

## SMALL

🔥 Pan seared foie gras	\$ 46
<b>SPICY</b> Quince & malbec   brioche	
🔥 Raw kobe beef	\$ 41
Dijon   capers   egg yolk   horse radish	
🔥 Lobster & pomelo salad	\$ 34
<b>SPICY</b> Torched palm heart   avocado	
🔥 Octopus carpaccio	\$ 35
<b>SPICY</b> Spicy rhubarb ice cream   arugula   parmesan cheese   squid ink   olive oil   pomegranate	
🔥 Pan-fried scallop	\$ 45
Carrot puree   pickle onion   torched orange segment   soy pearl   cilantro vinaigrette	
🔥 Local lobster kiru garudiya	\$ 45
<b>SIGNATURE</b> Green mango   coconut milk   pandan foam	

## MAIN

🔥 Maldivian tuna belly	\$ 45
<b>SPICY</b> Smoked coconut sambal   crispy copy fai   spicy mango sauce	
🔥 Ocean trout	\$ 52
Corn puree   char-grill leek   quinoa cake   orange sauce	
🔥 Pan seared local wahoo	\$ 46
<b>SPICY</b> Purple potato puree   salad baby carrot   peas   tempura broccoli   curry sauce	
🔥 Oven baked chili jumbo prawn	\$ 69
<b>SPICY</b> Grilled sour mango   smoked pumpkin puree   parsley butter sauce	
🌱 Homemade spinach ravioli	\$ 41
Ricotta cheese   confit cherry tomato   parmesan cheese   pink sauce	
🔥 Slow cooked tenderloin	\$ 69
Baby root vegetable   cauliflower puree   coffee & orange sauce	
🔥 Own your Maldivian experience with our catch of the day	\$ 95
Pick your fish and choose your preferred cooking method Detox steamed   fab roasted   spark grill   detox deep-fried Served with: Lemon butter sauce & Maldivian chili paste	

## SWEET

🌱 Apple tart	\$ 20
Smoked green apple sorbet	
🌱 Local coconut pina colada	\$ 20
Coconut gel   palm seed   pina colada sorbet	
🔥 Kanamadhu chocolate cake	\$ 20
Coconut sorbet   caramelized kanamadhu nut	
🌱 Coconut & fruit sushi roll	\$ 20
Pistachio wasabi   chocolate soya sauce   raspberry sorbet	
🌱 White chocolate & banana mousse	\$ 20
Caramelized banana   yuzu sorbet	

## SIGNATURE COCKTAILS

My Heart Beets For You	\$ 25
Beefeater gin   beetroot juice   fresh lemon juice   yuzu juice   homemade ginger syrup   patchouli	
Straight out of the glass and onto your pallet comes the new Japanese gin, peacock-parading a sucker punch of tart Asian citrus to the jaw. Then comes the organic earthy tones of beetroot and ginger, two vegetables who think they're fruits - these two raw and powerful beasts of a burden, bring this cocktail crashing back down to earth.	
Dancing With Almonds	\$ 40
<b>SIGNATURE</b> Absolut blue vodka   strawberry juice   orgeat lemon juice   egg white	
The entire flavor's joined together smile beautifully. You may ask yourself why it is served in a birdcage and why are the birds out of their cage? Well the cocktail itself is so full of love and jubilation the birds' escaped their own cage.	
Smokin Razz	\$ 25
Beefeater gin   lapsang tea syrup   fresh lime juice egg white   raspberry	
A very elegant gin combined with fresh raspberry and smoky flavors of lapsang tea and a simple kiss of lime will leave your pallet begging for more.	
Double Trouble	\$ 25
House spiced rum   mango   passion fruit juice   orgeat   fresh lime juice   cinnamon dust	
Double Trouble for the troublemakers! My father once said, "What one rum can't do two certainly can!" So with spiced rum and white rum delicious tropical fruits it is sure to transport you to the Caribbean.	
ABUELO MOJITO	\$ 25
Peppermint tea infused Bacardi rum   chamomile honey syrup   fresh lime juice   soda	
Abuelo Mojito where we break all the rules, maybe we can't even call it a mojito! There is no fresh mint inside, no muddled lime, no sugar, no angostura bitters! Arising from the classic mojito, were we've taken full advantage of our fresh mintmixing it with dried mint and let infuse into the rum.	

