

LUNCH 午餐

Starters and Nibbles 前菜与小吃

Vegetable Spring Rolls 蔬菜春卷 Crispy Deep-Fried Rolls Served with Sweet Thai Chili Dip 香脆炸春卷，配泰式甜辣酱	C/G/V	24
Tomato Crostini 番茄烤面包 Baguette Toast Topped with Sun-Ripened Tomato, Olive, and Basil 面包脆, 番茄, 橄榄, 紫苏	G/D	24
Calamari and Shrimp 炸鱿鱼虾仁 Batter-Fried Calamari and Shrimp with Onion Rings and Garlic Dip 洋葱圈, 蒜香蛋黄酱	S/G	28
Korean Sticky Wings 韩式炸鸡翅 Korean-Style Deep-Fried Chicken Wings with Sticky Gochujang Sauce 秘制韩式甜辣酱	C/G	28
King Oyster Mushroom Fritos 香酥杏鲍菇 Crispy Fried King Oyster Mushrooms Served with Sweet Thai Chili Dip 泰式甜辣酱	C/V	28
Beef Empanadas 恩潘纳达 Fried Beef Turnovers Served with Spanish Sofrito Sauce 拉丁式牛肉馅饼配西班牙索菲托酱	C/E/G	22

Soup 汤品

Mushroom Soup 杂菌汤 Mixed Forest Mushroom Soup Drizzled with Truffle Oil 杂菌浓汤配松露油	D/V	24
Prawn Bisque 龙虾浓汤 Seared Tiger Prawn in Creamy Bisque 鲜虾浓汤, 老虎虾	D/S	28
Garudhiya 马代鱼汤 Traditional Maldivian spicy clear tuna soup 地道马尔代夫金枪鱼辣味清汤	C/S	24

Seasonal Salads 时令沙拉

Tuna Niçoise 尼斯沙拉 Rare Seared Yellowfin Tuna, Potatoes, Green Beans, Tomatoes, and Olives 生煎金枪鱼, 土豆, 四季豆, 番茄和橄榄	E/S	24
Greek Salad 希腊沙拉 Crunchy Cucumbers, Tomatoes, Peppers, Olives, and Feta Cheese 脆黄瓜, 番茄, 彩椒, 橄榄, 菲达芝士	D/V	24
Steak Salad 西冷沙拉 Medium-Rare Steak, Cherry Tomato, Cucumber, Blue Cheese and Mixed Lettuce 西冷牛扒, 樱桃番茄, 黄瓜, 混合沙拉, 蓝纹芝士	B/D	28
Smoked Chicken Caesar Salad 熏鸡凯撒沙拉 Romaine Lettuce Tossed with Creamy Anchovy Dressing, Turkey Bacon, Smoked Chicken, and Parmesan 罗马生菜配凯撒汁, 火鸡培根, 熏鸡, 帕马森芝士	S/E/D/G	28

Burgers and Sandwiches 汉堡与三明治

Wagyu Beef Burger 黑毛牛汉堡 Wagyu Beef Patty, Bacon, Cheddar, and Fried Egg 和牛肉饼, 培根, 芝士, 煎蛋 (Turkey Bacon Available Upon Request) (可应要求提供火鸡培根)	D/E/G/P	30
Club Sandwich 俱乐部三明治 Triple-Decker Sandwich with Bacon, Smoked Chicken, Egg, Tomato, and Lettuce 三层三明治, 培根, 熏鸡胸, 煎蛋, 番茄, 生菜 (Turkey Bacon Available Upon Request) (可应要求提供火鸡培根)	D/E/G/P	28
Tuna Cheese Wrap 金枪鱼卷 Tuna Chunks, Onion, Kalamata Olive, Lettuce, and Cheddar 金枪鱼, 洋葱, 橄榄, 生菜, 芝士	D/E/S/G	26
Ham Cheese Panini 火腿芝士帕尼尼 Smoked Ham and Emmental Cheese 烤火腿, 埃曼塔尔芝士三明治 (Smoked Chicken Available Upon Request) (可应要求提供火鸡培根)	D/P/G	30
Fish Bun 鱼柳汉堡 Deep-Fried Fish Cutlet, Tartare Sauce, and Milk Bun 炸鱼柳, 塔塔酱, 奶香面包	D/G/S	26

