


## Tuesday – Week 1

### APPETIZER

Grilled Mediterranean Vegetables, Toasted Ciabatta Bread and Crisp Prosciutto

 Grilled Halloumi Cheese on Mixed Salad with French dressing and Garlic Bread

 Spicy and Sour Asian Cucumber Salad with Chili and Black Vinegar

### SOUP

Roasted Tomato Soup with a Fresh Chive Cream


 “Congee” Asian Rice Soup with Reef Fish and Ginger

### MAIN

Pan Fried Rainbow Runner Fish Fillet served on mushroom risotto, with sautéed spinach and fresh lemon tomato sauce

Lemongrass, Ginger and Coriander infused Chicken Breast Strips with Stir-Fried Snow Peas and Capsicum Peppers and Steamed Jasmine Rice

 Asian-Style Vegetables with a Teriyaki Sauce and Tofu

 Stir-fried Prawns with Sweet and Sour Sauce and Steamed Rice

**Maldivian Lobster prepared to your liking US\$ 90**

### DESSERT

Coffee Cardamom Crème Brule served with Brandy Ginger Sorbet

Chocolate Mud Cake with Homemade Orange Sauce

Fresh Seasonal Fruit Platter

Ice Creams - Vanilla, Chocolate, Strawberry & Papaya and Yoghurt  
Sorbets – Coconut & Pineapple

Traditional Cheese Platter with Dried Fruits and Mixed Nuts

## Thursday – Week 1

### APPETIZER

Seafood Pâté and Terrine served with Garlic Bread



“Atoll Salad” Endive Leaves, Grilled Pineapple, Asparagus, Avocados and Citrus Fruit Dressing



Fresh Baby Corn and Bamboo Shoots with a Spicy Black Vinegar Sauce

### SOUP

Potato and Leek Soup served with sour cream



Sweet Corn and Egg Drop Soup

### MAIN

Grilled Reef Fish Fillet, Crushed Potatoes and Green Vegetables with Warm Tomato Vinaigrette

Roasted Veal Strip Loin on Saffron Risotto and Zucchini Ribbons with Grain Mustard Sauce



Fried Tomatoes with Marinated Halloumi and Crisp Rocket Leaves



Soya and Garlic Chicken Breast with Sweet Peppers and Steamed Rice

**Maldivian lobster prepared to your liking US\$ 90**

### DESSERT

Oven Baked Chocolate and Honey Cake served with Caramelized Pears

Coconut and Orange Tart with Lemon Sorbet

Fresh Seasonal Fruit Platter

Ice Creams - Vanilla, Chocolate, Strawberry & Pistachio and Honey Sorbets – Watermelon & Green Apple

Traditional Cheese Platter with Dried Fruits and Mixed Nuts



Asian influenced cuisine



Vegetarian

## Friday – WEEK 1


### APPETIZER


Marinated Mussels and Squid Salad with Mesclun Salad Leaves and Lime Vinaigrette

 “Baba Ganoush” – Arabic Eggplant Salad with Fresh Pomegranate

 Steamed Tofu with Spring Onion and Soya Dressing Sauce

### SOUP

 Ginger and Carrot Soup

 Bok Choy and Tofu soup

### MAIN

Crispy Tempura Battered Wahoo Fish with Teriyaki Vegetables, Grapefruit Segments and a Sweet Soy Tartar Sauce

Roasted Duck Breast on Mashed Sweet Potatoes with Steamed Broccoli and Cranberry Sauce

 Camembert and Macaroni Pasta Egg Frittata with a Cherry Tomato Chutney Sauce

 Sautéed Beef Strips with Bell Peppers and Oyster Sauce

**Maldivian lobster prepared to your liking US\$ 90**

### DESSERT

Chocolate Crème Brule with Coconut Sorbet

Mango and Orange Mousse garnished with Marinated Strawberries

Fresh Seasonal Fruit Platter


Ice Creams - Vanilla, Chocolate, Strawberry & Green Tea  
Sorbets – Mixed Berry & Mint


Traditional Cheese plate

## Sunday – Week 1


### APPETIZER


Sliced Salmon Gravlax on Rocket Leaves with Honey Mustard Dressing

 Caramelized Pear and Garden Greens Salad with Gratinated Goats Cheese Garlic Toast

 Blanched Marinated Shrimps in Egg Roll

### SOUP

 Green pea puree with truffle cream

 Chinese cabbage and chicken soup

### MAIN

Creole Tuna Medallion on Egg Noodles and Buttered Spinach with a Lime and Chili Yoghurt Dressing

Australian Beef Tenderloin on Herb Mashed Potatoes and Stir-Fried Vegetables with Green Pepper Corn Sauce

