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# ME NU

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## 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

55.00

### REETHI SURF 'N' TURF

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

55.00

### TENDERLOIN STEAK

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

50.00

### 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

## SOUP

### CREAM OF TOMATO AND BASIL ✓

basil oil drizzle, croutons

12.00

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### ROASTED CAULIFLOWER SOUP ✓

truffle oil, dehydrated cauliflower

12.00

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### ASIAN CHICKEN WONTON

chicken broth, wonton, sliced vegetables

14.00

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### 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

12.00

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### YOUNG SPINACH AND BEET ✓

pickled apricot, roasted almond, pears, honey mustard dressing

14.00

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### SEAFOOD AND CITRUS SALAD

warm prawns, calamari, octopus with greens in citrus emulsion

18.00

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### PROSCIUTTO, MELON

arugula, balsamic reduction, olive oil

16.00

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### GRILLED CHICKEN AND ICEBERG

garlic crispies, parmesan shavings, Caesar dressing

16.00

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### 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

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### VEGETARIAN ANTIPASTI PLATTER ✓

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

12.00

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### VIETNAMESE RICE PAPER WRAP WITH SHRIMP

shrimp and crunchy vegetable rice roll, peanut dip, dipping sauce  
*please ask for the vegan version* ✓

16.00

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### DEEP FRIED CALAMARI

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

18.00

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### KOREAN FRIED CHICKEN

crispy fried chicken morsels with sweet and light spiced sauce

20.00

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### NACHOS SUPREME

minced beef, guacamole, sour cream and tomato salsa

16.00

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### YELLOW-FIN TUNA SASHIMI

soy dressing, wasabi, pickled ginger

18.00

## WRAPS AND SANDWICHES

### MEDITERRANEAN PITA POCKET ✓

lettuce, crispy chickpea galette, yoghurt dip

16.00

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### SEAFOOD TACO

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

20.00

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### HAM AND CHEESE SANDWICH

classic ham and gruyere sandwich in a country bread

18.00

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### CHICKEN PESTO FOCACCIA

crumbed chicken fillet, pesto sundried tomatoes, crumbled feta and mixed greens

18.00

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### THE CLUB FARU

white or brown bread, chicken mayonnaise, fried egg, cheese, tomato and turkey bacon

20.00

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### FARU BURGER

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

25.00

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



# PIZZA

## MARGHERITA ✓

tomato sauce, oregano, pesto drops, mozzarella

15.00

## FARMHOUSE ✓

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

16.00

## BIANCA ✓

mozzarella, parmesan, gorgonzola and taleggio

18.00

## SEAFOOD

tomato sauce, calamari, prawns, reef fish, mozzarella

20.00

## TANDOORI CHICKEN

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

20.00

## PIZZA SALAMI 🐷

tomato sauce, pork salami, mozzarella

20.00

## 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

25.00

### 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 SUNDRIED TOMATO ✓

18.00

### BEEF BOLOGNESE 🍷

20.00

### SEAFOOD BISQUE 🍷

20.00

### 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

20.00

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### CHAR-GRILLED VEGETABLES

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

20.00

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### MUSHROOM AND SPINACH CRÊPE

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

18.00

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### 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

35.00

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### CAST IRON COOKED REEF FISH FILLET

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

30.00

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### 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

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### BEER BATTERED SILVER JACK

French fries, mushy peas, tartar sauce, lemon

25.00

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### SINGAPORE STYLE SHRIMP STIR FRY

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

35.00

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### PAN SEARED SEA BASS

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

35.00



## POULTRY AND MEAT

### GRILLED HALF CHICKEN

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

30.00

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### ROAST DUCK SUPREME

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

35.00

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### CHARCOAL BRAAI PORK RIB

with barbeque sauce, ribbed corn, green salad

35.00

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### MONGOLIAN BEEF

sliced beef cooked with Asian vegetables,  
soya garlic sauce, served with steamed rice

30.00

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### THAI BEEF CURRY

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

30.00

## DESSERTS

### WHITE CHOCOLATE HAZELNUT MAGNUM

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

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### SICILIAN ORANGE CAKE ✓

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

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### SOFT CENTERED DARK CHOCOLATE CAKE

soft centered chocolate dome served with homemade vanilla ice cream 16.00

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### JASMINE PANNACOTTA ✓

jasmine pannacotta paired with berry sorbet, fresh fruits 16.00

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### CHURROS

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

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### COCONUT MOUSSE ✓

with pineapple caviar 15.00

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### FRIED ICE CREAM

chocolate sauce, sweetened cream 10.00

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### HOMEMADE SORBET OR ICE CREAM BY SCOOP ✓

please check with your server for chef crafted flavours 3.00



## DESSERTS

### FRESH FRUIT PLATTER ✓

please check with your server for seasonal selection

18.00

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### CHEESE SELECTION

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

22.00

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### CAKE OF THE DAY AND FRUIT TARTS FROM THE DISPLAY

please check with your server for daily selection

6.00

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