



PREPARED BY MASTERS

The world's greatest chefs, sommeliers and mixologists are
drawn here to share their passions

One&Only
REETHI RAH





OUR CUISINE

One&Only Resorts are globally renowned for creating unforgettable experiences. As part of these, extraordinary food and wine are integral elements of the magic we love to create for our guests.

At One&Only Reethi Rah, we are dedicated to sourcing and using the highest quality products from international suppliers that are trusted and have high reputations for their credible quality standards.

Indulge in a world of authentic and exotic flavours, matched with an ambience of pure island chic. The world's greatest chefs, sommeliers and mixologists are drawn here to share their passions.



One&Only

REETHI RAH



CUISINE

Private Dining Experiences

Beach Club at ClubOne

Botanica

Fanditha

In-Villa Dining

Rabarbaro

Reethi – Breakfast

Reethi Earth

Reethi Fire

Reethi Aqua

Tapasake

BARS & LOUNGES

Fanditha Bar

Rah Bar



PRIVATE DINING

From dining on a sandbank in the middle of the Indian Ocean to savouring exquisite menus prepared and served beachside, One&Only Reethi Rah's wonderfully secluded setting provides the perfect canvas for an enchanting array of private dining options.



PRIVATE DINING EXPERIENCE AT THE VILLA

PRIVATE SANDBANK DINING EXPERIENCE

Be whisked away to a secluded sandbank in the middle of the Indian Ocean for an once-in-a-lifetime experience. Upon arrival, your private chef and host will be awaiting with a theatrical dinner set-up beneath a sun-kissed or a starry, moonlit sky.

Enjoy the comfort of lounging in the sand, watch the beauty of turquoise ocean or a spectacular Maldivian sunset while sipping Champagne and savouring delicious canapés. Indulge in a mesmerising dining experience, that is personalised to your wishes.

AVAILABLE DAILY FOR LUNCH AND DINNER
PLEASE CONTACT YOUR CONCIERGE



ONE&ONLY PRIVATE DINING EXPERIENCE

When a memorable occasion calls for a truly special setting, One&Only Reethi Rah provides a wonderful scene for the ideal dining experience for couples, families or a group of friends to celebrate under the stars.

From private beachside dining to starlight dinners, extraordinary culinary experiences are tailored to individual wishes.

Savour the tantalising aroma and mouth-watering tastes of our fresh and innovative cuisine, paired with the finest champagnes and wines from around the world.

AVAILABLE DAILY
PLEASE CONTACT YOUR CONCIERGE





PRIVATE DINING EXPERIENCE



BEACH CLUB AT CLUBONE



BEACH CLUB AT CLUBONE

LUNCH & AFTERNOON SNACKS | CASUAL BEACH DINING

With the freshest selection of salads, seafood and grills. Beach Club affords a dining experience complemented with the amazing views of the Indian Ocean.

Enjoy the vibrant energy of the island's southernmost beach with contemporary lounge music performed all afternoon.

Indulge in the afternoon snacks selection, 'La Playa', inspired by all-time favourite Latin American comfort food.

Do not miss out on 'Sweet Paradise' and 'Fruit Paradise', the ice cream parlour and healthy juice bar, where you can enjoy a selection of flavourful, natural and gluten free ice cream or fresh and healthy juices.

OPEN DAILY

LUNCH FROM 12.30PM TO 4PM

AFTERNOON SNACKS FROM 4PM TO 7PM

SWEET PARADISE FROM 1PM TO 5PM

FRUIT PARADISE FROM 1PM TO 5PM



BOTANICA

DINNER | ORGANIC DINING

Whether you dine among hundreds of vibrantly coloured blooms in the Orchid House or in the dappled shade of an ancient Banyan tree, Botanica offers a unique opportunity to enjoy natural food in the magical setting of the chef's garden.

Natural produce from land and sea is grown or sourced from suppliers, while the herbs and vegetables that flourish around your table are hand-picked and prepared to ensure their health-giving properties and natural flavours are not parted from the dish.

OPEN ON SELECTED DAYS
FROM 7PM TO 10.30PM

* OPENING DAYS/HOURS ARE SUBJECT TO CHANGE
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FANDITHA
DINNER | MIDDLE EASTERN

Meaning ‘magic’ in Dhivehi, the local language, Fanditha is a casual beachside restaurant located on the northern tip of the island.

With a unique Arabian concept, mesmerising ambience and open views of the Indian Ocean, Fanditha offers the true taste of Middle Eastern cuisine.

OPEN ON SELECTED DAYS
FROM 7PM TO 10.30PM

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IN-VILLA DINING
ALL DAY DINING | 24 HOURS

Relaxed in the privacy and comfort of your villa, indulge in world-class cuisine prepared by our chefs. Available throughout the day, select from an extensive menu including a variety of international fare for the entire family.

The menu offers authentic cuisines from east to west, as well as our delicate homemade range of desserts to end your in-villa dining experience.

AVAILABLE FOR 24 HOURS
PLEASE CONTACT IN-VILLA DINING



RABARBARO
LUNCH | ITALIAN

Embracing the beautiful island setting from the restaurant deck or the bar, you can watch the turquoise horizon of the ocean. Rabarbaro serves casual Italian fare in one of the most picturesque spots on the island.

From the simple yet vibrant, subtle and delicious selection, you will definitely have an authentic Italian experience.

