



ENTREES

Beet Salad

Sweet potato, beetroot, homegrown radish, fermented carrot, pinenuts, spicy yoghurt
\$14

vegetarian, gluten free. vegan, dairy free, low carb option available

Homegrown pumpkin soup

Crispy seeds, sage cream, homemade preserved lemon
\$12

vegetarian, gluten free. vegan, dairy free available

Chowder

creamy saffron, hand caught reef fish, scallops, grilled ciabatta
\$22

low carb option available

New Garudiya

Cured Maldivian tuna, rihaakuru broth, onion tuile
dairy free, gluten free. low carb option available

\$18

Divehi Gravalax

Local emperor fish, coconut cream, poppy seed, homegrown curry leaves, finger lime
\$20

gluten free, dairy free, low carb

Tartare

Duo tuna, snapper, lime, spring onion, crispy black pepper, poppadum
\$22

dairy free, gluten free. low carb option available

Shitake Miso

Homegrown bok choy, spring onion, bamboo shoots, ajitsuke egg,
moyashi beans sprout, beni-shoga pickle ginger, sweet soya
vegetarian, dairy free. vegan, gluten free, low carb option available

\$22

SIDES

Coconut Cumin Rice

plant based, gluten free, dairy free

\$5

Ocean Water Potato

plant based, gluten free, dairy free

\$5

Sweet Potato Fries

plant based, gluten free, dairy free

\$6

Pear Rocket Salad

plant based, gluten free, dairy free

\$8

Pan fried Garlic Purslane

plant based, gluten free, dairy free, low carb

\$8

Above Prices are quoted in US Dollar and subject to 24.2% taxes and service

charges. Please advise the wait staff if you have any food allergies



MAINS

Casserole

Black beans, halloumi, capsicum salsa, onion jam, coriander
\$26

vegetarian, gluten free. plant based, dairy free option available

Buffalo Wings

Jack Daniel BBQ sauce, choose one side
\$26

dairy free, gluten free option available

Divihi Tuna Steak

Homegrown kopee fai greens and coconut salad
gluten free, dairy free, low carb

\$32

Paella

Bomba rice, calamari, capsicum coulis, coriander, lemon
\$32

gluten free, dairy free

Baked Fish

Whole reef fish, preserved lemon, pico de galo tomato salsa, homegrown
green salad (for two)

gluten free, dairy free, low carb

\$54

Spiny Lobster

Truffle hollandaise, grilled Malabar spinach, green pea puree, burnt lemon
\$110*

gluten free, low carb

DESSERT

Chocolate Crème Brulee pistachio biscotti

\$16

dairy free, vegetarian. gluten free option available

Berry Pavlova passion fruit cream and mascarpone

gluten free, vegetarian

\$16

Apple Tarte Tartin vanilla ice cream

Vegetarian

\$16

Icecream and Sorbet

Please ask our wait staff for today's options

gluten free, dairy free, plant based, low carb, options available

\$16

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*Items carry a surcharge for Half and Full board packages