

## Chef Mark's Recommendations (Monday)

USD 99 per person (excluding wine)  
USD 138 per person set menu (including wine)

### Starters

#### Pan seared prawns and diver scallops

Served in shellfish soup infused with "Pastis de Marseille"

#### Asparagus and brie cheese tempura

Organic garden greens with chilled asparagus cappuccino

#### "LEAF" garden salad

Passionfruit and balsamic dressing, olive oil braised garden cherry tomatoes

#### Duo of young veal

Veal tartare, confit of sweetbread, thyme and onion purée with garlic toast

#### "LEAF" fruity reef fish ceviche

Well marinated atoll reef fish with pomelo, pickled green mango, pineapples and pomegranate served with tomato sorbet

Sommelier's suggestion

#### Semillon, Brokenwood

17 USD

#### Ca Del Frati, Lugana

18 USD

#### Sauvignon Blanc, Wishbone

16 USD

#### Pinot Noir, Forest Estate

20 USD

#### Riesling, Balthasar Res

19 USD

### Main Courses

#### Thyme marinated beef tenderloin

Garden vegetables cannelloni, truffle scented pommes de terre and dark beef jus

#### Local catch of the day

Classic tagliatelle vegetables, roasted red Anticucho sauce and basil oil

#### Magret de canard

Duck breast cooked to perfection served with honey glazed carrots, orange flavoured cous cous, crispy duck, coconut samosa and duck pot jus

#### Snapper de brandade

Crispy potato roll filled with a purée of atoll red snapper and garden dill, grilled fillet of red snapper on savoury herb custard with green peas purée and garlic

froth



#### Butternut squash tortellini

Organic herbed vegetables, basil cream and smoked parmesan oil served with garlic crostini

#### "LEAF" garden spinach cannelloni

Homemade spinach crepe cannelloni with spinach, melted mozzarella and seasonal vegetables served with herbs pesto tomato cream

#### Malbec, Las Moras

17 USD

#### Chablis, Jean Marc Brocard

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#### Pinot Noir, Forest Estate

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### Desserts

#### Honeyed panna cotta

Caramelized banana popsicle, ginger crisps and truffle scented honey sauce

#### Chocolate mi - cuit

Decadent chocolate pudding with espresso glaze, chocolate gelato and zesty lemon gel

#### Frozen beetroot parfait

Chocolate brittle gel paired with spiced chocolate disk, beetroot and raspberry glaze

#### Pistachio crème brûlée

Cardamom anglaise, mini pistachio tart and pistachio sauce

#### Assortment of cheese

Farmhouse cheeses served with crispy lavash and homemade chutney

#### Brachetto D' Acqui

18 USD

#### Moscato D' Asti, Fontan

18 USD

#### Brachetto D' Acqui

18USD

#### Moscato D' Asti, Fontan

18 USD

#### Cabernet Sauvignon, Montes

19 USD



Vegetarian  Spicy  Local and organic ingredients  Healthy Cuisine

The price is in US dollars and are subject to a 10 % service charge and applicable taxes

For Wine Pairing Set Menu (USD 138), Wines can not be interchanged.

## Chef Mark's Recommendations (Wednesday)

USD 99 per person (excluding wine)  
USD 138 per person set menu (including wine)

### Starters

#### **Chilled asparagus velouté** 🌿

Velvety asparagus soup with hazelnut perfumed capuccino foam and Maldivian coconut powder

#### **"LEAF" garden salad** 🌿

Passionfruit and balsamic dressing, olive oil braised garden cherry tomatoes

#### **Yellowfin tuna Niçoise "Laamu Style"** 🌿

Herb crusted Maldivian tuna, vine ripened tomatoes, black olive oil, potato salad mousse and buttered snow peas

#### **Wahoo carpaccio** 🌿

Accompanied by preserved lemon, lavender oil and shaved fennel salad garnished with pomegranate kernels

#### **Confit of duck** 🌿

Fresh figs and red wine sautéed shallots with Maldivian pine nuts guacamole, Peperonata crostini and served with red onion foam

### Main Courses

#### **Roasted Australian lamb loin** 🌿

Olive crusted lamb loin complemented by garden mint infused savoury carrot custard, quinoa salad and natural lamb jus