OPEN DAILY
FROM 12.30PM TO 5PM





REETHI

Located in the heart of Reethi Rah island, Reethi is the resort's main restaurant and offers a theatrical culinary experience with spectacular settings, rich colours and ever-changing nature sceneries.

Hosted in three distinctive dining areas, Reethi incorporates indoor and outdoor dining options in semi-open air areas and on the open terrace on a timbered deck – well-spread across the Earth, Fire and Aqua concepts.

Menus specialise from sumptuous breakfast to diverse dinner options featuring luxury French brasserie with Asian and Italian fare. Epicure, a wine cellar with 16,000 bottles, also acts as a private dining room and a haven for fine food and wine enthusiasts.

OPEN DAILY
BREAKFAST 7AM TO 11AM
DINNER 7PM TO 10.30PM





REETHI BREAKFAST

Impeccable service and a low-key ambience create the perfect setting for a sun-kissed breakfast at Reethi. Savour the picturesque beauty of the Maldives with our homemade fresh pastries, tropical fruits and international delicacies featured on the interactive stations or à la carte dishes.

Pack your breakfast with natural miracles found in #MyOOSuperfoods – superfood combinations that are calorie sparse and nutrient dense.

If you are also one of those who count on coffee or tea to start your day, our baristas are ready to serve you the best coffees, as well as the hand-picked teas from one of the largest selections in the world.

OPEN DAILY
FROM 7AM TO 11AM



REETHI – EARTH

DINNER | LUXURY FRENCH BRASSERIE

The menu at Reethi Earth uses some of the finest ingredients including premium selection of beef from France, Ireland and Australia. For those who would like to experiment on their culinary experience, the menu also brings an exquisite selection of seafood and grills, including oysters, snails, fresh fish and meat. Complete your dining experience with a French classical dessert.

OPEN DAILY
FROM 7PM TO 10.30PM



REETHI – FIRE

DINNER | ASIAN

From Sri Lanka, India, Maldives, Thailand to China – Reethi Fire provides authentic and contemporary Asian cuisine. The restaurant’s architecture is appealing to the eye, a combination of subtle infusion of Balinese architecture and local aesthetics.

Our chefs pride themselves on authentic Asian cuisine that combines the elements of many different Asian countries’ tastes and culture. Be seated in our breathtaking restaurant overlooking the moonlit ocean and indulge in this unique dining experience that invokes all the life, colours and flavours of Asia.

OPEN DAILY
FROM 7PM TO 10.30PM



REETHI – AQUA

DINNER | ITALIAN

Renowned for its authentic Italian cuisine, Reethi Aqua is exclusively open for dinner with a specialised à la carte menu. Utilising classic Italian recipes, regional specialties and homemade pasta, gnocchi, ravioli, our chefs bring the dishes to life with innovative twists and modern preparations.

Discerning diners are encouraged to ask our Sommeliers for pairing the meal choices with the world's greatest vintages available at Epicure.

OPEN DAILY
FROM 7PM TO 10.30PM



TAPASAKE

DINNER | CONTEMPORARY JAPANESE

This spectacular over-water restaurant on the island's western shore, provides the signature dining experience at One&Only Reethi Rah.

Tapasake features contemporary Japanese cuisine, served in tapas-style with a selection of innovative sake cocktails and the world's finest champagnes and wines. Exquisite dining options include the open-air restaurant, sunset bar, sushi bar, over-water deck or private pavilions.

Located in the garden of Tapasake are the live and interactive teppanyaki stations, where your private chef will prepare your customised menu while overlooking a vast expanse of the Indian Ocean. An early teppanyaki dining will offer one of the best sunset views on the island.

OPEN ON SELECTED DAYS
FROM 6.30PM TO 10.30PM

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Gentlemen are required to wear polo shirts/long-sleeved shirts and long trousers/sarong and ladies are welcome to wear island chic. Shoes must be worn when dining in Tapasake.



TAPASAKE - OUTDOOR TEPPANYAKI



FANDITHA BAR

The finest place at One&Only Reethi Rah to catch the sunset, Fanditha Bar is an open-air bar overlooking the sweeping curves of the Indian Ocean.

While you laze on private cabanas, bean bags or majlis-style seating, Fanditha Bar offers a refreshingly unpretentious, ‘feet-in-sand’ informality.

Fanned by the ocean breeze along with the best front-row seats, here you can enjoy unparalleled 180-degree breathtaking sunset views.

The signature bar menu offers a selection of contemporary and classic cocktails, as well as fine wines and champagnes. The place comes into its element at the days’ end, but as evening descends, is magically illuminated with the burning sunset.

OPEN DAILY
‘MAGICAL HOURS’ FROM 6PM TO 8PM



RAH BAR

Housed in island chic architecture and panoramic ocean views, Rah Bar is a vibrant cocktail bar. Our resident mixologists have created innovative beverages inspired by the serene and magical setting of One&Only Reethi Rah.

Engage with family and friends while relishing pre-dinner sensational aperitifs and cocktails or a post-dinner digestif to round off the evening. Picture-perfect presentations and unique recipes will surely give you an One&Only experience.

Various nightly live entertainment by world-class singers and bands add energy to this venue, where you can either choose to unwind over an acoustic music or dance the night away with lively band performances.

OPEN DAILY
FROM 7PM TILL LATE





IN-VILLA DINING MENU

Within the privacy and comfort of your villa, we present exquisite dining arrangements served to perfection. Sit back and relish in a blissfully pleasant taste treat exclusively prepared just for you.

