



Appetizers and salads

Soup of the day Please enquire with your waiter		USD 22
Buffalo wings D Honey glazed BBQ chicken wings served with blue cheese dipping		USD 22
Nachos D V Baked with refined beans, shallots, tomatoes, jalapeno, cheddar cheese, guacamole and sour cream		USD 27
Tomato and mozzarella D V B Tomato, fresh mozzarella cheese, aged balsamic, rocket and basil		USD 27
Classic Caesar salad D Tossed Romaine lettuce with Caesar dressing, herb crouton, anchovies	Plain Chicken Prawn	USD 21 USD 26 USD 29
Crispy calamari rings S Deep fried calamari rings with garlic and lemon mayonnaise, steak fries		USD 24

Sandwich and burgers

Angus beef open steak sandwich D Grilled Australian Black Angus strip loin on whole wheat bread, grainy mustard mayo, Lettuce, tomato, gorgonzola, caramelized onion, avocado guacamole, fresh herbs		USD 38
Quesadilla D Flour tortillas filled with capsicum, shallot, cheese guacamole, tomato salsa and sour cream	Chicken Beef Tuna	USD 25 USD 27 USD 27
Lobster "BLT" D B S Toasted rye bread, lettuce, lemon perfumed, light lobster mayonnaise, steak fries or salad		USD 38
Aqua beef burger D S Australian Black Angus beef patty with lettuce, tomato, onion and cheese with steak fries	Fried egg Beef bacon	USD 28 USD 29 USD 29

D Dairy, V Vegetarian, A Alcohol, N Nuts, B Balance, S Signature dishes

Subject to 10% service charge and all applicable government taxes



Vegetable burger D V B USD 26
Mixed vegetable patty, whole wheat bun, light lemon mayonnaise, lettuce, tomato, homemade vegetable pickles, marinated feta cheese and coleslaw and steak fries

Asian and main course

Yang Zhou fried rice V B
Fried rice with egg, garden vegetables, peas, and green onions

Egg USD 19
Chicken USD 24
Beef USD 24
Prawn USD 26

Chili crab B § USD 35
Singaporean style chili crab served with steamed rice and pickled vegetables

Aqua fish and chips USD 26
Golden fried Maldivian reef fish, steak fries and tartar sauce

Pasta of the day D USD 27
Choose your favorite sauce served with sundried tomato and olive focaccia:
Bolognese Sauce, Tomato Sauce, Quattro Formaggio

Hanaa Kuri Giyulhu with FenFolhi Noodles D § USD 32
Roasted local green job fish coconut crêpe noodles
And a cold sweet salad

Pizza

Margherita D V USD 24
Tomato sauce, fresh tomatoes, mozzarella with fresh torn basil and drizzle of olive oil

Maldivian tuna D § USD 26
Chunks of yellow fin tuna on homemade tomato sauce
With onions, mozzarella cheese and a special blend of spices

Con funji D V USD 25
Margherita base with mushrooms

Chicken tikka D USD 26
Margherita base with chicken tikka and mint raita

Pizza gamberetti D § USD 31
Mozzarella, shrimps and cherry tomatoes

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Desserts

Coupe Romanoff D N Vanilla ice cream, strawberry ice cream, strawberries, strawberry sauce, whipped cream and toast almonds	USD 17
Banana split D N Bananas, Vanilla Ice Cream, Chocolate ice cream, whipped cream, chocolate sauce and toast almonds	USD 17
Peach Melba D N Poached peach, vanilla ice cream, whipped cream, raspberry sauce, toast almonds	USD 17
Passion fruit cheese cake D N With raspberry sorbet and almond crumble	USD 17
Coconut cake D N With palm sugar ice cream, caramelized banana and honey	USD 17

Please enquire with senior management if you have any dietary restrictions, allergies or special considerations.

Origin of meat and fish

Beef, Lamb:	Australia
Salmon:	Tasmania
Seafood:	Europe
Lobster:	Maldives, Oman
Reef fish:	Maldives

"Consuming raw or undercooked meat or fish may increase the risk of foodborne illness.
Please let your waiter know your preferred doneness."