

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	✓
OYSTERS Freshly shucked oysters, with a briny sweetness complemented by a mignonette dressing (4 Oysters)	52	38
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	✓

'Regular' price correspond to guests on Half Board and Half Board Plus Package. 'Inclusive' price correspond to guest on Dine Around All Inclusive Package. Listed items and prices are subject to change without prior notice, based on seasonality and government tax regulations. All prices mentioned are in USD, inclusive of 17% TGST and subject to 10% service charge.

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	✓
PORK CHOP 350g boneless pork chop	66	✓
WAGYU STRIPLOIN Australian Wagyu striploin 250g	145	85
WAGYU RIB-EYE Australian Wagyu rib-eye 250g	155	90
WAGYU TENDERLOIN Australian Wagyu tenderloin 250g	175	95

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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

	Regular	Inclusive
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	✓

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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 500 ML still	2	✓
Bonaqua 1.5 L still	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, orange, pineapple, peach, grapefruit, 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	10	✓
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NON-ALCOHOLIC WINE

By the glass - white or red	8	✓
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BEER

Carlsberg	10	✓
Lion	10	✓
Singha	12	✓
Corona	16	✓
Heineken 0.0 alcohol free	10	✓

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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	✓