pumpkin Ravioli Dh	\$35								
MALDIVIAN S Fried Reef Fish Fille	\$35								
GOLHA RIHA Creamy Spicy Curry	\$45								
KANDU KUKULHU (F,L) Tuna Roulade Filled, Special Addu Havaadhu Curry Paste, Coconut Rice, Sautéed Vegetables									
DHON RIHA CHICKEN CORDON BLEU (PL,G,E,L) Chicken Cordon Bleu, Spinach Stuffing, Rosemary Potatoes, Curry Sauce, Kopifathu Satani									
•	MAS ASHI (F,L) Local Fish Steak, Lonumirus Marinate, Garlic Rice, Red Curry Sauce, Vegetables								
MASBAH (F) Your Choice Of Fish	\$35								
SEAFOOD CU Mixed Seafood Cur	\$65								
GRILLED SALMON STEAK (F,G,L) Grilled Salmon Steak, Fettucine, Curry Sauce, Glazed Vegetable									
GRILLED SIRLOIN STEAK (L) Black Angus Sirloin Steak, Sweet Potato Mousse, Grilled Bok Choy, Creamy French Pepper Sauce									
MAS-HUNI (F,G) 3 Varieties Of Mashuni, Steamed Banana Flowers, Smoked Tuna, Collard Green Leaf, Steamed Pumpkin, Tuna. Served, Soft Traditional Roshi									

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LOCAL GRILI Mixed Grill Of Fish Potato Tater Tots	\$99							
GRILLED MAI Fried Reef Fish Fille	\$125							
DESSERTS								
HUNI HAKUR Young Coconut, Sv	\$22							
BONDIBAI (L) Mangos, Sweet Stick	\$22							
KEKKI KEYO Green Plantain Cod	\$22							
KANAMADHU Tropical Almond Sp Chocolate Sauce	\$22							
KASHIKEYO (Screw Pine Fruit G	\$22							
KAASHI CAKI Coconut Tres Lech	\$22							
ICE CREAMS of Screw Pine Gelato Vanilla, Chocolate, Coconut Sorbet & L	Strawberry, Mar	igo Ice Cream (L	.)		\$15			

This Menu Is The Work Of Fusing Culinary Traditions Of The Maldivian Local Food With Cuisines From Around The World. Fusing Tradition With Modernity, Giving A Distinctive Touch To The Menu And Opening The Local Culture To All Kinds Of People.

It Is The Joint Work Of A Thousand Experiences From Different Kitchens And With A Multicultural Team Where Each One Of Them Contributes Their Culinary Background.

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