

## SOUPS & APPETIZERS

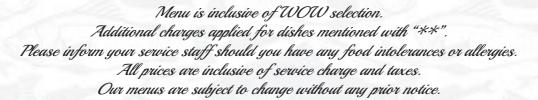
Soup of the Day 💇 🛈	\$25
Oriental Chickpeas Lamb Soup (1) (8) Slow cooked pulled lamb, chickpeas, mixed vegetables, herbs	\$35
Beetroot Carpaccío & 🗐 Fried chickpeas, thyme infused extra virgin olive oil	\$28
Black Angus Steak Tartare (6) Cornichons, capers, shallots, parsley emulsion, ciabatta	\$55
Crúspy Seafood Cake 😉 🖸 🧿 🤡 🗞 Mango, avocado, bell pepper salsa saffron aioli	\$35
Curry Crusted Maldivian Tuna (2) (4) Seaweed, mesclun greens, passion fruit dressing	\$30



Menu is inclusive of TVOTV 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	
Gulled Watermelon Salad 💇	\$28
Seasoned watermelon, feta cheese, arugula, spanish onion	
FROM THE GRIZZ	
Catch of the Day 🚭 🗓 🕡	\$38
En Papillote, root vegetables, fettuccine, lime butter sauce	
Guilled Chicken Breast 🔑 🔾 🎒 💋	\$42
Seasonal vegetables, potato mousseline,	
pepper sauce  Grilled Chicken Leg O	\$42
Cabbage salad, herb sour cream	
Sesame Seared Maldivian Yellowfin Tuna Zoin 🖭 🖸 Bok choy, rice noodles, lime butter sauce	\$45
	610
Braised Barbecue Pork Ribs 🤤 🥞 Cabbage salad, french fries, homemade BBQsauce	\$48
New Zealand Lamb Loin Fillet 🛈 🥑 🎒 Tomato, zucchini, parmesan,	\$60
herb gremolata	
Angus Beef Sirloin 💽 🥌 Jacket potato, glazed vegetables,	\$85
red wine jus	
Angus Beef Tenderloin O 🚱 😩	\$80
Potato gratin, sautéed vegetables, port wine jus	
ALGUNOL MAY FOR SUT FUNDING	



### VEGETARIAN & VEGAN

Spaghetti with Tofu Ragu 😉 💮 \$32

\$32

Homemade Gnocchi ( ) O

Homemade potato gnocchi with

tomato sauce and parmesan

Grilled Vegetable Skewers 😈 🎒 🧈 \$35 Sautéed chickpeas, herb gremolata

# EXCLUSIVE FOR ALL \*\*

### FROM THE GRILL

> > Maldivian Live Lobster (100g)\*\* Q & \$35 Grilled, garlic butter, fries



### DESSERTS

Croquant Royale 🛈 😉 🧿	\$25
Chocolate, hazelnut crunch, caramel sauce	
Sizzling Brownie 🚺 🗯 🖸 🐧	\$25
Chocolate, vanilla ice cream, chocolate sauce	
Maldivian Kiru 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	
Tce Creams 🗸 🎒	\$08
Chocolate, vanilla, strawberry, mango	
Sorbets 🗸 🎒	\$08
Lemon, lime, strawberry	