

snack menu

Infinity Pool

Caesar Salad Crispy Cos Lettuce Tossed with Caesar Dressing, Crispy Bacon
Garlic Croutons, Egg, White Anchovies and Shaved Parmesan **(GF, P)** \$24

Prawns \$30

Chicken \$27

Taste of Japan \$29

Sashimi, Nigiri and Maki Rolls, Teriyaki Chicken Thigh, Sesame Seeds and Pickles
Seaweed Salad, Pickled Ginger, Wasabi and Tamari Sauce

Mixed Satay Platter \$35

Chicken, Beef, Prawn Served with Peanut Butter Sauce, Mixed Pickle and Green Salad

Turkish Cold Mezze \$34

Muhammara **(V)**, Hummus Beirut **(V, GF)** Baba Ghanoush **(V, GF)**
Marinated Tomatoes and Olives **(V, GF)** Grilled Flat Bread **(V)**
Haydari, labne with garlic and fresh mint, Carrot Tarator, Toasted Carrot with Labne and Raisin

Maldivian Bajiya Samosa \$19

Smoked Atoll Fish, Spiced Cabbage and Curry Mint Dip

THIN CRAFT BAKED PIZZA

Pizza Tomato with Basil, and Mozzarella Cheese **(V)** \$22


Pizza Salami Roasted Red Peppers, Black Olives and Mozzarella Cheese **(P)** \$26

Pizza Parma Ham Mushroom, Rocket and Parmesan Cheese **(P)** \$29

Pizza Button Mushroom Mozzarella, and Truffle Oil **(V)** \$27

Pizza Four Cheeses Salt, Dried Cherry Tomatoes and Rocket **(V)** \$28

Pizza Chicken Tikka Green Chili, Red Onion and Mozzarella Cheese \$28

 **Pizza Tuna** Sweetcorn, Onion, Chilli, Curry Leaf, and Secret Spices \$32

Pizza Your STYLE any of the above ingredients \$34

Baros Club Sandwich Turkey Ham, Egg, Pork Bacon, Lettuce, Tomato and Cucumber **(GF, P)** \$26

Australian Wagyu Beef Burger Aged Cheddar Cheese, Pickles, Tomato Onion and Lettuce \$35

Vietnamese Rice Paper Roll with Nuoc Cham Dressing

- Prawn, Carrot, Mint, Butter Lettuce, and Rice Noodles **(GF)** \$19
- Tofu, Carrot, Mint, Butter Lettuce and Rice Noodles **(V, GF)** \$17

Baros Quesadilla

- **Angus Beef with mixed pepper Aged Cheddar Cheese** \$29
 - **Vegetable Cheese and Mint (V)** \$26
 - **Chicken with Mixed Pepper Cheddar Cheese** \$29
- Served with Sour Cream, Guacamole and tomato salsa

Baked Cheesecake White Chocolate Sauce, Raspberries and Mango Sauce **(V)** \$20

Crème Brûlée Maldivian Screw Pine, Kanamadu and Coconut Ice Cream **(V, GF)** \$18

Tropical Fruit Platter Seasonal Sliced Fruits \$20

(A) Contains Alcohol (G) Contains Gluten (L) Locally Inspired (N) Contains Nuts (P) Contains Pork (S) Spicy (V) Vegetarian
Above prices are quoted in US Dollars and subject to a 10% Service Charge and 12% GST.