



FOOD MENU

Begin With



Bruschetta

\$10.50

Tomato & Basil toasted with Olive Served on
French Bread

Chinese Spring Rolls

\$10.50

Crispy & Tender Vegetables Wrapped with Chicken
or Prawns and Served with Sweet Chili Sauce

Hummus Delight

\$12.00

Homemade Hummus Served with Arabic Bread

Fried Calamari

\$14.50

Crumb Fried Calamari and Served with Spring Onion
and Jalapeno Mayo

Japanese Sashimi & Ikura Salmon Caviar

\$17.50

Served with Green Tea Noodles, Light Sesame
& Soya Sauce Dressing



Get Going



Caesar Salad

\$15.00

Crisp Romaine lettuce tossed in a creamy dressing made with light mayonnaise Dijon mustard, Garlic, crisp croutons and Parmesan shavings Chicken or Prawns

Avocado Fan

\$13.00

With freshly sliced avocado Citrus segments, Salad Bouquet and Balsamic Vinaigrette

Fresh Garden

\$11.00

Mesclun, herb feta, olives, cherry tomatoes, sundried tomatoes, English stilton, pomegranate and passion dressing

Seafood and Mango Salad

\$14.50

Seasoned prawns, calamari, fish, mango and black olives tossed in with extra virgin olive oil





Ladle it On



Minestrone with Pesto

\$15.00

Mediterranean vegetables in tomato broth, blended basil
with pine seed, in bread bowl

Cognac Enriched Mix Seafood Bisque

\$13.00

Prawns, Cuttlefish, Crabs, Mussels Mixed with French Cognac
and Topped with Cream

Chilled Watermelon Gazpacho

\$11.00

Water melon blend with mint, Prawns Timbale, Brioche Crouton

Mushroom Cappuccino

\$14.50

Sautéed Mushroom and Herbs Served with Whipping Cream

Tom Yum Goong

\$14.50

Spicy broth of Thai flavors with prawns and topped with Thai spices



Snack it Up



Seafood or Chicken Crepe

\$15.50

Crepe Diced Seafood or Grilled Chicken Wrapped in Pancake with a Creamy Mustard Sauce

Meeraa Club House

\$15.50

Layers of Chicken Bacon, Cheese, Chicken with Juicy Tomatoes and Crispy Lettuce

Chicken Quesadilla

\$13.50

Chicken Strips Mixed with Onions and Herbs Served on Tortilla Bread with sour cream and tomato salsa

Norwegian Smoked Salmon

\$17.50

Squid Bun on Spread Horseradish Cream, Lettuce, Vine Ripe Tomato, Onion, Pickle Dill Cucumber, Capers and Tossed with Sour Cream

Beef Burger 8.5 Oz OR Chicken Burger 7 Oz

\$16.00

Freshly Baked Brioche Bun, Sautéed Porcini Mushroom, Onion Confit, Iceberg, Swiss cheese, Tomato, Gherkin Crispy beef Bacon or Crispy Chicken Bacon



Panini Grilled Vegetable Feta

\$12.00



Garden Vegetable, Feta Cheese, fresh cilantro Tossed with Blended Basil and Served on Grilled Panini Bread

*All the above dishes are served with either
French fries or Garden salad*





Seafood Meat & Poultry



Steak Tenderloin

Served with Buttered Vegetables Mushrooms
and Red Wine Reduction

\$.32.00

Rib-Eye Steak (300g)

Served with roasted potatoes, assorted green vegetables
and Classic Peppercorn Steak Sauce

\$32.00

Sirloin Steak (250g)

Served with Duchess Potatoes, Green Beans
and Herb Reduction

\$28.50

Grilled Chicken Breast (190g)

