

## APERITIF SUGGESTION

GLASS TESTULAT CARTE D'OR, BRUT CHAMPAGNE (125ML)	34.50
GLASS LUNA ARGENTA PROSECCO (125ML)	12.00
MARTINI BIANCO, DRY OR ROSSO (40ML)	9.00
PERNOD (40ML)	9.00
CAMPARI (40ML)	9.00
PIMM'S NO 1 (40ML)	10.00

## SMALL PLATES

FIHUNU DIN'GAA ∫ CHILLED TIGER PRAWNS 🍷 Tiger prawn, watermelon, shimeji mushroom	38.00
THELULI CHEESE ∫ FRIED BRIE CHEESE Tomato jam, micro herbs, lavash crisp	25.00
THELULI MAS LOBSTER ∫ FRESH LOBSTER SASHIMI (PER 100G) Maldivian fresh lobster, fresh ginger juice, soy sauce, pickle ginger, wasabi	30.00
RASHU SATANI ∫ MIXED SALAD 🍷 Tomato, iceberg, lollo rosso, spring onion, carrot, bell pepper, lemon dressing	15.00
KAHNELI THUTHIMAS ∫ TUNA CARPACCIO Yellow fin tuna, arugula, crispy yam, mustard dressing	25.00
BAJIYYA ∫ TUNA SAMOSA 🍷 Tuna chunk, chili, coriander leaves, sweet chili sauce	20.00
THAVAA GA FIHUNU BOAVA ∫ GRILLED ISLAND OCTOPUS 🍷 Guacamole, coriander, coconut flaks, micro herb	35.00
FENU KEKKI DIN' GAA ∫ ASIAN HONEY PRAWN, GRAPEFRUIT 🍷 Grilled endives, poached tiger prawns, balsamic reduction, grapefruit, baby fennel	38.00
RAW SALMON MAS ∫ SALMON TARTARE Fresh salmon, capers, gherkins, parsley, avocado, lemon juice	28.00
FIHUNU BABY BEETROOT ∫ ROASTED BABY BEETROOT 🍷 Mesclun lettuce, bee honey, grilled goat cheese, grilled artichoke	22.00
MAS CUTLAS ∫ FRIED TUNA CUTLET Mango mayo, herbs salad, aged balsamic reduction	34.00



Spicy



Contains Wine

Prices in USD include service charge and applicable taxes.

For those with special dietary requirements or allergies who wish to know more about food ingredients used, please ask the Manager.

## SOUPS

FARUMAS SURUVA ∫ REEF FISH – COCONUT BROTH 🌶️	25.00
Chili oil, yellow fin tuna flakes, crispy fried curry leaf	
KUKULHU SURUVA ∫ CHICKEN SOUP 🍗	25.00
Organic chicken flakes, fried crispy shallot, white truffle drops	
EHKURI MOODHU KAANA DHIYA ∫ MIXED SEAFOOD SOUP 🍗	26.00
Prawns, mussels, Calamari, white fish, leeks, basil	
BARABOA SURUVA ∫ PUMPKIN SOUP 🍗	22.00
Coconut flakes, garlic, toast bread	

## SPECIALTIES

FIHUNU MIXED SEAFOOD ∫ GRILLED MIXED SEAFOOD SKEWER 🍗	40.00
Sautéed button mushroom, rocked leaf, coconut sauce, crispy yam	
AAVI KURI FARU MAS ∫ STEAMED REEF FISH FILLET 🍗	35.00
Vegetable julienne, jasmine rice, lemon	
FIHUNU SALMON ∫ GRILLED SALMON	68.00
Sautéed kenya beans, cherry tomato, red onion rings, lemon wedges	
THELULI BOAVADHILA MAS ∫ BATTER FRIED CALAMARI	30.00
Garlic mayonnaise, pickled vegetables, herb	
FHUSHAAIEKU THELULI DINGAA ∫ PRAWN TEMPURA	38.00
Garlic rice, sweet & sour sauce	
MANDU GINEEGA KEHKI FARU MAS ∫ SEARED REEF FISH 🍗	35.00
Steamed rice, remoulade sauce, basil	
THELULI MADU KAKUNI ∫ DEEP FRIED SOFT SHELLED CRAB 🍗	38.00
Crispy ice burg salad, pepper sauce,	

## SIGNATURE DISHES

Please choose cooking style of your choice:

Steamed, poached, grilled, fried or Maldivian curry served with seasonal vegetables and coconut rice

DHIVEHI IHI ∫ MALDIVIAN LOBSTER	100 G	28.00
DHIVEHI KAKUNI ∫ MALDIVIAN RED CRAB	100 G	24.00
CEYLON KAKUNI ∫ SRI LANKAN CRAB	100 G	26.00
FARU MAS ∫ YOUR OWN SELECTION OF FISH	100 G	22.00

🌶️ Spicy

▲ Contains Wine

Prices in USD include service charge and applicable taxes.

For those with special dietary requirements or allergies who wish to know more about food ingredients used, please ask the Manager.

## FROM THE GRILL

Served with seasonal vegetables and coconut rice

AUSTRALIAN BLACK ANGUS TENDERLOIN	85.00
CHICKEN BREAST 🍗	40.00
TIGER PRAWNS 🍤	50.00
WHITE SNAPPER	35.00
YELLOW FIN TUNA	35.00

## DESSERTS

HUDHU CHOCOLATE BROWNIE ∫ WHITE CHOCOLATE BROWNIE 🍪 Lemongrass ice cream, chargrilled pineapple	18.00
STICKY DATE PUDDING Caramel sauce, candy orange, vanilla ice cream	18.00
MANGO AND STRAWBERRY CUSTARD Meringue, tuile	18.00
KAAFOORUTHOLHI PANNACOTTA ∫ CARDAMOM PANNA COTTA Chocolate ganache	18.00
CARAMEL CHOCOLATE TART 🍪 Banana ice cream, crush meringue, caramel hazelnut	18.00
MEYVAA THASHI ∫ LOCAL FRUIT PLATTER	18.00
SELECTION OF ICE – CREAM	18.00

## SWEET WINES & DIGESTIVE

NV MGM MONDO DEL VINO MOSKETTO, ASTI DOCG, - ITALY - (125ML)	13.00
2012 LAS MORAS LATE HARVEST, SAN JUAN – ARGENTINA - (500ML)	102.00
2007 TSCHIDA, BEERENAU SLESE, BURGENLAND –AUSTRIA (375ML)	169.50
DUBONNET (40ML)	9.00
AMARO AVERNA (40ML)	11.50
BRANCA MENTA (40ML)	9.00
JÄGERMEISTER (40ML)	10.00

 Spicy

 Contains Wine

Prices in USD include service charge and applicable taxes.

For those with special dietary requirements or allergies who wish to know more about food ingredients used, please ask the Manager.