

APPETIZERS

| | | |
|---|----------------|-----------|
| Nachos | C/D/V | 18 |
| Corn Tortilla Chips, Duo Cheddar, Jalapenos, Sour Cream and Guacamole | | |
| Vegetable Spring Rolls | C/G/V | 18 |
| Crispy Deep Fried served with Sweet Thai Chili Dip | | |
| Zaatar Manakish | G | 18 |
| Hand crafted flatbread with Spices | | |
| Cheese Manakish | D/G | 20 |
| Levantine style flatbread with cheese | | |
| Haloumi Fingers | D/G | 20 |
| Fried Haloumi Cheese, Spiced Tomato Dips | | |
| Korean Sticky Wings | C/G | 22 |
| Korean style Deep Fried Chicken Wings with Sticky Gochujang Sauce | | |
| Beef Empanadas | C/B/E/G | 22 |
| Fried Beef Turnover served with Spanish Sofrito Sauce | | |
| Spicy Fried Prawn | C/E/S | 24 |
| Crispy Prawn Tossed with Sriracha Mayonnaise, Tobiko Caviar | | |
| Calamari Frito | E/G/S | 24 |
| Deep Fried Squid Ring, Tartare and Lemon | | |

SOUPS

| | | |
|--|------------|-----------|
| Pumpkin Soup | D/V | 14 |
| Roasted Honey Pumpkin Puree served with a Touch of Cream | | |
| Mushroom Soup | D/V | 14 |
| Mixed Forest Mushroom Soup Drizzled with Truffle Oil | | |
| Garudhiya | C/S | 16 |
| Maldivian Spicy Clear Fish Soup | | |
| Beef Borscht | B/D | 18 |
| Stewed Beef with Beetroot and Vegetable Broth serve with Sour Cream & Dill | | |

SALADS

| | | |
|---|----------------|-----------|
| Garden Salad | G/V | 18 |
| Mixed mesclun with Light Soya House Dressing | | |
| Fattoush | G/V | 20 |
| Crispy Toasted Pitas Chips with Romaine Lettuce, Cucumber, Tomato, Pomegranate Lemon Juice and Sumac | | |
| Tuna Niçoise | E/S | 22 |
| Rare Seared Yellow Fin, Potatoes, Green Beans, Tomatoes and Olives | | |
| Greek Salad | D/V | 22 |
| Crunchy Cucumbers, Tomatoes, Peppers, Olives and Feta Cheese | | |
| Smoked Chicken Caesar Salad | D/E/G/S | 24 |
| Romaine Leaf Tossed with Creamy Anchovies Dressing Smoked Chicken and Parmesan | | |
| Burrata | D/V | 28 |
| Burrata Cheese, Tomatoes and Arugula <i>(Supplement charges of USD 5 for any meal plan)</i> | | |
| Seafood Cobb Salad | E/S | 28 |
| Prawn, Calamari, Mussel tossed on Crunchy Lettuce <i>(Supplement charges of USD 5 for any meal plan)</i> | | |

SANDWICHES & BURGERS

| | | |
|--|------------------|-----------|
| Tuna & Cheese Wrap | D/E/G/S | 22 |
| Tuna Salad, Lettuce, Tomato, and Cheddar Cheese | | |
| Club Sandwich | D/E/G/P | 25 |
| Triple Deck Sandwich with Bacon, Smoked Chicken, Egg, Tomato and Lettuce (Turkey bacon available upon request) | | |
| Schnitzel in a Bun | E/D/G | 26 |
| Breaded Chicken Breast, Lettuce, Tomato and Cheese | | |
| Fish Bun | D/G/S | 26 |
| Deep Fried Fish Cutlet, Tartare Sauce and Milk Bun | | |
| Katsu Sando | D/E/G/P | 26 |
| Breaded Pork or Chicken in Milk Bread, Tonkatsu Sauce and Shredded Cabbage | | |
| Wagyu Beef Burger | B/D/E/G/P | 28 |
| Wagyu Beef Patty, Bacon, Cheddar, and Fried Egg (Turkey bacon available upon request) | | |
| Ebi Sando | D/E/G/S | 28 |
| Breaded Prawn in Milk Bread, Wasabi Mayo and Shredded Cabbage | | |
| Philly cheesesteak | B/D/G | 28 |
| Sautéed Sliced Beef Steak, Cheese and Onion | | |
| All Sandwiches & Burgers served with Side Salad and Chunky Fries | | |

