

Starters

	Regular	Inclusive
BEEF CARPACCIO Dried fruit compote, parmesan shavings, micro greens and Dijon vinaigrette	38	✓
DRY-AGED REEF FISH CRUDO Dry-aged fish slices served with saffron and orange dressing, charred lemon powder, cilantro oil, roasted red peppers and pineapple salsa	38	✓
HAND-CUT DRY-AGED STEAK TARTARE Semi dry-aged beef, egg yolk, traditional trimmings, foie gras-seared grilled bread	47	✓
TOMATO & ONION Tomatoes, onion, tomato white cream, basil oil and radish	25	✓
BEETROOT Roasted and pickled beetroot, goat cheese, orange segments, pomegranate reduction, toasted walnut and vanilla honey dressing	26	✓
CAVIAR Osetra caviar (30g) - known for its complex, nutty and buttery flavor, with a firm yet delicate texture. Enjoyed with blinis & crème fraîche	250	130

Liquid

	Regular	Inclusive
PEA & ASPARAGUS Mushrooms purée, asparagus ribbons, blanched asparagus and sautéed wild mushrooms	20	✓

From The Sea

	Regular	Inclusive
PRAWNS Grilled prawns with rosemary and prawn butter, fish cake, micro green, citrus beurre blanc with parsley and rosemary oil	46	✓
TUNA Grilled tuna steak (180g) - served with berries and soy sauce, sweet potato and orange purée, pineapple dust	41	✓
LOCAL REEF FISH Grilled reef fish (180g) - served with charred spring onions, braised leek, grilled Swiss chard and charred onion jus	47	✓
GRILLED LOBSTER Maldivian lobster grilled to perfection, served with salmon roe and citrus beurre blanc	150	95

From The Grill

Choose 1 sauce of your choice

	Regular	Inclusive
US RIB-EYE 280g rib-eye	66	✓
US STRIPLOIN FILLET 300g fillet	66	✓
US BEEF TENDERLOIN 250g fillet	70	✓
LAMB RACK 300g	67	✓
CHICKEN SUPREME Corn fed chicken breast	49	✓
WAGYU RIB-EYE Australian Wagyu rib-eye 250g	155	90
WAGYU STRIPLOIN Australian Wagyu striploin 250g	145	85
WAGYU TENDERLOIN Australian Wagyu tenderloin 250g	175	95

Sauces

	Regular	Inclusive
MUSHROOM & BLACK PEPPER Earthy mushrooms and black pepper	10	✓
ARGENTINEAN CHIMICHURRI Soft herbs and chilli	10	✓
CHICKEN JUS A braised, brown chicken jus with truffles	10	✓
PEPPERCORN SAUCE A rich, creamy black pepper sauce	10	✓
BEEF JUS A well-reduced bone broth with umami flavors	12	✓

Side Dishes

POMME PURÉE Rich butter & cream scented mashed potato	15	✓
HAND CUT FRIES Triple cooked fries with sea salt	15	✓
BROCCOLINI Broccolini, garlic, chilli flakes	15	✓
SAUTÉED MUSHROOMS Exotic mushrooms, pan fried with rich thyme butter	15	✓

Kids Menu

	Regular	Inclusive
CHICKEN NUGGETS With French fries	14	✓
BEEF BOLOGNESE Spaghetti, beef Bolognese, cherry tomatoes and basil	14	✓
FISH & CHIPS Homemade crispy battered fish fillet, French fries	14	✓
HAMBURGER Burger bun, beef patty, tomato, cucumber, cheese and French fries	14	✓
PUMPKIN SOUP Pumpkin velouté soup with toasted pumpkin seeds	14	✓

Sweets

	Regular	Inclusive
CHEESECAKE Cheesecake, confit pineapple, mango-passion jelly, bee pollen	18	✓
CHOCOLATE FONDANT Fondant, caramel sauce, vanilla ice cream	18	✓
CRÈME BRÛLÉE Iconic French dessert, slowly baked vanilla custard, caramelised a la minute with brown sugar	18	✓
APPLE STRUDEL Traditional Austrian delicacy, flavored with rum and cinnamon, served with berry coulis and vanilla ice cream	18	✓
SEASONAL FRUIT PLATE A selection of our daily fruits	18	✓
A SELECTION OF ICE CREAM AND SORBET - ONE SCOOP Chocolate ice cream, vanilla ice cream, pistachio ice cream raspberry sorbet, lemon sorbet, coconut sorbet	11	✓

Beverages

WATERS

	Regular	Inclusive
BONAQUA still 500ml	3	✓
BONAQUA still 1.5L	4	✓
San Pellegrino 750 ml sparkling	7	3
Acqua panna 750 ml still	7	3

SOFT DRINKS

Coca cola, Diet Coke, Fanta, Sprite, Bitter Lemon, Tonic water, Soda water	5	✓
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WHERE THE GRILL MEETS THE GLASS

GRILLHOUSE GLÖGG

Chardonnay, apple juice, lime, agave syrup, passion fruit	14	✓
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SMOKED CITRUS SMASH

Jamaican rum, pomegranate molasses, lime, oleo saccharum, mango, passion fruit, watermelon	14	✓
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SEAR & SIP

Sherry, sweet vermouth, balsamic vinegar, Angostura	14	✓
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CANNED FRUIT JUICES

Apple, grapefruit, orange, pineapple, peach, mixed fruit	5	✓
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FRESH FRUIT JUICES

Orange, pineapple, watermelon, papaya, mixed fruit	10	5
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HOUSE WINE

By the glass - white, red, rosé	8	✓
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NON ALCOHOLIC WINE

By the glass - white, red	10	✓
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BEER

Carlsberg	10	✓
Lion	10	✓
Singha	11	✓
Corona	16	✓
Heineken 0.0 alcohol free	10	✓

All prices mentioned are in USD, inclusive of 17% TGST and subject to 10% service charge

Tea & Coffee

	Regular	Inclusive
Pot of House Tea English breakfast, Earl Grey, Darjeeling, vanilla bourbon, camomile, Jasmine green tea, Sencha green tea	7	✓
Espresso	5	✓
Double Espresso	8	✓
Cappuccino	8	✓
Latte	8	✓
Hot or Cold Chocolate	7	✓
Frappé	5	✓