



starters

SALAD AND APPETIZER

- CRAB CAKE** 32
A PAIR OF CRABMEAT CAKES BLENDED WITH BELL PEPPERS, ONIONS AND EGGS, ACCOMPANIED BY APPLE AND FENNEL SLAW, SERVED WITH A SIDE OF SPICY MUSTARD MAYO
- BEEF TATAKI** 28
THINLY SLICED BEEF TENDERLOIN ACCOMPANIED BY CRISPY LEEK, GRATED RADISH, ONION CONFIT, GARLIC CHIPS AND SERVED WITH PONZU SAUCE, SESAME SEEDS AND A SIDE OF WASABI MAYONNAISE
- DRAGON MAKI ROLL** 36
TANGY AND SWEET SUSHI RICE LAYERED WITH A NORI SHEET, ROLLED TOGETHER WITH AVOCADO, RAW SALMON AND CUCUMBER TOPPED WITH VIBRANT RED TOBIKO SERVED WITH A SIDE OF WASABI AND SOY SAUCE
- PRAWN TEMPURA MAKI ROLL** 36
SUSHI ROLL WITH CRUNCHY TEMPURA PRAWNS, AVOCADO AND CREAM CHEESE SERVED WITH A SIDE OF WASABI AND SOY SAUCE
- ASIAN SALMON SALAD** 32
MISO-MARINATED SALMON ON A BED OF MIXED GREENS TOPPED WITH JULIENNE CARROTS, CUCUMBER, RED RADISH, EDAMAME, BABY CORN, AVOCADO, CHERRY TOMATO, CHICKPEAS, SUNFLOWER SEEDS AND CRISPY NORI SERVED WITH LEMON DRESSING
- MEDITERRANEAN STEAK SALAD** 36
HERBS-MARINATED BEEF STEAK ON A BED OF MESCLUN LETTUCE AND TOPPED WITH SPINACH, ARUGULA, CHERRY TOMATO, OLIVES, ONIONS, ROASTED PEPPER, QUINOA, PUMPKIN SEED, ROASTED ZUCCHINI, SERVED WITH FETA CHEESE & HONEY MUSTARD DRESSING
- CLASSIC CAESAR SALAD** 20
CRISPY ROMAINE LETTUCE WITH CROUTONS, GRATED PARMESAN CHEESE AND BOILED EGG, TOSSED IN CREAMY CAESAR DRESSING WITH ANCHOVIES
TOPPED WITH GRILLED PRAWNS: 32
TOPPED WITH GRILLED CHICKEN BREAST: 25

SOUP

- LOBSTER BISQUE** 30
CREAMY CRUSTACEAN-BASED SOUP WITH LOBSTER CHUNKS, SERVED WITH GARLIC BREAD
- TOM KHA GAI** 22
SPICY AND SOUR COCONUT MILK SOUP WITH CHICKEN, LEMONGRASS, KAFFIR LIME AND MUSHROOMS

HAVE YOU TRIED THE HIDDEN SEA WINES YET?

EXPERIENCE EXQUISITE WINES THAT MAKE A DIFFERENCE. EACH BOTTLE OF THE HIDDEN SEA NOT ONLY DELIGHTS THE SENSES BUT ALSO HELPS PROTECT OUR OCEAN. WITH EVERY BOTTLE PURCHASED, THE HIDDEN SEA REMOVES AND RECYCLES 10 PLASTIC BOTTLES FROM THE OCEAN, AN INSPIRING COMMITMENT TO PRESERVING THE NATURAL BEAUTY THAT INSPIRES EVERY SIP.