Pizza 披萨

Choice of Crust 自选饼皮 Bokkuraa or Gluten-Free 传统饼皮或无麸质饼皮		
Queen Margherita 玛格丽特披萨 Green Basil, Tomato, Mozzarella Cheese 罗勒, 番茄, 马苏里拉芝士	D/G/V	26
Chicken Tandoori 唐杜里鸡肉披萨 Roasted Chicken, Onion, Coriander, Yoghurt Sauce, Spicy Tomato, Mozzarella Cheese 印度玛萨拉烤鸡, 番茄, 洋葱, 马苏里拉芝士	C/D/G	28
Calzone 卡尔佐内 Pork Ham, Mushroom, Sundried Tomato, Basil, Mozzarella, Cheddar, and Parmesan Cheese 火腿, 蘑菇, 风干番茄, 紫苏, 马苏里拉芝士	P/D/G	30

Tonno e Cipolla 金枪鱼披萨 Tuna Chunk, Onion, Jalapeño, Bonito, Tomato, Mozzarella Cheese 洋葱, 墨西哥辣椒, 木鱼, 番茄, 紫苏, 马苏里拉芝士	S/D/G	28
Vegetable Pizza 蔬菜披萨 Mushroom, Broccoli, Eggplant, Onion, Capsicum, Olive 蘑菇, 西兰花, 茄子, 洋葱, 彩椒, 橄榄	V/D/G	26

Pasta 意面

Spaghetti, Penne, Linguine, or Fettuccine Pasta 意面, 通心面, 扁面或宽面 Gluten-Free Spaghetti Available Upon Request) (可应要求提供无麸质意面)		
Choice of Sauces 可选酱汁		
Aglio Olivo 辣蒜橄榄油 Extra Virgin Olive Oil, Garlic, and Chili 特级初榨橄榄油、蒜和辣椒	C/D/G/V	27
Bolognese 番茄牛肉酱 Stewed Beef and Tomato Sauce 炖牛肉番茄酱	B/D/G	27
Pomodoro 番茄酱 Mushroom, Sundried Tomato, Basil, Mozzarella, Cheddar, and Parmesan Cheese 蘑菇, 风干番茄, 紫苏, 芝士	D/G	27
Fettuccine alla Carbonara 卡邦尼宽面 Pork Bacon, Egg Yolk, Garlic, Extra Virgin Olive Oil, and Pecorino Cheese 猪培根、蛋黄、蒜、特级初榨橄榄油和佩科里诺奶酪 (Turkey Bacon Available Upon Request) (可应要求提供火鸡培根)	D/E	28
Mushroom Risotto 意式杂菌烩饭 Mixed Wild Mushrooms in Creamy Arborio Rice 奶油意大利米配混合野生蘑菇 (Vegan Upon Request) (可应要求提供纯素)	D	28
Oven-Baked Lasagna 意式焗千层面 Cheese-Loaded Homemade Pasta Layered with Meat Sauce and Béchamel 洋葱, 墨西哥辣椒, 木鱼, 番茄, 紫苏, 马苏里拉芝士	B/D/G	28

Everyone’s Favourites 人气推荐

Golden Chicken Schnitzel 维也纳鸡排 Mixed Lettuce and Creamy Mushroom Sauce 香煎面包屑裹鸡胸排, 混合沙拉, 蘑菇奶油酱 Parmigiana – Additional Charge of USD 5 帕尔马干酪焗需另加5美元	E/D/G	28
Pork Milanese 米兰猪排 Breaded and Pan-Fried Pork Cutlet Topped with Arugula, Cherry Tomatoes, and Parmesan Cheese 香煎猪排, 芝麻菜, 番茄, 帕尔马芝士	D/P/E	32
Salmon Steak 三文鱼排 Quinoa, Roasted Broccolini, and Lemon Wedge 藜麦, 烤嫩西兰苔, 柠檬角	S/D	36
Fish and Chips 炸鱼薯条 Batter-Fried Fish Fillet, Chunky Fries, Malt Vinegar, and Tartar Sauce 脆皮炸鱼柳, 薯条, 麦芽醋, 塔塔酱	E/G/S	30
Steak Bistro 小馆牛排 Sirloin Steak, Fries, and Chimichurri 西冷牛排, 薯条, 奇米秋里酱	B/C/D	32
Rogan Josh 罗根乔咖喱羊肉 Kashmiri-Style Slow-Cooked Lamb with Aromatic Spices, Served with Chapatti and Basmati Rice 克什米尔慢炖羔羊肉, 印度薄饼, 巴斯马蒂大米饭	C/G	29
Dhal Tadka 印度绿豆咖喱 Split Mung Bean Curry with Tomatoes, Chillies, and Spices, Served with Chapatti and Basmati Rice 去皮绿豆, 番茄, 玛萨拉香料, 印度薄饼, 巴斯马蒂大米饭 (Vegan Upon Request) (可应要求提供纯素)	C/G	20
Mas Riha 马代咖喱鱼 Maldivian Fish Curry Served With Tuna Coconut Salad, Local Flatbread, and Rice 本地香辣鱼咖喱, 金枪鱼椰丝沙拉, 马代薄饼, 巴斯马蒂大米饭	C/G/S	28

