



ME NU

SIGNATURE DISHES

Each of the dishes are specially created by our Executive Chef Ashis and his team to offer you a balance of flavor and texture for the ultimate culinary experience.

GRILLED LOBSTER

mushroom potato gratin, turkey bacon wrapped asparagus with shrimp brandy reduction

80.00

SRI LANKAN PRAWN AND CALAMARI DUO

grilled jumbo prawns and calamari with tomatoes, capers, garlic, red pepper flakes, basil and olives white wine sauce, spaghetti napolitana, guacamole

58.00

REETHI SURF 'N' TURF

lamb rack and jumbo prawns, maldivian fried rice, grilled vegetables, lemon butter and salsa verde

58.00

TENDERLOIN STEAK

grilled to perfection, served with parmesan crushed potatoes, mushrooms, buttered carrots, kenya beans and cognac pepper sauce

55.00

SIGNATURE TASTING PLATTER

lamb rack, steak medallion, slow cooked pork rib, jumbo prawn, pork sausage, grilled vegetables, served with lemon butter sauce and salsa

65.00

SOUPS

CREAM OF TOMATO AND BASIL ✓

basil oil drizzle, croutons

14.00

ROASTED CAULIFLOWER SOUP ✓

truffle oil, dehydrated cauliflower

14.00

ASIAN CHICKEN WONTON

chicken broth, wonton, sliced vegetables

15.00

CLAM CHOWDER

creamy chowder with turkey bacon, potato,
served in a bowl of sourdough bread

17.00

SALADS

MESCLUN GREENS ✓

variations of lettuce, cucumber, tomatoes, olives,
served with french dressing

14.00

YOUNG SPINACH AND BEET ✓

pickled apricot, roasted almond, pears, honey mustard dressing

14.00

SEAFOOD AND CITRUS SALAD

warm prawns, calamari, octopus with greens in citrus emulsion

20.00

PROSCIUTTO, MELON

arugula, balsamic reduction, olive oil

18.00

GRILLED CHICKEN AND ICEBERG

garlic crispies, parmesan shavings, caesar dressing

16.00

ROASTED THAI BEEF AND CUCUMBER SALAD

grilled beef, cucumber, onion, fresh herbs, lemony thai dressing

16.00

STARTERS

VEGETABLE TEMPURA ✓

lightly battered deep fried vegetables, served with tempura sauce

12.00

VEGETARIAN ANTIPASTI PLATTER ✓

classic tomato bruschetta, pickled vegetables, crumb fried mozzarella, marinated olives

14.00

VIETNAMESE RICE PAPER WRAP WITH SHRIMPS

shrimps and crunchy vegetable rice roll, peanut dip, dipping sauce
vegan version available ✓

18.00

DEEP FRIED CALAMARI

dijon cream, sweet chili sauce, mixed lettuce and cherry tomatoes with french vinaigrette

20.00

KOREAN FRIED CHICKEN

crispy fried chicken morsels with sweet and light spiced sauce

20.00

NACHOS SUPREME

minced beef, guacamole, sour cream and tomato salsa

16.00

YELLOW-FIN TUNA SASHIMI

soy dressing, wasabi, pickled ginger

20.00

WRAPS AND SANDWICHES

MEDITERRANEAN PITA POCKET ✓
lettuce, crispy chickpea galette, yoghurt dip 16.00

SEAFOOD TACO
beer battered fish and calamari, guacamole, refried beans,
soft flour tortilla 20.00

HAM AND CHEESE SANDWICH
classic ham and gruyere sandwich in a country bread 18.00

CHICKEN PESTO FOCACCIA
crumbed chicken fillet, pesto sundried tomatoes,
crumbled feta and mixed greens 18.00

THE CLUB FARU
white or brown bread, chicken mayonnaise, fried egg, cheese,
tomato and turkey bacon 22.00

FARU BURGER
beef or chicken or vegetable patty with cheese, tomato,
gherkins and lettuce in a fresh sesame bun 26.00

*all sandwiches are served with coleslaw
and french fries or potato wedges*

PIZZA

MARGHERITA ✓

tomato sauce, oregano, pesto drops, mozzarella

16.00

FARMHOUSE ✓

tomato sauce, peppers, onion, olives, pesto drops, roasted garlic, rocket, feta, mozzarella

17.00

BIANCA ✓

mozzarella, parmesan, gorgonzola and taleggio

18.00

SEAFOOD

tomato sauce, calamari, prawns, reef fish, mozzarella

22.00

TANDOORI CHICKEN

tomato sauce, clay oven cooked chicken fillet, sundried tomatoes, chili flakes, mozzarella

