

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

APPETIZERS & SALADS	
GARUDHIYA (F) Local White Fish Soup, Flavoursome Tuna Stock, Coconut Milk, Fried Onion, Curry Leaves	\$16
MUGU SURUWAA (N) Yellow Lentil Soup, Crispy Banana Flowers, Roasted Cashew Nuts	\$15
TUNA CARPACCIO (F) Local Tuna, Wild Arugula Salad, Coconut & Passion Fruit Leche De Tigre	\$18
THELULI REHI (F,G,E) Deep Fried Crumbed Silver Sprat Fish, Githeyomirus, Mango Chutney, Mini Huni Roshi	\$22
MALDIVIAN HEDHIKA (F,G) Varieties Of Classic Maldivian Short Eats, Chili Mango, Bilimbi Chutney	\$25
MALDIVIAN FLAVOURED OCTOPUS SALAD (S,F) Radicchio, Romaine Lettuce, Endive, Cherry Tomato, Maldivian Flavoured Octopus, Rihaakurudhiya	\$38
KOPYFATHU SATANI (F) Collard Green Leaf, Coconut, Dhal Puree, Crispy Tuna Chips	\$18
GABULHI PAPAYA SALAD (F,E) Collard Green Leaf, Wild Arugula, Green Papaya, Young Coconut Meat, Red Onion, Rihaakuru Dressing	\$18
SPICY PRAWNS SALAD (S) Radicchio, Wild Arugula, Grilled Spicy Prawns, Tamarind Dressing	\$25

Menu is inclusive of WOW selection.

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

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MAIN COURSES						
DHONRIHA R Pumpkin Ravioli Dh		,	, Fried Curry Le	eaves	\$35	
MALDIVIAN S Fried Reef Fish Fille			y Sauce, Fettud	cine Pasta	\$35	
GOLHA RIHA Creamy Spicy Curry	\	· /	ish Balls		\$45	
KANDU KUK Tuna Roulade Filled Vegetables		Havaadhu Curry	Paste, Coconu	t Rice, Sautéed	\$52	
DHON RIHA CHICKEN CORDON BLEU (PL,G,E,L) Chicken Cordon Bleu, Spinach Stuffing, Rosemary Potatoes, Curry Sauce, Kopifathu Satani					\$45	
MAS ASHI (F,I	/	te, Garlic Rice, F	Red Curry Saud	ce, Vegetables	\$35	
MASBAH (F) Your Choice Of Fish	h, Chicken Or Ve	egetable Rice, Lo	ocal Fish Paste	Fried Curry Leaves	\$35	
SEAFOOD CU Mixed Seafood Cur	\	<i>'</i>	Rice Balls		\$65	
GRILLED SAL Grilled Salmon Stea			ed Vegetable		\$65	
GRILLED SIRI Black Angus Sirloin Pepper Sauce		\ /	rilled Bok Choy	, Creamy French	\$85	
MAS-HUNI (F. 3 Varieties Of Mash	nuni, Steamed Ba	anana Flowers, S	·		\$48	

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Green Leaf, Steamed Pumpkin, Tuna. Served, Soft Traditional Roshi





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LOCAL GRILI Mixed Grill Of Fish Potato Tater Tots	\$99				
GRILLED MA Grilled Maldivian lo		,	•	cake	\$125
		DESS	ERTS		
HUNI HAKUR Young Coconut, Sv		ed Crepes Serve	ed, Cardamom	Sauce	\$22
BONDIBAI (L) Mangos, Sweet Stie		ut Sauce			\$22
KEKKI KEYO Green Plantain Cod		ilk, Pandan Gela	to		\$22
KANAMADHU Tropical Almond Sp Chocolate Sauce	` '	· /	nd Tropical Alm	ond, Mildly Spicy	\$22
KASHIKEYO (Screw Pine Fruit G		ago			\$22
KAASHI CAKI Coconut Tres Lech		Sorbet			\$22
ICE CREAMS Screw Pine Gelato	& SORBETS	(3 SCPs)			\$15
Vanilla, Chocolate, Coconut Sorbet & L	-		.)		

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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