

DINING MENU



APPETISER

Crispy Salad USD 15
Crispy iceberg lettuce, aged Gouda cheese, red onion, boiled egg, crispy turkey bacon, cherry tomato and red wine mustard vinaigrette

Classic Caesar Salad

Baby romaine, garlic croutons, anchovies and Caesar dressing with a choice of:

USD 15

LobsterUSD 28Grilled shrimpUSD 22Grilled chickenUSD 20

Caprese Salad W USD 18

Buffalo mozzarella, tomato, basil, pesto and balsamic

Duo Maldivian TunaUSD 20
Marinated yellow fin tuna pan-seared with baby greens,

Selection of Sushi, Sashimi USD 28
Assorted sushi and sashimi tray from Chef's selection

tuna tartare and marinated chukka wakame

SOUP

Lobster Bisque USD 20 Maldivian lobster, dry red wine and Parmesan cream

Asparagus and Crab USD 15

Pulled crab meat, sliced asparagus, cherry tomato and a hint of spice

Pumpkin Soup USD 15

Home-grown pumpkins from Chef's garden

Miso Soup USD 15

Wakame, tofu and fried onion

TO SHARE

Tomahawk Steak 1000g USD 255

Served with seasonal grilled vegetables, mashed potatoes and peppercorn sauce | 24 hours' notice required

The Ultimate Havodda Surf & Turf USD 135

Lobster, jumbo prawn, scallops, rib eye, rack of lamb, seasonal vegetables and green pea puree

GRILL

Lobster 500g	USD 85
Jumbo Tiger Prawns 3 pcs	USD 60
Rib Eye Steak 220g	USD 55
Black Angus Tenderloin 220g	USD 55
Rack of Lamb 220g	USD 55
Yellow Fin Tuna Steak 220g	USD 42
Blackened Chicken 200g	USD 42
Salmon Fillet 220g	USD 42

Select your favourite sauce

Béarnaise, mushroom, lemon butter, bordelaise, Peppercorn

Select your favourite sides, two choices

Truffle potato mash, Potato wedges, Grilled asparagus, Sautéed spinach, Grilled vegetables, Baked potato, corn on the cob and Sautéed mushrooms

DESSERT

Crème Brûlée	USD 12
New York Cheesecake with raspberry coulis	USD 12
Fruit Platter	USD 12
Fried Green Tea Ice Cream	USD 12
Ice Cream (Two Scoops)	USD 8



Contains alcohol



Contains nuts





ROMANTIC DINING



Five Course Menu

APPETISER

Duo Maldivian Tuna

Marinated yellow fin tuna pan-seared with baby greens, tuna tartare and marinated Chukka wakame

8

Crispy Salad

Crispy iceberg lettuce, aged Gouda cheese, red onion, boiled egg, crispy turkey bacon, cherry tomato and red wine mustard vinaigrette

SOUP

Lobster Bisque

Maldivian rock lobster cream soup with brandy and Parmesan cream

SORBET

Raspberry Sorbet

MAIN COURSE

Surf and Turf

The classic combination of Black Angus tenderloin grilled to perfection with jumbo tiger prawns. Served with truffle mash potatoes, grilled mixed vegetables and creamy mushroom sauce.

DESSERT

Green Tea Ice Cream Tempura

Served with fruit salsa and balsamic caramel sauce

USD 120 ++ per person