

Soup

Chef's Daily Soup (V) 22

Creamy Lobster 🍷 (A) 25

Finished with a hint of brandy and cayenne pepper crème fraîche

Vichyssoise (A) (GF) 20

Chilled potato and leek with king scallops, poached in a lemon broth with dry martini

Appetizers

Chef's Delicacy of Salmons 🧑🍳 38

Our very own hot and cold smoked cured salmon, with avocado tartar crispy skin salmon, shaved fennel and cucumber salad, caviar with saffron cherry tomato tempura

Home Smoked Magret Duck Breast (GF) 32

With pomegranate pearls, flaked almonds, chive flowers, garden greens red onion marmalade, cucumber, tossed with citrus honey dressing and shaved parmesan cheese

Chicken Liver Mousseline (A) 25

Warm grape compote, honey comb, sweet and sour apricots, roquefort toast and white truffle oil with oven dried tomatoes

Tian of Spanner Crab Meat and King Scallops (GF) 🍷 32

Crab meat, warm sea scallops, tangy avocado mousse, sweet mango and coriander salsa, with Persian citrus salt

Maldivian Rock Lobster Salad (GF) (N) 32

With celeriac and green apple tartar, apple gelee, honey glazed walnuts and white pomelo

Raspberry Marinated Shrimps (GF) 30

Served with scallion salad, a unique creamy emulsion topped with a tangy strawberry and passion fruit salsa

Manafaru Caesar Salad 28

Crisp baby romaine lettuce, mini beef bacon rolls, cherry toms, soft boiled egg toasted herb brioche, shaved Grana Padano cheese, creamy clotted egg dressing and garlic chips

With Home Smoked Salmon 34

With Grilled Corn - Fed Chicken 34

Organic Baby Spring Salad (V) (GF) 28

Mixed herbs salad with avocado, apple, zucchini, grapes, asparagus and grated parmesan cheese

Yellow Fin Tuna Tartar (GF) 30

Accompanied with diced avocado and spicy tomato salsa with a cucumber gazpacho dressing and cholo sauce



Guests under Half Board Package are entitled of 1 starter, 1 main course and 1 dessert.

Chef's special is not included in the All Inclusive and Half Board Packages.

If you are allergic to any kind of food product, please inform the restaurant manager.

All Prices are in US\$ and inclusive of the 10% service charge and government taxes.

(P)Pork **(V)** Vegetable **(N)** Contains Nuts **🍷** Spicy **(GF)** Gluten Free **(A)** Alcohol

From the Lava Stone Grill

Meat

Wagyu Tenderloin Score 8	180gr	95
Wagyu Strip Loin Score 8 	220gr	98
Wagyu Flank Steak	220gr	60
Angus Beef Tenderloin	180gr	68
US Sirloin	250gr	58
Lamb Chop	275gr	80
US Rib Eye	220gr	85
T - Bone Steak	350gr	90
Angus Tenderloin and Half Grilled Lobster	150gr 150gr	80

Fish and Seafood

Fish of the day	180gr	42
Yellow fin tuna	180gr	30
King prawns 4 pieces	100gr	61

“Point and Pick”

From Our Live Pond

Maldivian Lobster 	100gr	18
Slipper Lobster	100gr	18
Reef Crab	100gr	16

Please Choose a Sauce From Our Selection


Béarnaise, lemon butter sauce, green peppercorn sauce, rosemary jus-lie mushroom sauce or ginger beurre blanc



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From The Earth

Premium Lamb Flavoured with Greek Feta Cheese and Fresh Mint 90

Served with a warm potato and wild mushroom salad, fresh green peas olive oil and red wine jus-lie

Slow Braised Short Rib 65

On a bed of spinach ricotta cannelloni, with assorted woodland mushrooms dressed with own juices, garnished with crispy pumpkin and parmesan wafer

Angus Rib Eye (Australian) (A) 65

Baby potatoes, grilled Oxheart tomato, black olives and red wine sauce

Angus Tenderloin (Australian) Score 6 75

Served with potato gratin and glazed asparagus

Maple Glazed Corn-Fed Chicken Breast (A) (N) 60

Filled with roasted hazelnuts, Maubert brie and dried apricots with pumpkin mash, wilted spinach, Frangelico jus-lie and hollandaise

