



# MADIVARU

## A LA CARTE MENU

### APPETIZERS

<b>Shrimp and mango cocktail</b> Dressed with sweet chilli, fresh coriander and toasted cashew nuts	<b>\$14.00</b>
<b>Mozzarella cheese and vine tomatoes</b> Served with avocado, brushed basil pesto and aged balsamic syrup	<b>\$14.00</b>
<b>Crisp confit of duck spring rolls</b> Served with kimchi salad and chilli soy dipping sauce	<b>\$14.00</b>
<b>Wedge of crisp iceberg lettuce</b> Served with bacon, boiled eggs and blue cheese dressing	<b>\$14.00</b>

All Prices are in USD and including 8% GST and service charge



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## MAIN DISHES

### Wagyu beef filet steak

225gram (8oz) portion

\$95.00

285gram (10oz) portion

\$105.00

Served with a small garden salad, potato croquettes or potato chips

### Angus beef filet steak

\$50.00

225gram (8oz) portion

Topped with a wild mushroom gratin, triple cooked potato, wilted greens, candied shallots and served with a jus of red wine

### Grilled Maldivian lobster

100gram (4oz) \$12.00

Dusted with asian spices, saffron, onion, rice pilaf, seasonal leaf salad and lemon & garlic butter sauces

### Grilled jumbo prawns

\$45.00

Served with egg fried rice and accompanied by a seasonal leaf salad with a choice of butter sauces

### Grilled catch of the day

\$28.00

Set on sautéed potatoes and onions and served with roasted mushrooms, grilled asparagus and lemon butter emulsion

### Grilled tuna steak

\$28.00

Glazed with sauce and set on seasoned noodles with bok choy sweet chilli dressing

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## DESSERTS

<b>Chilled bailey's cheesecake</b> Served with mocha crème anglaise & almond praline	<b>\$8.00</b>
<b>Death by chocolate</b> Marquise accompanied by a grand marnier jelly & mascarpone cheese	<b>\$9.00</b>
<b>Selection of homemade ice creams</b> Joined by a honey & almond tuillé	<b>\$8.00</b>
<b>Classic Pavlova</b> Silken vanilla cream, mango and papaya in a meringue shell, drizzled with passion fruit syrup	<b>\$8.00</b>
<b>Exotic fruit plate</b> Topped with homemade piña colada ice cream	<b>\$9.00</b>
<b>Selection of mini desserts for two</b> A romantic surprise from our pastry chef	<b>\$17.00</b>

## TEA OR COFFEE with our compliments

**Open Tuesday to Sunday**

For your reservation or more information please contact your waiter

Seats limited, romantic setting

Weather permitted on the beach & 24hrs cancellation policy applies

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# MADIVARU

## SET MENU

### SUNSET BUBBLY APERITIF

our compliments of bubbly toast

### TO BEGIN

#### Grilled shrimp and avocado salad

dressed with american sauce

Or

#### Green tea steamed duck breast

on roasted artichoke and fennel compote

### PALATE REFRESHER

campari and orange sorbet

### THE MAIN EVENT

#### Grilled king prawns

dusted with asian spices, served with a green papaya salad,  
braised rice pilaf and lemon butter emulsion

Or

#### Grilled king prawns paired with a tender beef filet

sauses, green leaf salad, croquette potatoes and a timbale of rice

Or

#### 150g australian beef filet & 150g black angus filet

accompanied with wilted spinach, triple cooked potatoes  
served with a choice of sauces

### TO CONCLUDE

#### Warm sticky chocolate pudding

with a chocolate soup and homemade vanilla ice cream

Or

#### White and dark valrhona chocolate mille-feuille

On raspberry paint

Tea or coffee

**US\$ 160 per couple**

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## VEGETARIAN MENU

### BUBLY APERITIF

Our compliments of bubbly toast

### AMUSE BOUCHE

Gravitated artichoke bottom with creamy vegetable ragout

### STARTER

Buffalo mozzarella sunkissed tomatoes and pesto in a crisp cone,  
Tatar of batana pumpkin, avocado and tomato, crunchy sprout salad

Shot of watermelon

### MAIN COURSE

Grilled vegetable lasagna

Crumbed fried tofu, tomato concasse

Creamy mascarpone polenta with a wild mushroom ragout

### DESSERT

Mille feuille of white and dark chocolate mousse on raspberry paint

Tea or coffee

US\$ 50.00 per person

Please ask your waiter to book a table  
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