 Grilled Halloumi Cheese served on Sautéed Green Asparagus

 Soya Marinated Duck Breast with Sautéed Egg Noodle and Vegetables

**Maldivian lobster prepared to your liking US\$ 90**

### DESSERT

Homemade Traditional Tiramisu

Poached Pineapple with Chocolate Sorbet and a Passion Fruit Reduction

Fresh Seasonal Fruit Platter

Ice Creams - Vanilla, Chocolate, Strawberry & Banana and Coconut

Sorbets - Lemongrass & Mango

Traditional Cheese Platter with Dried Fruits and Mixed Nuts

## Tuesday – Week 2


### APPETIZER


Poached Marinated Prawns on Crisp Pastry with a Ward Lemon Mayonnaise Sauce

 Vegetable Samosa served with Mint Yoghurt and Mango Chutney

 Deep Fried Eggplant Filled with Chopped Beef

### SOUP

 Sweet Corn and Lemon Grass Soup

 Seafood and Noodle Soup

### MAIN

Grilled Freshly Caught Sea Bass on Spicy Crab Noodles and Stir Fried Vegetables

Baked Rack of Australian Lamb with Roasted Potatoes, Kenyan Beans and Red Onion and Cabernet Sauvignon Sauce

 Grilled Vegetables, Feta and Pesto Parcel with Tomato Chutney (Vegetarian)

 Hong Kong Style Prawns with Fried Dry Garlic Bread and Yang Zhou fried Rice

**Maldivian lobster prepared to your liking US\$ 90**

### DESSERT

Rich Dark Chocolate Brownies with Home Made Vanilla Ice Cream

Orange Bavarian Cake with Fruit Coulis

Fresh Seasonal Fruit Platter

Ice Creams - Vanilla, Chocolate, Strawberry & Praline Yoghurt  
Sorbets – Pear & Celery


Traditional Cheese Platter with Dried Fruits and Mixed Nuts

## Thursday – Week 2


### APPETIZER

Shrimp Cocktail with Pineapple and Coconut

 Vegetable Spring Roll with Feta Cheese, Served Mango dipping

 Chili Marinated Deep-fried Shredded Reef Fish Fingers

### SOUP


 Cream of Broccoli Soup served with Cheddar Cheese


 “Congee” Asian Rice Soup with Diced Beef

### MAIN

Crisp Lemon Zest Crusted Mahi-Mahi Fish Fillets with Creamed Tagliatelle Noodles, Sautéed Baby Spinach and Pepper Sauce

Veal Cutlets with Corn and Sage Pancakes, Green Asparagus and Red Onion Sauce

 Basil Risotto with Mushrooms

 Steamed Fish with Steamed Rice, Capsicum Peppers and Soya Sauce

**Maldivian lobster prepared to your liking US\$ 90**

### DESSERT

Vanilla Panna Cotta served with Pineapple and Passion Fruit Coulis

Almond Cake with Lemon Cream and Pear Sorbet

Fresh Seasonal Fruit Platter


Ice Creams - Vanilla, Chocolate, Strawberry & Caramel  
Sorbets – Rock Melon & Coconut


Traditional Cheese Platter with Dried Fruits and Mixed Nuts

## Friday – Week 2

### APPETIZER


Rolled Dill Pancake with Smoked Salmon and Sour Cream

 Mixed Salad Leaves with Caramelized Pears and Berry Dressing

 Stir Fried Marinated Squid with Sweet Corn and Celery

### SOUP

 Butternut Squash Soup with Truffle and Chive Cream


 Asian Beef and Turnip Soup

### MAIN

Pan seared salmon on potato and leek comfit, capsicum salad and saffron sauce

Herb Stuffed Guinea Fowl Breast on Grilled Vegetables with Potato Croquettes and Green Peppercorn Sauce

 Vegetable Lasagna with Spiced Cherry Tomato Sauce

 Stir Fried Beef Strips with Asparagus and Crushed Black Pepper Corn Sauce

**Maldivian lobster prepared to your liking US\$ 90**

### DESSERT

Coconut Crème Brule served with Sesame Tuile

Almond & Amaretto Stuffed Peach served with a Mascarpone Cream

Fresh Seasonal Fruit Platter

Ice Creams - Vanilla, Chocolate, Strawberry & Walnut

Sorbets – Pineapple & Mint

Traditional Cheese Platter with Dried Fruits and Mixed Nuts

## Sunday – Week 2

### APPETIZER


Steamed Shrimp Dumplings served with a Sweet Chili Dip

 Baked Potato and Leek Tart on Wild Rocket with Lemon Butter Sauce

 Deep Fried Spicy Diced Chicken

### SOUP


 Double Celery Cream Soup

 “Congee” Asian Rice Soup with Chicken and Mushroom

### MAIN

Pan Fried Yellow Fin Tuna on Asparagus Risotto with Broccoli and Olive Tapenade

Barbecued Australian Rib Eye Steak served with Roasted Potatoes, Ratatouille Vegetables and Anchovy Butter

 Indian Influenced Green Pea and Potato Stuffed Chapatti served with Tomato Chutney

 Grilled Honey Chicken Legs with Steamed Rice and Sautéed Vegetables

**Maldivian lobster prepared to your liking US\$ 90**

### DESSERT

Chocolate & Banana Tart with Chocolate & Vanilla Sauce

Mango and Amaretto Cheesecake with Melba Sauce

Fresh Seasonal Fruit Platter

Ice Creams - Vanilla, Chocolate, Strawberry & Espresso

Sorbets – Mint Tea & Mandarin

Traditional Cheese Platter with Dried Fruits and Mixed Nuts