



WELL DONE
MALDIVIAN SEAFOOD GRILL

DINE AROUND DINNER SET MENU

APPETIZER

ORGANIC FARM ISLAND GREENS & VEGETABLES

farm island organic mix greens and assorted vegetables with pineapple ginger dressing and home grown roasted coconut

GREEN PAPAYA SALAD

organic farm grown papaya and tomatoes with chili, garlic and lemongrass dressing

GADO - GADO

boiled vegetables, cucumber, tofu, egg served with peanut sauce and prawn crackers

GRILLED YELLOW FIN TUNA SALAD

haricot vert, spinach, pimento, asparagus, soft boiled egg with honey mustard dressing

CRISPY VEGETABLES SPRING ROLL

homemade vegetables spring roll with sweet and sour sauce

ROASTED CHICKEN AND MIXED SALAD

In-house herb dressing

TOMATO AND BASIL BISQUE

head chef's creation of tomato and basil bisque

SEAFOOD CHOWDER

vegetable, saffron sea food broth and herb oil

MAIN COURSE

GRILLED INDIAN OCEAN FISH FILLET

grilled indian ocean fish fillet, parsley potato, organic seasonal vegetables with lemon beurre blanc

GRILLED ANGUS SIRLOIN STEAK

grilled angus sirloin steak with café de paris butter, potato wedges and mixed green

BEEF RENDANG

indonesian dry beef curry, grated coconut with jasmine rice and prawn crackers

TERIYAKI GLAZED CORN FED CHICKEN BREAST

teriyaki glazed corn fed chicken breast on assorted mushroom, steamed vegetables, soft creamy polenta



|  - Vegetarian |  - Hot & Spicy |  - Gluten Free |  - Contains Pork

Should you desire to try our Ala Carte menu with additional charges,

Please do not hesitate to ask our team directly, who will be delighted to arrange it or propose an alternative
All prices are in US dollars and subject to 10% service charge and applicable taxes.



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THAI GREEN CHICKEN CURRY

homemade green curry paste with chicken, Eggplant and mushroom served with jasmine rice

CHEESE RAVIOLI WITH SEAFOOD

home made cheese ravioli with small dice of mixed seafood, spinach, mushroom and garlic cream sauce

VEGETABLES LASAGNA

stacked layers of lasagna pasta, tomato coulis, shave parmesan, rucicola and greens

PUMPKIN RISOTTO

creamy arborio rice with blue cheese and pine nut and basil oil

PASTA PRIMAVERA

penne pasta with rich tomato sauce and spring vegetables

DESSERT

OPERA CAKE

homemade opera cake with almond cream and raspberry compote

COCONUT TART

pastry chef created coconut tart with strawberry and chocolate sauce

APPLE FUDGE

soft caramelized apple cake with homemade butter scotch sauce

CHOCOLATE BROWNIE

chocolate baked fudgy cake with vanilla ice cream, crispy crumble and vanilla sauce

BLUEBERRY GÂTEAU

homemade blueberry gateau with crispy meringue and red berry sauce

PASSION MOUSSE CAKE

home grown passion fruit mousse cake vanilla sauce

FRESH FRUITS

organic farm grown fruits and seasonal cut fruits platter

\$71 per person



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