STARTERS & SALADS			FISH & SEAFOOD SELECTION	
Meeru Jumbo Shrimps Cocktail Horseradish cocktail sauce		\$18	Pan-Seared Dover Sole Parsley, shallots, lemon	\$72
Salt Roasted Beets Von		\$14	<b>Grilled Tasmanian Salmon</b> Dill "Beurre Blanc"	\$44
Hamachi Crudo Roasted jalapeño, lime, cilantro		\$18	Maldivian Yellow Fin Tuna Ponzu ginger sauce	\$49
Jumbo Lump Crab Cake Roasted corn relish, mango, ketchup		\$16	<b>U4 Black Tiger Prawns</b> Roasted garlic, chardonnay butter	\$46
Steak Tartar \$18			SIDES \$8 V FORK	
Capers, cornichons, gaufrettes potatoes			Yukon gold potato purée Truffle house fries	Grilled asparagus Sautéed spinach
Chopped Salad $\bigvee$ Arbequina extra virgin olive oil, lemon		\$12	Baked potato, sour cream, bacon Herb roasted fingerling potatoes	Sautéed mushrooms Cream corn
Maldivian Seafood Chowder \$12		\$12	Braised carrots Provencal tomato	
Shrimps, clams, mussels, tomatoes, peppers, potatoes  CHILLED SEAFOOD SELECTION			SAUCES  Mushroom, brandy, green peppercorn  Shallot, red wine bordelaise  Lemon, garlic butter	
% Maldivian Rock Lobster, King Crab Leg \$48  Tiger Prawns, New Zealand Mussels  Lemon sauce, garlic aioli		\$48	Chimichurri Cream horseradish Béarnaise	
_			DESSERTS	
GRILLED MEAT SELECTION  Black Angus Beef Tenderloin  Black Angus Rib Eye	280 gr. 320 gr.	\$62 \$52	Warm Valrhona Chocolate Fudge Brownie \$16 Whipped cream, Tahitian vanilla ice cream	
Black Angus T-Bone Steak Wagyu Beef Tenderloin Wagyu Sirloin Steak	450 gr. 180 gr. 240 gr.	\$68 \$72 \$78	Ginger Crème Brûlée Scashew apricot sablé	\$15
Prime Veal Chop  Center-Cut Pork Chop  Organic Chicken Breast	300 gr. 280 gr. 280 gr.	\$52 \$48 \$38	Tropical Fruit & Mango Maki Kalamansi sorbet	\$17
Australian Salt Bush Rack of Lamb \$62			Maldivian Banana Tart \$18 Coconut ice cream	
GRILLED MEAT & SEAFOOD SELECTION  Surf & Turf \$84		<b>¢</b> 94	Selection of Ice Cream & Sorbets (2	scoops) <b>\$10</b>
Black tenderloin, Australian lobster tail			Sciention of the cream of sombets (2	. эссора, это



