

# Rah Bar

## SALAD

### CHICKEN OR PRAWN CAESAR SALAD

Grilled chicken breast or prawn, egg, crispy bacon, croutons, parmesan, romaine lettuce, tomato, Caesar dressing

P 33/36

### SALMON & POMELO

Grilled salmon, coriander, mint, pomelo, spring onion, spicy Thai dressing

S 47

### CAPRESE

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

V 33

### NIÇOISE

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

37

### STICKY CHICKEN WINGS

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

29

## SOUP

### MUSHROOM

Mushrooms, cepes, black truffle oil, leeks, thyme, crème fraiche

V 34

### TOM YAM GOONG

Thai spicy prawn soup, chili, coriander, galangal, lemongrass, lemon, mushroom, tomato

S 32

### HOT & SOUR

Hunan style spicy soup, chilli oil, shrimp, bamboo shoots, egg, mushroom, tofu

S 32

## BURGER, SANDWICH & WRAP

### THE BURGER

Belgian beef tenderloin (Blanc Blue Belge – B.B.B.), beef jus, chives, cheddar cheese, crispy bacon, lettuce, onion chips, onion jam, tomato, *The Burger* sauce, French fries, seasonal salad

P 44

### CHICKEN WRAP MELT

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

S 33

### CLUB SANDWICH

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

P 34

## GRILL

### CATCH OF THE DAY

NORWEGIAN SALMON FILLET 180g

MALDIVIAN TUNA 160g

JUMBO PRAWNS

MALDIVIAN LOBSTER Whole, 600-800g

AUSTRALIAN ANGUS Tenderloin 220g

CHICKEN BREAST Label rouge, France, 220g

41

48

42

59

99

69

48

### CHOOSE YOUR SAUCE

FISH: Citrus-vanilla butter, lemon butter, white wine

MEAT: Barbecue, béarnaise, Madère, mushroom, roquefort or shallot

## PIZZA

### MARGHERITA

Tomato sauce, mozzarella, basil leaves

V 27

### BUFALA

Tomato sauce, buffalo mozzarella, basil leaves

V 30

### FRUTTI DI MARE

Tomato sauce, mozzarella, selection of seafood

43

### PROSCIUTTO DI PARMA

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

P 33

### SICILIANA

Tomato sauce, mozzarella, black olive, caper, onion, tuna

31

## PASTA & RISOTTO

All dry pasta are from Cav. Giuseppe Cocco, who uses only durum wheat semolina from Abruzzo, Italy.

### LINGUINE AL PESTO

Basil pesto

N V 27

### PENNE POMODORO & BASILICO

Fresh basil leaves, tomato sauce

V 27

### SPAGHETTI ALL'ARAGOSTA

Cherry tomato, chili, fresh lobster, parsley

S 49

### RISOTTO ZAFFERANO & BURRATA

Ferron Carnaroli rice with saffron, fresh burrata, black truffle

V 35

## CURRY, RICE & NOODLES

### INDIAN BUTTER CHICKEN

Tomato, cashew nut, spices, basmati rice

N S 46

### SRI LANKAN LOBSTER

Coconut milk, tamarind, curry leaf, basmati rice

S 65

### PRAWN & EGG FRIED RICE

Prawns, egg, spring onion, sambal sauce

S 32

### NASI GORENG

Chicken and shrimp fried rice, egg, beef and chicken satay, pickled cucumber, prawn crackers, spring onion, sambal, peanut sauce and chili soya sauce on the side

N S 39

### PAD THAI

Rice noodles, prawns, dried shrimps, chives, lime, peanut, sprouts, tamarind

N S 39

### BLACK PEPPER BEEF

Jiangnan beef, bell pepper, fresh ground black pepper sauce

S 49

### GONG BAO CHICKEN

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

N S 39

### SZECHUAN PRAWNS

Prawns, baby corn, garlic, ginger, onion, spring onion, Szechuan pepper sauce

S 51

## DESSERT

### APPLE TART TATIN

Traditional French tatin, vanilla ice cream

20

### MANGO & PASSION FRUIT CHEESECAKE

Meringue, biscuit, passion fruit sauce

22

### CHOCOLATE FONDANT

Dark chocolate fondant, raspberry sorbet

N 22

### TIRAMISU

Cream mascarpone, biscuit, cacao, espresso

20

## ICE CREAM & SORBET

### HOMEMADE ICE CREAM

Caramel

Chocolate

Yoghurt

Pistachio nut

Strawberry

Vanilla

\* Served per scoop

4

### HOMEMADE SORBET

Raspberry

Blackberry

Coconut

Granny smith apple

Mango

Passion fruit

\* Served per scoop

4

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

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