

The WAHOO GRILL

APPETIZERS & SALADS

- Classic Caesar Salad*     \$20
Baby romaine, chives, anchovies, crisp parma ham,
Toasted garlic baguette, parmesan shavings
- Crisp Crab Cakes*     \$32
Avocado, mango, bell pepper salsa, saffron aioli
- Wahoo & Shrimp & Coconut Ceviche*   \$28
Tomato concasse, avocado, bell peppers, cilantro
- Curry Crusted Maldivian Tuna*  \$24
Seaweed, mesclun greens, passion fruit syrup
- Beetroot Carpaccio*   \$24
Thyme infused olive oil, fried chickpeas
- Black Angus Steak Tartare*  \$28
Cornichons, capers, shallot, parsley emulsion, ciabatta



Menu is inclusive of WOW selection.

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

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

All prices are inclusive of service charge and taxes.



SOUPS

Classic French Onion Soup
Gruyere cheese



\$20

Wahoo Style Bouillabaisse



\$35

Black mussels, shrimps, wahoo, saffron, vermouth

Maldivian Mugu Suruwa



\$20

Yellow lentils, coconut milk, curry chips, chili oil

FROM THE GRILL

Black Angus Beef Tenderloin (180 gr)

\$52

Black Angus Beef Rib Eye (200 gr)

\$55

Catch of the Day

\$36

Maldivian Wahoo Fillet (200gr)

\$32

Chili & Lime Infused Jumbo Black Tiger Prawns

\$55

Maldivian Yellowfin Sesame Seared Tuna(180 gr)

\$32

Grilled Salmon Fillet (180 gr)

\$45

Truffled Corn Fed Chicken Breast

\$36

Rosemary Rubbed New Zealand Lamb Chops 160 gr

\$55

*Wagyu Beef Tenderloin MB 7 (200 gr) ***

\$75

*Atoll Lobster (100 gr) ***

\$20

All grills come with your choice of one side dishes and one sauce



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VEGETARIAN

Pan fried broccolini sautéed potatoes

\$25

Stuffed portobello mushrooms ratatouille, tomato salsa crudo, fried basil

\$35

*All grills come with your choice of one side dishes and one sauce.
A grills will take a minimum of 20 minutes cooking time.*

SIDES

Parmesan Dusted French Fries



\$8

Truffled Pomme Puree



\$8

Macaroni Quattro Fromage



\$10

Baked Jacket Potato with Bacon Bits, Chives and Sour Cream



\$8

Panache of Spring Vegetables



\$8

SAUCES

Bearnaise



Forrest Mushroom



Green Peppercorn



Garlic, Chili & Coriander Butter



Lemon & Dill Beurre Blanc



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DESSERT

Money Croquant Royale



56% Chocolate mousse, moist chocolate cake, chocolate soil, raspberry coulis

\$25

Lemon Meringue Pie



Vanilla ice cream, strawberry salsa

\$18

Maldivian Kuru Boakiba



Jasmine infused coconut pudding, kanamadhu crumbs, coconut chips

\$22

Mix Berries Panna Cotta (NSA)



Crème chantilly, strawberry jelly, fresh berries compote

\$18

International Cheese Platter



A selection of international cheese with fruit, nuts, truffle honey and cracker

\$25

ICE CREAM & SORBET

Chocolate Ice Cream



\$06

Vanilla Ice Cream



\$06

Strawberry Ice Cream



\$06

Mango Ice Cream



\$06

Rum & Raisin Ice Cream

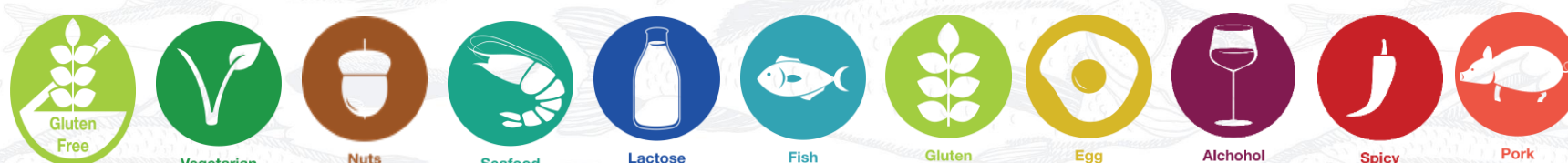


\$06

Lemon Sorbet



\$06



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