Served with Garlic Mushrooms, Plain Rice,
Cajun Butter Peppercorn Sauce

\$18.50

Syrian Mix Grill

Lamb Chop, Kofta, Shistaouk, Shisk Kebab, Grill Tomato
and Potato Wedges

\$25.00

Barramundi

Served with Orzo, Zucchini, Bell Pepper and Lemon Caper

\$23.50

Sizzle Jumbo Prawns

Mix salad, homemade fries, BBQ sauce, and lemony garlic cream

\$27.00

Grilled Seafood Platter

Lobster, Prawns, Cuttlefish, Reef Fish, Clams, Mussels Oyster
Served with Green Salad and Lemon Butter Sauce

\$52.00





Italian Pasta & Pizza



Lasagne alla Bolognese \$15.50

Layers of beef, tomato, onion Bolognese sauce, béchamel sauce, and Lasagne pasta sheets and Baked with Mozzarella

Fettuccine al Pomodoro \$15.50

Cooked with Fresh Tomatoes & Basil

Gnocchi di Patate con Ragù di Agnello \$13.50

Lamb Stew Mixed with Gnocchi Served with Grated Parmesan

Spaghetti alla Scoglio \$17.50

Prawns, Clams, mussels, Squids tossed with tomato puree and white wine

Ravioli Ripieni di Brasato al Burro Versato e Salvia \$16.00

Tomato Sauce Topped with Buffalo Mozzarella & Fresh Basil

Frutti di Mare \$12.00


Tomato Sauce Topped with Prawns, Clams, Mussels, Squids, Reef Fish and Mozzarella

Tuna & Onion Pizza \$12.00

Tomato Sauce Topped with Sauté Tuna, Onion and Mozzarella

Pepperoni Pizza with Maldivian Chiles \$12.00

Tomato Sauce Topped with Slice pepperoni, pecorino Romano cheese, Mozzarella and Maldivian Chile peppers





Asian & Mediterranean



Chicken Nasi Goreng **\$20.00**

Spicy Vegetable Fried Rice, Chicken Sate, Fried Egg and Prawn Crackers

Singaporean Noodle **\$19.50**

Chili Garlic Egg Noodles with Silken Tofu

Thai Mix Fried Rice **\$20.50**

Chicken, Beef, Shrimps, Calamari, Vegetables with Oyster Sauce

Seafood Pad Thai **\$23.00**

Stir-fried Rice Noodles with Fresh Seafood

Prawn Laksa Curry Bowl **\$22.00**

Spicy Flavored Laksa Paste Tender with Coconut Milk and Served with Rice, Noodles & Prawns

Butter Chicken Masala **\$19.50**

Chicken Cubes Simmered in Rich Tomato and Onion Gravy Served with Arabic Bread

Chicken or Mutton Dum Biryani **\$22.00**

Served with Egg, Paneer Butter Masala, Mint Chutney and Cucumber Raita

Sri Lankan Crab Curry **\$25.00**

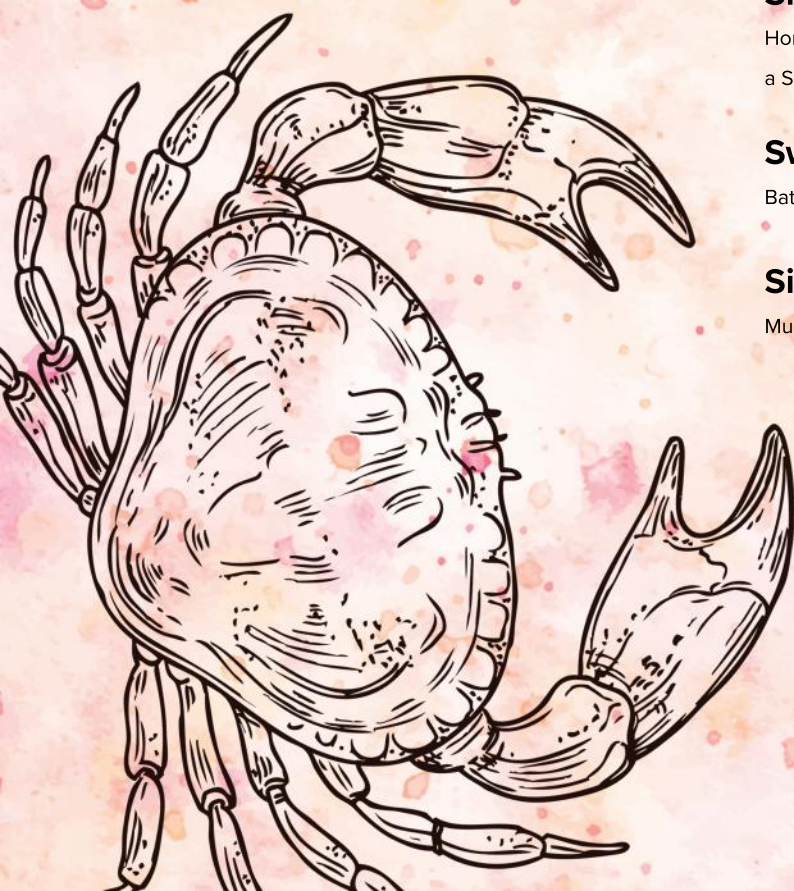
Homemade Roast Bread, Coconut Sambol Served with a Sri Lankan Salad Bowl

