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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	

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			, Fried Curry Le	eaves	\$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, Lo	/	e, Garlic Rice, F	Red Curry Sauc	e, Vegetables	\$35				
MASBAH (F) Your Choice Of Fish	n, Chicken Or Ve	getable Rice, Lo	cal Fish Paste,	Fried Curry Leaves	\$35				
SEAFOOD CU Mixed Seafood Curr		,	Rice Balls		\$65				
GRILLED SALI Grilled Salmon Stea	\$65								
GRILLED SIRL Black Angus Sirloin Pepper Sauce	\$85								
MAS-HUNI (F, 3 Varieties Of Mash Green Leaf, Steame	iuni, Steamed Ba	·	·		\$48				

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LOCAL GRIL Mixed Grill Of Fish Potato Tater Tots	\$99						
GRILLED MA Fried Reef Fish Fil	\$125						
		DESSI	ERTS				
HUNI HAKURU (G,E,N) Young Coconut, Sweet Coconut Filled Crepes Served, Cardamom Sauce							
BONDIBAI (L Mangos, Sweet Sti	\$22						
KEKKI KEYO Green Plantain Co	\$22						
KANAMADHU CAKE (G,E,N,L) Tropical Almond Sponge Cake, Toffee Sauce, Ground Tropical Almond, Mildly Spicy Chocolate Sauce							
KASHIKEYO Screw Pine Fruit G		ago			\$22		
KAASHI CAK Coconut Tres Lech		t Sorbet			\$22		
ICE CREAMS Screw Pine Gelato		(3 SCPs)			\$15		
Vanilla, Chocolate, Coconut Sorbet &	•	,					

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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