On the Side 配菜

Served as a side to main courses only 仅可作为主菜配菜供应

		Side	Main
Steamed Broccolini 嫩西兰苔	V	10	18
Creamed Spinach 奶油菠菜	D	8	15
Fried Brussels Sprout 煎烤孢子甘蓝	V	10	18
Chunky Fries 粗薯条	V	8	15
Mashed Potato 土豆泥	D	8	15
Steamed Rice 香米饭	VG	8	15

Sweet Endings 甜品

Gelato (One Scoop) 冰淇淋（每球）	D/V	6.5
Baked Cheesecake 芝士蛋糕	D/V	15
Tiramisu 提拉米苏	D/V	15
Vanilla Bean Crème Brûlée 香草豆法式焦糖布丁	D/V	15
Mango Panna Cotta 芒果奶冻	D	15
Dark Chocolate Date Cake 黑巧克力椰枣蛋糕	V/D	15
Seasonal Fruit Sliced 时令水果拼盘	V/VG	15

DINNER 晚餐

Starters and Nibbles 前菜与小吃

Vegetable Spring Rolls 蔬菜春卷 Crispy Deep-Fried Rolls Served with Sweet Thai Chili Dip 香脆炸春卷，配泰式甜辣酱	C/G/V	24
Tomato Crostini 番茄烤面包 Baguette Toast Topped with Sun-Ripened Tomato, Olive, and Basil 面包脆, 番茄, 橄榄, 紫苏	G/D	24
Calamari and Shrimp 炸鱿鱼虾仁 Batter-Fried Calamari and Shrimp with Onion Rings and Garlic Dip 洋葱圈, 蒜香蛋黄酱	S/G	28
Korean Sticky Wings 韩式炸鸡翅 Korean-Style Deep-Fried Chicken Wings with Sticky Gochujang Sauce 秘制韩式甜辣酱	C/G	28
King Oyster Mushroom Fritos 香酥杏鲍菇 Crispy Fried King Oyster Mushrooms Served with Sweet Thai Chili Dip 泰式甜辣酱	C/V	28
Sourdough Boule 天然酸包 Natural sourdough paired with silky flavourful butters. Choice of Umami Seaweed Butter or Miso Vegan Butter 鲜味海苔黄油或味噌素黄油	G/D/S	18
Oven-Baked Camembert 烤卡门贝奶酪 Ciabatta Toast, Sliced Apple, Roasted Walnut, and Honey 恰巴塔面包片, 苹果片, 烤胡桃仁, 蜂蜜	N/G/D	26
(Supplement Charge of USD 5 for any meal plan) (含餐计划需另加5美元)		

Soup 汤品

Mushroom Soup 杂菌汤 Mixed Forest Mushroom Soup Drizzled with Truffle Oil 杂菌浓汤配松露油	D/V	24
Prawn Bisque 虎虾浓汤 Seared Tiger Prawn in Creamy Bisque 鲜虾浓汤, 老虎虾	C/D/S	28

Seasonal Salads 时令沙拉

Tuna Niçoise 尼斯沙拉 Rare Seared Yellowfin Tuna, Potatoes, Green Beans, Tomatoes, and Olives 生煎金枪鱼, 土豆, 四季豆, 番茄和橄榄	E/S	24
Burrata 意大利奶酪沙拉 Crunchy Cucumbers, Tomatoes, Peppers, Olives, and Feta Cheese 脆黄瓜, 番茄, 彩椒, 橄榄, 菲达芝士	D/V	32
(Supplement Charge of USD 5 for any meal plan) (含餐计划需另加5美元)		
Smoked Chicken Caesar Salad 熏鸡凯撒沙拉 Romaine Lettuce Tossed with Creamy Anchovy Dressing, Turkey Bacon, Smoked Chicken, and Parmesan 罗马生菜配凯撒汁, 火鸡培根, 熏鸡, 帕马森芝士	S/E/G	28