AVAILABLE 24 HOURS
FOR ORDERS, PLEASE CONTACT IN-VILLA DINING

PRIVATE VILLA BREAKFAST

Available from 6am to 11am

BREAKFAST WITH OUR COMPLIMENTS

(A tray charge of US \$10 per person applies)

BREAD BASKET

Served with butter, jams and preserves or sugar-free jams

Mini French baguette Rye
White toast Brown toast
Assorted gluten free breads and toast

SELECTION OF FRESHLY BAKED PASTRIES

Served with butter, jams and preserves or sugar-free jams

Croissant Pain au chocolat
Pain aux raisins Danish
Muffin of the day **N** Almond croissant **N**

FRUITS *Choice of one per person*

Assorted tropical fruits Fresh fruit salad with low fat yoghurt

CEREAL *Choice of one per person*

Homemade granola **N** Homemade traditional Bircher muesli **N**
Oat porridge Cornflakes
Coco Pops Rice Krispies
All Bran Fruit Loops
Special K Frosties

Served with your choice of:

Milk Skimmed milk
Soy milk Yoghurt
Almond milk **N** Natural yoghurt
Low fat yoghurt Fruit yoghurt

PRIVATE VILLA BREAKFAST

Available from 6am to 11am

BREAKFAST WITH OUR COMPLIMENTS

(A tray charge of US \$10 per person applies)

FRESHLY SQUEEZED JUICE *Choice of one per person*

Orange Granny Smith apple
Pink grapefruit Pineapple
Watermelon Carrot
Papaya Mixed fruits
Celery

BREAKFAST SMOOTHIE & SYSTEM STARTER *Choice of one per person*

Papaya, lime, honey
Forest berries, low fat yoghurt, grapes, citrus reduction
Green coconut, mango with ginger and coriander
Watermelon, rock melon, papaya, mint, ginger

HOT BEVERAGE *Choice of one per person*

Served with milk, skimmed milk, soy milk or almond milk

COFFEE *Caffeinated or decaffeinated*

Filtered coffee
Espresso – Single or double
Cafe latte
Cappuccino

TEA

English breakfast Chamomile
Morrocan mint Chocolate
Nuwara Eliya OP Jasmine pearls
Imperial Oolong Royal Darjeeling
Uva Highland BOP Emperor Pu-Erh
Geisha blossom China Fujian
Earl grey Lung Ching
Royal Orchid Imperial Lapsang Souchong
Sweet France Lemon bush *Caffein free*
Red of Africa *Caffein free*

OTHER

Hot chocolate

GF - GLUTEN FREE **V** - VEGETARIAN **N** - NUTS **P** - PORK **S** - SPICY **A** - ALCOHOL

GF - GLUTEN FREE **V** - VEGETARIAN **N** - NUTS **P** - PORK **S** - SPICY **A** - ALCOHOL

PRIVATE VILLA BREAKFAST

Available from 6am to 11am

À LA CARTE BREAKFAST

(A tray charge of US \$10 per person applies)

COLD CUTS & CHEESE

Charcuterie and gourmet cheese plate

N P 26

EGGS IN ANY STYLE

Accompanied with baked tomatoes, potatoes, grilled mushrooms **GF**

Fried – sunny side up	Fried – over easy
Poached	Boiled
Scrambled	

18

Served with your choice of:

Baked beans	Onion
Bell pepper	Pork bacon P
Chicken sausage	Pork sausage P
Fresh herbs	Tomato
Gruyère cheese	Turkey bacon
Mushroom	

OMELETTE

Accompanied with baked tomatoes, potatoes, grilled mushrooms **GF**

Egg white	Plain
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18

Prepared with your choice of:

Chili	Pork ham P
Fresh herbs	Rocket leaves
Gruyère cheese	Smoked salmon
Mushroom	Spinach
Onion	Tomato

PRIVATE VILLA BREAKFAST

Available from 6am to 11am

À LA CARTE BREAKFAST

(A tray charge of US \$10 per person applies)

SWEET DELIGHTS

CRÊPES

Wild berries, ricotta cheese

16

PANCAKES

Traditional, chocolate or berry pancakes accompanied with maple syrup, whipped cinnamon butter

16

Also available in gluten-free option, served with berry compote and palm sugar

BELGIAN WAFFLES

Mango, palm sugar, crème fraiche

16

PAIN BRIOCHE

French toast filled with warm apple compote, vanilla yoghurt

N 16

SUNSHINE SPECIALS

LOBSTER BENEDICT

Poached eggs, toasted English muffin, asparagus, chives, lobster medallion, hollandaise sauce

41

JET SET

Gratinated eggs, cream, chives, Gruyère cheese, parmesan bread sticks, salmon roe, sour cream

32

CHORIZO OMELETTE

Spinach, spring onion, white onion, chorizo, cheddar cheese

P 29

TRUFFLE

Creamy scrambled eggs, black truffle, parmesan bread sticks

35

BACON & EGG ROLL

Fried egg, bacon, toasted sesame seed bun, barbecue sauce, fresh tomato

P 22

BENEDICT

Poached eggs, toasted English muffin, chives, salmon or turkey ham, hollandaise sauce