PIZZA OVEN

| | | |
|--|--------------|-----------|
| Queen Margherita | D/G | 24 |
| Green Basil, Tomato, Mozzarella Cheese | | |
| Chicken Tandoori | C/D/G | 27 |
| Masala Roasted Chicken, Tomato, Onion, Mozzarella Cheese | | |
| Pepperoni | D/G/P | 28 |
| Pork Pepperoni, Onion, Basil, Mozzarella Cheese | | |
| Prosciutto E Rucola | D/G/P | 30 |
| Tomato, Mozzarella Cheese, Parma Ham, Arugula | | |

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All prices will be subject to 10% service charge and the total amount will be subject to 16% TGST

| | | |
|---|--------------|-----------|
| Create Your Own Pizza | | 22 |
| Choice of Crust | | |
| Bokkuraa Or Gluten Free | | |
| Choice of Topping (charges per Topping) | | |
| Mushroom, Zucchini, Bell Peppers, Onion, Olives | V | 2 |
| Anchovies, Smoked Salmon, Smoked Ham, Pepperoni, Chicken | | 4 |
| Frutti Di Mare | D/G/S | 30 |
| Onion, Shrimps, Squid, Mussels, Smoked Salmon, Mozzarella | | |

PASTA

| | | |
|---|----------------|-----------|
| Spaghetti, Penne, Linguine or Fettuccine Pasta (Gluten Free Spaghetti Available Upon Request) | | |
| Choice of Sauce | | |
| Aglio Olio - Extra Virgin Olive Oil, Garlic and Chilli | C/D/G/V | 26 |
| Bolognese - Stewed Beef, Tomato | B/D/G | 26 |
| Pomodoro - Tomato Based a La "Siciliana" | D/G/V | 26 |
| Arrabbiata - Spicy Tomato | C/D/G/V | 26 |
| Alfredo - Creamy Cheese | D/G/V | 26 |
| Oven Baked Lasagna | B/D/G | 28 |
| Cheese Loaded Homemade Paste Layered with Meat Sauce and Béchamel | | |

MAINS

| | | |
|---|--------------|-----------|
| Chicken Schnitzel | E/G | 28 |
| Breaded Chicken Breast | | |
| Aussie Pie Floater | B/D/G | 28 |
| Homemade Beef Pie, Mashed Pea and Buttery Potato | | |
| Fish and Chips | E/G/S | 28 |
| Batter Fried Fish Fillet, Chunky Fries, Malt Vinegar and Tartar Sauce | | |
| Barbecue Miso Glazed Spareribs | P/D | 30 |
| Serve with Mashed Potato | | |
| Pan Seared Salmon Steak | D/S | 32 |
| Served with Steamed Vegetables | | |
| Steak Bistro | B | 32 |
| Rump Steak, Fries and Chimichurri | | |

CURRIES

| | | |
|---|----------------|-----------|
| Dhal Tadka | C/G/V | 16 |
| Split Mung Bean Curry, Tomatoes, Chillies, Spices, served with Chapatti and Basmati | | |
| Kadai Paneer | C/D/G/V | 24 |
| Indian Cottage Cheese, Kadai Masala Tomato Gravy, served with Chapatti and Basmati | | |
| Chicken Tikka Masala | C/D/G | 26 |
| Tandoori Roasted Chicken in Creamy Tomato Gravy, served with Chapatti and Basmati | | |
| Poke Tuna Bowl | G/S | 26 |
| Raw Marinated Tuna with Wakami, Avocado and Tobiko | | |
| Katsu Curry | C/G/P | 26 |
| Breaded Pork or Chicken Cutlet, Mild Japanese curry and Rice | | |
| Katsu on Bowl | E/G/P | 26 |
| Breaded Pork or Chicken Cutlet, Tentsuyu, Onion and Egg | | |
| Salmon Bowl | G/S | 28 |
| Teriyaki Salmon Cube with Quinoa, Steamed Broccoli and Cherry Tomato | | |
| Beef Bowl | P/E/S | 28 |
| Thin Sliced Beef Ribeye with Osan Egg and Wakami | | |
| Rogan Gosh | C/G | 29 |
| Kashmiri Style Slow Cooked Lamb, Aromatic Spices, served with Chapatti and Basmati | | |
| Prawns Curry | C/G/S | 32 |
| Tiger Prawn, Tomatoes, Chillies, Spices, served with Chapatti and Basmati | | |

SIDE ORDER

| | | |
|----------------------------------|------------|-----------|
| Steamed Fragrant Rice | V | 5 |
| Side Garden Salad | G/V | 6 |
| "Chinese" Egg Foo Young | E/G | 8 |
| Chunky Fries (150gm) | V | 8 |
| Vegetable in Oyster Sauce | S/G | 12 |
| Steamed Broccoli | G/V | 12 |

| | | |
|---|--------------|-----------|
| Gelato one scoop | E/D | 6 |
| Baked Cheesecake | E/D/G | 15 |
| Tiramisu | E/D/G | 15 |
| Tres Leches Cake | E/D/G | 15 |
| Lemongrass Crème Brulee | E/D/G | 15 |
| Mango Pana Cotta | D | 15 |
| Tropical Fresh Fruit | V | 15 |
| Chocolate Fondant | E/D/G | 18 |
| Banana Toffee Pudding with Ice Cream | E/D/G | 18 |