Burgers and Sandwiches 汉堡与三明治

Wagyu Beef Burger 黑毛牛汉堡 Wagyu Beef Patty, Bacon, Cheddar, and Fried Egg 和牛肉饼, 培根, 芝士, 煎蛋 (Turkey Bacon Available Upon Request) (可应要求提供火鸡培根)	B/D/E/G/P	30
Rustic Sandwich 质朴三明治 Homemade Ciabatta with Smoked Salmon, Sour Cream, and Capers 烟熏三文鱼, 恰巴塔面包, 酸奶油, 刺山柑, 酸豆	S/G/D	30
(Supplement Charge of USD 8 for any meal plan) (含餐计划需另加5美元)		
Steak Quesadillas 牛排墨西哥饼 Grilled Sirloin, Tortilla, Capsicum, and Cheddar Cheese 西冷牛肉片, 墨西哥饼, 彩椒, 芝士	G/D	28

Pasta 意面

Tiger Prawn Spicy Cream Linguine 香辣奶油虎虾意大利扁面 Pan-Fried Tiger Prawn, Creamy Linguine with a Touch of Chilli 香煎虎虾, 奶油扁面, 微辣口味	S/C/G	32
Oven Baked Lasagna 烤千层面 Cheese-loaded homemade pasta layered with meat sauce and béchamel 芝士, 意式肉酱, 奶油酱, 扁面皮	D/G	28
Scallop Risotto 香煎带子意大利烩饭 Pan-Seared Scallop, Creamy Arborio Rice 香煎带子, 奶香意大利烩饭	S/D	28

Seafood 海鲜

Maldivian Lobster 马代龙虾 (up to 600g) Choice of Cooking Style: Buttered Chargrill or Thermidor Baked 黄油烤 或 法式芝士焗 (Supplement Charge of USD 18 per person applies to any meal plan) (含餐计划需另加18美元)		
Fish of the Day 特选鱼 (up to 600g) Choice of Cooking Style: Chargrill or Steamed 碳烤 或 清蒸		
Reef Fish Steak 特选鱼排 (300g) Choice of Cooking Style: Chargrill or Deep-Fried 碳烤 或 油炸		
Tiger Prawn 虎虾 (up to 200g) Choice of Cooking Style: Chargrill or Garlic Butter Tossed 碳烤 或 蒜香黄油焗		
Japanese Scallop 日本带子 (up to 150g) Choice of Cooking Style: Butter-Seared or Garlic Butter Tossed 黄油煎 或 蒜香黄油焗		
Calamari 鱿鱼 (up to 200g) Choice of Cooking Style: Chargrill or Garlic Butter Tossed 碳烤 或 蒜香黄油焗		
Blue Scampi 罗氏大虾 (up to 200g) Choice of Cooking Style: Chargrill or Garlic Butter Tossed 碳烤 或 蒜香黄油焗		

Everyone’s Favourites 人气推荐

Pork Rack Chop 带骨里脊排 Herb-Butter Glazed, Roasted Mushroom, Green Bean, Cognac Peppercorn Sauce 杂菌, 四季豆, 干邑胡椒汁	P/D	42
Boneless Chicken Chop 香煎鸡排 Pan-Roasted, Mixed Lettuce, Creamy Mushroom Sauce 蔬菜沙拉, 奶油蘑菇汁	D	32
Salmon Steak 三文鱼排 Quinoa, Roasted Broccolini, and Lemon Wedge 藜麦, 烤嫩西兰苔, 柠檬角	S/D	36
Lamb Rack 炭烤羊架 Chargrilled with Herbs, Served with Saffron Risotto 香草炭烤, 藏红花意大利烩饭	D	36
Homemade Sausage 手工安格斯牛肉肠 Crafted Angus Beef Sausages, Onion and Bacon Sautéed Potatoes 洋葱, 培根, 炒土豆片	D/P	32
Shish Tawook 地中海鸡肉串 Chicken Kebab Served with Flatbread, Grilled Tomato, and Side Salad 鸡肉串, 煎饼, 烤番茄, 沙拉	D/G	32

