

A P P E T I Z E R

Maldivian Tuna Tartare with Avocado 40

Yuzu Soy Vinaigrette, Mango Ginger Puree, Sesame Seeds, Coriander

Peruvian Style Ceviche (S) 38

Reef Fish, Baby Squid, Octopus, Tomatoes, Jalapeno, Tiger Milk Dressing

Maldivian Rock Lobster (S) 72

Mango, Chili Salsa, Heart of Lettuce, Lemongrass Dressing

Sashimi Mariawase 88

Salmon, Yellow Fin Tuna, Scallop, Hamachi Yellow Tail, Sweet Shrimp

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W A R M S T A R T E R

Wok-fried Crispy Jumbo Prawn (N) 44

Green Mango Salad, Signature "V" Sauce

Pan-seared Sea Scallop 42

Crustacean Emulsion, Artichoke Purée, Truffle Oil

Quick Seared Maldivian Tuna (S) 40

Mango, Avocado, Tangy Citrus Dressing, Espelette Chili

Slow-baked Warm Aubergine (V) 34

Cherry Tomatoes, Basil, Mozzarella, Roasted Pine Nuts

Malaysian Satay (N) 34

Cucumber, Onion, Rice Cake, Peanut Sauce

Choice of Marinated Chicken, Beef or Lamb

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S A L A D

Caesar Salad (P) 34

Heart of Baby Romaine, Parmesan, Croutons, Pork Bacon

Prawn 39

Grilled Chicken Breast 36

Smoked Salmon 38

Wild Organic Green Salad (V) 32

Mixed Green Leaves, Avocado, Cherry Tomatoes, Cucumber, Olives, Croutons
Lemon Vinaigrette

Burrata Salad (V) 39

Heirloom Tomatoes, Arugula, Basil, Olive Oil Caviar, Aged Balsamic Vinegar

Waldorf Salad 34

Granny Smith Apple, Caramelized Walnuts, Raisin, Celery, Truffle Oil, Mayonnaise

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S O U P

Wild Mushroom Velouté (V) 34

Truffle Oil

Lobster Bisque 39

Crab Meat, Chives, Cognac

Peking Duck Consommé 36

Mushroom and Shrimp Dumpling, Spring Onions

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PASTA | RISOTTO

Maine Lobster Tagliatelle (S) 110

Cherry Tomatoes, Garlic, Chili, White Wine, Basil

Linguine Vongole 44

Clams, Cherry Tomatoes, Garlic, Extra Virgin Italian Olive Oil

Rigatoni with Wagyu Beef Bolognese 46

Button Mushrooms, Aged Parmesan, Basil

Smoked Mushroom Risotto (V) 38

Shiitake, Chanterelle, Button Mushrooms, Parsley,
Parmesan, Truffle Oil

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BURGER | SANDWICH

Wagyu Beef Burger (P) 58

Brioche Bun, Caramelized Onion, Tomato, Bacon, Gruyère Cheese

Soft Shell Crab Burger (S) 45

Brioche Bun, Soft Shell Crab, Tangy Chili Mayonnaise, Tobiko, Gherkin

Maldivian Yellow Fin Tuna Burger (S) 42

Squid Ink Bun, Seared Tuna, Capers, Lettuce, Tangy Mayonnaise, Espelette Chili

Westholme Wagyu Beef Steak Sandwich 48

Ciabatta Bread, Gruyère Cheese, Caramelized Onion, Arugula Salad, Garlic Mayonnaise

Triple Decker Club Sandwich (P) 37

Fried Egg, Grilled Chicken, Tomato, Lettuce, Bacon, Mayonnaise

Tandoori Chicken Wrap 36

Turmeric Tortilla, Tandoori Chicken, Kechumber Salad, Mint Sauce

Atlantic Toothfish 49

Tartar Sauce, Green Pea Mash, Lemon Wedges

All Burgers and Sandwiches served with Truffle Fries or Mesclun Salad

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MALDIVIAN SPECIALTY

Dhoni (S) 45

Dried Fish Curry, Local Style Rice, Fried Cassava Leaves, Green Salad

Thakuru (S) 48

Octopus, Paratha, Nuts, Rice, Papaya Salad, Pickled

Radhun (S) 110

Lobster Curry, Coconut, Pandan Leaves Rice, Dandelion Salad

INDIAN CUISINE

Butter Chicken Masala 49

Indian Tandoori Chicken, Onions, Tomato Gravy, Cashew Nut Butter

Vegetarian Thali (V) 40

Palak Paneer, Broccoli, Tandoori

All Indian Dishes Served with Basmati Rice, Dal Makhani, Mango Chutney, Papadum, Raita.

Naan

Plain | Butter 10

Garlic 12

Cheese 15

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RICE | NOODLE

Nasi Goreng Kampong (S) 37

Chef's Made Chili Paste, Prawn, Chicken, Squid, Local Spinach, Crispy Silver Fish

Crab Meat Fried Rice (P) 39

Crab Meat, Barbecued Pork, Spring Onions, Beansprouts

Penang-style Char Kuey Teow 36

Flat Rice Noodle, Beansprouts, Fish Cake, Spring Onions, Tiger Prawn, Squid, Cockle

Malaysian Mee Goreng 38

Yellow Noodle, Beancurd, Beansprouts, Spinach, Egg, Prawn, Squid, Potato

Singapore Hokkien Mee 38

Yellow and Rice Noodle, Prawn, Squid, Fish Cake, Spring Onions

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MAIN FISH | SEAFOOD

Patagonian Toothfish 72

Mushrooms Fricassee, Roasted Baby Potato, Green Asparagus, Black Truffle Sauce

Mediterranean-style Sea Bass 56

Clams, Mussels, Baby Squid, Vine Ripe Tomatoes, Basil

Jumbo River Prawn Har Lok Style 46

Signature "Har Lok Glaze", Ginger, Spring Onions, Steamed Jasmine Rice

"Au Chapon Bressan" French Farmed Chicken 54

Slow-cooked, Fava Beans, Carrot Vichy, Sautéed Spinach, Morel Mushroom Sauce

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MEAT FROM THE GRILL

BEEF

- Westholme Wagyu Beef Sirloin Mbs 6-7 (300g) 148**
- Westholme Wagyu Beef Tenderloin Mbs 3-5 (280g) 128**
- Westholme Wagyu Beef Rib Eye Mbs 3-5 (300g) 118**

PORK (P)

- Snake River Farm Kurobuta Pork Rack (300g) 88**

LAMB

- Great Southern Lamb Rack (300g) 78**

SAUCE

- Peppercorn | Black Truffle
- Bearnaise | Bordelaise

SIDE DISH

- Mesclun Salad | Arugula 10**
- Truffle Fries | Mashed Potato | Fine Beans 12**
- Sautéed Spinach | Broccoli 12**
- Mushrooms | Green Asparagus 14**

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DESSERT

Dark Chocolate Cake 25

Cocoa, Almond Ice Cream Bar

Caramelized Pecan Tart (N) 24

Homemade Caramel Ice Cream

Classic Vanilla Crème Brûlée 22

Raspberry Furrow, Fresh Raspberry

Red Velvet Cake 25

Cream Cheese Frosting, Fresh Raspberry

Ice Creams

Vanilla, Strawberry, Coffee, Belgian Chocolate, Peanut Butter Crunch (N)

Sorbets

Peach, Lemon, Raspberry, Guava

8 | Scoop

Cheese Platter (N) 68

Allesse Cheese Platter

Fruit Bread, Dried Fruits, Nuts, Grapes, Homemade Chutney

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