

APPETIZERS

Nachos Corn Tortilla Chips, Duo Cheddar, Jalapenos, Sour Cream and Guacamole	C/D/V	18
Vegetable Spring Rolls Crispy Deep Fried served with Sweet Thai Chili Dip	C/G/V	18
Zaatar Manakish Hand crafted flatbread with Spices	G	18
Cheese Manakish Levantine style flatbread with cheese	D/G	20
Haloumi Fingers Fried Haloumi Cheese, Spiced Tomato Dips	D/G	20
Korean Sticky Wings Korean style Deep Fried Chicken Wings with Sticky Gochujang Sauce	C/G	22
Beef Empanadas Fried Beef Turnover served with Spanish Sofrito Sauce	C/B/E/G	22
Spicy Fried Prawn Crispy Prawn Tossed with Sriracha Mayonnaise, Tobiko Caviar	C/E/S	24
Calamari Frito Deep Fried Squid Ring, Tartare and Lemon	E/G/S	24

SOUPS

Pumpkin Soup Roasted Honey Pumpkin Puree served with a Touch of Cream	D/V	14
Mushroom Soup Mixed Forest Mushroom Soup Drizzled with Truffle Oil	D/V	14
Garudhiya Maldivian Spicy Clear Fish Soup	C/S	16
Beef Borscht Stewed Beef with Beetroot and Vegetable Broth serve with Sour Cream & Dill	B/D	18

SALADS

Garden Salad Mixed mesclun with Light Soya House Dressing	G/V	18
Fattoush Crispy Toasted Pitas Chips with Romaine Lettuce, Cucumber, Tomato, Pomegranate Lemon Juice and Sumac	G/V	20
Greek Salad Crunchy Cucumbers, Tomatoes, Peppers, Olives and Feta Cheese	D/V	22
Tuna Niçoise Rare Seared Yellow Fin, Potatoes, Green Beans, Tomatoes and Olives	E/S	22
Smoked Chicken Caesar Salad Romaine Leaf Tossed with Creamy Anchovies Dressing Smoked Chicken and Parmesan	D/E/G/S	24
Burrata Burrata Cheese, Tomatoes and Arugula <i>(Supplement charges of USD 5 for any meal plan)</i>	D/V	28
Seafood Cobb Salad Prawn, Calamari, Mussel tossed on Crunchy Lettuce <i>(Supplement charges of USD 5 for any meal plan)</i>	E/S	28

SANDWICHES & BURGERS

Club Sandwich Triple Deck Sandwich with Bacon, Smoked Chicken, Egg, Tomato and Lettuce (Turkey bacon available upon request)	D/E/G/P	25
Fish Bun Deep Fried Fish Cutlet, Tartare Sauce and Milk Bun	D/G/S	26
Wagyu Beef Burger Wagyu Beef Patty, Bacon, Cheddar, and Fried Egg (Turkey bacon available upon request)	B/D/E/G/P	28

All Sandwiches & Burgers served with Side Salad and Chunky Fries

PIZZA OVEN

Queen Margherita Green Basil, Tomato, Mozzarella Cheese	D/G	24
Chicken Tandoori Masala Roasted Chicken, Tomato, Onion, Mozzarella Cheese	C/D/G	27
Prosciutto E Rucola Tomato, Mozzarella Cheese, Parma Ham, Arugula	D/G/P	30

SIDE ORDER

Steamed Fragrant Rice	V	5
Side Garden Salad	G/V	6
Chunky Fries (150gm)	V	8
"Chinese" Egg Foo Young	E/G	8
Vegetable in Oyster Sauce	S/G	12
Steamed Broccoli	G/V	12

Ingredients Legend

A: Alcohol **B: Beef** **C: Chilli** **D: Dairy** **E: Egg**
G: Gluten **N: Nuts** **P: Pork** **S: Seafood** **V: Vegetarian**

