

# HABITAT

## Lunch & Dinner

### APPETISERS & SALADS

#### CHICKEN SATAY (D) (N)

Marinated chicken skewers, steamed rice cubes, prawn crackers, peanut sauce

#### CAESAR SALAD (P) (G) (D)

Baby gem lettuce, Parmigiano cheese, croutons, poached egg, pork pancetta

#### Grilled chicken Prawns (SF)

#### HABITAT SIGNATURE SALAD (VG)

Avocado timbale, mixed greens, orange segments, baby tomatoes, Parmesan shavings

#### MEZE PLATE (V) (VG) (G)

Hummus, muhammara, fattoush, tabbouleh, marinated olives, pita bread

#### FALAFEL PITA (V) (G)

Deep-fried ground chickpea patties, mixed with herbs and spices, served with tahini sauce

#### MEDITERRANEAN QUINOA BOWL (VG)

Avocado, heirloom tomato, cucumber, lemon vinaigrette, zattar tossed chickpeas, Kalamata olives

### SOUPS

#### TOM YAM GOONG (S) (SF)

Thai spicy prawn soup with coriander, galangal, lemongrass, mushroom, tomato

#### MINESTRONE (V) (G) (D) (N)

Seasonal vegetables, white beans, pasta, flavoured tomato broth

#### BORSCHT (D)

Shredded beef, sour cream, chopped chives, beetroot

### 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 YELLOW FIN TUNA (D)

Grilled asparagus, coconut curry sauce

#### CHICKEN BREAST (D)

Grilled portobello, truffle mashed potato, pan jus

#### FLANK STEAK (D)

Grilled portobello, truffle mashed potato, pan jus

### PASTA & MAINS

#### PENNE RIGATE WITH CHICKEN RAGOUT (G) (D)

Slow-braised chicken and mushroom, cream, Parmesan

#### SPAGHETTI AGLIO OLIO E PEPERONCINO (V) (G) (D)

Slicers 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

#### REEF FISH (D) (S)

Sautéed vegetable, tomato, caper fondue

#### SLOW-COOKED LAMB STEW (D) (G)

Root vegetables, vegetables tossed in herbs, garlic bread

### 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

(P) Pork | (V) Vegetarian | (VG) Vegan | (G) Contains Gluten | (D) Contains Dairy | (N) Contains Nuts | (S) Spicy (SF) Shellfish  
In our effort to fulfill your expectation, please inform our team member should you have special dietary requirements, food allergies or food intolerances.  
All prices are in US Dollars and are subject to service charge and applicable taxes.

Your choice of an appetiser, a main course, and a dessert

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### 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

## FROM THE WOK

### SZECHUAN PRAWNS (SF) (D) (G) (S)

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

### FRIED RICE

Vegetable (V)

Egg (G)

Seafood (G) (SF)

### STIR-FRIED NOODLES (G) (S)

Fresh egg noodles, vegetables, garlic, oyster sauce

Chicken (G)

Vegetables (V) (G)

## SIDES

### JEERA RICE (D)

Flavored basmati rice tempered with cumin

### CHOICE OF STEAMED RICE

Basmati or jasmine

### TAWA PARATHA (G)

CHAPATI (G)

## DESSERT

### HAZELNUT RELIGIOUS IMPERIAL PASTRY (G) (D) (N)

Joconde sponge, hazelnut ganache, crunchy pâté feuilletine

### SALTED CARAMEL PECAN PIE WITH CARAMEL ICE CREAM (N) (D)

Classic dessert with corn syrup, maple syrup, butter, pecan nut

### AVOCADO PUDDING (SUGAR-FREE) (V) (G)

Coconut cream, avocado

### WARM 72% BITTER CHOCOLATE FUDGE WITH BUTTERSCOTCH ICE CREAM (D) (N) 20

Pecan soil, brandy snap, steam-baked chocolate fudge

### 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)

Vanilla brownie ice cream (D)

Swiss chocolate ice cream (D)

Strawberry ice cream (D)

## SUPPLEMENT CHARGE

### CAVIAR 15/30

Beluga

145/290

Oscietra

95/195

With traditional condiments

### MALDIVIAN LIVE LOBSTER - 100gms (D) (SF)

20

Grilled, poached or Thermidor, French fries

### BLACK ANGUS RIB EYE - MBS 3-5; 250gms (D)

55

Grilled portobello, truffle mashed potato, pan jus

### MAIMOIA LAMB RACK - 250gms (D)

45

Grilled mushroom, truffle mashed potato, pan jus

### TIGER PRAWNS (D) (SF)

45

Dill mashed potato, asparagus, lemon butter sauce

### DUCK CONFIT (D)

35

Braised cabbage, apple, carrot purée

### PAN SEARED ATLANTIC SALMON (D) (A)

35

Dill mashed potato, vegetables tossed in herbs, beurre blanc sauce

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