22

GF - GLUTEN FREE **V** - VEGETARIAN **N** - NUTS **P** - PORK **S** - SPICY **A** - ALCOHOL

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PRIVATE VILLA BREAKFAST

Available from 6am to 11am

À LA CARTE BREAKFAST

(A tray charge of US \$10 per person applies)

WELL-BEING BREAKFAST

EGG & AVOCADO	22
Grilled nine-grain bread, poached eggs, avocado, rocket leaves, tomato, tofu mayonnaise	
BRUSCHETTA	19
Rye bread, mushroom, ricotta cheese, rocket leaves, extra virgin olive oil	
EGG WHITE OMELETTE	18
Plain or with condiments *	
KHAO TOM	S 19
Thai rice congee, chopped chicken, coriander, ginger, poached egg, spring onion	
OMELETTE "SOL"	S 18
Egg white, asparagus, green beans, spring onion, tomato sambal	
OMELETTE "SPIRULINA"	18
Egg white, mozzarella, roasted tomato, rocket leaves	

* **CONDIMENTS** - Chili, fresh herbs, Gruyère cheese, mushroom, onion, pork ham **P**, rocket leaves, smoked salmon, tomato, spinach

WORLD DELIGHTS

MALDIVIAN	S 32
Tuna mashuni, sambal, red snapper curry, chapatti	
ARABIC	V 30
Ful muddamas, shakshouka scrambled eggs, labneh, pickled vegetables, pita bread	
INDIAN	S V 30
Masala scrambled eggs, vegetable curry, aloo paratha, pickles, plain yoghurt	

V - VEGETARIAN **N** - NUTS **P** - PORK **S** - SPICY **A** - ALCOHOL

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ALL DAY DINING

Available from 11.00am to 10.30pm

THE CAVIAR: Luxury Gastronomy

Discover the legend of this great delicacy with Sturia!

“Sturia” is the flagship brand of Sturgeon – the leading French caviar producer. The company was set up near Bordeaux 20 years ago and has pioneered sturgeon farming in France. It produces around 12 tons of caviar a year, which is sold all over the world. Sturgeon is thus promoting French gastronomy’s international influence.

Sturia’s caviar is lightly salted, which releases all of its long hazelnut flavours on your palate. The range offers a wide variety of sensations and fresh, natural flavour of a remarkable product.

A tin of caviar on a bed of ice is all you need – Sturia caviar can be eaten on its own. You will love caviar’s roll-in-the-mouth eggs when you taste it in a small spoonful.

OSCIETRA CAVIAR

Oscietra Sturia caviar, from the exclusive production of Gueldenstaedtii sturgeons condenses marine savours with a touch of dried fruit, into sensual caviar.

Its firm golden brown egg roll perfectly under the palate, gradually freeing their delicate flavours.

TO COMPLEMENT THE CAVIAR

Blinis, caper, grated egg white and yolk, lemon, parsley, sour cream, white onion

CAVIAR & CRAB

Oscietra Sturia caviar, blinis, crab meat, horseradish-wasabi cream

30g **398**

92

V - VEGETARIAN N - NUTS P - PORK S - SPICY A - ALCOHOL

All prices are in US Dollars and are subject to 10% service charge and applicable GST

ALL DAY DINING

Available from 11.00am to 10.30pm

COLD STARTER

BEEF TARTAR

Belgian beef tenderloin, capers, Dijon mustard, egg yolk, gherkin, ketchup, onion, parsley, Worcestershire sauce, French fries

41

REEF FISH CEVICHE

Spiced orange and lime juice, pomegranate seeds, toasted buckwheat

S 34

SASHIMI PLATE

Maldivian tuna, salmon, reef fish, pickled ginger, wasabi, soy sauce

40

SALMON 104

Norwegian salmon mi-cuit, coriander seeds, horseradish cream, micro greens, pickled onion, spinach coulis, pumpernickel powder, extra virgin olive oil

39

FOIE GRAS TORCHON

Rivesaltes jelly, tomato jam, Guérande sea salt, nut crumble, dried fruit bread

NA 47

TUNA TARTAR

Tuna, avocado, cherry tomato, chives, shallot, spinach leaves, lemon

34

PROSCIUTTO MELONE

Parma ham, honey melon, citrus dressing

P 37

TERRINE

Duck, pork, foie gras, berry compote, apricot, quince, soft herbs

P 43

V - VEGETARIAN N - NUTS P - PORK S - SPICY A - ALCOHOL

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ALL DAY DINING

Available from 11.00am to 10.30pm

WARM STARTER

LOBSTER SPRING ROLL 41

Plum sauce, pickled vegetables, coriander

PARMIGIANA **N V** 32

Warm eggplant with mozzarella, basil pesto, parmesan, tomato sauce

PRAWNS **P** 39

Crushed potato, chorizo sausage, garlic oil, fennel, parsley

SCALLOPS **N P** 44

Pan-seared scallops, pea purée, pancetta, hazelnut, veal jus, chives

SALAD

CAPRESE **V** 36

Buffalo mozzarella, basil leaves, colourful tomatoes, extra virgin olive oil

CAESAR

Grilled chicken breast or poached prawns, anchovy, cherry tomato, crispy bacon, croutons, parmesan, poached egg, romaine lettuce, Caesar dressing

