



STARTERS

SMOKED PUMPKIN VELOUTÉ

Smoked Pumpkin Velouté, Caramelized Pepitas, & Nutmeg Cream



CAPRESE SALAD

Marinated Tomato, Arugula, Basil Pesto, Balsamic, & Pistachio



THAI PRAWN & POMELO SALAD

Chargrilled Prawns, Pomelo, Thai Herbs, Crispy Shallots, & Citrus Vinaigrette



MUSSELS AND LEEKS A LA FRANCAISE

French Inspired, Mediterranean Twist Peperonata, Saffron, Prawns' Bisque, & Baguette



TROPICAL TUNA CEVICHE

Citrus-Cured Tuna, Tomato Concasse, Guacamole, Maldivian Chili, & Potato Crisps



FROM THE CHARCOAL GRILL

GRILLED ANGUS TENDERLOIN

Mascarpone Whipped Potato, Charred Vegetables, Root Vegetable Crisps, & Beef Jus



BLACK ANGUS RIB-EYE

Kipfler Potato Mash, Seasonal Vegetables, Chimichurri, & Beef Jus Reduction



CHARCOAL PRAWN CHERMOULA

Smoked Sweet Potato, Grilled Vegetables, & Chermoula



MALDIVIAN YELLOWFIN TUNA STEAK

Garlic Jasmine Coconut Rice, Blistered Tomato, Asparagus, & Passion Brulé Sauce



FLAME-STEAMED REEF FISH IN BANANA LEAF

Coconut Rice, Asparagus, Vegetable Crisps, & Herb Chimichurri



SHIMEJI MUSHROOM & CORN RISOTTO

Shimeji & Corn Risotto, Shaved Parmesan, & Pistachio Gremolata



SIGNATURES

FIRE-GRILLED CHICKEN THIGH

Black Garlic Glaze, Risotto With Corn Melt, Flamed Asparagus, & Marinated Mushrooms



GRILLED LAMB KOFTA

Arabic-Spiced Lamb Skewer, Roasted Tomato, Sumac Salad, Pita Bread, & Garlic Sauce



ANGUS BURGER, FIRE & SMOKE

Charcoal-Grilled Angus Beef, Smoked Aioli, Confit Tomato, Caramelized Onion, Aged Cheddar, House Pickles, & Fries



DESSERTS

GIANDUJA CHOCOLATE CUSTARD

Dark Chocolate Custard With Micro Chocolate Cake, Whipped Chocolate Cream, & Hazelnut Ice Cream



SOUTH AFRICAN MALVA PUDDING

Warm Toffee Caramel Cake Soaked In Rich Cream Sauce With Vanilla Bean Ice Cream



MANGO & COCONUT DACQUOISE CAKE

Coconut Dacquoise Layered with Coconut Cream & Served with Tender Coconut Sorbet



CHILLED MIXED BERRIES SOUP

Fresh Berry Soup With Coconut & Jalapeño Sorbet.



DAILY ICE CREAM & SORBET SELECTION

Chef's Selection of artisanal Ice Creams & Sorbets – One Scoop of Each.



Allergens may vary daily. Please ask your server for today's options and allergen details

Kindly inform your server if you are allergic to any ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.


Vegan, and gluten-free options are available upon request.



Treat yourself to our chef's premium creations, available for a supplementary charge

WAGYU RIB-EYE	115
Highly Marbled Wagyu Rib-Eye Grilled Over Open Charcoal.	
	
MALDIVIAN ROCK LOBSTER	125
Fresh Local Lobster Brushed With Herb Butter & Flame Grilled	
 	
OCEAN PLATTER FOR TWO	140
Grilled Rock Lobster, Tiger Prawns, Baby Octopus, Green-Lipped Mussels, Squid, & Reef Fish Fillet.	
 	
FIRE GRILLED VEAL RACK	115
Charcoal Grilled, Glazed with Rich Reduced Jus.	
 	
MEAT BOARD FOR TWO	180
Lamb Chops, Wagyu Rib Eye Steak, Flamed Roasted Chicken Thigh, & Kebabs	
 	

SIDES

- Coconut Jasmine Rice
- Kipfler Mashed Potato 
- Grilled Vegetables
- House Green Salad
- French Fries

SAUCES

- Thyme Beef Jus 
- Chimichurri
- Lemon Butter 
- Cider Vinegar BBQ Glaze
- Smoked mushroom Sauce 

15% discount on menu price applicable for EY Package

All prices in the menu are subject to 10% service charge and 17% tax