22.00

PIZZA SALAMI

tomato sauce, pork salami, mozzarella

22.00

CREATE YOUR OWN

add pork or turkey bacon, cooked ham, beef pepperoni, tuna flakes, mushrooms, pineapple, kernel corn, extra cheese

3.00
each

RICE AND PASTA

PORCINI RISOTTO ✓

porcini soil, dehydrated mushroom, garlic bread, homegrown micro greens

20.00

NASI GORENG

indonesian mixed fried rice with prawn cracker, chicken satay, pickled vegetables, fried egg, peanut sauce

28.00

STIR FRIED RICE STICKS

rice stick noodles stir fried with vegetables, egg, chicken and shrimps, with sweet and sour sauce, crushed peanuts
vegan version available ✓

25.00

SPAGHETTI, PENNE, FARFALLE OR LINGUINE

NAPOLETANA ✓

18.00

PESTO CREAM WITH VEGETABLES AND SUN-DRIED TOMATO ✓

18.00

BEEF BOLOGNESE 🍷

22.00

SEAFOOD BISQUE 🍷

22.00

ALFREDO WITH MUSHROOM AND BACON 🐷

20.00



VEGETARIAN

PANEER BUTTER MASALA

soft cottage cheese cooked in rich cashew and tomato gravy with indian spices, served with cumin scented basmati rice, pappadum and pickle

22.00

CHAR-GRILLED VEGETABLES

char-grilled vegetables with pesto, gruyère gratin, garlic crispy

20.00

MUSHROOM AND SPINACH CRÊPE

homemade crêpe filled with spinach and mushroom ragout, served with cheese sauce and tomato sauce

18.00

MALDIVIAN STYLE VEGETABLE CURRY

vegetables simmered in coconut milk and maldivian spices, served with steamed rice, pappadum and onion tomato coconut salad

18.00

SEAFOOD

MALDIVIAN TUNA STEAK

served with roasted mediterranean vegetables, sweet potato fries,
herb lemon butter and chimichurri salsa

36.00

CAST IRON COOKED REEF FISH FILLET

chef special seasoning, served with chunky fries,
buttered seasonal vegetables, beurre blanc and toscana dressing

32.00

FISH CURRY

reef fish poached in a mild maldivian curry sauce,
served with steamed rice, roshi flat bread, sundried tuna,
coconut koppi leaves salad and rihaakuru tuna paste

25.00

BEER BATTERED SILVER JACK

french fries, mushy peas, tartar sauce, lemon

25.00

SINGAPORE STYLE SHRIMP STIR FRY

sweet and sour sauce with egg-drop, steamed rice
and prawn crackers

36.00

PAN SEARED SEA BASS

carrot, potato purée, lemon and caper sauce,
steamed seasonal vegetables

36.00

POULTRY AND MEAT

GRILLED HALF CHICKEN

garlic roasted potatoes, homemade salsa with chef's seasoning, jus

32.00

ROAST DUCK SUPREME

celeriac puree, asparagus, carrots, palm hearts, served with berry jus, mushrooms

36.00

CHARCOAL BRAAI PORK RIB

with barbeque sauce, ribbed corn, green salad

35.00

MONGOLIAN BEEF

sliced beef cooked with asian vegetables, soy garlic sauce, served with steamed rice

32.00

THAI BEEF CURRY

coconut flavored thai red curry with beef and vegetables, served with steamed rice

32.00

DESSERTS

WHITE CHOCOLATE HAZELNUT MAGNUM

white chocolate mousse with edible chocolate soil,
hazelnut micro sponge, crystallized hazelnut and chocolate meringue 16.00

SICILIAN ORANGE CAKE ✓

orange torte topped with honey whipped ganache, chocolate orange
shards, orange caviar and homemade cream cheese ice cream 16.00

SOFT CENTERED DARK CHOCOLATE CAKE

soft centered chocolate dome served with homemade vanilla ice cream 17.00

JASMINE PANNACOTTA ✓

jasmine pannacotta paired with berry sorbet, fresh fruits 16.00

CHURROS

classical churros served with chocolate sauce, vanilla sauce,
butterscotch 15.00

COCONUT MOUSSE ✓

with pineapple caviar 17.00

FRIED ICE CREAM

chocolate sauce, sweetened cream 12.00

HOMEMADE SORBET OR ICE CREAM BY SCOOP ✓

please check with our team member for chef crafted flavours 4.00

DESSERTS

FRESH FRUIT PLATTER ✓

please check with our team member for seasonal selection

18.00

CHEESE SELECTION

four different kinds of cheese with pears, walnuts, and celery,
served with white chocolate ganache and crackers

22.00

CAKE OF THE DAY AND FRUIT TARTS FROM THE DISPLAY

please check with our team member for daily selection

6.00

all prices are in US\$ and subject to 28.7% service charge and government tax