

## lime dinner ■ à la carte

### grazing plates

#### Our Turkish Cold Mezze \$34

- Marinated Tomatoes and Olives
- Haydari, Labne with Garlic and Fresh Mint
- Carrot Tarator, Toasted Carrot with Labne and Raisin
- Muhammarra (V)
- Hummus Beirut (V, GF)
- Baba Ghanoush (V, GF)
- Grilled Flat Bread (V)

#### Pan Seared Tuna

Togarashi Marination, Fresh Avocado and Orange Soya Jelly Grilled Flat Bread  
\$24

#### San Daniele Aged Ham (P)

Portobello Mushrooms, Goat Cheese, Rocket and Salsa Rosso  
\$29

#### Calamari (A)

Sweet and Sour Sauce with Fresh Green Salad  
\$31

#### Wagyu Beef Carpaccio (GF)

Wild Rocket Salad, Aged Parmesan, Balsamic Reduction and Truffle Oil  
\$30

#### Tuna Tartar (GF)

Avocado Salsa, Wild Rocket Salad and Red Radish  
\$27

#### Maldivian Bajiya Samosa (S)

Smoked Atoll Fish, Spiced Cabbage and Curry Mint Dip  
\$19

#### Turkish Hot Mezze \$28

Kibbeh, Spinach Muska, Grilled Halloumi Cheese, Mitite Kofte with Tomato Sauce  
Shish Taouk, Shish Kebab and Pita Bread with Yayla and Tahini Sauces

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## our salad bowls

### **“Rosa” Caesar (P)**

Baby Cos Lettuce with Crispy Pork Bacon, Garlic Croutons  
Boiled Egg and Aged Parmesan Cheese

**\$24**

For our Caesar Salads We Have the Following Additions

- Grilled Chicken **\$27**
- Grilled Tiger Prawn **\$30**

### **Som Tam Salad with Prawns (GF, N)**

Green Papaya, Carrot, Long Bean and Cherry Tomato  
Dried Shrimps, Peanuts and Nam Jim Dressing

**\$31**

### **Yum Ween Sen Salad (N)**

Seafood with Glass Noodles, Spring Onion, Tomato and Celery

**\$30**

### **Best of Season Field Green (V, GF, N)**

Crisp Fennel, Orange Salad and Orange Lemon Dressing

**\$26**

### **Maldivian Bashi Mas Huni**

Roasted Eggplant Salad, Grated Coconut and Potato Cutlet

**\$27**

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### soup

#### Tomato Basil Soup (V, N)

Parmesan Cheese Toast

\$17

#### Tom Yam Goong (S, GF)

Hot and Sour Prawn Soup

Cherry Tomato, Straw Mushroom, Chilli and Kaffir Lime

\$25

#### Tom Kha Gai (GF)

Chicken Soup with Coconut Milk, Chilli and Kaffir Lime

\$22

#### Roast Butternut Squash Soup (V, N)

Giant Garlic Crouton, Pimento Salad and Almond Tarator

\$21

#### Vegetable Wonton Soup (GF, V)

Vermicelli, Mushroom Wonton, Baby Pak Choi, Pressed Tofu and Bean Shoots

\$21

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## the italian house

### Spaghetti, Penne, Tagliatelle (*Gluten Free option*)

- Pomodoro with Basil (*V*) \$23
- Bolognese Prime Meat \$30
- Aglio e Olio, Chilli, Garlic and Parsley (*V*) \$26
- Cream Cheese (*V*) \$23

Aged Parmesan, Cherry Tomato, Truffle Oil and Fresh Green Herbs

### Seafood Marinara

Tomato, Garlic, Olive Oil and Aged Parmesan

**\$37**

### Spaghetti Lobster (*A*)

Indian Ocean Lobster, Cream Sauce, Aged Parmesan and Truffle Oil

**\$55**

### Mushroom Risotto (*A, V, GF*)

Caramelised Onions, Truffle Oil and Aged Parmesan

**\$31**

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## house asian cuisine

### Phad Thai Noodles (V, N)

Tofu, Egg, Pickled Radish, Beansprouts, Chives and Peanuts  
**\$25**

For Our Phad Thai Noodles We Have the Following Addition

- Prawns **\$33**

### Nasi Goreng (N)

Indonesian Fried Rice, Egg  
Chicken Satay with Acar, Sambol and Krupuk  
**\$33**

