



EARTH



THE EARTH'S ESSENTIALS

Indulge in a tasteful selection of premium cuisine

The word 'cuisine' comes from the French language and indeed it is the French people who have elevated food and cooking into a form of art. No other countries have paid so much attention to what people are going to eat and how they are going to eat it.

Having this philosophy in mind, we created the new Earth menu at Reethi Restaurant by bringing the French brasserie concept together with the quality of ingredients and the creativity of our chefs.

The new Earth menu uses some of the finest ingredients including premium selection of beef from France, Ireland and Australia with cuts such as tenderloin from Normandy, Chateaubriand and Sher Wagyu Striploin. For those who would like to experiment on their culinary experience, the new Earth also brings exquisite selection such as Tsarskaya oysters from Cancale – France to Burgundy snails.

OUR PHILOSOPHY

Dedicated to sourcing and using only the highest quality ingredients

Food is vital to one's life. We believe that what we eat goes further beyond providing nutrition and energy to the body. Hence, we are dedicated to sourcing and using only the highest quality ingredients. All of our ingredients used at One&Only Reethi Rah come from international suppliers that are trusted and have a high reputation for their quality standards. As much as possible, we also source our own products from Maldivian fisherman who collect wild caught fish and lobster.

The Caviar

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 the 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 (30g) *(*HB not included)*

395

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

VODKA PAIRING

Beluga Noble – \$280 per bottle / \$22 per shot

Beluga Gold – \$850 per bottle / \$54 per shot

Chef's Creation

CAVIAR & CRAB *(*HB not included)*

89

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

Providore

Savour an excellent collection of some of the finest gourmet appetisers, created by our chefs. From innovative recipes such as légume and pâté, to favourites like chilled seafood, our Providore Room offers a delicate selection of cold appetisers, cold cuts, cheeses, composed salads and fresh greens.

Vegetarian and vegan gourmet appetisers, as well as gluten-free options are also available for those who have special dietary requirements.

48 PER PERSON

Soup

BOB THE LOBSTER <i>Chef's Special</i>	36
Lobster a l'Américaine, black truffle, double cream, turnip, zest of fresh horseradish	
MUSHROOM	V 34
Mushroom, cêpes, black truffle oil, leeks, thyme, crème fraiche	
PUMPKIN	V 28
Pumpkin, coconut milk foam, cream, salty butter, shallot, thyme	
TOMATO	V 28
Tomato velouté, coconut milk, fresh basil, ginger, shallot, tomato confit, turmeric	

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

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Chilled Starter

BEEF TARTAR		39/58
Belgian beef tenderloin, caper, Dijon mustard, egg yolk, gherkin, ketchup, onion, parsley, Worcestershire sauce, French fries, seasonal salad		
BEETROOT & RICOTTA	V N	28
Homemade ricotta, chilled beetroot soup, cranberry, walnut, basil, lemon zest, Château d'Estoublon olive oil		
SALMON 104		38
Norwegian salmon mi-cuit, coriander seeds, horseradish cream, micro greens, pickled onion, spinach coulis, pumpernickel powder, extra virgin olive oil		
FOIE GRAS TORCHON (*HB Supplement \$15)	N A	44
Rivesaltes jelly, tomato jam, Guérande sea salt, nut crumble, dried fruit bread		
TSARSKAYA OYSTERS (Cancalle, France) (*HB Supplement \$15)		46
Half dozen of Tsarskaya oyster n°2, pumpernickel bread, salted butter, shallot vinegar		
TERRINE	P	41
Duck, pork, Foie gras, berry compote, apricot, quince, soft herbs		

Warm Starter

ASPARAGUS	P	40
Asparagus, beurre blanc, poached egg, parmesan, Jamon iberico		
GNOCCHI	V	29
Gnocchi A la Parisienne, black truffle, Parmesan, béchamel sauce		
SCALLOPS (*HB Supplement \$10)	N P	42
Pan-seared scallops, pea purée, pancetta, hazelnut, veal jus, chives		
SNAILS	P	39
Burgundy snails, croutons, quail egg yolk, Provençale mashed potato, spinach leaves		
CALAMARI A LA CARBONARA	P	40
Julienne of calamari, bacon, carbonara sauce		

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Salad

CAESAR

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

GRILLED CHICKEN BREAST

P 33

POACHED PRAWNS

P 36

GOAT CHEESE & WALNUT SALAD

V N 34

Goat cheese, beetroot, caramelized walnuts, baby spinach, Treurer Arbequina olive oil

LETTUCE & CO

V 28

Cucumber, mixed green leaves, cherry tomato, red radish, olives, avocado, Château d'Estoublon olive oil

PRAWN COCKTAIL SALAD

38

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

TOMATO & CO

V 28

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

NIÇOISE

37

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

LOBSTER SALAD (*HB Supplement \$20)

52

Poached Maldivian lobster, pickled melon, greens, saffron aioli, avocado

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Food is symbolic of love when words are inadequate.

ALAN D. WOLFELT



Our Meat

Sher Wagyu & Rangers Valley Australia

Wagyu beef was introduced to Australia in 1991. Wagyu is described as the highest quality beef in the world, and is renowned for its distinctive marbling and flavour. Wagyu beef also contains a higher percentage of Omega 3 and Omega 6, and its increased marbling enhances the ratio of healthier mono-saturated fats compared to regular beef.

Normandy

While the Normandy has always been used for dairy, it has always presented strong dual-purpose qualities. In France, the Normandy has always been known for its unsurpassed marbling quality, flavor and tenderness, and regularly wins blind tests for its taste.

