

# Indian Ocean Room

## Shorba

Tomato Dhaniya Shorba 16  
tomato broth flavoured with coriander, cumin 🌿🌿

Murgh Yakhni Shorba 16  
chicken broth with Indian spices 🌿

## Tandoor

Murgh Tikka 18  
chicken leg boneless with yoghurt  
red chili, cumin, cooked in tandoor 🍽️

Zaffrani Murgh Tikka 20  
chicken breast marinated with cream cheese,  
saffron cooked in tandoor

Lamb Seekh Kebab 24  
lamb mince skewer with  
Indian spices, mint leaves

Non-Veg Kebab Platter 40  
Chef's choice of assorted meat and  
seafood kebab platter 🍽️

Sarson Jhinga 28  
Indian Ocean prawns marinated with yogurt,  
flavoured with mustard 🍽️

Macchi Makmali Tikka 22  
reef fish marinated cream cheese,  
flavoured with black pepper 🌿

Bhuttey Ki Tikki 16  
crushed sweet corn, potato, flavoured cumin  
and coriander 🌿🌿

## Curry and Main Course

Maldivian Fish Curry 26  
Maldivian yellow fin tuna curry  
with local Addu spices 🌿

Murgh Makhani 30  
chicken tikka cooked in  
rich tomato gravy 🍽️

Kukulhu Riha 26  
Maldivian chicken curry  
with local Addu spices 🍽️🌿

Chettinad Chicken Curry 26  
boneless chicken braised with southern spices

Jhinga Jalfrezi 36  
Indian Ocean prawns tossed  
with peppers in rich tomato sauce 🌿

Prawn Biryani 36  
Indian ocean prawns with Himalayan  
basmati rice cooked in aromatic Indian spices

Dum Chicken Biryani 28  
chicken with Himalayan  
basmati rice cooked in aromatic Indian spices

Indian Ocean Curry  
Degustation (for 2 Persons) 80  
Indian, Sri Lankan, Maldivian curry platter 🍽️🌿

Tandoori Raan 40  
whole lamb shank braised with onion  
tomatoes, cooked in tandoor  
with black lentil, Indian bread 🍽️🌿

Meen Moilee 26  
reef fish, curry leaf flavoured coconut sauce 🌿

Saag Gosht 30  
boneless lamb leg cooked with onion  
tomatoes, spinach

Zaffrani Murg Malai 26  
boneless chicken tossed with white sauce  
saffron and cream 🌿

Vegetable Biryani 26  
seasonal vegetables with Himalayan basmati rice  
cooked in aromatic Indian spices 🌿🌿

## Side Dish 🌿

Dal Tadka 12  
yellow lentils with ghee, cumin  
onion, tomatoes 🌿

Subz Miloni Tarkari 16  
seasonal mixed vegetables  
cooked with onion, tomatoes, spinach 🌿

Kadhai Paneer 16  
Indian cottage cheese tossed with  
onion, peppers, kadhai spices 🌿

Raita 6  
yogurt with salt, cumin powder

Alaa Devilled 12  
braised potatoes with spicy Sri Lankan spices

Dal Makhani 15  
whole black lentils cooked with tomatoes  
butter, cream 🍽️🌿

Gobhi Mutter Tamatar 16  
cauliflower, green peas cooked with onion  
tomatoes, Indian spices 🌿

Kumbh Makai Masala 16  
Mushroom, sweet corn tossed with onion,  
tomato and Indian spices

## Bread from the Tandoor Oven

naan 4  
cheese naan 5

tandoor roti 5  
butter naan 5  
saffron naan 6

garlic naan 4  
masala kulcha 5

🌿 Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically-sourced ingredients

All prices are in US \$ and subject to 10% service charge and Prevailing GST