



## Dinner Menu

### ≈ Appetizers & Salads ≈

- Pistachio-Crusted Tuna Carpaccio** 🥜🌿Chi  
Avocado guacamole, black olive tapenade, micro herbs, crispy salad and Cipriani dressing
- Caesar Salad** 🍷🌿  
Romaine lettuce in anchovy dressing with strips of herb-roasted chicken, crispy bacon and parmesan shavings, garnished with crostini
- Smoked Salmon Salad** 🍷 Chi  
Served with asparagus tips and lemon oil dressing
- Seafood Ceviche**  
Indian Ocean citrus-marinated seafood, tomato, coriander, lemon, vinegar, black olives and banana chips
- Insalatona** 🌿🥜🌿Chi  
Home-cultivated rocket leaves mixed with lettuce, radicchio, cherry tomatoes, black and green olives, sun-dried tomatoes, peppers and mozzarella - topped with shaved parmesan and nuts, sprinkled with sweet balsamic dressing
- Classic Greek Salad** 🌿🌿Chi  
Mixed leaves, feta cheese, black olives, cucumber, capsicum onion and oregano
- Niçoise Salad** 🌿  
Grilled tuna, green beans, potato, boiled egg, cucumber, tomato, black and green olives, garlic butter crouton and mixed green lettuce

### ≈ Soup ≈

- Indian Ocean Seafood “Caldeirada”**  
Saffron-flavoured velouté, crispy garlic bread and fried leeks
- Wild Mushroom Soup** 🌿  
With truffle foam and pearl drops of olive oil
- Javvu Summer Gazpacho** 🌿🌿🍷Chi  
Roma tomato, watermelon, pickled jalapeno and green grapes

### ≈ Pasta & Risotto ≈

- Seafood Spaghetti Carbonara**  
Selection of seafood in creamy carbonara sauce
- Creamy Potato Gnocchi “Four Cheese”** 🍷🌿  
Tossed in a rich sauce of gorgonzola, parmesan, mozzarella and brie, truffle oil and fresh basil
- Maldivian Lobster Risotto** 🍷🌿  
Fresh lobster, asparagus, lemon and fresh basil finished with 18-month aged Parmesan
- Wild Forest Mushroom “Carnaroli” Risotto** 🌿  
Garlic-sautéed button, portobello and porcini mushroom

### ≈ From the Sea ≈

- 20 **Pan-Fried Grouper Fillet in “Guazzetto”** 38  
Red cherry tomatoes, black olives, capers, parsley and saffron potato
- 22 **Tapenade-Crusted Sea Bass Fillet** 🌿🍷 37  
On crispy zucchini and carrot tagliatelle, finished with parsley sauce
- 25 **Seafood Platter (for two)** 🌿 (FB/HB Supplement USD40) 120  
Grilled assortment of seafood served with lemon-butter sauce

### ≈ From the Land ≈

- 22 **Crunchy Mixed Nut Chicken Breast** 🥜 32  
Orange risotto, warm fresh spinach and flavoured rosemary jus
- 22 **Braised Beef Cheek** 🌿 42  
Celeriac purée, potato confit, sautéed garden greens and red wine jus
- 20 **Australian Rack of Lamb** 🌿 48  
Crusted with garden herbs and plated with vegetable ratatouille and mint sauce

### ≈ From our Grill ≈

Grilled items are served with garlic potatoes, buttered green asparagus and mixed salad 🌿

#### Choice of Sauces

Lemon Beurre Blanc, Creamy Mushroom Sauce  
Red Wine Sauce Reduction, Peppercorn Sauce

- 20 **Meat**
- |                  |          |                          |    |
|------------------|----------|--------------------------|----|
| Prime Rib Eye    | AUS 250g | (FB/HB supplement USD10) | 48 |
| Angus Tenderloin | AUS 250g | (FB/HB supplement USD20) | 58 |
| Rack of Lamb     | NZ 240g  | (FB/HB supplement USD10) | 48 |
| Veal Chop        | USA 250g | (FB/HB supplement USD10) | 46 |

#### Seafood

- |                          |            |                          |    |
|--------------------------|------------|--------------------------|----|
| Cajun-Crusted Tuna Steak |            |                          | 32 |
| Barramundi Fillet        | 250g       |                          | 32 |
| Jumbo Deep-Sea Prawn     | 200g       |                          | 36 |
| Maldivian Lobster        | 450 - 600g | (FB/HB supplement USD15) | 52 |

### ≈ Dessert ≈

- 36 **Melon Soup with Tropical Fruits** 🌿Chi 12  
Served with banana sorbet
- 32 **Lemon Cream and Coffee Jelly** 🥜🍷 15  
Coffee granite with walnut brownie
- Chocolate Marquise Wet Cake** 14
- Chilled Dragon Fruit Cheesecake** 12  
Rolled oat crust and dragon fruit in berry compote
- Pineapple Bombay** 🍷Chi 14  
With pear cream, pineapple chip and mandarin sorbet
- Homemade Ice Cream Selection** 5