



Enjoy a leisurely lunch overlooking the ocean. Sample the fresh fruits of the sea in our over water venue. Light bites can be savored as you relax lagoon side, whether it's a gourmet lobster, wood fired pizza or freshly tossed salad that takes your fancy. Ask one of our team members for recommendations from our diverse lunch menu designed to satisfy a variety of tastes. Fish plucked straight from the sea, imported cuts of the finest meats, whatever you desire, you'll find it on our Lunch Menu.

For the perfect end to a memorable lunch, make sure that you finish with a sweet treat from our tempting homemade desserts.

Chef Med Senior Sous Chef

Yassine Restaurant Manager

#### **STARTERS**

Lobster and Citrus Crispy garden leaves, fresh lobster chunks, Citrus segments and peaches *FB Supplement USD 25	USD 42
Tuna Poke Marinated raw tuna cubes, grapefruit, Avocado, coconut, onions, tomatoes and coriander	USD 29
Beef Carpaccio Cipriani Style Angus beef tenderloin, rucola, parmesan shavings And extra virgin olive oil, sprinkled with citrus mayonnaise	USD 31
Crispy Calamari Rings Deep-fried calamari rings with lime chili mayonnaise	USD 28

## SALADS

Classic Caesar Salad P	
Tossed romaine lettuce with Caesar dressing,	
Herbed croutons, pork bacon and anchovies	on your choice
Plain	USD 24
Chicken	USD 29
Prawn	USD 31

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Spinach Salad 🖋	USD 21
Spinach, pine nuts, gorgonzola cheese,	
Balsamic reduction and crusty pecorino cheese	

SFS Salad USD 35
Garden leaves, seared salted salmon, asparagus, avocado, orange wedges, crispy ginger, capers and red onion rings

Caprese Salad 
USD 31
Buffalo Mozzarella, Roma tomato, fresh basil leaves, oregano and extra virgin olive oil

# SOUPS

Garudiya Traditional Maldivian tuna in spicy broth	USD 18
Asparagus Cream  Cream of white asparagus with croutons	USD 16
PASTA	
Spaghetti aglio olio e peperoncino 🖋 Spaghetti de Cecco, garlic, olive oil and chili flakes	USD 18
Penne all 'Arrabbiata 🖊 Penne de Cecco, tomato sauce, chili, oregano, Garlic and black olives	USD 24
Bucattini alla Carbonara P Bucattini de cecco, pork bacon, egg, Pecorino cheese and black pepper	USD 28
Fettuccine all' Ortolana 🖊 Fettuccine de Cecco with mix fresh vegetables, Cherry tomato and fresh herbs	USD 24
Ravioli spinaci e ricotta 🖊 Homemade pasta dough, fresh spinach, Ricotta cheese, butter, sage and Parmigiano Reggiano	USD 31
Penne al cartoccio Prawns, mussels, calamari, snapper, tuna, Tomato sauce, garlic and chili	USD 34

## PIZZA

The Black and White One Solution  Organic bamboo charcoal dough,  4 Italian cheeses, black truffle and white truffle oil  * FB Supplement USD 25	USD 48
Margherita 🖍 Fresh tomatoes, buffalo mozzarella and Home grown basil leaves from Chef's island garden	USD 26
Pizza di pollo Tomato sauce, grilled chicken breast, buffalo mozzarella and spinach	USD 29
Maldivian Tomato sauce, local tuna chunks, chili and thin sliced onion rings	USD 31
Vegetariana  Tomato sauce, buffalo mozzarella, freshly grilled vegetables and home grown basil leaves from Chef's island garden	USD 26
Frutti di mare Tomato sauce, buffalo mozzarella prawns, mussels, calamari, snapper, tuna, garlic and parsley	USD 38

#### DELICACIES FROM THE GRILL

Maldivian Tuna Fillet Waldivian Grouper Fillet Maldivian Snapper Australian Black Angus Striploin (250 g)	USD 38 USD 36 USD 36 USD 44
Maldivian live lobster by 100 gram/Market price min. 500 gram  * Full price for FB meal plan	USD 16
King Prawns * FB Supplement USD 25	USD 64
Australian Black Angus Beef Tenderloin (200 g)  *FB Supplement USD 25	USD 66
Australian Black Angus Beef Rib Eye (300 g)  * FB Supplement USD 25	USD 62
Australian Lamb Chops (240 g)  *FB Supplement USD 25	USD 68

<sup>\*</sup>All grilled items are served with sautéed vegetables and choice of one starch. (Creamy mashed potato, roast potato, steamed Jasmine rice or French fries.)

#### THE ORIGIN OF OUR PRODUCTS

Beef and Lamb:
Salmon:
Seafood:
Lobster:
Australia
Tasmania
Europe, Asia
Maldives, Oman

Reef fish: Maldives

Consuming raw or undercooked meat or fish may increase the risk of food-borne illness.

Please let your waiter know your preferred doneness.

Vegetarian Option Signature Dish Contains Nuts Contains Pork P Contains Alcohol A

\* Items will carry a supplement for FB meal plan or full charge

<sup>\*</sup>Grilled seafood dishes are served with lemon butter sauce.

<sup>\*</sup>Grilled meat dishes are served with creamy mushroom sauce.

## **DESSERTS**

Fruit Skewer   Tropical fruit skewer with homemade  Passion fruit sorbet		USD 17
Dark Swiss Chocolate Mousse 🖊 Fresh Cream		USD 16
Panna cotta 🖍 Traditional Italian panna cotta with mixed ber	ries	USD 16
New York Cheese Cake Mango coulis and Madagascar vanilla sauce		USD 16
Tiramisu • A Classic Italian with Amaretto liqueur		USD 16
Homemade Ice Creams and Sorbets Please ask your waiter for the daily flavors	per scoop	USD 6