Ingredients Legend

A: Alcohol **B: Beef** **C: Chilli** **D: Dairy** **E: Egg**
G: Gluten **N: Nuts** **P: Pork** **S: Seafood** **V: Vegetarian**

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OUR PASTAS

GREEN PARADE

STAY COMFORT MEALS

Desserts

APPETIZERS

| | | |
|---|----------------|-----------|
| Nachos Corn Tortilla Chips, Duo Cheddar, Jalapenos, Sour Cream and Guacamole | C/D/V | 18 |
| Vegetable Spring Rolls Crispy Deep Fried served with Sweet Thai Chili Dip | C/G/V | 18 |
| Zaatar Manakish Hand crafted flatbread with Spices | G | 18 |
| Cheese Manakish Levantine style flatbread with cheese | D/G | 20 |
| Haloumi Fingers Fried Haloumi Cheese, Spiced Tomato Dips | D/G | 20 |
| Korean Sticky Wings Korean style Deep Fried Chicken Wings with Sticky Gochujang Sauce | C/G | 22 |
| Beef Empanadas Fried Beef Turnover served with Spanish Sofrito Sauce | C/B/E/G | 22 |
| Spicy Fried Prawn Crispy Prawn Tossed with Sriracha Mayonnaise, Tobiko Caviar | C/E/S | 24 |
| Calamari Frito Deep Fried Squid Ring, Tartare and Lemon | E/G/S | 24 |

SOUPS

| | | |
|---|------------|-----------|
| Pumpkin Soup Roasted Honey Pumpkin Puree served with a Touch of Cream | D/V | 14 |
| Mushroom Soup Mixed Forest Mushroom Soup Drizzled with Truffle Oil | D/V | 14 |
| Garudhiya Maldivian Spicy Clear Fish Soup | C/S | 16 |
| Beef Borscht Stewed Beef with Beetroot and Vegetable Broth serve with Sour Cream & Dill | B/D | 18 |

SALADS

| | | |
|--|----------------|-----------|
| Garden Salad Mixed mesclun with Light Soya House Dressing | G/V | 18 |
| Fattoush Crispy Toasted Pitas Chips with Romaine Lettuce, Cucumber, Tomato, Pomegranate Lemon Juice and Sumac | G/V | 20 |
| Greek Salad Crunchy Cucumbers, Tomatoes, Peppers, Olives and Feta Cheese | D/V | 22 |
| Tuna Niçoise Rare Seared Yellow Fin, Potatoes, Green Beans, Tomatoes and Olives | E/S | 22 |
| Smoked Chicken Caesar Salad Romaine Leaf Tossed with Creamy Anchovies Dressing Smoked Chicken and Parmesan | D/E/G/S | 24 |
| Burrata Burrata Cheese, Tomatoes and Arugula <i>(Supplement charges of USD 5 for any meal plan)</i> | D/V | 28 |
| Seafood Cobb Salad Prawn, Calamari, Mussel tossed on Crunchy Lettuce <i>(Supplement charges of USD 5 for any meal plan)</i> | E/S | 28 |

SANDWICHES & BURGERS

| | | |
|--|------------------|-----------|
| Club Sandwich Triple Deck Sandwich with Bacon, Smoked Chicken, Egg, Tomato and Lettuce (Turkey bacon available upon request) | D/E/G/P | 25 |
| Fish Bun Deep Fried Fish Cutlet, Tartare Sauce and Milk Bun | D/G/S | 26 |
| Wagyu Beef Burger Wagyu Beef Patty, Bacon, Cheddar, and Fried Egg (Turkey bacon available upon request) | B/D/E/G/P | 28 |

All Sandwiches & Burgers served with Side Salad and Chunky Fries

PIZZA OVEN

| | | |
|---|--------------|-----------|
| Queen Margherita Green Basil, Tomato, Mozzarella Cheese | D/G | 24 |
| Chicken Tandoori Masala Roasted Chicken, Tomato, Onion, Mozzarella Cheese | C/D/G | 27 |
| Prosciutto E Rucola Tomato, Mozzarella Cheese, Parma Ham, Arugula | D/G/P | 30 |

SIDE ORDER

| | | |
|----------------------------------|------------|-----------|
| Steamed Fragrant Rice | V | 5 |
| Side Garden Salad | G/V | 6 |
| Chunky Fries (150gm) | V | 8 |
| “Chinese” Egg Foo Young | E/G | 8 |
| Vegetable in Oyster Sauce | S/G | 12 |
| Steamed Broccoli | G/V | 12 |

