

SPECIAL MENU

SMALL PLATES

FIHUNU DIN'GAA ∫ CHILLED TIGER PRAWNS 🍷

Tiger prawn, watermelon, shimeji mushroom

THELULI CHEESE ∫ FRIED BRIE CHEESE

Tomato jam, micro herbs, lavash crisp

RASHU SATANI ∫ MIXED SALAD 🍷

Tomato, iceberg, lollo rosso, spring onion, carrot, bell pepper, lemon dressing

THAVAA GA FIHUNU BOAVA ∫ GRILLED ISLAND OCTOPUS 🍷

Guacamole, coriander, coconut flaks, micro herb

FENU KEKKI DIN' GAA ∫ ASIAN HONEY PRAWN, GRAPEFRUIT 🍷

Grilled endives, poached tiger prawns, balsamic reduction, grapefruit, baby fennel

RAW SALMON MAS ∫ SALMON TARTARE

Fresh salmon, capers, gherkins, parsley, avocado, lemon juice

KAHNELI THUTHIMAS ∫ TUNA CARPACCIO

Yellow fin tuna, arugula, crispy yam, mustard dressing

BAJIYYA ∫ TUNA SAMOSA 🍷

Tuna chunk, chili, coriander leaves, sweet chili sauce

FIHUNU BABY BEETROOT ∫ ROASTED BABY BEETROOT 🍷

Mesclun lettuce, bee honey, grilled goat cheese, grilled artichoke

MAS CUTLAS ∫ FRIED TUNA CUTLET

Mango mayo, herbs salad, aged balsamic reduction

SOUPS

FARUMAS SURUVA ∫ REEF FISH – COCONUT BROTH 🍷🔥

Chili oil, yellow fin tuna flakes, crispy fried curry leaf

KUKULHU SURUVA ∫ CHICKEN SOUP 🍷

Organic chicken flakes, fried crispy shallot, white truffle drops

EHKURI MOODHU KAANA DHIYA ∫ MIXED SEAFOOD SOUP 🍷

Prawns, mussels, Calamari, white fish, leeks, basil

BARABOA SURUVA ∫ PUMPKIN SOUP 🍷

Coconut flakes, garlic, toast bread

SPECIALTIES

FIHUNU MIXED SEAFOOD ∫ GRILLED MIXED SEAFOOD SKEWER 🍷

Sautéed button mushroom, rocket leaf, coconut sauce, crispy yam

AAVI KURI FARU MAS ∫ STEAMED REEF FISH FILLET 🍷

Vegetable julienne, jasmine rice, lemon

🍷 Kids Selection (Kids Portion)

🔥 Spicy

▲ Contains Wine

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

SPECIAL MENU

SPECIALTIES

FIHUNU SALMON ∫ GRILLED SALMON

Sautéed kenya beans, cherry tomato, red onion rings, lemon wedges

THELULI BOAVADHILA MAS ∫ BATTER FRIED CALAMARI

Garlic mayonnaise, pickled vegetables, herbs

MANDU GINEEGA KEHKI FARU MAS ∫ SEARED REEF FISH 🍷

Steamed rice, remoulade sauce, basil

FHUSHAAIEKU THELULI DINGAA ∫ PRAWN TEMPURA

Garlic rice, sweet & sour sauce

THELULI MADU KAKUNI ∫ DEEP FRIED SOFT SHELLED CRAB 🍷

Crispy ice burg salad, pepper sauce,

FROM THE GRILL

Served with seasonal vegetables and coconut rice

CHICKEN BREAST 🍷

WHITE SNAPPER

YELLOW FIN TUNA

AUSTRALIAN BLACK ANGUS TENDERLOIN

TIGER PRAWNS

DESSERTS

HUDHU CHOCOLATE BROWNIE ∫ WHITE CHOCOLATE BROWNIE 🍷

Lemongrass ice cream, chargrilled pineapple

STICKY DATE PUDDING

Caramel sauce, candy orange, vanilla ice cream

MANGO AND STRAWBERRY CUSTARD

Meringue, tuile

KAAFOORUTHOLHI PANNACOTTA ∫ CARDAMOM PANNA COTTA

Chocolate ganache

CARAMEL CHOCOLATE TART 🍷

Banana ice cream, crush meringue, caramel hazelnut

MEYVAA THASHI ∫ LOCAL FRUIT PLATTER

SELECTION OF ICE – CREAM 🍷

🍷 Kids Selection (Kids Portion)

🔥 Spicy

▲ Contains Wine

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