



MEZZE

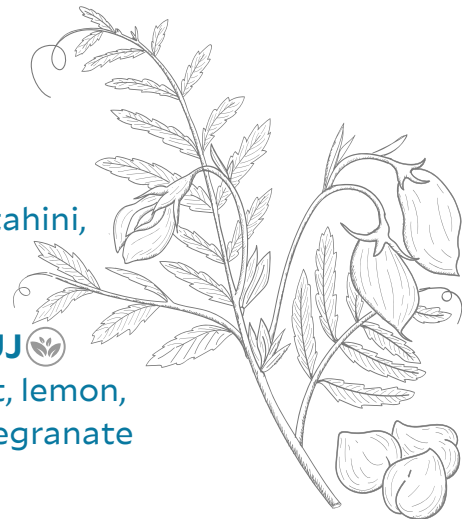
Cold mezze

HUMMUS

Chickpea purée, tahini, pita bread

BABA GHANOUJ

Smoked eggplant, lemon, bell pepper, pomegranate



SOUP

TOMATO

Tomato velouté, coconut milk, fresh basil, ginger, shallot, turmeric



PUMPKIN

Pumpkin, coconut milk, cream, shallots, thyme

SEAFOOD

Seafood, white wine, fennel, celery, tomato, parsley

SALAD

LETTUCE & CO

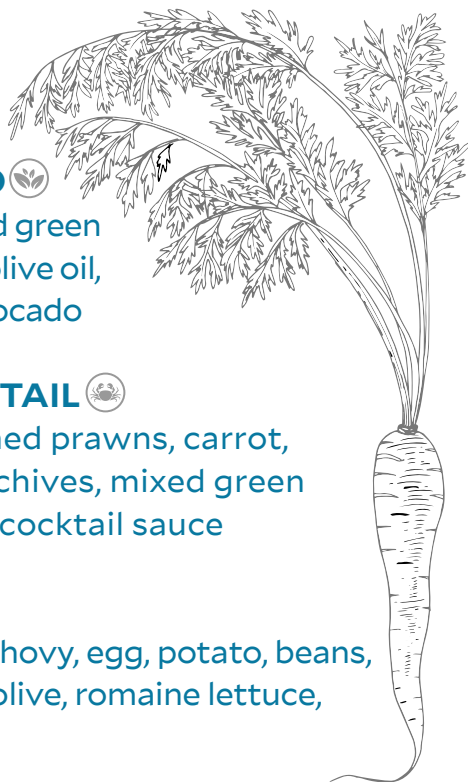
Cucumber, mixed green leaves, tomato, olive oil, radish, olives, avocado

PRAWN COCKTAIL

Avocado, poached prawns, carrot, cherry tomato, chives, mixed green leaves, pomelo, cocktail sauce

NIÇOISE

Seared tuna, anchovy, egg, potato, beans, Kalamata black olive, romaine lettuce, french dressing



KEBAB

TANDOORI VEGETABLES

TANDOORI FISH TIKKA

TANDOORI CHICKEN TIKKA

(All our tandoori kebabs are served with green chutney, lime and kachumber salad)

KOFTA HALABI

Minced lamb, onion, parsley, Arabic spices, grill tomato, garlic mayo, mix green salad

BURGER & WRAPS

MELT

Tandoori chicken, coriander, mozzarella cheese, tomato, mango chutney, cucumber raita, potato wedges

SHAWARMA

Chicken, pickles, tomato, Arabic spices, garlic sauce



VEGETARIAN



VEGAN



POULTRY



PORK



SEAFOOD



CRUSTACEAN



SPICY



DAIRY



GLUTEN



MUSHROOM



CONTAIN NUT

CURRY POT

BUTTER CHICKEN

Chicken thigh, tomato, cashew nut, spices

SRI LANKAN FISH CURRY

Today's caught fish, coconut milk, drumstick leaf, spices

GOAT CURRY

Indian goat, onion, tomato, spices

MALDIVIAN TUNA CURRY

Tuna, local spices, coconut cream

DAL MAKHANI

Black lentils, tomato, garlic, cream, butter, spices

MAIN

GNOCCHI

Gnocchi A La Parisienne, truffle, parmesan, Béchamel sauce

STONE BASS

Pan seared stone bass fillet, orange & carrot emulsion

TENDERLOIN

Australian beef, spinach, brioche bread, pink peppercorn jus

TUNA

Maldivian yellow fin tuna, zucchini, olives, caper, herbs

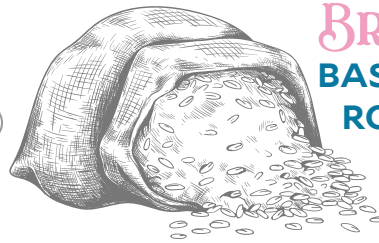


BREAD & RICE

BASMATI RICE

ROTI Plain or Butter

NAAN Plain, Butter or Garlic  



MOKSHA[®] CUISINE

BABY BEET

Baby beetroot, goat cheese, fig, celery, cashew purée, butter crumb, micro greens, tamarillo dressing

VEGAN BURGER

Vegetable burger patty (sweet potatoes, chickpea, roasted peppers, quinoa), iceberg leaves, tomatoes, bell peppers, guacamole served with tomato salsa, crudités

*** Also available Gluten free option*

BUCKWHEAT

Buckwheat pilaf, butternut squash, mushroom, rocket leaves, cherry tomato, extra virgin olive oil

DESSERTS

CHOCOLATE FONDANT

Dark chocolate fondant, raspberry sorbet

LEMONGRASS CRÈME BRÛLÉE

Lemongrass stalks, vanilla bean, puff pastry

KANAMADHU

Maldivian local almond, warm chocolate, condensed milk

UMM ALI

Baked pastries, pistachio, raisins, vanilla ice cream



VEGETARIAN



VEGAN



POULTRY



PORK



SEAFOOD



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