



# DESTINATION DINING

---

## MENU

---

# Sea Food

Octopus Carpaccio, Black Olive,  
Pesto Sauce, Purslane

Lobster Ravioli, Tarragon,  
Beans Spouts, Crème bisque

Seafood Platter, Lobster, Prawns,  
Catch of the Day, Calamari

Grilled banan, Caramel  
Sauce, Ice cream

Please advise our team if you have any allergies or food intolerances so our chef can propose an alternative and adjust the menu accordingly.



# Maldivian

## MENU

---

Potato Salad, Tuna,  
Coconut, Curry Leave

Dhankaashi, Toasted Coconut  
Blended with Maldivian Spices

Fihunu Mas, Reef Fish  
Wrapped, Maldivians Spices,  
Warm Eggplants, Chapatti

Boakuri Falho, Caramelized  
Papaya with Screw Pine Ice cream



Please advise our team if you have any allergies or food intolerances so our chef can propose an alternative and adjust the menu accordingly.

MENU

# Mediterranean

---

**Grilled Halloumi Cheese,  
Watermelon, Honey,  
Walnuts**

**Atlantic Scallops, Braised  
Leeks, Saffron, and Lemon  
Grass Foam**

**Lamb Rack, Crusted Almond,  
Mash Potato, Plums**

**Baklava, Pistachio, Dried Fruit  
Compote, Turkish Coffee Ice  
Cream**



Please advise our team if you have any allergies or food intolerances so our chef can propose an alternative and adjust the menu accordingly.