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**APPETISERS & SALADS**

**CHICKEN SATAY (D) (N)**
Marinated chicken skewers, steamed rice cubes, prawn crackers, peanut sauce

**PAN-SEARED SEA SCALLOPS (SF) (D)**
Basil cream, marinated fennel, mandarin salad

**CAESAR SALAD (P) (G) (D)**
Baby gem lettuce, Parmigiano cheese, croutons, poached egg, pork pancetta

Grilled chicken

**CAVIAR**

**CAVIAR 15/30**
Beluga

Oscietra

With traditional condiments

**BURGERS & MORE**

**SIGNATURE BEEF BURGER (G) (D)**
Onion jam, fresh tomato, cheddar cheese, ketchup, bacon, mayonnaise

**MALDIVIAN YELLOWFIN TUNA BURGER (G) (D) (S)**
Seared tuna, capers, lettuce, tangy mayonnaise, chilli

**CRISPY CHICKEN BURGER (G) (D)**
Fresh tomato, cheddar cheese, ketchup-mayo

**CLUB SANDWICH (P) (G) (D)**
Fried egg, grilled chicken, tomato, lettuce, bacon, mayonnaise

**BEYOND BURGER (V) (VG) (G)**
Impossible patty, tomato relish, onion, tomato, lettuce, grilled mushrooms

**PIZZA**

**FRUTTI DI MARE (G) (D) (N) (SF)**
Tomatoes, clams, shrimps, calamari, cuttlefish, parsley

**PARMA E RUCOLA (P) (G) (D)**
Tomatoes, mozzarella, shaved Parmesan, rucola, Parma ham

**PIZZA DIAVOLA (P) (G) (D) (S)**
Tomato sauce, mozzarella, spicy salami, garlic, rosemary

**QUATTRO FORMAGGI (V) (G) (D)**
Gorgonzola, Emmental mozzarella, Taleggio, shaved Parmesan

**MARGHERITA (V) (G) (D)**
Tomato sauce, mozzarella cheese, basil

**PIZZA PRIMAVERA (V) (G) (D)**
San Marzano tomato, asparagus, baby corn, mushroom, broccoli, zucchini, bell pepper

**FROM THE GRILL**

**MALDIVIAN LIVE LOBSTER - 100gms (D) (SF)**
Grilled, poached or Thermidor, French fries

**MALDIVIAN YELLOW FIN TUNA (D)**
Grilled asparagus, coconut curry sauce

**BLACK ANGUS RIB EYE - MBS 3-5; 250gms (D)**
Grilled portobello, truffle mashed potato, pan jus

**MAIMOA LAMB RACK - 250gms (D)**
Grilled mushroom, truffle mashed potato, pan jus

**TIGER PRAWNS (D) (SF)**
Dill mashed potato, asparagus, lemon butter sauce

**CHICKEN BREAST (D)**
Grilled portobello, truffle mashed potato, pan jus

**PASTA & MAINS**

**PENNE RIGATE WITH CHICKEN RAGOUT (G) (D)**
Slow-braised chicken and mushroom, cream, Parmesan
# BORSCHT (D)
Shredded beef, sour cream, chopped chives, beetroot