Ethical Foie Gras (A) 65

Steamed spinach, wild mushroom risotto and foie gras wrapped in light crispy filo pastry, with red wine jus lié, mustard emulsion oven dried tomatoes and vegetable spaghetti

“POINT OF INTEREST”

“Ethical Foie Gras”

For top chefs, there is only one choice of foie gras: **Ethical** these selected growers treat these animals with respect and allow over time for their livers to grow slowly

From The Sea

Trio of Salmon, King Scallop and Tiger Prawn 60

Served with tian of Lyonnais potatoes, saffron emulsion, asparagus a unique blend of sundried tomatoes, capers, olives, basil and dill

Pan Seared King Scallops 55

On a bed of wild rice, grilled pineapple, bell peppers, tropical pineapple relish with crustacean sauce

Marinated Barramundi Fillet (GF) 48

In a vibrant essence of citrus, dill and cilantro with wild mushroom ragout olive crushed potatoes and thyme essence

Pan Seared King Prawns (GF) 60

Marinated and grilled king prawns served with seasoned vegetables unique mashed potatoes with a lavender infused tomato sauce

Seafood Brick 65

Oven baked assorted seafood with cheddar cheese, dry chili and jalapenos wrapped In filo pastry with leek, lime and coriander salad

Ocean Grill Rock Lobster Thermidor (A) 115

Medallions of lobster cooked in a creamy cheese and white wine sauce with wild mushrooms, glazed onions and asparagus


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Pasta and Risotto

Ricotta and Pumpkin Ravioli (V) (N)	35
With raisin, oregano and toasted nuts	
Pennette with Tiger Shrimps	38
With eggplant caviar, sauce verge, buffalo mozzarella and Parmigiano-Reggiano	
Mushroom Risotto	36
Creamy mushroom risotto, with Grana Padano and white truffle oil	
Agnolottiala Osso Buco (P)	38
Homemade agnolotti with osso buco filling, shaved black truffles crispy parma ham, truffle cream and balsamic reduction	
Hand Rolled Seafood Gnocchi	36
With steamed asparagus, artichokes, sundried tomatoes, garnished with sautéed lobster medallion and saffron dill sauce	
Maldivian Lobster with Lemon Flavored Linguine Pasta	60
Served with lobster sauce, artichoke, sundried tomatoes, scallions, black olives and feta cheese	

Side Dishes


Mixed Salad of the Day	12
Steamed Asparagus	13
with shaved parmesan and balsamic vinegar	
Double Stuffed Baked York Potato	15
Roast Pumpkin Puree	12
with toasted honeyed sunflower seeds	
Marinated Grilled Vegetables	12
Garlic Rock Salted Potatoes	12
flavored with rosemary	
Hand Cut Fries	12
Steamed Rice	12



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Cheese

Selection of Gourmet Cheeses 30

Roquefort, Brie, manchego and Grana Padano with sweet 'n sour apricots quince paste, grapes, fig wafers and grilled slices of crostini and herb brioche

Desserts

Orange, Brandy, Mascarpone Zuccotto (A) 20

With orange sorbet, on a bed of marmalade with ganache and strawberry

Basil Panna Cotta 18

With tomato confit, mascarpone honey cream

Rum and Raisin Cheese Cake (A) 20

With mixed berry compote, chocolate swirls and chantilly crème

Baked Chocolate Tart 20

Warm chocolate sauce, vanilla ice cream and bitter sweet orange compote

Traditional Black Forest Cake (A) 20

Layers of brandy soaked sponge, chocolate shavings and cherry compote

Seasonal Sliced Fruits (GF) 16

Homemade Ice Creams per Scoop 7

Butterscotch

Vanilla

Chocolate

Strawberry

Coffee mocha

Pecan nuts (N)

Homemade Sorbets per Scoop 7

Mango

Lemon and lime

Tropical fruit

Coconut

Chocolate

Mix berry frozen yoghurt

Please note that the above menu is seasonal and that from time to time certain dishes or ingredients might not be on hand due to market availability. In case you do not find your favorite accompaniment, please let us know, the chef will be delighted to prepare it for you.




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