THE MISSION TO "SAVE THE SEA" WHILE YOU SAVOR

- 2021 THE HIDDEN SEA CHARDONNAY
- 2021 THE HIDDEN SEA ROSE
- 2021 THE HIDDEN SEA CABERNET SAUVIGNON

12 60

plant based



VEGAN

- TEMAKI ROLL** 24
HAND-ROLLED SUSHI STUFFED WITH AVOCADO, CARROTS, CUCUMBER AND CHUKKA WAKAME, WRAPPED IN A CONE-SHAPED SEAWEED SHEET SERVED WITH A SIDE OF WASABI AND SOY SAUCE
- VIETNAMESE ROLLS** 18
RICE PAPER ROLL WITH JULIENNE SWEET MANGO, CUCUMBER, CARROT, MINT, CORIANDER, LETTUCE, SERVED WITH TAMARIND PEANUT SAUCE ON THE SIDE
- CHEF RUBEN'S VEGAN BOWL** 20
CRISPY FRIED TOFU PAIRED WITH KALE, SPINACH, QUINOA, AVOCADO, SWEET MANGO, COCONUT FLAKES, CHIA SEEDS AND CHERRY TOMATOES, DRIZZLED WITH A LIGHT RASPBERRY VINAIGRETTE
- VEGAN QUESADILLAS** 26
FOLDED TORTILLA FILLED WITH BLACK BEANS, RED BELL PEPPERS, ONION, VEGAN MEAT, BABY SPINACH AND VEGAN CASHEW NUT CHEESE
- DAL TADKA** 22
YELLOW LENTILS COOKED WITH A FLAVORFUL TEMPERING OF ONIONS, GARLIC, TOMATO, CUMIN, AND CORIANDER SERVED WITH STEAMED RICE, PARATHA AND PAPPADAM
- VEGAN STEAK** 30
GRILLED 'BEYOND MEAT' MARINATED TO PERFECTION, SERVED WITH TRUFFLE-INFUSED ROASTED POTATOES, SAUTÉED MUSHROOMS AND A TANGY TOMATO SALSA

VEGETARIAN

- HEALTHY BRUSCHETTA** 22
TOASTED GLUTEN-FREE BREAD RUBBED WITH GARLIC BUTTER AND TOPPED WITH TOMATO AVOCADO SALSA, PESTO AND FETA CHEESE
- VEGETARIAN CAESAR SALAD** 20
CRISPY ROMAINE LETTUCE WITH CROUTONS, GRATED PARMESAN CHEESE AND BOILED EGG, TOSSED IN CREAMY CAESAR DRESSING
- CREAM OF MUSHROOM** 26
CREAMY MUSHROOM SOUP WITH TRUFFLE ESSENCE SERVED WITH GARLIC CROUTONS
- STIR-FRIED NOODLES** 22
STIR-FRIED YELLOW NOODLES WITH CRISPY TOFU, SHREDDED VEGETABLES AND HOMEMADE SAUCE SERVED WITH A FRIED EGG
- MUSHROOM RISOTTO** 24
CREAMY PORCINI MUSHROOM RISOTTO WITH TRUFFLE ESSENCE AND PARMESAN CHEESE
- PANEER BUTTER MASALA** 24
CUBED COTTAGE CHEESE TOSSED IN A SPICY GRAVY WITH GREEN PEPPERS, BUTTER, CREAM, AND A BLEND OF INDIAN SPICES SERVED WITH LACHA PARATHA, STEAMED RICE AND PAPPADAM
- PIZZA MARGHERITA** 22
TOMATO SAUCE, MOZZARELLA AND FRESH BASIL
- PIZZA QUATTRO FORMAGGI** 24
TOMATO SAUCE, MOZZARELLA, GORGONZOLA, BRIE AND PARMESAN

WINE by the glass

CHAMPAGNE

NV MARTEL CUVÉE VICTORIA BRUT FRANCE 31 150

SPARKLING WINE

NV SACCHETTO PROSECCO DOC EXTRA DRY ITALY 19 80
NV PARES BALTA CAVA BRUT SPAIN 18 75

WHITE WINE

2020 MAISON BELLEROUCHE, SAUVIGNON BLANC FRANCE 12 60
2020 FINCA LAS MORAS, PINOT GRIGIO ARGENTINA 12 60
2021 THE HIDDEN SEA CHARDONNAY AUSTRALIA 12 60

RED WINE

2019 FINCA LAS MORAS BLACK LABEL, MALBEC ARGENTINA 15 70
2020 RICASOLI CHIANTI DOCG ITALY 13 65
2021 THE HIDDEN SEA CABERNET SAUVIGNON SOUTH AFRICA 12 60

ROSE WINE

2020 CAVALCHINA BARDOLINO CHIARETTO DOC ITALY 18 75
2022 THE HIDDEN SEA ROSE AUSTRALIA 12 60

main dishes



PIZZA

PEPPERONI

TOMATO SAUCE, MOZZARELLA CHEESE AND BEEF PEPPERONI

24

SPICED MALDIVIAN

TOMATO SAUCE, MOZZARELLA, MALDIVIAN TUNA, MALDIVIAN CHILI AND CURRY LEAVES

24

BBQ CHICKEN

TOMATO SAUCE, MOZZARELLA, GRILLED CHICKEN, MUSHROOM, ROASTED BELL PEPPER AND GOAT CHEESE

30

SANDWICH AND BURGER

ALL SANDWICHES AND BURGERS ARE SERVED WITH FRIES OR GARDEN SALAD

CHICKEN SHAWARMA WRAP

ARABIC-SPICED CHICKEN WITH TOMATOES, ONIONS AND CUCUMBERS WRAPPED IN TORTILLA BREAD, ACCOMPANIED BY GARLIC MAYO AND TAHINA SAUCE FOR DIPPING