# CAVIAR
CAVIAR 15/30
Beluga
Oscietra
With traditional condiments

# BURGERS & MORE

**SIGNATURE BEEF BURGER (G) (D)**
Onion jam, fresh tomato, cheddar cheese, ketchup, bacon, mayonnaise

**MALDIVIAN YELLOWFIN TUNA BURGER (G) (D) (S)**
Seared tuna, capers, lettuce, tangy mayonnaise, chilli

**CRISPY CHICKEN BURGER (G) (D)**
Fresh tomato, cheddar cheese, ketchup-mayo

**CLUB SANDWICH (P) (G) (D)**
Fried egg, grilled chicken, tomato, lettuce, bacon, mayonnaise

**BEYOND BURGER (V) (VG) (G)**
Impossible patty, tomato relish, onion, tomato, lettuce, grilled mushrooms

# PIZZA

**FRUTTI DI MARE (G) (D) (N) (SF)**
Tomatoes, clams, shrimps, calamari, cuttlefish, parsley

**PARMA E RUCOLA (P) (G) (D)**
Tomatoes, mozzarella, shaved Parmesan, rucola, Parma ham

# SPAGHETTI AGLIO OLIO E PEPERONCINO (V) (G) (D)
Slivers of garlic, chilli, parsley, extra virgin olive oil

# GLUTEN-FREE PENNE PRIMAVERA (VG)
Tomatoes, garlic, onion, extra virgin olive oil, Taggiasca olives, capers, basil

# MUSHROOM RISOTTO (D) (V)
Wild mushroom, truffle oil

# DUCK CONFIT (D)
Braised cabbage, apple, carrot purée

# REEF FISH (D) (S)
Sautéed vegetable, tomato, caper fondue

# PAN SEARED ATLANTIC SALMON (D) (A)
Dill mashed potato, vegetables tossed in herbs, beurre blanc sauce

# CURRY POT

**KAENG KHIAO - WAN KAI (G) (D) (S)**
Thai green chicken curry, kaffir lime, galangal, sweet basil, Thai eggplant, coconut milk with jasmine rice

**DHONHIYALA (S)**
Tuna curry, local style rice, fried moringa leaves, kopee fai salad

**THARUKAAREE RIHA (G) (S)**
Maldivian vegetable curry cooked in local spices served with chapati

**BUTTER CHICKEN MASALA (D) (S)**
Charcoal-roasted chicken morsels cooked in onion-tomato gravy, cashew nut, butter served with tawa paratha

# SRI LANKAN PRAWN CURRY (S) (SF)
Tiger prawns, fresh coconut, Sri Lankan spices served with steamed rice

# SUBJI MILONI (V) (D) (N) (S)
Seasonal vegetables with spinach, rich cashew gravy, served with tawa paratha

# DAL TADKA (V) (D)
Lentils tempered with garlic, chilli, served with steamed rice

# TAWA PARATHA (G)

# FROM THE WOK

**SZECHUAN PRAWNS (SF) (D) (G)**
Prawns, Szechuan pepper, garlic, onion

**GONG BAO CHICKEN (D) (N) (S)**
Diced chicken tossed with Szechuan pepper, celery, roasted peanuts

**MAPO TOFU (V) (G) (D) (S)**
Diced tofu, spring onion, spicy sauce

**VEGETABLE STIR FRY (V) (G)**
Exotic vegetables with fried garlic

# NOODLES & RICE

**STIR-FRIED NOODLES (G) (S)**
Fresh egg noodles, vegetables, garlic, oyster sauce

**Chicken (G)**

**Vegetables (V) (G)**

# FRIED RICE

**Vegetable (V)**

**Egg (G)**

**Seafood (G) (SF)**

# JEERA RICE (D)
Flavored basmati rice tempered with cumin

**CHOICE OF STEAMED RICE**
Basmati or jasmine

# DESSERT

**HAZELNUT RELIGIOUS IMPERIAL PASTRY (G) (D) (N)**
Joconde sponge, hazelnut ganache, crunchy pâte feuilletine

**SALTED CARAMEL PECAN PIE WITH CARAMEL ICE CREAM (N) (D)**
Classic dessert with corn syrup, maple syrup, butter, pecan nut

**WARM 72% BITTER CHOCOLATE FUDGE WITH BUTTERSCOTCH ICE CREAM (D) (N) 20**
Pecan soil, brandy snap, steam-baked chocolate fudge

**AVOCADO PUDDING (SUGAR-FREE) (V) (G)**
Coconut cream, avocado

**CHEESE PLATTER (D) (N)**
Premium selection of international cheeses, gourmet crackers, dried fruits, nuts, grapes, house-made chutney

**BY SCOOP (D)**
Maple walnut ice cream (D) (N)
Kerala vanilla bean ice cream (D)
Swiss chocolate ice cream (D)
Strawberry ice cream (D)