Steak 牛排

Sustainable Certified Grain-Fed Black Angus 可持续认证安格斯牛		
Tenderloin 180g 安格斯菲力牛排 Certified Grain-Fed Black Angus Tenderloin 可持续认证谷饲安格斯菲力牛排		38
Ribeye 300g 安格斯肉眼牛排 Certified Grain-Fed Black Angus Ribeye 可持续认证谷饲安格斯肉眼牛排		48
Sirloin 300g 安格斯西冷牛排 Certified Grain-Fed Black Angus Sirloin 可持续认证谷饲安格斯西冷牛排		40
Westholme Purebred Wagyu 澳洲纯种和牛 (Supplement Charge of USD 15 for any meal plan) (含餐计划需另加15美元)		
Tenderloin 180g 纯种和牛菲力牛排 Westholme Purebred Wagyu Tenderloin 澳洲纯种和牛菲力牛排		58
Ribeye 300g 纯种和牛肉眼牛排 Westholme Purebred Wagyu Ribeye 澳洲纯种和牛肉眼牛排		80
Sirloin 300g 纯种和牛西冷牛排 Westholme Purebred Wagyu Sirloin 澳洲纯种和牛西冷牛排		75
Elevate Your Steak 牛排加配选择		
Half Lobster 半只马代龙虾 Grilled Maldivian Rock Lobster Half Portion 烤制马代龙虾半只	S	22
Tiger Prawn 虎虾 Grilled Tiger Prawn 香煎虎虾	S	15
Bacon and Fried Egg 香脆培根配煎蛋 Crispy Bacon with Fried Egg	P/E	8
Blue Cheese 蓝纹芝士 Creamy Blue Cheese 香浓蓝纹芝士	D	8

Sharing Menu for 2 双人分享菜单

Wagyu Tomahawk MB 6/7 和牛战斧牛排 (1.5 kg Before Cooking. Pre-order Required. Not Included in Any Meal Plan.) 烹饪前重约1.5公斤，需提前预订，不包含在任何含餐计划中		320
Meat Man Platter 肉食盛宴拼盘 Sirloin Steak, Lamb Chop, Chicken Skewer, and Beef Sausage 西冷牛排, 羊排, 地中海鸡肉串, 手工牛肉肠 (Supplement Charge of USD 10 per person applies to any meal plan) (含餐计划每人需另加10美元)		82
Seafood Platter 海鲜拼盘 Maldivian Lobster, Tiger Prawn, Calamari, Tuna Steak, and Mussel 马代龙虾, 虎虾, 鱿鱼, 黄鳍金枪鱼, 青口贝 (Supplement Charge of USD 15 per person applies to any meal plan) (含餐计划每人需另加15美元)		88
Choice of Sauces 酱汁选择 Chimichurri (V/C) / Creamy Mushroom Sauce (D/G) / Cognac Peppercorn (D/G) / Sauce Bordelaise (D/G) / Café de Paris Butter (D/S) 阿根廷青酱 (V/C) / 奶油蘑菇汁 (D/G) / 干邑胡椒汁 (D/G) / 波尔多红酒汁 (D/G) / 巴黎风味黄油 (D/S)		

On the Side 配菜

Served as a side to main courses only 仅可作为主菜配菜供应

		Side	Main
Burnt Butter Cauliflower 焦化黄油花椰菜	V	8	15
Steamed Broccolini 嫩西兰苔	V	10	18
Creamed Spinach 奶油菠菜	D	8	15
Fried Brussels Sprout 煎烤孢子甘蓝	V	10	18
Corn Ribs 玉米肋骨	D	8	15
Double Cheddar Mac & Cheese 切达芝士通心粉	G/D	8	15
Bacon-Sautéed Potato 洋葱培根炒土豆片	P/D	8	15
Chunky Fries 粗薯条	V	8	15
Mashed Potato 土豆泥	D	8	15

Sweet Endings 甜品

Gelato (One Scoop) 冰淇淋（每球）	D/V	6.5
Baked Cheesecake 芝士蛋糕	D/V	15
Tiramisu 提拉米苏	D/V	15
Vanilla Bean Crème Brûlée 香草豆法式焦糖布丁	D/V	15
Mango Panna Cotta 芒果奶冻	D	15
Dark Chocolate Date Cake 黑巧克力椰枣蛋糕	V/D	15
Seasonal Fruit Sliced 时令水果拼盘	V/VG	15