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PASTA

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| Spaghetti, Penne, Linguine or Fettuccine Pasta (Gluten Free Spaghetti Available Upon Request) Choice of Sauce | | |
| Aglio Olio - Extra Virgin Olive Oil, Garlic and Chilli | C/D/G/V | 26 |
| Bolognese - Stewed Beef, Tomato | B/D/G | 26 |
| Pomodoro - Tomato Based a La “Siciliana” | D/G/V | 26 |
| Arrabbiata - Spicy Tomato | C/D/G/V | 26 |
| Alfredo - Creamy Cheese | D/G/V | 26 |
| Linguine Marinara Linguine with Prawn, Calamari and Mussels | D/G/S | 30 |
| Pumpkin Ravioli Sage Butter | D/E/G | 26 |
| Mushroom Risotto Mixed Wild Mushroom in Creamy Arborio rice | D | 28 |
| Oven Baked Lasagna Cheese Loaded Homemade Paste Layered with Meat Sauce and Béchamel | B/D/G | 28 |

MAINS

| | | |
|---|----------------|-----------|
| Chicken Schnitzel Breaded Chicken Breast | E/G | 28 |
| Aussie Pie Floater Homemade Beef Pie, Mashed Pea and Buttery Potato | B/D/G | 28 |
| Barbecue Miso Glazed Spareribs Serve with Mashed Potato | P/D | 30 |
| Fish and Chips Batter Fried Fish Fillet, Chunky Fries, Malt Vinegar and Tartar Sauce | E/G/S | 28 |
| Steak Fries Angus Entrecôte Steak with Black Pepper Sauce and Chunky Fries | B | 38 |
| Pan Seared Salmon Steak Served with Steamed Vegetables | D/S | 32 |
| Steak Bistro Rump Steak, Fries and Chimichurri | B | 32 |
| Kebab platter for 2 Combination of Shish Kebab, Shish Tawook and Prawn Kebab Flat Bread, Side Salad, Garlic Sauce <i>(Supplement charges of USD 5 for any meal plan)</i> | D/G/S | 62 |
| Shish Kebab Wagyu Beef Skewer served with Flat Bread, Grilled Tomato and Side Salad | B/D/G | 36 |
| Shish Tawook Chicken Kebab served with Flat Bread, Grilled Tomato and Side Salad | D | 28 |
| Prawn Kebab Saffron Marinated served with Flat Bread, Grilled Tomato and Side Salad | S/G | 38 |
| Surf and Turf Spicy Fried Prawn topped Angus Entrecote with Black Pepper Sauce and Chunky Fries <i>(Supplement charges of USD 10 for any meal plan)</i> | B/D/S/G | 45 |
| Maldivian Lobster Rock Lobster with Lemon Butter Sauce, Fries and Side Salad <i>(Supplement changes of USD 10 for any meal plan)</i> | D/S/G | 45 |
| Fish of the Day Grilled or Baked Fresh Whole Reef Fish with Side Salad <i>(Supplement charges of USD 5 for any meal plan)</i> | S/D | 38 |

CURRIES

| | | |
|--|----------------|-----------|
| Chicken Tikka Masala Tandoori Roasted Chicken in Creamy Tomato Gravy, served with Chapatti and Basmati | C/D/G | 26 |
| Prawns Curry Tiger Prawn, Tomatoes, Chilies, Spices, served with Chapatti and Basmati | C/G/S | 32 |
| Dhal Tadka Split Mung Bean Curry, Tomatoes, Chilies, Spices, served with Chapatti and Basmati | C/G/V | 16 |
| Rogan Gosh Kashmiri Style Slow Cooked Lamb, Aromatic Spices, served with Chapatti and Basmati | C/G | 29 |
| Kadai Paneer Indian Cottage Cheese, Kadai Masala Tomato Gravy, served with Chapatti and Basmati | C/D/G/V | 24 |
| Green Curry Chicken Herby Thai Green Curry, Coconut, Chicken and Eggplant, served with Steamed Rice | C/S | 26 |
| Mas Riha Maldivian Fish Curry served with Tuna Coconut Salad, Local Flatbread and Rice | C/G/S | 26 |

| | | |
|---|--------------|-----------|
| Gelato one scoop | E/D | 6 |
| Baked Cheesecake | E/D/G | 15 |
| Tiramisu | E/D/G | 15 |
| Tres Leches Cake | E/D/G | 15 |
| Lemongrass Crème Brulee | E/D/G | 15 |
| Mango Pana Cotta | D | 15 |
| Tropical Fresh Fruit | V | 15 |
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