

DAR SAAGUS

NACHOS (V) (D) 22

Cheese sauce, tomato salsa, guacamole, sour cream

PARMESAN FRIES (V) (D) 15

CRISPY BARBECUE CHICKEN WINGS (D) 30

Sriracha mayonnaise

FRITTO MISTO (G) (SF) 34

Deep-fried mixed seafood, lemon aioli, red prawn dust

REEF FISH TACO (D) 34

Lime crema mix, pickled onion



AURA SIGNATURE SEAFOOD TOWER (SF) 75

Freshly caught seafood with signature sauces

FRESH OYSTERS (SF) 39

Classic condiments

CAVIAR 15/30

Beluga 160/310 Oscietra 120/210 With traditional condiments

CATCH OF THE DAY 69

Freshly caught fish, cooked according to your preference, and to be served in 45 minutes

Choice of: Whole fish or Fish fillet; Grilled or Pan seared;

in your choice of sauce : Lemon butter, Tomato caper or Soy ginger sauce

Accompanied by mixed salad and sautéed vegetables



CALADS

BURRATA SALAD (V) (D) 32

Heirloom tomatoes, pomegranate dressing

CAESAR SALAD (P) (D) 30

Baby gem lettuce, Caesar dressing, pressed pancetta, pesto croutons, poached egg
Your choice of:

Chicken (P) 32

Prawn (P) (S) 34

POKE BOWL 36

Edamame, sesame dressing, avocado, enoki mushroom, ginger pickled tuna

AVOCADO AND ROASTED PUMPKIN SEED SALAD (VG) 34

Avocado, baby spinach, pumpkin seeds, passion fruit dressing

HEALTHY GREEN SALAD (VG) 32

Asparagus, green beans, mixed greens, spinach, Japanese cucumber, cherry tomatoes, lemon dressing

SOUPS

CLEAR VEGETABLE SOUP (VG) 22

Broccoli, kale leaves

ROASTED TOMATO SOUP (V) 22

Basil, roasted plum tomato



BURGERS — G SANDWICHES

CLASSIC BEEF BURGER (G) (D) 38

Marinated mushrooms, sharp cheddar, black garlic mayonnaise, tomato, lettuce, crispy beef bacon, country fries

CRISPY CHICKEN BURGER (G) (D) 36

Crispy chicken, tomato relish, rucola lettuce, smoked scamorza, chipotle mayonnaise

GREEN BURGER (VG) 35

Impossible patty, onion jam, fried crispy onions, vegan cheese, country fries

AVOCADO ON TOAST (Gluten-free) (VG) 32

Rye bread, arugula leaves, asparagus spears, balsamic reduction

BIKINI SANDWICH (P) (G) (D) 39

Iberico ham, truffle, Manchego



PIZZA

MARGHERITA D.O.P (V) (G) (D) 37

San Marzano tomatoes, buffalo mozzarella, fresh basil

PROSCIUTTO AND BURRATA (P) (G) (D) 39

San Marzano tomatoes, mozzarella, fresh arugula

BBQ CHICKEN (G) (D) 39

Tomato sauce, slow-roasted pulled chicken, mozzarella, olives

ROASTED WILD MUSHROOMS (G) (D) 39

Caramelised balsamic onions, rucola

MALDIVIAN TUNA (S) (G) (D) 39

Smoked tuna, kopee fai leaves salad, rihaakuru, local chilli

DIAVOLA (P) (G) (D) 39

Pepperoni, melted mozzarella, fresh arugula



CLASSIC COMFORTS

ROAST CHICKEN (D) 45

Caramelised balsamic onions, wilted spinach, carrot purée

TRADITIONAL FISH & CHIPS (G) 52

Beer battered fish, fries, tartare sauce

STEAK FRITES (D) 56

Hanger steak, Parmesan fries, garlic butter

PENNE AL PESTO (V) (D) 34

Genovese pesto, pine seeds, Parmigiano cheese, extra virgin olive oil

Chicken 37

GLUTEN-FREE PENNE (V) 37

Gluten-free pasta, vegetables, cherry tomato

SEAFOOD LINGUINE (D) (G) (SF) 39

Linguine pasta, mixed seafood, fresh tomato, scallops, tiger prawns, reef fish mussels, crispy fennel

SCOTTISH SALMON 55

Steamed vegetable, sauce vierge, pan-seared salmon

WOK-FRIED TOFU (VG) 44

Silken tofu, Asian greens, garlic chips

ASIAN FLAVOURS

VEGETARIAN ROLL (V) (G) 30

Cream cheese, cucumber, asparagus, avocado

SPICY TUNA MAKI (S) (G) 32

Raw marinated yellowfin tuna loin, togarashi, edamame, pea shoots, sesame seeds

PRAWN TEMPURA ROLL (G) (SF) 32

Prawn, tobiko, avocado, lime mayonnaise, sesame seeds

DYNAMITE ROLL (S) (G) (SF) 39

Lobster, cream cheese, avocado, tobiko, spicy mayonnaise

NASI GORENG(S) (G) (SF) 45

Seafood fried rice, fried egg, pickled vegetable, chicken satay and condiments

PAD THAI (S) (G) (SF) (N) 45

Wok-fried rice noodles with mixed seafood, peanuts

WONTON NOODLE SOUP (G) 24

Chicken wontons, chicken broth, bok choy, egg noodles

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DESSERTS

TIRAMISU (D)

Lady finger dipped in coffee, eggs, sugar, mascarpone

KANAMADHU WARM CHOCOLATE FUDGE, VANILLA ICE CREAM (N) (D) 20

A traditional Maldivian delicacy made with sea almond, bitter chocolate, butter

BLACK SESAME PANNA COTTA WITH MANGO PÂTÉ (V) (D) 20

Crunchy roasted black sesame, rich vanilla crémeux, mango pâté

CRÈME BRÛLÉE (D) 20

Rich baked custard, lemon zest, crystallised sugar

BANANA SPLIT (D) (N) 20

Fresh banana, vanilla ice cream, chocolate ice cream, whipped cream, chocolate sauce, toasted almond slices

FUDGE SUNDAY (D) (N) 20

Vanilla ice cream, chocolate, whipped cream, crispy peanuts

FRUIT PLATTER 20

Seasonal cut fruit

BY SCOOP (D) 10

Maple walnut ice cream (D) (N)

Kerala vanilla bean ice cream (D)

Swiss chocolate ice cream (D)

Valencia orange sorbet (VG)