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<tr>
<th>Meal</th>
<th>(P) Pork</th>
<th>(V) Vegetarian</th>
<th>(VG) Vegan</th>
<th>(G) Contains Gluten</th>
<th>(D) Contains Dairy</th>
<th>(N) Contains Nuts</th>
<th>(S) Spicy</th>
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COFFEE
- ESPRESSO 7
- DOUBLE ESPRESSO 7
- CAPPUCCINO 8
- AMERICANO 7
- RISTRETTO 7
- FLAT WHITE 7
- MACCHIATO 7
- CAFFÉ LATTE 8
- ICED COFFEE 8

TEAS AND INFUSIONS
GET HAPPY
- Sweet raspberries perfectly balanced by tangy fresh hibiscus 6
- ORGANIC MASALA MILK TEA 6
- ORGANIC FRENCH LEMON GINGER TEA 6
- ORGANIC DARK CHOCOLATE PEPPERMINT TEA 6
- ORGANIC MINT GREEN TEA 6
- ORGANIC WHITE COCONUT CRÈME TEA 6

WATER
- HILTON STILL WATER 4
- HILTON SPARKLING WATER 4
- SAN PELLEGRINO 8
- ACQUA PANNA 8

SOFT DRINKS
- COCA COLA 5
- COCA COLA LIGHT 5
- COCA COLA ZERO 5
- SPRITE 5
- FANTA 5

BEERS
- CORONA 12
- TIGER 10
- SAN MIGUEL 10
- LION 10

ICED TEA
- ICED TEA OF THE DAY 8

SEASONAL FRESH JUICE
- JUICE OF THE DAY 8

SMOOTHIE
- SMOOTHIE OF THE DAY 12

MILKSHAKES
- MANGO MILKSHAKE 12
- BANANA MILKSHAKE 12
- AVOCADO MILKSHAKE 12

HOMEMADE PROBIOTIC SODA
- GINGER BEER 7

CLASSIC COCKTAILS
- NEGRONI 20
- MARTINI 20
- GIMLET 20
- SINGAPORE SLING 20

GIN Fizz 20
- ESPRESSO MARTINI 20
- MOJITO 20
- MOSCOW MULE 20

CHAMPAGNE
- NV – MOËT & CHANDON IMPÉRIAL BRUT – FRANCE
  By the glass 45 | By the bottle 220
- NV – FLEURY BLANC DE NOIRS – ORGANIC – FRANCE
  By the glass 48 | By the bottle 280

SPARKLING WINE
- 2020 – CRUDO PROSECCO – ORGANIC – ITALY
  By the glass 15 | By the bottle 90
- NV – PROSECCO ROSÉ GANCIA – ITALY
  By the glass 15 | By the bottle 90
- NV – PARÉS BALTA CAVA BRUT – ORGANIC – SPAIN
  By the glass 15 | By the bottle 90
- NV – SA KÉN SAKE METODO CLASSICO – ITALY
  By the glass 40 | By the bottle 200

WHITE WINES
- 2019 – TONNO CATARRATTO CHARDONNAY – ITALY
  By the glass 15 | By the bottle 90

Chardonnay wines have high aromatic complexity, this is usually due to winemaking techniques (particularly the use of oak) and a distinctive buttery aroma. Fermentation and/or maturation in oak barrels contributes notes of vanilla, smoke, and hints of sweet spices such as clove and cinnamon. Extended lees contact while in barrel imparts biscuity, doughy flavors.

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Beverage

**2021 – RONGOPAI – NEW ZEALAND**
By the glass 15 | By the bottle 90

**2020 – SEA CHANGE SAUVIGNON BLANC – ORGANIC AND BIODYNAMIC – SUSTAINABLE – FRANCE**
By the glass 15 | By the bottle 70

**2021 – MENADE SAUVIGNON BLANC – ORGANIC – SPAIN**
By the glass 22 | By the bottle 110

**VERMENTINO**
Vermentino is a white-wine grape grown in various locations in Liguria, Italy, the crisp freshness and minerality echo the cool, bright landscape of the Carrara marble quarries.

**2020 – BELVENTO VERMENTINO – ITALY**
By the glass 15 | By the bottle 90

**PINOT NOIR**
Pinot noir is a light to medium body, medium-dry red wine that is typically fruit-forward. When tasting, you’re greeted with an earthy, herbal, and spicy nose. Flavors of dark cherries, red currants, and berries are common, along with notes of mushroom and soil.

