


# NON-VEGETARIAN


## SALADS

-  Baby Romaine, Prosciutto and Champagne Melon with Avocado Pearls and Raspberry Dressing \$29
- Green Papaya Salad, BBQ Chicken, Cashew Nuts \$26
- Fresh Salmon or Reef Fish Salad, Cherry Tomato, Tiny Capers, Sliced Fresh Fennel, Grilled Salmon or Reef Fish Cubes, Small Leaves, Lemon in Coarse Salt \$30
- Warm Prawns and Sweet Mango Salad, Avocado, Tomato, Cucumber, Coconut Dressing \$35





## APPETIZERS

- Yellowfin Tuna Tartare, Crispy Capers, Horseradish Cream, Pepquino \$29
- Crispy Fried Calamari, Smoky Paprika Mayo, Lime \$27
- Beef Bresaola, Baby Spinach, Parmesan, Basil Pesto, Green Beans \$30
- Crunchy Beef Strips, Sesame, Cilantro Leaves, Spring Onion \$32

## SOUPS

- Chilled Tomato Soup, Maldivian Lobster Medallion,  
Herb Oil \$29
-  Sugar Snap Pea Soup, Butter Sage Capillini Pasta, Chamomile Oil \$30
- Mild Coconut Cream Soup, Chicken, Mushrooms, Lemongrass,  
Lime Leaf, Galangal \$29

## MAIN COURSES

- Rigatoni, Prawns, Tomatoes, Fried Eggplant,  
Fresh Basil, Ricotta Cheese \$42
-  Catch of the Day, Watermelon Salsa, Beurre Blanc, Chips \$47
- Maldivian Yellowfin Tuna, Fried Egg,  
Marinated Iceberg, Green Peas, Oven Roasted Garlic \$46
-  Char-Grilled Fresh Local Lobster, Chat Potatoes,  
Garlic Butter, Chili, Lime \$66
- Corn-Fed Chicken Breast, Mashed Potato,  
Tomato and Shallot Salsa \$46
-  Lamb Chops, Baked Potatoes, Grilled Herbs Marinated Zucchini,  
Thyme Sauce \$50
-  Grass-Fed Beef Tenderloin, Seared on the Plancha,  
Crispy Polenta Cake, Sautéed Spinach, Fried Tofu,  
Caramelized Garlic, Shallot Jus \$58



VEGETARIAN



CONTAINS PORK



SPICY



CONTAINS ALCOHOL





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## ASIAN MAIN COURSES

-  Gaeng Phed Nor Mai Red Coconut Curry with Bamboo Shoots, Kaffir Lime Leaves, Chili. Choice of Beef or Duck \$35
-  Stir-Fried Seafood in Oyster Sauce, Mixed Vegetables, Garlic, Spring Onion, Red Chili \$36
- 'Khow Phad' Fried Rice topped with Fried Egg \$30  
Choice of Chicken, Pork, Beef or Seafood
- Fish or Tiger Prawn Tikka, Exotic Masala, \$34  
Coriander, Mint Cumin Raita
- Butter Chicken, Masala, Tomato Cream, Plain Rice \$29

## BURGERS, SANDWICHES & WRAPS

- Wagyu Beef Burger, Toasted Bun with Lettuce, \$45  
Fresh Tomato, Onion, Choice of Cheese, Cheddar,  
Fontina or Provolone
-  Chicken Caesar Wrap, Garlic Infused Chicken, \$29  
Bacon Lardons, Tijuana Caesar, Romaine Lettuce,  
Shaved Oregano, Fries
- Grilled Medallions Beef Tenderloin, \$38  
Toasted Baguette, Mayonnaise, Roma Tomato,  
Butter Lettuce, Red Onion, Cheddar Cheese
-  Triple-Decker Club Sandwich, Chicken, \$37  
Smoked Turkey, Leg Ham, Bacon, Fried Egg
-  Fried Chicken, Soft Bun, Japanese Cucumber Pickled, \$35  
Japanese Mayo, Sriracha
-  Mini White Rolls, Crispy Pork Belly, BBQ Mayonnaise \$34



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## SIDE DISHES

 French Fries	\$12
 Potato Wedges	\$12
 Sautéed Green Asparagus, Green Beans and Baby Spinach	\$15
 Broccoli and Tomato Gratin	\$15
 Green Peas and Bacon with Cream and Thyme	\$15
 Chorizo Sausage, Bacon and Adzuki Beans with Fresh Tomato Sauce	\$18

