



### **APPETIZER**

1	TEMPURA VEGETABLE MAKI ROLL  Rice filled in carrot, cucumber, avocado, nori, tobiko, pickled ginger, soy sauce and wasabi	22.00		
2	ASSORTED SASHIMI PLATTER Local reef fish, yellow fin tuna, fresh salmon, wasabi, pickled ginger, lemon and soya sauce	25.00		
3	MIXED GREEN  Cheese flakes and fresh basil drizzled with olive oil and seasoned with sea salt and pepper	15.00		
S	OUP			
1	MUSHROOM BISQUE <b>₹</b> With truffle crème	12.00		
2	SHREDDED CHICKEN AND BARLEY SOUP Seminoles vegetable and crispy chicken bacon	12.00		
SPECIALTIES				
1	MALDIVIAN DRIED TUNA SPAGHETTI 😂 😚 Dried tuna, grilled tiger prawn, chilli, tomato sauce and parmesan cheese	28.00		
2	MIXED SEAFOOD RISOTTO ♥ ▼ Sautéed mixed seafood, tomato, black olives, white wine and parmesan cheese	29.00		
3	MALDIVIAN LEMON, HERB & CRUSTED SNAPPER FILLET ► Sweet potato puree, green asparagus, green zucchini slice, creamy cheese and garlic sauce	38.00		
4	HERB MARINATED GRILLED SALMON ♥ Sautéed beans, garlic mashed potato, cherry tomato and green lettuce	48.00		
SIGNATURE DISHES				
1	SELECTION OF OCEAN Stage Lagoon crab, tiger prawn, calamari, green mussels, local reef fish, yellow fin tuna, green lobster and scallops	150.00		
2	STIR FRIED TIGER PRAWN STIGER PRAWN Tiger prawn and mixed julienne vegetables	48.00		











# FROM THE GRILL

Cooking Method: Grilled, Deep Fried, Steamed

	BEEFTENDERLOIN AUSTRALIA	200 GRAMS	50.00
1	BEEF TENDERLOIN AUSTRALIA	200 GRAIVIS	50.00
	BEEF TENDERLOIN NEW ZEALAND	200 GRAMS	45.00
3	RACK OF LAMB NEW ZEALAND 🖰	200 GRAMS	49.00
4	CHICKEN BREAST 🍗	250 GRAMS	30.00
5	CHICKEN DRUMSTICK 🍗	300 GRAMS	29.00
6	CALAMARI 🤀	200 GRAMS	30.00
7	MALDIVIAN YELLOW FIN TUNA 🟏	200 GRAMS	40.00
8	KING PRAWNS 🗳	250 GRAMS	48.00

#### FROM THE POND

Cooking Method: Steamed, Grilled, Sashimi, Fried or Thermidor

1	MALDIVIAN LOBSTER 💖	100 GRAMS	35.00
2	YOUR OWN SELECTION OF FISH 🐸	100 GRAMS	24.00

### YOUR CHOICE OF SIDES

1	BAKED POTATO	10.00
2	FATFRIES	10.00
3	STEAMED WHITE RICE	10.00
4	SEASONAL FRESH BOILED VEGETABLES	10.00
5	GARLIC MASHED POTATO	10.00
6	CHAR-GRILLED MUSHROOM	10.00











## YOUR CHOICE OF SAUCE

1	CREAMY MUSHROOM	3.00
2	LEMON BUTTER SAUCE	3.00
3	PEPPERCORN SAUCE	3.00
4	GARLIC AND CHILLI SOYA	3.00
5	GARLIC BUTTER	3.00

### **DESSERT**

1	BAKED CHOCOLATE TART Rich chocolate sauce and vanilla ice cream	15.00
2	BLUEBERRY CHEESE CAKE Butterscotch ice cream	15.00
3	BUTTERSCOTCH ICE CREAM Butterscotch ice cream	10.00
4	SEASONAL FRUIT PLATTER Fresh fruits and warm chocolate sauce	18.00