Sweet & Sour Reef Fish **\$22.00**

Batter Fried Reef Fish with Pineapple & Sesame Sauce

Singapore Style Chili Crab **\$30.00**

Mud Crab Cooked with Taucu paste & Sweet Chili Sauce





Meera Signature

Roshi & Mashuni

\$22.00

Served with Kulhi Mas, Maldivian Chili, Onion, Lime Wedges

Octopus Curry with Pol Roti

\$25.00

Served with Dhal Curry, Onion Sambol

Mas Aluvi Roshi with Maldivian Fish Curry

\$20.00

Served with Maldivian Chili, Onion, Lime Wedges

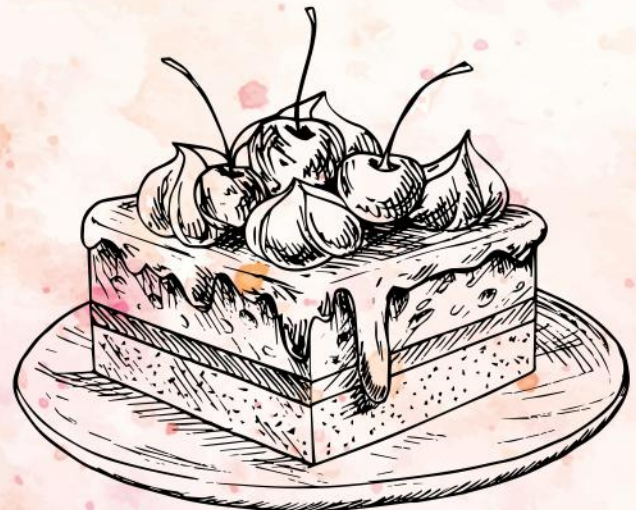
Meera Thali

\$45.00

Prawn Curry, Batter Fried Calamari, Chilli Crab, Kulhi Mas, Clams
and Mussels Served with garlic Rice, Raita, Chutney & Pickle



Sweets & Fruits



Apple Tatin **\$13.50**

Cinnamon ice cream, crunchy cracker, honey comb salted caramel sauce

Ginger Pudding **\$13.50**

Rum and Raising Ice Cream, Butterscotch Sauce, Milk Skeen, Sugar Courted Ginger

Crème Brûlée **\$14.50**

Vanilla flavored rich custard base topped with hard caramel and fruit coulis

Tiramisu **\$15.00**

Tender Sponge, Rich coffee, creamy sweet filling, and plenty of chocolate

Fresh Fruit Platter **\$15.00**

Pineapple, Water Melon, Papaya, Orange, Rabutan, Banana & Mango

Homemade Ice Cream Boat **\$15.00**

Vanilla Ice, Chocolate Chip, Salted Caramel, Tamarind