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PASTA

Spaghetti, Penne, Linguine or Fettuccine Pasta (Gluten Free Spaghetti Available Upon Request) Choice of Sauce		
Aglio Olio - Extra Virgin Olive Oil, Garlic and Chilli	C/D/G/V	26
Bolognese - Stewed Beef, Tomato	B/D/G	26
Pomodoro - Tomato Based a La "Siciliana"	D/G/V	26
Arrabbiata - Spicy Tomato	C/D/G/V	26
Alfredo - Creamy Cheese	D/G/V	26
Linguine Marinara Linguine with Prawn, Calamari and Mussels	D/G/S	30
Pumpkin Ravioli Sage Butter	D/E/G	26
Mushroom Risotto Mixed Wild Mushroom in Creamy Arborio rice	D	28
Oven Baked Lasagna Cheese Loaded Homemade Paste Layered with Meat Sauce and Béchamel	B/D/G	28

MAINS

Chicken Schnitzel Breaded Chicken Breast	E/G	28
Aussie Pie Floater Homemade Beef Pie, Mashed Pea and Buttery Potato	B/D/G	28
Barbecue Miso Glazed Spareribs Serve with Mashed Potato	P/D	30
Fish and Chips Batter Fried Fish Fillet, Chunky Fries, Malt Vinegar and Tartar Sauce	E/G/S	28
Steak Fries Angus Entrecôte Steak with Black Pepper Sauce and Chunky Fries	B	38
Pan Seared Salmon Steak Served with Steamed Vegetables	D/S	32
Steak Bistro Rump Steak, Fries and Chimichurri	B	32
Kebab platter for 2 Combination of Shish Kebab, Shish Tawook and Prawn Kebab Flat Bread, Side Salad, Garlic Sauce <i>(Supplement charges of USD 5 for any meal plan)</i>	D/G/S	62
Shish Kebab Wagyu Beef Skewer served with Flat Bread, Grilled Tomato and Side Salad	B/D/G	36
Shish Tawook Chicken Kebab served with Flat Bread, Grilled Tomato and Side Salad	D	28
Prawn Kebab Saffron Marinated served with Flat Bread, Grilled Tomato and Side Salad	S/G	38
Surf and Turf Spicy Fried Prawn topped Angus Entrecote with Black Pepper Sauce and Chunky Fries <i>(Supplement charges of USD 10 for any meal plan)</i>	B/D/S/G	45
Maldivian Lobster Rock Lobster with Lemon Butter Sauce, Fries and Side Salad <i>(Supplement changes of USD 10 for any meal plan)</i>	D/S/G	45
Fish of the Day Grilled or Baked Fresh Whole Reef Fish with Side Salad <i>(Supplement charges of USD 5 for any meal plan)</i>	S/D	38

CURRIES

Chicken Tikka Masala Tandoori Roasted Chicken in Creamy Tomato Gravy, served with Chapatti and Basmati	C/D/G	26
Prawns Curry Tiger Prawn, Tomatoes, Chilies, Spices, served with Chapatti and Basmati	C/G/S	32
Dhal Tadka Split Mung Bean Curry, Tomatoes, Chilies, Spices, served with Chapatti and Basmati	C/G/V	16
Rogan Gosh Kashmiri Style Slow Cooked Lamb, Aromatic Spices, served with Chapatti and Basmati	C/G	29
Kadai Paneer Indian Cottage Cheese, Kadai Masala Tomato Gravy, served with Chapatti and Basmati	C/D/G/V	24
Green Curry Chicken Herby Thai Green Curry, Coconut, Chicken and Eggplant, served with Steamed Rice	C/S	26
Mas Riha Maldivian Fish Curry served with Tuna Coconut Salad, Local Flatbread and Rice	C/G/S	26

Gelato one scoop	E/D	6
Baked Cheesecake	E/D/G	15
Tiramisu	E/D/G	15
Tres Leches Cake	E/D/G	15
Lemongrass Crème Brulee	E/D/G	15
Mango Pana Cotta	D	15
Tropical Fresh Fruit	V	15
Chocolate Fondant	E/D/G	18
Banana Toffee Pudding with Ice Cream	E/D/G	18

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OUR PASTAS

GREEN PARADE

STAY COMFORT

Desserts