24

STEAK SANDWICH

STRIPS OF TENDER AND JUICY BEEF STEAK SERVED ON FRENCH BAGUETTE WITH LETTUCE, TOMATO, CARAMELIZED ONION, SLICED GHERKINS, GARLIC MAYO SPREAD AND MELTED CHEDDAR CHEESE

34

LOBSTER AND PRAWN SOFT ROLL

CHILLED LOBSTER MEAT AND PRAWNS, DRESSED IN MAYO, CHIVES, TARRAGON, BRUNOISE CARROTS AND STUFFED INTO A TOP-SPLIT TOASTED SOFT ROLL

32

CLUB SANDWICH

THINLY SLICED POACHED CHICKEN, BEEF BACON, TOMATOES, FRIED EGG, AVOCADO AND MAYONNAISE ON A WHITE BREAD

26

SESSIONS WAGYU BURGER

SESAME BUN FILLED WITH AUSTRALIAN WAGYU BEEF PATTY, CHEDDAR CHEESE, SLICED GHERKINS, TURKEY BACON, TOMATO AND CARAMELIZED ONION

36

CURRY

MALDIVIAN TUNA CURRY "DHON RIHA"

MALDIVIAN YELLOW CURRY WITH CHUNKS OF FRESH TUNA COOKED IN A CREAMY COCONUT MILK BASE AND SEASONED WITH MALDIVIAN SPICES, GRATED COCONUT AND CURRY LEAVES SERVED WITH STEAMED RICE AND CHAPATI

26

LAMB ROGAN JOSH

SLOWLY BRAISED TENDER LAMB LEG IN A TOMATO-BASED GRAVY INFUSED WITH AROMATIC INDIAN SPICES, ONIONS, AND GARLIC SERVED WITH STEAMED RICE, PAPPADAM AND CHUTNEY

30

BUTTER CHICKEN

BONELESS TANDOORI CHICKEN COOKED IN A CREAMY MAKHANI GRAVY WITH A TOUCH OF BUTTERCREAM AND DRY FENUGREEK LEAVES SERVED WITH STEAMED RICE, NAAN AND PAPPADAM

32

NOODLES AND RICE

NASI GORENG

FRIED RICE WITH VEGETABLES AND SHRIMPS, SERVED WITH A FRIED EGG, PRAWN CRACKERS AND CHICKEN SATAY WITH PEANUT SAUCE AND CHILI SAMBAL

30

THAI BASIL CHICKEN

THINLY SLICED CHICKEN THIGH STIR-FRIED WITH HOT BASIL, PEPPER, AND ONIONS IN SOY SAUCE SERVED WITH JASMINE RICE AND A FRIED EGG

30

CHICKEN BIRYANI

AN AROMATIC MIXTURE OF SLOW-COOKED SAFFRON RICE, SPICY MARINATED CHICKEN AND CARAMELIZED ONIONS, SEASONED WITH SPICES, SERVED WITH RAITA AND PAPPADAM

30

TAPSILOG

A CLASSIC FILIPINO DISH WITH SWEET-SALTY TENDER SLICED OF PEPPERY BEEF, SERVED ALONGSIDE GARLIC RICE AND A FRIED EGG, COMPLEMENTED BY A SIDE OF CHILI VINEGAR

32

RISOTTO AND PASTA

LOBSTER BISQUE RISOTTO

CREAMY LOBSTER RISOTTO MADE WITH CRUSTACEAN BISQUE BROTH, ARBORIO RICE, CHUNKS OF LOBSTER, RICOTTA CHEESE AND A DRIZZLE OF LEMON OIL

34

SPAGHETTI CARBONARA

SPAGHETTI TOSSED IN A CREAMY SAUCE WITH PORK BACON, PECORINO CHEESE AND BLACK PEPPER

24

FUSILLI BOLOGNAISE

FUSILLI PASTA SERVED WITH A SLOW-COOKED MEAT AND TOMATO-BASED SAUCE, TOPPED WITH PARMESAN CHEESE

28

LINGUINI AGLIO OLIO WITH PRAWNS

CLASSIC PASTA TOSSED WITH GARLIC, OLIVE OIL, RED PEPPER FLAKES, PARSLEY AND SUCCULENT PRAWNS

24

FARFALLE CHICKEN ALFREDO

CREAMY PASTA WITH GRILLED CHICKEN, TOSSED WITH LUSCIOUS SAUCE OF GARLIC, ONION, BUTTER, HEAVY CREAM, PARMESAN CHEESE AND A SPRINKLE OF CHOPPED PARSLEY