GRILLED CHICKEN BREAST **P** 36

POACHED PRAWNS **P** 39

LETTUCE & CO **V** 31

Cucumber, mixed green leaves, tomato, olive oil, radish, olives, avocado

ALL DAY DINING

Available from 11.00am to 10.30pm

SALAD

NIÇOISE 40

Raw Maldivian tuna, anchovy, quail egg, potato, beans, Kalamata black olive, romaine lettuce, French dressing

PRAWN COCKTAIL SALAD 40

Avocado, poached prawns, carrot, cherry tomato, chives, mixed green leaves, pomelo, cocktail sauce

TOMATO & CO **V** 31

Mixed colourful tomatoes, Kalamata black olive, parsley, red onion, Guérande sea salt, Treuer Arbequina olive oil

SOUP

CHILLED TOMATO GAZPACHO **V A** 28

Fresh tomato, bell pepper, croutons, olive oil, parsley, white onion, white wine, Xérès vinegar

BOB THE LOBSTER 39

Lobster A l'Américaine, black truffle, double cream, turnip, fresh horseradish

MUSHROOM **V** 36

Mushroom, cêpes, black truffle oil, leek, thyme, crème fraiche

PUMPKIN **V** 31

Pumpkin, coconut milk foam, cream, salted butter, shallots, thyme

TOMATO **V** 31

Tomato velouté, coconut milk, basil, ginger, shallots, tomato confit, turmeric

V - VEGETARIAN **N** - NUTS **P** - PORK **S** - SPICY **A** - ALCOHOL

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ALL DAY DINING

Available from 11.00am to 10.30pm

ETHNIC DELIGHT

ARABIC MEZZE PLATE

Selection of mezze - Hummus, baba ghanoush, tabbouleh, kibbeh, roukakat, spinach fatayer, pita bread

N 42

STICKY CHICKEN WINGS

Hoisin sauce, oyster sauce, sesame, five spice, ginger, lemon, coriander, spring onion

31

INDONESIAN SATAY

Marinated skewers, cucumber, tomato, peanut sauce on the side

BEEF

N 35

CHICKEN

N 33

PRAWN

N 37

RUSSIAN CUTLET

Beef, chicken, veal or fish cutlet, mashed potato, sour cream

38

RUSSIAN PELMINI

Dumpling with beef and onion, butter, chicken consommé, sour cream

31

RUSSIAN SELYODKA

Marinated herring, black pepper, parsley, red onion, roasted potato

30

THAI BEEF SALAD

Marinated beef, chili, coriander, cucumber, kaffir lime, Thai fish dressing

S 33

THAI GREEN MANGO & PAPAYA SALAD

Green mango, glass noodles, papaya, tofu, lemon dressing, cashew nut

N V 31

VIETNAMESE PRAWN RICE PAPER ROLL

Shredded raw vegetables, prawns, mint leaves, chilli sauce

31

VIETNAMESE VEGETABLE RICE PAPER ROLL

Shredded raw vegetables, mint leaves, chilli sauce

V 25

V - VEGETARIAN **N** - NUTS **P** - PORK **S** - SPICY **A** - ALCOHOL

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ALL DAY DINING

Available from 11.00am to 10.30pm

ETHNIC DELIGHT

MALAYSIAN LAKSA

Spicy coconut soup, noodles, chicken, prawn, tofu, egg, bean sprouts, coriander, lime

S 44

RUSSIAN OUKHA

Fish consommé, reef fish, salmon, dill, parsley, sour cream

25

THAI TOM YAM GOONG

Spicy prawn soup, coriander, galangal, lemongrass, lemon juice, mushroom, tomato

S 35

BURGER & SANDWICH

THE BURGER

Belgium beef, beef jus, chives, cheddar cheese, crispy bacon, lettuce, onion chips, onion jam, tomato, *The Burger* sauce, French fries, salad

P 47

TURKEY BURGER

Turkey, cucumber, romaine lettuce, tomato, watermelon radish, mustard sauce, crudités, guacamole dip

40

CLUB SANDWICH

Grilled chicken breast, boiled egg, crispy bacon, ham, romaine lettuce, tomato, mayonnaise, French fries, salad

P 37

CHICKEN WRAP

Cucumber raita, coriander, mozzarella cheese, tamarind-mango chutney, tomato, potato wedges

S 34

VEGETABLE PITA POCKET

Marinated vegetables, goat cheese, pesto, za'atar fries

N V 27

V - VEGETARIAN **N** - NUTS **P** - PORK **S** - SPICY **A** - ALCOHOL

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ALL DAY DINING

Available from 11.00am to 10.30pm

BAGEL

BIO **N V** 24

Grilled bell pepper, eggplant, sun-dried tomato, zucchini, pesto, tomato sauce

CAESAR **P** 27

Grilled chicken breast or poached prawns, anchovy, cherry tomato, crispy bacon, croutons, poached egg, parmesan, romaine lettuce, Caesar dressing

