

EPIC START

Beetroot tartare	\$ 26
Grapefruit fennel goat cheese caramelized walnut yuzu and balsamic pearl beetroot chip	
Reef fish tartare	\$ 21
Wild blue scampi caviar heirloom cherry tomato passion fruit foam	
Local smoked mango salad	\$ 26
SPICY	
Guava coconut chip pomegranate burned Maldivian chili dressin	
Smoked vegetable soup	\$ 32
truffle oil sour dough croutons	
Quinoa salad	\$ 29
Tofu peas mushroom pickle goji berry	
Grilled provolone cheese	\$ 30
SPICY	
confit garlic honey truffle oil Chili flakes	

SPARK TANDOOR

Served with naan mint chutney mango chutney	
Chicken tikka	\$ 46
SPICY	
Paneer	\$ 38
Bell pepper onion	
Roasted prawn	\$ 60
Chili spice tomato	
Lamb kabab	\$ 38
SPICY	
Onion coriander	
Catch of the day with local spice	\$ 54
SPICY	

JOSPER CHARGRILL

Slow cooked baby chicken in masala butter	\$ 55
Grass fed beef rib eye	\$ 65
Grass fed beef tenderloin	\$ 69
Black angus sirloin steak	\$ 65
Lamb chop	\$ 69

AMERICAN CHARBROIL SMOKER

SAUCE Chimichurri Black pepper sauce Mushroom sauce Local chili paste SIDE Truffle mash potato Garlic & parsley fries Grilled vegetable Mixed green salad	
Homemade beef sausage	\$ 47
Homemade scallop sausage	\$ 53
SIGNATURE	
Slow cooked short rib American style	\$ 69
Smoked BBQ spear pork rib	\$ 69
Local reef fish wrapped local style sour mango chili	\$ 54
SPICY	

SWEETS

Clear Lemon tart meringue	\$ 20
Grilled peach & plum	\$ 20
Malbec sauce malbec sorbet	
Three chocolate mousse	\$ 20
White dark milk	
Gulab jamun cheese cake	\$ 20
Vanilla pannacotta	\$ 20

RETOX

Besito picante	\$ 25
Olmecca tequila fresh chili Martini Rosso coffee infused Campari	
Thus with a kiss die	\$ 25
Beefeater gin chartreuse jasmine honey hibiscus syrup fresh lime juice egg white raspberry	
Pura vida	\$ 25
Butter fat washed Remy Martin cognac banana honey syrup double shot espresso dried coconut	
Peanut better (because it's better than peanut butter)	\$ 25
Peanut butter infused Jack Daniel's whisky banana honey syrup bitters	
Cracking old fashioned	\$ 25
Jack Daniel's whisky homemade walnut simple syrup bitters grated cinnamon	

TIMELESS

Americano	\$ 23
Campari Martini Rosso soda water	
Margarita	\$ 23
Olmecca silver lemon juice Cointreau	
Negroni	\$ 23
Beefeater Campari Martini Rosso	
Old fashioned	\$ 23
Jim Beam brown sugar Angostura bitters	
Mojito	\$ 23
Bacardi brown sugar watermelon juice mint soda	
Daiquiri	\$ 23
Bacardi lime juice simple syrup	

DETOX

L.o.l	\$ 18
Lychee orange lemon sprite	
Xoxo gossip	\$ 18
Red berry kiwi apple passion lime simple syrup	
Saint clement crush	\$ 18
Citrus fruits bitter lemon	
Maayaal taayaal	\$ 18
Passion fruit mango fresh lemon juice homemade mint syrup	

H2O

Evian	\$ 12
Badoit	\$ 12

BEER

Asahi	\$ 15
Erdinger Dunkel	\$ 15
Erdinger Weissbier	\$ 15
Hoegaarden	\$ 15
Leffe	\$ 15
Budweiser	\$ 15
Corona	\$ 15
Carlsberg	\$ 15
Tiger	\$ 15
Peroni	\$ 15
GF	\$ 15
Heineken	\$ 15

VEGETARIAN MENU

SMALL	
Tandoori vegetable Skewer	\$ 30
Bell pepper onion mushroom potato mint sauce	
Paneer Tikka	\$ 35
Bell pepper paneer onion mint sauce	
BIG	
Dal Makhani	\$ 35
Black urad Dal whole spices tomato cream rice Naan pickle	
Paneer Makhani	\$ 40
Tomato & cashew nut gravy butter cream rice Naan pickle	
Vegetable Kadal	\$ 35
Mix vegetable Naan Rice pickle	
Aloo jeera	\$ 15
Potato cumin seed green chili fresh coriander	
Dal Tadka	\$ 35
Yellow lentil tomato coriander green chili rice Naan pickle	
Work fried rice	\$ 35
Mix Green vegetable soya sauce spring onion	
Work fried vegetable Noodles	\$ 35
Mix green vegetable noodles spring onion garlic	
Work fried tofu	\$ 35
Deep fried tofu mix vegetable garlic onion steam rice	
Penne arrabiatta	\$ 34
Vegetable tomato sauce parmesan cheese chili	
DESSERT	
Eggless tiramisu	\$ 16
almond sponge coffee mascarpone	
Chocolate mud coffee cake	\$ 16
Coconut pancetta	\$ 16
Rice pudding	\$ 16