## TIMELESS

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

## DETOX

Summer Dreaming	\$ 18
Blueberry   mint   fresh lemon juice   watermelon juice	
Sunset Delight	\$ 18
Maldivian passion fruit   lychee   pineapple	
Kiwi Spring	\$ 18
Apple   kiwi   lemon   pineapple   soda	
Passion & Mint Crushed	\$ 18
Maldivian passion fruit   mango   lemon   mint	

## BEER

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

## PREMIUM BEER

Réserve Royale, Blonde	\$ 75
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## FRESHLY SQUEEZED JUICES

Orange	\$ 14
Pineapple	\$ 14
Watermelon	\$ 14
Mango	\$ 14

## STILL H2O

Evian 750ml	\$ 12
Badoit 750ml	\$ 12

## SPARKLING H2O

Evian 750ml	\$ 12
Badoit 750ml	\$ 12

## SAKE

Shirataki Uonuma Karakuchi Junmai (Dry Flavored) 720ml - \$ 84 180ml - \$ 21 Karakuchi is fermented slowly at low temperature to produce a clean refreshing dryness. This sake has a sharp cleansing aftertaste.	
Shirataki Jozen Mizuno Gotoshi Sparkling 300ml The nose on this sake is creamy with tart green apple. The carbonation in this sake gives a light palate feel full of lychee, cream soda, guava and lemon meringue pie. This sake has a surprisingly dry finish.	\$ 56
Shirataki Jozen Mizuno Gotoshi Junmai-Daiginjo 300ml Powerful and dignified showing Jozen's integrity and sincerity. This Junmai Daiginjo sake has floral notes of cantaloupe and nectarine. Indigo offers balanced grain sweetness and a velvet like texture with a light breeze of umami. Quiet fruity elements nestled in different layers create a complex landscape of flavor.	\$ 57
Tochikura Umeshu 720ml - \$192 180ml - \$48 Umeshu - is a Japanese liquor made from steeping ume plums (while still unripe and green) in Sake and sugar, the plums are harvested in Fukui Prefecture, which is famous by its high-quality plums with thick flesh and small size "Benisashi". The used sake is of Ginjo Premium Quality. A truly unique, sweet and sour product. Best served on the rocks. This product can usually not be found outside of Japan.	
Shiokawa Fisherman Sokujo Junmai Ginjo 300ml A fruity Sake with light flavor created to accompany seafood in general, crab shrimp and lobster in particular. Often compared to a high quality white wine. Ginjo equals to premium quality.	\$ 60
Ginrei Gassan Secchu Jukusei Junmai-Ginjo 720ml - \$ 108 180ml - \$ 27 If you miss being in the throes of winter, then a glass of the award-winning Ginrei Gassan Junmai Ginjo Secchu-Jyukusei is all you need to recreate that feeling. Each sip of this pure, light sake and each whiff of its calming aroma brings forth an image of fresh snow, it is a fragrant and elegant Ginjo Sake.	

## FISH VEGETARIAN

### SMALL

🌱 Avocado cucumber cream cheese Sushi Roll	\$ 20
🌱 Vegetable tempura sushi Roll	\$ 20
🌱 Vegetable tempura	\$ 20
🌱 Burrata	\$ 36
Heirloom tomato   basil   balsamic   olive oil	
🌱 Bruschetta	\$ 25
Tomato   basil   cheese	
🌱 Cream of mushroom Soup	\$ 30
🌱 Cream of tomato Soup	\$ 25

### BIG

🌱 Dal Makhani	\$ 40
Black urad dal   tomato cream   butter   rice   paratha   pickle	
🌱 Paneer Makhani	\$ 40
Tomato   cashew nut gravy   butter   cream   rice   paratha   pickle	
🌱 Vegetable curry	\$ 35
Mix vegetable   paneer   whole spicy masala   paratha   Rice   pickle	
🌱 Penne arrabiata	\$ 35
Tomato sauce   grana Padano cheese   chili	
🌱 Spaghetti pesto cream	\$ 40
Pesto   grana padano cheese	
🌱 Risotto	\$ 40
Mushroom   basil   butter   cream   grana Padano cheese	
🌱 Burrata tortellini	\$ 40
Eggplant   grana Padano cheese   basil   pomodoro coulis	

### SWEET

🌱 Eggless tiramisu	\$ 16
Almond sponge   coffee   mascarpone	
🌱 Chocolate mud coffee cake	\$ 16
🌱 Coconut panna cotta	\$ 16
🌱 Rice pudding	\$ 16
Milk   mango   dry nuts	