#### **Grass-fed beef rump** 🌿

Beef rump with caramelized onion and sweet potato terrine, mushroom duxelles, red wine jus and béarnaise

#### **Fresh from the Atoll** 🌿

Today's catch with dill and parmesan gnocchi, spring vegetables, green courgettes pure and coconut foam

#### **Wild salmon fillet and seared langoustine** 🌿

Complemented by vegetables from our garden, aubergine caviar and tomato salsa and herbs oil

#### **Mediterranean enchilada** 🌿

Zucchini and sweet pepper stuffed with cream cheese, organic mushrooms, garden basil and pine nuts served with arancino and Creole sauce

#### **Corn and beetroot barley** 🌿

Well cooked barley, corn, creamy beetroots and gorgonzola with crispy lavash

### Desserts

#### **Vanilla scented baked cheese cake** 🌿

Pumpkin ice-cream, toffee sauce and roasted pumpkin seeds

#### **Chocolate mousse delight with crunchy walnut biscuit** 🌿

Carrot and papaya sorbet with purple basil coulis

#### **Dark chocolate envelope** 🌿

Kalhua and coffee parfait with chocolate sorbet and espresso jelly

#### **Flexible praline mousse** 🌿

Complemented by honey ice-cream, lavender sorbet, fresh cantaloupe melon and caramelized nuts

#### **Assortment of cheese**

Farmhouse cheeses served with crispy lavash and homemade chutney

Sommelier's suggestion

#### **Ca Dei Frati, Lugana**

18 USD

#### **Sauvignon Blanc, Wishbone**

16 USD

#### **Riesling, Balthasar Ress**

19 USD

#### **Pinot Noir, Forest Estate**

20 USD

#### **Beaujolais Village**

18 USD

#### **Malbec, Las Moras**

17 USD

#### **Cabernet Sauvignon, Montes**

19 USD

#### **Riesling, Balthasar Ress**

19 USD

#### **Chablis, Jean Mark Brocard**

20 USD

#### **Semillon, Brokenwood**

17 USD

#### **Ca Del Frati, Lugana**

17 USD

#### **Moscato D' Asti, Fontan**

18 USD

#### **Brachetto D' Acqui**

18 USD

#### **Moscato D' Asti, Fontan**

18 USD

#### **Brachetto D' Acqui**

18 USD

#### **Cabernet Sauvignon, Montes**

19USD



**Vegetarian** 🌿 **Spicy** 🌶️ **Local and organic ingredients** 🌿 **Healthy Cuisine** 🌿

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## Chef Mark's Recommendations (Thursday)

USD 99 per person (excluding wine)  
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### Starters

#### Mushroom cappuccino

Cream mushroom soup with organic truffle oil scented foam

#### "LEAF" garden salad

Passionfruit and balsamic dressing, olive oil braised garden cherry tomatoes

#### Ballotine of chicken

Corn-fed chicken stuffed with goat cheese served with braised endive, crispy "Proccuitto di Parma" and fig dressing

#### Lime and coconut tuna

Marinated with lime juice, silky coconut panna cotta and fennel bouillon

#### Lobster carpaccio

Citrus segments, garlic rosemary olive oil, pink peppercorns and micro greens

Sommelier's suggestion

**Riesling, Balthasar Ress**  
19 USD

**Sauvignon Blanc, Wishbone**  
16 USD

**Pinot Noir, Forest Estate**  
20 USD

**Semillon, Brokenwood**  
17 USD

**Chablis, Jean Mark Brocard**  
20 USD

### Main Courses

#### Fisherman's dream

Today's catch with cauliflower and almond rouille, vegetables a la plancha and red beet essence

#### Homard de Maldivian

Pan seared lobster and supreme of corn-fed chicken with fennel, green beans ravioli and dugleré sauce

#### Braised Mulwara lamb shank

Aubergine and zucchini gratin, creamy pearl barley and its own pot jus

#### Risotto of wild mushroom

Served with truffle cream, garden peas and petit garden herbs

#### Veal tenderloin and beef cheek

Hand cut veal and slow cooked beef cheek served with potato, gruyère, smoked ham terrine, port wine and black pepper jus