SCANDINAVIA 29

Smoked salmon, cucumber, dill, lemon, feta cream

PARIS **P** 26

Honey ham, gherkins, salted butter

PIZZA

BUFALA MARGHERITA **V** 32

Tomato sauce, mozzarella, basil leaves

FRUTTI DI MARE 46

Tomato sauce, mozzarella, selection of seafood

TRUFFLE & FUNGI **V** 48

Black truffle salsa, mushrooms, béchamel, parmesan

PROSCIUTTO DI PARMA **P** 36

Tomato sauce, mozzarella, rucola, sun-dried tomato, Parma ham

SALAMI **S P** 35

Tomato sauce, mozzarella, Italian salami, chilli flakes

4 CHEESE **V** 32

Parmesan, gorgonzola, taleggio, mozzarella, tomato sauce

V - VEGETARIAN **N** - NUTS **P** - PORK **S** - SPICY **A** - ALCOHOL

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ALL DAY DINING

Available from 11.00am to 10.30pm

PASTA & RISOTTO

BEEF LASAGNA 35

Homemade lasagna, beef ragù, tomato sauce, béchamel

LINGUINE AL PESTO **N V** 29

Basil pesto, parmesan cheese

PENNE POMODORO **V** 29

Fresh basil leaves, tomato sauce

RAVIOLI DI RICOTTA **V** 29

Ricotta and spinach filling, cherry tomato, asparagus

SPAGHETTI ALL' ARAGOSTA **S** 51

Cherry tomato, chili, fresh lobster, parsley

TAGLIATELLE AL RAGÙ 33

Homemade tagliatelle, beef ragù

PORCINI RISOTTO **V** 39

'Ferron' Carnaroli rice, wild mushrooms, mascarpone cheese

RISOTTO ZAFFERANO & BURRATA **V** 37

'Ferron' Carnaroli rice, saffron, fresh burrata, black truffle

V - VEGETARIAN **N** - NUTS **P** - PORK **S** - SPICY **A** - ALCOHOL

All prices are in US Dollars and are subject to 10% service charge and applicable GST

ALL DAY DINING

Available from 11.00am to 10.30pm

MEAT FROM THE GRILL

BEEF

FRANCE – NORMANDY

Tenderloin filet	220g	65
Rib-eye	350g	79

AUSTRALIA – ANGUS

Tenderloin filet	220g	63
T-bone	450g	97

AUSTRALIA – WAGYU

Striploin Grade 9	300g	141
Rib-eye Grade 5	350g	105

CHICKEN

FRANCE

Chicken breast (Label Rouge)	220g	51
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LAMB

WALES

Organic lamb rack	190g	61
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CHOOSE YOUR SAUCE

Barbecue, béarnaise or shallot

CHOOSE YOUR SIDE DISH

Boiled or grilled asparagus	Mashed potato	10
Buttered snow peas	Steamed rice	
Sautéed spinach	Roasted potato	
Grilled vegetables	French fries	
Truffle mashed potato	Seasonal mixed salad	

V - VEGETARIAN N - NUTS P - PORK S - SPICY A - ALCOHOL

All prices are in US Dollars and are subject to 10% service charge and applicable GST

ALL DAY DINING

Available from 11.00am to 10.30pm

SIGNATURE MEAT

BEEF CHEEK À LA BORDELAISE

Braised beef cheeks, boiled potato, onions rings, Bordelaise sauce **A 63**

DUCK BREAST

Roasted in Sarawak pepper, braised red cabbage, beetroot, berry jus, celeriac purée **65**

FISH FROM THE GRILL

CATCH OF THE DAY

MALDIVIAN LOBSTER 600-800g **102**

MALDIVIAN TUNA **45**

NORWEGIAN SALMON **51**

JUMBO PRAWNS **62**

WHOLE FISH 350-550g

DORADO **53**

DOVER SOLE **57**

SEA BASS **55**

CHOOSE YOUR SAUCE

Citrus-vanilla, lemon butter or white wine **A**

CHOOSE YOUR SIDE DISH

Boiled or grilled asparagus	Mashed potato	10
Buttered snow peas	Steamed rice	
Sautéed spinach	Roasted potato	
Grilled vegetables	French fries	
Truffle mashed potato	Seasonal mixed salad	

V - VEGETARIAN N - NUTS P - PORK S - SPICY A - ALCOHOL

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ALL DAY DINING

Available from 11.00am to 10.30pm

SIGNATURE FISH & SEAFOOD

BLACK COD

Pan-seared black cod, carrot & orange emulsion, confit fennel, roasted vegetables

60

SEAFOOD CATAPLANA

Served in a traditional copper Portuguese pot

Rice, clams, king crab, mussels, prawns, scallops, coriander, tomato sauce, white wine

FOR ONE

A 65

FOR TWO

A 87

TASTE OF ASIA

FROM THE STEAMER

CORAL FISH FILLET

Cantonese style coral fish fillet, mushrooms, vegetables, Hoisin sauce

51

VIETNAMESE CHICKEN

Kaffir lime leaves, lemon grass, nuoc mam gung sauce

51

THAI STYLE WHOLE REEF FISH

Galangal, ginger, lemon grass, kaffir lime leaves

53

ALL DAY DINING

Available from 11.00am to 10.30pm

FROM THE WOK

BLACK-PEPPER BEEF

Jiangnan style beef, bell pepper, ground black pepper sauce

S 51

GONG BAO CHICKEN

Diced chicken thigh tossed in Szechuan pepper, celery, roasted peanuts

NS 41

SWEET & SOUR PORK

Pork belly, sweet & sour sauce, pineapple, green onion

P 43

SZECHUAN PRAWNS

Prawns, garlic, onion, Szechuan pepper sauce

S 57

IKAN KECAP

Indonesian wok fried fish, ginger, onion, red chili, spring onion, sweet soy

S 43

FROM THE TANDOOR (KEBAB)