**2022 – WISHBONE PINOT NOIR – NEW ZEALAND**
By the glass 15 | By the bottle 90

**RIESLING**
Riesling is a light-skinned, aromatic grape of German origin. Riesling is an aromatic grape variety displaying flowery, almost perfumed, aromas as well as high acidity.

**2021 – ART SERIES RIESLING, LEEUWIN ESTATE – USA**
By the glass 18 | By the bottle 140

**SAUVIGNON BLANC**
Sauvignon Blanc is a white-wine grape from western France, now successfully grown in emerging and established wine regions all over the world. Classic Sauvignon Blanc aromas range from grass, nettles, blackcurrant leaf and asparagus to green apples and gooseberries, and to more esoteric notes such as grass.

**2021 – RONGOPAI – NEW ZEALAND**
By the glass 15 | By the bottle 90

**2020 – SEA CHANGE SAUVIGNON BLANC – ORGANIC AND BIODYNAMIC – SUSTAINABLE – FRANCE**
By the glass 15 | By the bottle 70

**2021 – MENADE SAUVIGNON BLANC – ORGANIC – SPAIN**
By the glass 22 | By the bottle 110

**Gewürztraminer**
Gewürztraminer is a grape variety that produces some of the world’s most distinctive aromatic wines. Its perfumed style is somewhat polarizing, intense floral scent and sweet-spice flavors.

**NV – ADOBE EMILIANA RESERVA GEWÜRZTRAMINER – CHILE**
By the glass 15 | By the bottle 90

**PINOT GRIS**
Pinot Gris wines include notes of pears, apples, stone fruit, tropical fruit, sweet spices and even a hint of smoke or wet grass.

**2020 – DB FAMILY SELECTION PINOT GRIGIO – AUSTRALIA**
By the glass 15 | By the bottle 90

**RIESELSING**
Riesling is a light-skinned, aromatic grape of German origin. Riesling is an aromatic grape variety displaying flowery, almost perfumed, aromas as well as high acidity.

**2021 – ART SERIES RIESLING, LEEUWIN ESTATE – USA**
By the glass 18 | By the bottle 140

**ROSÉ WINES**

**2021 – EMILIANA ADOBE RESERVA ROSÉ – ORGANIC AND VEGAN – LOW ABV – CHILE**
By the glass 15 | By the bottle 90

**RED WINES**

**CABERNET SAUVIGNON**
Cabernet Sauvignon is probably the most famous red wine grape variety on Earth. The classic profile of Cabernet Sauvignon tends to be full-bodied wines with high tannins and noticeable acidity that contributes to the wine’s aging potential. Blackcurrant notes that can be accompanied by green bell pepper notes, mint and cedar which will all become more pronounced as the wine ages.

**2020 – CRUDO CABERNET SAUVIGNON – ORGANIC – ITALY**
By the glass 15 | By the bottle 90

**MERLOT**
Merlot has dark fruit flavors of black cherry, blackberry, plum, and raspberry layered with herbal notes and undertones of vanilla and mocha. Keep in mind that the prominent fruit flavors that make Merlot such an easy-drinking wine do not equal sweetness.

**2020 – SEA CHANGE MERLOT – ORGANIC BIODYNAMIC – SUSTAINABLE – FRANCE**
By the glass 15 | By the bottle 90

**PINOT NOIR**
Pinot noir is a light to medium body, medium-dry red wine that is typically fruit-forward. When tasting, you’re greeted with an earthy, herbal, and spicy nose. Flavors of dark cherries, red currants, and berries are common, along with notes of mushroom and soil.

**2022 – WISHBONE PINOT NOIR – NEW ZEALAND**
By the glass 15 | By the bottle 90

**SHIRAZ**
Shiraz wines are well known for their rich and juicy mid-palate. You can expect to taste flavours of pepper, spice and sweet red fruit. We also often get a different feel on the palate, strong on the front in the mouth and on the finish but with a slightly different mid-palate feel.

**2019 – TONNO – ORGANIC – ITALY**
By the glass 15 | By the bottle 90

**2020 – THE CHOCOLATE BLOCK – SOUTH AFRICA**
By the glass 28 | By the bottle 150

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