24

PENNE SEAFOOD MARINARA

A MIX OF PRAWNS, CALAMARI, REEF FISH AND MUSSELS TOSSED IN A RICH TOMATO-BASED SAUCE WITH OLIVES, CAPERS AND PENNE PASTA TOPPED WITH CHOPPED BASIL

28

SIGNATURE dishes

BEEF RIB-EYE

FULL POUND OF PERFECTLY GRILLED BRAZILIAN ANGUS BEEF RIB-EYE, TENDER WITH EVERY BITE, ACCOMPANIED BY SAUTÉED GREEN BEANS, MASHED POTATOES AND CORN ON THE COB SERVED WITH PEPPERCORN SAUCE AND GARLIC HERB BUTTER

68

*Additional charge of \$15 applies for guest on meal plans (Half Board, Full Board and All-Inclusive), whilst the regular price applies for guests on Bed and Breakfast meal plan.

LAMB CHOP

GRILLED AUSTRALIAN LAMB CHOP WITH SAUTÉED GREEN BEANS AND TRUFFLE MASHED POTATO SERVED WITH CHIMICHURRI SAUCE AND ONION JUS

60

FROM THE LAND AND OCEAN

BARRAMUNDI FILLET

PAN GRILLED BARRAMUNDI FILLET WITH DASHI-MASHED POTATO, WILTED SPINACH, CHERRY TOMATO CONFIT AND CITRUS MISO BEURRE BLANC

36

FISH 'N CHIPS

CRISPY BATTERED SEABASS FILLET SERVED WITH MUSHY PEAS, POTATO WEDGES, COLESLAW AND TARTAR SAUCE FOR DIPPING

34

TUNA FILLET

SEARED MALDIVIAN TUNA FILLET WITH CRUSHED BABY POTATOES, KOPEE LEAF SALAD AND CURRY SAUCE

38

SALMON FILLET

PAN-FRIED SALMON FILLET ACCOMPANIED BY SAUTÉED ASPARAGUS AND A SNOW PEA SPROUT SALAD, SERVED WITH A SIDE OF CREAMY BÉARNAISE SAUCE

50

STRIPLOIN STEAK

GRILLED BRAZILIAN ANGUS BEEF STRIPLOIN WITH SEASONAL VEGETABLES AND MUSHROOM SAUCE

55

SIDE DISHES

FRIES	8	ROASTED VEGETABLES	8
MASHED POTATO	8	ROASTED POTATO	8
STEAMED RICE	8	MIXED GREEN SALAD	8

DESSERTS

APPLE TARTE TATIN

CARAMELIZED BAKED APPLE PIE TOPPED WITH VANILLA ICE CREAM

22

CLASSIC CRÈME BRULÉE

CARAMELIZED SUGAR-COATED EGG CUSTARD TOPPED WITH BISCOTTI

26

MANGO PUDDING

MANGO LAYER CAKE WITH CARAMELIZED MANGO WITH CREAM, MANGO PUREE AND MINT LEAVES

26

ROSE PANNACOTTA

CREAMY ROSE PANNACOTTA CREAM WITH COMPOTE

28

DATE PUDDING

STICKY DATE PUDDING WITH BUTTERSCOTCH SAUCE

24

FRUIT PLATTER

A SELECTION OF SEASONAL FRUITS

24

ICE CREAM

VANILLA, STRAWBERRY, GREEN TEA, COCONUT, MANGO, SUGAR-FREE CHOCOLATE, SUGAR-FREE VEGAN PISTACHIO, SUGAR-FREE HAZELNUT

6 per scoop

SORBET

LEMON, PAPAYA, PINK GUAVA, WATERMELON AND MIXED BERRIES SORBET

6 per scoop

weekly highlights



SEAFOOD MARKET BUFFET

INDULGE IN A DELIGHTFUL ARRAY OF SEAFOOD, FEATURING FRESHLY CAUGHT LOCAL FISH AND TENDER CRUSTACEANS, COMPLEMENTED BY THE CAPTIVATING MUSIC OF DEVIATE BAND AND ENCHANTING PERFORMANCES BY ABRACADABRA

ASIAN STREET MARKET

DISCOVER THE RICH VARIETY OF ASIAN CUISINE ON A BEACH SETTING BENEATH A STARLIT SKY, ENHANCED BY THE MELODIC TUNES OF ISLAND SONGBIRD HERA AND THE ALLURING DANCES OF ABRACADABRA

INTERNATIONAL BUFFET

A FEAST OF UNPARALLELED CULINARY EXPERIENCE FEATURING DISHES FROM DIVERSE CULTURES AROUND THE GLOBE, ACCOMPANIED BY THE DELIGHTFUL MELODIES OF ISLAND SONGBIRD HERA AND THE ENCHANTING PERFORMANCES OF ABRACADABRA DANCERS