



# JAVVU

## Dinner Menu

### ≈ Appetizers & Salads ≈

- Pistachio-Crusted Tuna Carpaccio** 🌿🌱 Chi 18  
Avocado guacamole, black olive tapenade, micro herbs, crispy salad and Cipriani dressing
- Caesar Salad** 🍷🌿 20  
Romaine lettuce in anchovy dressing with strips of herb-roasted chicken, crispy bacon and parmesan shavings, garnished with crostini
- Smoked Salmon Salad** 🍷 Chi 22  
Served with asparagus tips and lemon oil dressing
- Seafood Ceviche** 20  
Indian Ocean citrus-marinated seafood, tomato, coriander, lemon, vinegar, potatoes, black olives and banana chips
- Insalatona** 🌿🌱🌿 Chi 22  
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 18  
Mixed leaves, feta cheese, black olives, cucumber, capsicum onion and oregano
- Niçoise Salad** 🌿 18  
Grilled tuna, green beans, potato, boiled egg, cucumber, tomato, black and green olives, garlic butter crouton and mixed green lettuce
- Octopus Salad** 🌿 18  
Tossed with green beans, potatoes, black olives, parsley and mixed citrus cubes

### ≈ Soup ≈

- Soup of the Day** 14
- Indian Ocean Seafood “Caldeirada”** 18  
Saffron-flavoured velouté, crispy garlic bread and fried leeks
- Wild Mushroom Soup** 🌿 16  
With truffle foam and pearl drops of olive oil
- Javu Summer Gazpacho** 🌿🌱🌿 Chi 18  
Roma tomato, watermelon, pickled jalapeno and green grapes

### ≈ Pasta & Risotto ≈

- Penne Puttanesca** 22  
Spicy tomato sauce, black olives, capers, anchovies, garlic and rocket leaves
- Seafood Spaghetti Carbonara** 24  
Selection of seafood in creamy carbonara sauce
- Creamy Potato Gnocchi “Four Cheese”** 🍷🌿 25  
Tossed in a rich sauce of gorgonzola, parmesan, mozzarella and brie, truffle oil and fresh basil
- Maldivian Lobster Risotto** 🍷🌿 32  
Fresh lobster, asparagus, lemon and fresh basil finished with 18-month aged Parmesan
- Wild Forest Mushroom “Carnaroli” Risotto** 🌿 28  
Garlic-sautéed button, portobello and porcini mushroom

### ≈ From the Sea ≈

- Pan-Fried Grouper Fillet in “Guazzetto”** 35  
Red cherry tomatoes, black olives, capers, parsley and saffron potato
- Grilled Wahoo Steak** 🌿 Chi 30  
Glazed honey sweet potatoes, warm rocket leaves and Salmoriglio sauce
- Tapenade-Crusted Sea Bass Fillet** 🌿🍷 34  
On crispy zucchini and carrot tagliatelle, finished with parsley sauce
- Seafood Platter (for two)** 🌿 (FB/HB Supplement USD40) 120  
Grilled assortment of seafood served with lemon-butter sauce

### ≈ From the Land ≈

- Crunchy Mixed Nut Chicken Breast** 🌿 29  
Orange risotto, warm fresh spinach and flavoured rosemary jus
- “Tagliata” of Mulwarra Grain-Fed Beef Tenderloin** 42  
Rocket, parmesan slice, rosemary potatoes and red wine sauce reduction
- Braised Beef Cheek** 🌿 38  
Celeriac purée, potato confit, sautéed garden greens and red wine jus
- Australian Rack of Lamb** 🌿 40  
Crusted with garden herbs and plated with vegetable ratatouille and mint sauce

### ≈ From our Grill ≈

Grilled items are served with French fries and mixed salad 🌿

#### Choice of Sauces

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

#### 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 |  |            |                          | 30 |
| Snapper Fillet           |  | 250g       |                          | 30 |
| Barramundi Fillet        |  | 250g       |                          | 32 |
| Jumbo Deep-Sea Prawn     |  | 200g       |                          | 36 |
| Maldivian Lobster        |  | 450 - 600g | (FB/HB supplement USD15) | 52 |

Chi Spa dish   🌿 Vegetarian   🌿 Contains nuts   🍷 Contains pork   🍷 Signature dish  
 🌿 Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically - sourced ingredients  
 All prices are in US dollars and subject to 10% service charge and prevailing GST