## VEGETARIAN

### SALADS

Parmesan Wafer, Seasonal Vegetables, Mixed Lettuce, Semi Dried Tomato, Peach, Green Apple, Roasted Walnuts	\$30
Romaine, Radicchio Lettuce, Cucumber, Mint, Taleggio Cheese, Lemon Mustard Essence	\$29
Provençal Cherry Tomato, Bocconcini, Frisee, Capsicum Dressing	\$30
Mesclun Leaves, Confit of Capsicums, Cherry Tomato, Shallots, Tomato and Basil Dressing	\$29



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## APPETIZERS

Hummus, Sumac flavoured Crispy Pita Bread, Grilled Green Asparagus, EVO Oil	\$28
Glazed Tofu, Garlic Soy, Sesame, Ginger, Fried Onion, Spring Onion	\$29
Hazelnut Stuffed Zucchini, Brioche, Cherry Tomato Sauce, Arugula Pesto	\$32

## SOUPS

Chilled Tomato Soup, Ricotta Cheese, Herb Oil	\$29
Butternut Pumpkin Soup, Parmesan Cream, Truffle Oil, Basil Pesto, Watercress Oil	\$32

## BURGERS, SANDWICHES & WRAPS

Black Bean Burger, Sesame Burger Bun, Gherkins, Red Onion, Tomato, Lettuce. Choice of Cheese, Mozzarella, Cheddar or Fontina	\$42
Roasted Vegetables, Grain Bread, Basil Pesto, Bocconcini Mozzarella, Roma Tomato, Rocket Leaves	\$29
C-T-B, Sliced Cheese, Sliced Tomato, Sliced Bread	\$25
 Vegetable Quesadilla, Wheat Tortilla with Spiced Stewed Vegetables, Cheese, Tomato Salsa, Guacamole, Sour Cream	\$29



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## MAIN COURSES

Grilled Provolone Cheese, Seasonal Vegetables, Green Olives Tapenade, Shiso Cress	\$32
Spaghetti Cavacoca, Sicilian Cherry Tomato Sauce, Fresh Basil, Extra Virgin Olive Oil	\$40
 Thai Vegetable Green Curry, Pea Eggplant, Cherry Tomato, Lemongrass	\$32
Seasonal Vegetable Seekh Kebab mixed with Indian Masala and Cooked in Tandoor	\$27
Mushroom Biryani, Pomegranate Raita, Cilantro Leaves	\$35
Paneer Makhni, Cubed Paneer cooked in Makhni Sauce, Plain Rice	\$25



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## ICE CREAM DESSERT

<b>Summer Romanoff</b>	\$18
Vanilla and Strawberry Ice Cream, Fresh Sliced Strawberry and Strawberry Coulis	
<b>Coffee Extravaganza</b>	\$18
3 scoop Espresso Croquant Ice Cream, Vanilla Crème, Coffee Topping, Wafer	
<b>Light 'N' Fresh</b>	\$18
Lime and Lemon, Mango and Passion Fruit, Raspberry and Strawberry Sorbet, Mixed Fruit Compote	
<b>Choco Lover</b>	\$18
3 scoop Swiss Chocolate Ice Cream, Chunky Snickers Bar, Chocolate Topping and Chocolate Shavings	
 <b>Exotic Journey</b>	\$18
Banana Delights, Caramelita and Mango Ice Cream, Spiced Banana in Rum, Vanilla Crumble	
<b>Gigantic Sensations</b>	\$30
8 scoop Selection of Ice Cream or Sorbet with Topping of the Day	



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## DESSERT

<b>Passion Fruit Crème Brulee</b> Almond Biscuit, Blueberry Sorbet	\$21
<b>Mango Baked Cheese Cake</b> Coconut Fume, Mango Vanilla Salsa	\$19
<b>Sweet Ricotta Cannoli</b> Fresh Berry Salsa, Chocolate Chips, Mint Pesto	\$19
<b>Lemon Truffle Tube</b> Green Tea Biscuit, Peach Sorbet, Spiced Pineapple	\$19
<b>Tarte Tatin</b> Granny Smith Apple Sorbet, Almond Milk Fume, Piment d` Espelette, Anise Cress	\$19
 <b>ALBA Signature Chocolate Fondant</b> Warm Chocolate Fondant, Chocolate Praline Brick, Milk Chocolate Chipotle Shot, Bitter Chocolate Sorbet	\$25



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