TANDOORI KEBAB

Indian spice marinated kebabs, yoghurt, mint chutney, kachumber salad

LAMB CHOPS

S 50

CHICKEN TIKKA

S 42

VEGETABLE & PANEER

VS 39

PRAWN TIKKA

S 46

V - VEGETARIAN N - NUTS P - PORK S - SPICY A - ALCOHOL

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V - VEGETARIAN N - NUTS P - PORK S - SPICY A - ALCOHOL

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ALL DAY DINING

Available from 11.00am to 10.30pm

FROM THE CURRY POT

BUTTER CHICKEN **NS** 49

Tomato, cashew nut, spices, basmati rice

THAI GREEN CHICKEN CURRY **S** 46

Coconut, ginger, lime, eggplant, jasmine rice

SRI LANKAN LOBSTER CURRY **S** 67

Coconut milk, drumstick leaf, jasmine rice

STEAMED RICE 10

Basmati, brown, coconut or jasmine

YOUR CHOICE OF TANDOORI ROTI & NAAN BREAD

ROTI 10

Plain or butter

NAAN 10

Plain or butter

Garlic 12

Cheese 15

Peshwari 15

FROM THE MALDIVIAN CURRY POT

MALDIVIAN TUNA CURRY **S** 44

Coconut, chapatti, spicy sambal, basmati rice

THARUKAAREE RIHA **SV** 41

Maldivian vegetable curry, local spices, chapatti, spicy papaya sambal, roasted coconut, sticky yellow coconut rice

V - VEGETARIAN **N** - NUTS **P** - PORK **S** - SPICY **A** - ALCOHOL

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ALL DAY DINING

Available from 11.00am to 10.30pm

NOODLES & RICE

PAD THAI **NS** 41

Rice noodles, prawns, dried shrimp, chives, lime, peanuts, sprouts, tamarind

EGG FRIED RICE

Beans, carrot, corn, eggs, peas, spring onion, sambal, soya sauce

CHICKEN 29

PRAWN 34

VEGETABLE 26

NASI GORENG **NS** 42

Chicken and shrimp fried rice, spicy sauce, prawn crackers, fried egg, chicken and beef satay, pickled cucumber, sambal, peanut sauce

STIR-FRIED NOODLES 39

Egg noodles, chicken, garlic, vegetables, oyster sauce

WOK-FRIED HOKKIEN NOODLES 41

Hokkien noodles, beef, vegetables, soy sauce

CHICKEN BIRIYANI **NS** 44

Basmati rice, spices, mint, papadum, raita, mango pickle

YONG CHOW FRIED RICE **AP** 34

Carrot, egg, peas, roasted pork, shrimp, spring onion. Shaoxing wine, soy

V - VEGETARIAN **N** - NUTS **P** - PORK **S** - SPICY **A** - ALCOHOL

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ALL DAY DINING

Available from 11.00am to 10.30pm

DESSERT

APPLE TART TATIN

Traditional French Tatin, vanilla ice cream

V 23

CHEESE CAKE

Vanilla-baked cheese cake, berry compote, meringue, strawberry biscuit, vanilla ice cream

V 25

CHOCOLAT FONDANT

Dark chocolate fondant, pistachio nut ice cream
(Valrhona Guanaja 70% from Honduras)

V N 25

CHOCOLATE MOUSSE

Organic dark chocolate, organic eggs
(Valrhona Oriado 60% – a blend from Peru and the Dominican Republic)

V N 24

MANGO PANNA COTTA

Vanilla and mango panna cotta, mango coulis

V 24

TIRAMISU

Mascarpone cream, biscuit, cacao, espresso

V 23

VANILLA CRÈME BRÛLÉE

Traditional French vanilla bourbon crème brûlée

V 23

FRUITS

Seasonal tropical fruit platter

V 18

V - VEGETARIAN **N** - NUTS **P** - PORK **S** - SPICY **A** - ALCOHOL

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ALL DAY DINING

Available from 11.00am to 10.30pm

CHEESE

FRENCH CHEESE PLATTER

Brie de Meaux, Camembert, Livarot, Saint Marcelin, dried fruits, grapes, salted butter, seasonal salad, breads

V N 38

ICE CREAM & SORBET

Served per scoop

HOMEMADE ICE CREAM

Caramel, chocolate, coffee, yoghurt, Oreo cookie, pistachio nut, strawberry or vanilla

V N 4

HOMEMADE SORBET

Raspberry, banana, blackberry, coconut, granny smith apple, lemon mint, mango or passion fruit

