



## A la carte Menu

### STARTER

<b>Fresh Tuna Carpaccio</b>	35
Maldivian flavours, avocado, wasabi sorbet	
<b>Seared Scallops</b>	45
Zucchini, peas, cumin foam	
<b>Halibut Ceviche</b>	35
Lime, mango, red onions, passion fruit	
<b>Spiny Lobster Medallion</b>	45
Watermelon, lobster croustilles, balsamic glaze	

### MAIN COURSE

<b>Pan Seared Seabass</b>	60
Fennel, citrus, roasted artichoke	
<b>Grilled Wagyu Beef Striploin</b>	70
Lemon confit, cherry tomato, thyme jus	
<b>Scampi &amp; Mussel</b>	55
Sautéed spinach, apple, vanilla foam	
<b>Butter Poached Salmon Filet</b>	60
Chorizo, crushed potatoes, coconut, tamarind coulis	

### DESSERT

Coconut parfait, exotique fruit minestrone, crispy tulip cereals, mint mango sorbet	18
Vanilla orange panacotta, chocolate jivara tonka chantilly, black raspberry, cardamom	18
Freshly carved exotique fruits	15
Homemade ice cream & sorbet	3/scoop
Vanilla	Basil
Chocolate	Orange Rosemary
Blueberry	Lemon
Blue Cheese	Coconut
Strawberry	Passion
Truffle	Mango
Smoked Chocolate	Lemongrass