#### Crispy aranchino of ratatouille

LEAF made crispy fried ratatouille aranchini, tomato cream and truffle pea

**Sauvignon Blanc, Wishbone**  
16 USD

**Chablis, Jean Marc Brocard**  
20 USD

**Malbec, Las Moras**  
17 USD

**Ca Del Frati, Lugana**  
18 USD

**Cabernet Sauvignon, Montes**  
19 USD

**Semillon, Brokenwood**  
17 USD

### Desserts

#### Pistachio crêpes

Homemade ricotta cheese, wood apple, bondi ice-cream and coconut reduction

#### Lychee mousse

Presented with bitter chocolate tart and green tea sorbet

#### Lemongrass panna cotta

Partnered by tropical fruits, blueberry couli and crispy biscotti

#### Chocolate and banana tasting

Chocolate banana opera cake, hot chocolate shooter, chocolate gelato and banana caramel sauce

#### Assortment of cheese

Farmhouse cheeses served with crispy lavash and homemade chutney

**Brachetto D' Acqui**  
18 USD

**Moscato D' Asti, Fontan**  
18 USD

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## Chef Mark's Recommendations (Friday)

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### Starters

#### Gazpacho

Served chilled with olive crostini

#### "LEAF" garden salad

Passion fruit and balsamic dressing, olive oil braised garden cherry tomatoes

#### Smoked paprika and almond tuna

Cherry tomato, avocado mousse and beet essence

#### Tender breast of quail and "Procuitto di Parma"

With quail leg rillettes, lentils de puy ragout and organic micro leaf salad

#### Prawn and crab pastilla

Sour mango noodles, lobster oil cured and wasabi mayonnaise

Sommelier's suggestion

#### Semillon, Brokenwood

17 USD

#### Sauvignon Blanc, Wishbone

16 USD

#### Ca Dei Frati, Lugana

18 USD

#### Pinot Noir, Forest Estate

20 USD

#### Sauvignon Blanc, Wishbone

16 USD

### Main Courses

#### Maldivian lobster

With soft mascarpone polenta, Provencal tomatoes and crustacean sauce

#### Fisherman's dream

Today's catch with creamy tomato, crispy ratatouille, green pea crunch served with

saffron form and garden greens

#### Roasted duck breast

Apple and pumpkin darphin, honey roasted pears, Calvados reduction and sautéed asparagus

#### Smokey veal short ribs

Slow cooked veal short rib with asparagus salad tossed in organic olive oil and balsamic vinegar, croquette potatoes and its own jus infused with port wine

#### Homemade spinach linguine

Tossed in garlic oil with roasted peppers, black olives, cream cheese and organic garden leaves served with herb garlic crostini

#### Cheesy mushroom risotto patties

Risotto patties with mushroom and cheese served with mushroom cheese sauce

#### Chablis, Jean Marc Brocard

20 USD

#### Semillon, Brokenwood

17 USD

#### Pinot Noir, Forest Estate

20 USD

#### Malbec, Las Moras

17 USD

#### Ca Dei Frati, Lugana

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19 USD

### Desserts

#### Organic garden papaya and lime fantasy

With lime curd, papaya jelly, mango sorbet, fennel compote and papaya coulis

#### Sticky date pudding

Presented with warm vanilla and caramel sauce, rum & raising ice-cream toasted pistachio nuts

#### Figs and raspberry pain perdu

Topped with honey roasted figs, young ginger ice-cream, raspberry reduction and ginger crisps

#### Chocolate moelleux

Served with passionfruit ice-cream, lime macaroon and coconut soil

#### Assortment of cheese

Farmhouse cheeses served with crispy lavash and homemade chutney

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## Chef Mark's Recommendations (Saturday)

USD 99 per person (excluding wine)  
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### Starters