Organic Welsh Lamb

Exceptionally tender and tasty, the lamb has a great flavour that really stands out and has a lovely tender, melt in the mouth texture. Organic farming practices, avoiding routine drugs and chemicals and using traditional rotations to keep the animals healthy are key to producing delicious grass fed organic lamb.

Himalayan Salt Brick Concept

Reethi Earth's concept is based around Himalayan pink salt brick that has been mined from the south facing scarp of the Potwar Plateau in the Punjab region of northern Pakistan, between the Indus and Jhelum rivers. Buried amid an unruly jumble sedimentary rocks spanning much of the Paleozoic era – from the Cambrian period 490 million years ago.

The Himalayan salt comes in all different forms, blocks, bowls, plates and flakes and may be used to serve, cook, cure and season food. The Himalayan salt brick can be heated up to 200 degrees Celsius where you can sear your food to enjoy the unique spicy-hot pungency at your table.

The World Grill

ALL MEATS CAN BE SERVED ON HIMALAYAN SALT BRICKS. ADDITIONAL CHARGE OF US\$15 WILL APPLY.

BEEF

NORMANDY – FRANCE

Tenderloin	(220g)	62
Rib-eye (*HB Supplement \$15)	(350g)	76

AUSTRALIA – ANGUS

Tenderloin	(220g)	69	T-Bone (*HB Supplement \$30)	96
			(350g - 400g)	

AUSTRALIA - WAGYU

GRADE 5 (*HB Supplement \$40)

Rangers Valley Rib-eye	(350g)	102
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GRADE 7-8 (*HB Supplement \$60)

Sher Striploin	(300g)	138
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GRADE 7-8 (*HB Supplement \$45)

Rangers Valley Rib-eye	(350g)	117
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MEATS

FRANCE

Chicken breast	(220g)	48
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BELGIUM

Pork chop	(350g - 400g)	P 79
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WALES

Lamb rack	(190g)	58
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FISH

Catch of the day		41
Maldivian tuna		42
Norwegian salmon		48
Jumbo prawns		59
Maldivian lobster	(600g - 800g)	99
(*HB Supplement \$35)		

WHOLE

Dover sole	(350g - 550g)	54
Sea bass	(350g - 550g)	52
Dorado	(350g - 550g)	50

CHOOSE YOUR SAUCE

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

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

CHOOSE YOUR SIDE DISH

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

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Main

Chef's Specials – Meat

BEEF CHEEK A LA BORDELAISE	A	60
Braised beef cheeks, boiled potato, onion rings, Bordelaise sauce		
DUCK BREAST		62
Roasted in Sarawak pepper, braised red cabbage, beetroot, berry jus, celeriac purée		
BLACK COD		60
Pan-seared black cod, carrot & orange emulsion, confit fennel, roasted vegetables		
QUAIL		61
Quail breast, Savoy cabbage, quail egg, truffle oil, consommé		

Chef's Specials – Seafood

SEAFOOD CATAPLANA <i>Served in a traditional copper Portuguese pot</i>		
Rice, clams, king crab, mussels, prawns, scallops, coriander, tomato sauce, white wine		
FOR ONE	A	62
FOR TWO	A	84

The Burger

THE BURGER	P	44
Belgian beef tenderloin (Blanc Bleu Belge – B.B.B.), beef jus, cheddar cheese, chives, crispy bacon, lettuce, onion chips, onion jam, tomato, <i>The Burger</i> sauce, French fries, seasonal salad		

To Share

CHATEAUBRIAND (500g - 600g) <i>(*HB Supplement \$50)</i>		110
Roast baby potato, peppercorn sauce, béarnaise sauce, veal jus		
SEAFOOD PLATTER <i>(*HB Supplement \$70)</i>		198
Maldivian lobster, scallop, prawns, reef fish, tuna, mussels, crab, lemon butter, grilled vegetables, citrus vanilla		

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Dessert

BERRY & MANGO CRUMBLE	21
Stewed berry & mango, vanilla crumble, yoghurt ice cream	
APPLE TART TATIN	20
Traditional French Tatin, vanilla ice cream	
CHEESECAKE	22
Mango & passion fruit cheesecake, meringue, biscuit, passion fruit sauce	
CHOCOLATE FONDANT	22
Dark chocolate fondant, raspberry sorbet	
CHOCOLATE MOUSSE	N 20
Dark chocolate mousse, chocolate crumble	
PIÑA COLADA	20
Coconut mousse & biscuit, pineapple purée, dark chocolate	
VANILLA CRÈME BRÛLÉE	20
Vanilla bourbon crème brûlée, berries	
HOMEMADE ICE CREAM	4
Caramel, chocolate, coffee, yoghurt, Oreo cookie, pistachio nut, strawberry or vanilla <i>* Served per scoop</i>	
HOMEMADE SORBET	4
Apricot, banana, blackberry, coconut, granny smith apple, lemon mint, mango or passion fruit <i>* Served per scoop</i>	
COCO FRIO ICE CREAM <i>(Gluten free & dairy free)</i>	10
Coconut, hazelnut, honey macadamia, mango or salted caramel <i>* Served per scoop</i>	
FRUITS	18
Seasonal tropical fruit platter	
LES FROMAGES FRANÇAIS <i>to share</i>	38
Brie de Meaux, Camembert, Livarot, Saint Marcelin, dried fruits, grapes, salty butter, seasonal salad, assortment of breads	

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