V 4

COCO FRIO *Gluten & dairy free*

Coconut, hazelnut, honey macadamia, mango or salted caramel

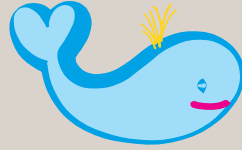
V N 10

V - VEGETARIAN **N** - NUTS **P** - PORK **S** - SPICY **A** - ALCOHOL

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FOR THE LITTLE ONES

Available from 11.00am to 10.30pm



SALAD & SOUP

CRUDITÉS

Bell pepper, broccoli, carrot, celery, cucumber, hummus and labneh dippings

\$10



CHICKEN CONSOMMÉ

Chicken breast, vegetables, vermicelli pasta

\$15

SANDWICH

SANDWICHES ARE SERVED WITH FRENCH FRIES AND SEASONAL SALAD

HOT DOG

Frankfurt sausage, baked beans, mozzarella, mayonnaise, tomato ketchup

\$15

MINI CHEESE BURGER

Beef, bacon, lettuce, tomato, mayonnaise

\$15



MINI SANDWICH

Honey cured ham, cheddar

\$15



PASTA, PIZZA & RICE

PENNE OR SPAGHETTI

With a choice of sauce: Bolognese, carbonara or tomato

\$15

FRIED RICE

Vegetable and egg fried rice

\$15



MINI MARGHERITA PIZZA

Tomato sauce, mozzarella, basil

\$15



FISH

CHOOSE YOUR SIDE DISH TO ADD TO THE SEASONAL SALAD: FRENCH FRIES, MASHED POTATO, RICE OR STEAMED VEGETABLES

FISH FINGERS

\$15

REEF FISH CUTLET

\$15

SALMON FILLET

\$18

FOR THE LITTLE ONES

Available from 11.00am to 10.30pm



MEAT

CHOOSE YOUR SIDE DISH TO ADD TO THE SEASONAL SALAD: FRENCH FRIES, MASHED POTATO, RICE OR STEAMED VEGETABLES

BEEF TENDERLOIN

\$24

CUTLET

Beef, chicken or veal

\$24

CHICKEN NUGGETS

\$15

CHICKEN BREAST

\$18

STROGANOFF

Beef or chicken

\$24/\$18

DESSERT

CHOCOLATE BEAR & NUTELLA

\$14



SEASONAL FRUIT SALAD

\$12



ICE CREAM

Chocolate, strawberry or vanilla
\$4 per scoop

BABY PURÉE

AVAILABLE FOR AGES 0-3 WITH OUR COMPLIMENTS

PLEASE SELECT A COMBINATION FROM BELOW INGREDIENTS

VEGETABLES

Broccoli, carrot, cauliflower, pumpkin, zucchini

CARBS & STARCH

Couscous, quinoa, pasta, potato, white rice

HERBS & DRESSING

Basil, chicken stock, spinach, tomato sauce, unsalted butter

FISH & MEAT

Beef, chicken, lamb, tuna, white fish

LEGEND



VEGETARIAN



CONTAINS PORK



CONTAINS NUTS

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OVERNIGHT MENU

Available from 10.30pm to 6am

SOUP

PUMPKIN

Pumpkin, coconut milk, cream, salted butter, thyme

V 31

TOMATO

Tomato velouté, coconut milk, basil, ginger, shallots, tomato confit, turmeric

V 31

SALAD

CAESAR

Grilled chicken breast or poached prawns, anchovy, cherry tomato, crispy bacon, croutons, parmesan, poached egg, romaine lettuce, Caesar dressing

GRILLED CHICKEN

P 36

POACHED PRAWNS

P 39

CAPRESE

Buffalo mozzarella, basil leaves, colourful tomatoes, extra virgin olive oil

V 36

MAIN

CHICKEN WRAP

Cucumber raita, coriander, mozzarella cheese, tamarind-mango chutney, tomato, potato wedges

S 34

CLUB SANDWICH

Grilled chicken breast, boiled egg, crispy bacon, ham, romaine lettuce, tomato, mayonnaise, French fries, seasonal salad

P 37

V - VEGETARIAN **N** - NUTS **P** - PORK **S** - SPICY **A** - ALCOHOL

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OVERNIGHT MENU

Available from 10.30pm to 6am

MAIN

THE BURGER

Belgium beef, beef jus, chives, cheddar cheese, crispy bacon, lettuce, onion chips, onion jam, tomato, *The Burger* sauce, French fries, salad

P 47

MARGHERITA PIZZA

Tomato sauce, mozzarella, basil leaves

V 29

TANDOORI PIZZA

Tomato sauce, mozzarella, tandoori chicken, red onion

34

SPAGHETTI BOLOGNAISE

Spaghetti, beef ragù

33

PAD THAI

Rice noodles, prawns, dried shrimp, chives, lime, peanuts, sprouts, tamarind

N S 41

NASI GORENG

Chicken and shrimp fried rice tossed in spicy sauce, prawn crackers, fried egg, chicken and beef satay, pickled cucumber, sambal, peanut sauce and chili soya sauce

N S 37

CATCH OF THE DAY

Served with grilled vegetables, lemon butter sauce

53

RIB-EYE *Grade 5 Australia – Wagyu*

Served with French fries, shallot sauce

350g **118**

V - VEGETARIAN **N** - NUTS **P** - PORK **S** - SPICY **A** - ALCOHOL

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OVERNIGHT MENU

Available from 10.30pm to 6am

DESSERT

MANGO PANNA COTTA

Vanilla and mango panna cotta, mango coulis

24

CHOCOLATE MOUSSE

Organic dark chocolate, organic eggs
(Valrhona Oriado 60% – a blend from Peru and the Dominican Republic)

N 24

TIRAMISU

Mascarpone cream, biscuit, cacao, espresso

V 23

FRUITS

Seasonal tropical fruit platter

V 18

ICE CREAM & SORBET

Served per scoop

HOMEMADE ICE CREAM

Caramel, chocolate, coffee, yoghurt, Oreo cookie, pistachio nut,
strawberry or vanilla

V N 4

HOMEMADE SORBET

Raspberry, banana, blackberry, coconut, Granny Smith apple, lemon mint,
mango or passion fruit

V 4

V - VEGETARIAN **N** - NUTS **P** - PORK **S** - SPICY **A** - ALCOHOL

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