#### Velouté of organic pumpkin and coconut 🍂🌿

Velvety Maldivian pumpkin and coconut soup with a hint of truffle

#### "LEAF" garden salad 🍂🌿

Passionfruit and balsamic dressing, olive oil braised garden cherry tomatoes

#### Assiette of tomato fantasy 🌿🍅

Tomato essence, tomato mousse, tomato confit served with tomato sorbet

#### Cannelloni aragosta 🌿

Cannelloni stuffed with local seafood, cappuccino of lobster bisque served with morel foam

#### Yellow fin tuna tartare 🌿🍷

With pears pickled in rice vinegar and Tahiti vanilla oil with pickle ginger relish

### Main Courses

#### Fisherman's dream 🌿🍷

Today's catch served with caramelized fennel confit, pomme fondant and grape fruit beurre blanc

#### Gently sautéed pink prawns 🌿🍷

Sangria jelly with savoury pumpkin and sweet potato cake, braised artichokes, balsamic emulsion and gremolata

#### Tender cutlet of Australian Mulwarra veal 🌿

Roasted garlic and white bean purée, black trumpet mushroom fricassee and natural jus

#### Grass-fed Australian Mulwarra lamb rack 🌿

With root vegetable terrine, onion soubise and thyme flavoured lamb jus

#### Homemade rucola and sweet potato gnocchi 🍂🌿🍷

With roasted tomato, corn and basil coulis, Danish blue cheese and truffle oil served with herbed garlic crostini

#### Char grilled polenta 🍂

Polenta cooked with mascarpone, creamy garden vegetables topping, zucchini and feta fritters, parmesan and basil oil

### Desserts

#### Ginger and almond pudding 🍂

Homemade rum and raisin ice-cream with sticky toffee sauce

#### Dark chocolate truffle cake 🍂

Raspberry sorbet and orange jelly

#### Cinnamon apple pie 🍂

Cinnamon scented apple pie with Madagascar vanilla bean ice-cream and cherry brandy sabayon

#### Golden pineapple delight 🍂🌿

Malibu marinated pineapple carpaccio, fresh pineapple shooter, pineapple sorbet and granola nut crumble

#### Assortment of cheese

Farmhouse cheeses served with crispy lavash and homemade chutney

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## Chef Mark's Recommendations (Sunday)

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### Starters

#### Wild cinnamon and apple soup

Garnished with pink peppercorn dust

#### "LEAF" garden salad

With passionfruit and balsamic dressing, olive oil braised garden cherry tomatoes

#### Mediterranean sashimi

Today's catch fish sashimi style with soya caviar, wasabi cream and snow peas slow

#### Smoked citrus breast duck

Home smoked duck breast marinated in Maldivian spices on pears purée with mushroom fricassee and truffle scented brioche

#### "LEAF" ocean shellfish treater

Atoll crabs, squid, prawns and coconut and lemongrass foam served with edible sea cress

### Main Courses

#### Smoky sweet pork tenderloin

Herb's rubbed pork tenderloin, truffle scented honey baked apples served with mixed beans Ragu and natural jus

#### Fisherman's dream

Today's catch fish complimented with sundried tomato and potato foam, wilted garden spinach and cherry tomato whipped olive oil

#### Rosemary scented Australian Mulwarra lamb

Pommes Parisian served with eggplant pure and spiced pistachio crumble and lebneh jelly

#### Simply slow cooked corn-fed chicken

Herbs crusted corn-fed chicken with crumbly buffalo wings, chunky mushy peas and nutty butter foam

#### Homemade linguine

Garlic oil tossed garden baby spinach, black olives, broad beans, organic leaves, garlic crostini and dash of aromatic tomato sauce

#### Tangy mediterranean melanzane

Herbs, tomato and roots vegetables, melted feta cheese with pesto marinated grilled aubergine served with tangy herbs tomato Napoli

### Desserts

#### Macadamia nut crust

Baked fig with cream filling, orange marmalade gel and champagne sorbet perfumed with organic truffle oil

#### Raspberry assiette

Raspberry macaroon, raspberry cheese cake and raspberry sorbet

#### Passionfruit tart

Passion fruit, purple basil sorbet and passion fruit coulis

#### Chocolate thérapie

Steamed chocolate cake, vanilla bean ice-cream and chocolate fondue

#### Assortment of cheese

Farmhouse cheeses served with crispy lavash and homemade chutney

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