

THE SEAFOOD MENU

STARTER

TUNA AVOCADO TARTAR (SF, LF, GF)

fresh baby leaves, finger onion, hints of maldivian chili and avocado

or

MANGO AND SEA SCALLOP CEVICHE (LF, GF, SF)

mango, scallop, honey, fresh lime, cilantro, shallots

SOUP

CLASSIC PRAWNS BISQUE (SF)

prawns, fresh cream, brandy

MAIN COURSE

SEARED DIVER SCALLOPS, U-5 SCAMPI (SF, GF)

or

MALDIVIAN LOBSTER AND AVOCADO MORNAY (SF, GF)

lobster, avocado, brandy, parmesan cream, garden vegetable and potato steak

ACCOMPANIMENTS

garlic butter,
jasmine rice,
baby vegetables,
roasted purple potato

DESSERTS

CARAMELIZED PINEAPPLE STAR ANISE JUS & MASCARPONE CHEESE

or

TIRAMISU

crème cheese, cocoa powder, espresso

INDULGE IN OUR MENU WITH EXCLUSIVE WINE PAIRING HANDPICKED BY OUR SOMMELIER

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| TAITTINGER BRUT RESÈVE | \$150 |
| ASTI MARTINI MOSCATO DOCG, MARTINI & ROSSI | \$71 |
| WHISPERING ANGEL ROSÉ CHÂTEAU D'ESCLANS | \$120 |
| CASILLERO DEL DIABLO CHARDONNAY | \$71 |
| WEINHAUS RESS RHEINGAU PINOT NOIR | \$83 |

\$280 Per Couple

Prices are in USD and are inclusive of 16% GST and 10% service charge