### Mie Goreng (S, N)

Wok-Fried Egg Noodles with Vegetables Chilli, Acar and Sambol

- Prawn **\$38**
- Chicken **\$33**

### Mie Goreng Tofu (S, V, N)

Wok-Fried Egg Noodles with Egg, Vegetables, Chilli and Sambol  
**\$27**

### Singapore Style Noodles (S, N)

Vermicelli Rice Noodles, Bean Sprouts, Pak Choi, Soya Chilli Pepper

- Vegetables (V) **\$28**
- Chicken **\$32**
- Prawn **\$45**
- Beef **\$37**

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## authentic thai curry

For Our Thai Curry We Have the Choice of Green or Red  
and the Following Additions

- Tiger Prawn (GF) \$47
- Chicken (GF) \$35
- Vegetables (V, GF) \$25
- Black Angus (GF) \$30

Eggplant, Coconut Milk, Chilli, Basil Green Peas Served with Jasmine Rice

## authentic maldivian curry

- Snapper (S) \$27
- Yellow Fin Tuna (S) \$30
- Chicken (S) \$35
- Vegetable (S, V) \$25

Served with Dhal, Chapati, Steamed Rice, Mango Chutney, Garlic Pickle  
Onion Tomato Sambol and Papadum

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## indian & sri lankan curry

### Sri Lankan Curries

For our Sri Lankan Curries we have the following additions

- Vegetable (S, V) \$25
- Prawns (S) \$42
- Chicken (S) \$35

Served With Dhal, Steam Rice, Mango Chutney  
Garlic Pickle, Onion Tomato Sambol and Papadum

### Indian Masala

For our Indian Masala we have the following additions

- Chicken (S) \$35
- Beef (S) \$40
- Vegetable (S, V) \$25

Served With Dhal, Steam Rice, Mango Chutney  
Garlic Pickle, Onion Tomato Sambol and Papadum

### Traditional Biryani

For our Biryani we have the following additions

- Vegetable (S, N, V) \$28
- Chicken (S, N) \$35
- Lamb (S, N) \$42
- Lobster (S, N) \$56

Served with Cucumber Raita, Coconut Mint Chutney and Papadum

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## from the grill

### **Australian Lamb Chops (GF)**

Potato Salad, Slow Roasted Tomatoes and Lamb Jus  
**\$59**

### **Australian Beef Sirloin (GF)**

Sweet Potato Puree, Sauté Mushrooms, Baby Spinach and Rosemary Jus  
**\$52**

### **Baby Chicken (GF)**

Mashed potato, Sauté Mixed Vegetables and Tzatziki  
with Black Olive Dressing  
**\$42**

### **Turkish Shish Taouk**

Chicken Kebab, Couscous with Grilled Tomato, Green Pepper, Onions, Sumac  
Salad Lavash Bread and Garlic Yogurt Sauce  
**\$37**

### **Lamb Kebab**

Couscous with Grilled Tomato, Green Pepper, Onions, Sumac Salad  
Lavash Bread and Tomato Sauce  
**\$39**

### **Grilled Seafood Platter (A, GF)**

Prawns, Sand Lobster, Scallops, Line Caught Yellow Fin Tuna  
Tasmanian Salmon and Calamari with Lobster Cream Sauce  
**\$69**

### **Line Caught Yellow Fin Tuna (GF)**

Szechuan Pickled Cucumber, Carrot Coconut Salad and Togarashi Dressing  
**\$39**

### **Line Caught Job Fish (GF)**

Tom Yum Whipped Potatoes, Asian Greens and Chilli Pineapple Salsa  
**\$39**

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