

Thila

Entrées

Charcuterie, spiced olives, pickles (P, A, G)	33*
Maldivian tuna tartare, coconut, lime, copee faiy	24
Beef steak tartare, smoked yolk, baguette (G)	26
Freshly shucked oysters, shallot vinaigrette ½ dz	33*
Sushi & sashimi, wasabi (G)	22
"Garden salad", buffalo mozzarella, 30yo balsamic (V)	18
Bruschetta, spiced tomato, gorgonzola, chive (V)	15
Togarashi prawns, avocado salsa, daikon salad	26
Slipper lobster & chorizo salad, confit kipflers, salsa verde (P)	33*

Mains

Baked goats cheese gnocchi, wild mushrooms, sage (V)	26
Tasmanian salmon, cauliflower puree, pea & chive vinaigrette	35

Grills:

Sea Bass	35
Tuna	35
Whole baby chicken	35
Black Angus fillet steak	45*
Australian Wagyu striploin	70**
Omani prawns ½ / 1kg	45* / 80**
Omani Lobster	70**
Rack of lamb	40

w. choice of:

- ≈ Peppercorn jus, Red wine Jus (A), Maldivian Curry or Lemongrass & chilli dressing
- ≈ Duck fat potatoes w. garlic & rosemary , Sautéed baby vegetables, Maldivian coconut salad or House garden salad

Desserts

Tiramisu (A)	16
Lemon sabayon tart, strawberry, mascarpone sorbet	
Mango parfait, passion fruit, lemon verbena crème, coconut	
"Banoffee", banana walnut ice cream	
Kalamansi, organic mango, blackberry, pink peppercorn	