

**ALL DAY**

●

**DINING**



# SALAD AND APPETIZER

- PULLED BEEF BAO** 🌾 🥚 28.00  
SLOW-BRAISED BEEF INFUSED WITH FIVE SPICES SERVED IN A FLUFFY BAO BUN, TOPPED WITH ASIAN SLAW, CUCUMBER PICKLES AND A SPRINKLE OF SCALLIONS
- CRAB CAKE** 🌾 🐟 🥚 🥑 30.00  
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** 🌾 🥚 🥑 28.00  
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** 🌾 🐟 34.00  
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
- TEMAKI ROLL** 🐟 🌾 24.00  
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
- PRAWN TEMPURA MAKI ROLL** 🥚 🐟 🌾 34.00  
SUSHI ROLL WITH CRUNCHY TEMPURA PRAWNS, AVOCADO AND CREAM CHEESE. SERVED WITH A SIDE OF WASABI AND SOY SAUCE
- VIETNAMESE ROLLS** 🌿 🥑 18.00  
RICE PAPER ROLL WITH JULLIENNE SWEET MANGO, CUCUMBER, CARROT, MINT, CORIANDER, LETTUCE, SERVED WITH TAMARIND PEANUT SAUCE ON THE SIDE
- HEALTHY BRUSCHETTA** 🌿 🥑 🥚 20.00  
TOASTED GLUTEN-FREE BREAD RUBBED WITH GARLIC BUTTER AND TOPPED WITH TOMATO AVOCADO SALSA, PESTO AND FETA CHEESE
- CLASSIC CAESAR SALAD** 🥚 🐟 🌾 18.00  
CRISPY ROMAINE LETTUCE WITH CROUTONS, GRATED PARMESAN CHEESE AND BOILED EGG, TOSSED IN CREAMY CAESAR DRESSING WITH ANCHOVIES  
TOPPED WITH GRILLED PRAWNS: 22.00  
TOPPED WITH GRILLED CHICKEN BREAST: 20.00
- ASIAN SALMON SALAD** 🐟 🥑 30.00  
MISO-MARINATED SALMON ON A BED OF MIXED GREENS TOPPED WITH JULIENNE CARROTS, CUCUMBER, RED RADISH, EDAMAME, BABY CORN, AVOCADO, CHERRY TOMATO, CHICKPEAS, SUNFLOWER SEED AND CRISPY NORI SERVED WITH LEMON DRESSING
- MEDITERRANEAN STEAK SALAD** 🥚 🥑 34.00  
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
- CHEF RUBEN'S VEGAN BOWL (VG)** 🌿 🥑 20.00  
CRISPY FRIED TOFU PAIRED WITH KALE, SPINACH, QUINOA, AVOCADO, SWEET MANGO, COCONUT FLAKES, CHIA SEEDS AND CHERRY TOMATOES, DRIZZLED WITH A LIGHT RASPBERRY VINAIGRETTE



PRICES ARE QUOTED IN US DOLLARS AND ARE SUBJECT TO AN ADDITIONAL 10% SERVICE CHARGE AND 16% GOVERNMENT TAXES

# SOUP

## LOBSTER BISQUE SOUP



CREAMY CRUSTACEAN-BASED SOUP WITH LOBSTER CHUNKS, SERVED WITH GARLIC BREAD

28.00

## CREAM OF MUSHROOM SOUP



CREAMY MUSHROOM SOUP WITH TRUFFLE ESSENCE SERVED WITH GARLIC CROUTONS

26.00

## TOM KHA GAI

SPICY AND SOUR COCONUT MILK SOUP WITH CHICKEN, LEMONGRASS, KAFFIR LIME AND MUSHROOMS

20.00

# SANDWICH AND BURGER

ALL SANDWICHES AND BURGERS ARE SERVED WITH FRIES OR GARDEN SALAD

## VEGAN QUESADILLAS (VG)



FOLDED TORTILLA FILLED WITH BLACK BEANS, RED BELL PEPPERS, ONION, VEGAN MEAT, BABY SPINACH AND VEGAN CASHEW NUT CHEESE

22.00

## CHICKEN SHAWARMA WRAP



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

20.00

## 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

32.00

## 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

30.00

## CLUB SANDWICH



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

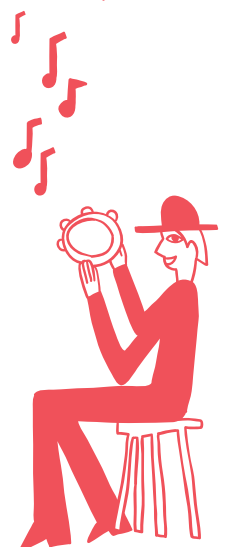
24.00

## SESSIONS BURGER



SESAME BUN FILLED WITH A 100% BEEF PATTY, CHEDDAR CHEESE, SLICED GHERKINS, TURKEY BACON, TOMATO AND CARAMELIZED ONIONS

34.00



EGG



SEAFOOD



VEGETARIAN



SEEDS



DAIRY



GLUTEN



PORK














NUTS

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# RISOTTO AND PASTA

- RISOTTO (V)**   22.00  
CREAMY PORCINI MUSHROOM RISOTTO WITH TRUFFLE ESSENCE AND PARMESAN CHEESE
- LOBSTER BISQUE RISOTTO**   32.00  
CREAMY LOBSTER RISOTTO MADE WITH CRUSTACEAN BISQUE BROTH, ARBORIO RICE, CHUNKS OF LOBSTER, RICOTTA CHEESE AND A DRIZZLE OF LEMON OIL
- MACCHERONI TOMATO SAUCE**   18.00  
MACCHERONI PASTA SERVED WITH A FLAVOURFUL RED SAUCE MADE FROM TOMATOES AND FRESH BASIL, TOPPED WITH PARMESAN CHEESE
- SPAGHETTI CARBONARA (P)**    22.00  
SPAGHETTI TOSSED IN A CREAMY SAUCE WITH PORK BACON, PECORINO CHEESE AND BLACK PEPPER
- FUSILLI BOLOGNESE**   26.00  
FUSILLI PASTA SERVED WITH A SLOW-COOKED MEAT AND TOMATO-BASED SAUCE, TOPPED WITH PARMESAN CHEESE
- LINGUINI AGLIO OLIO WITH PRAWNS**   22.00  
CLASSIC PASTA TOSSED WITH GARLIC, OLIVE OIL, RED PEPPER FLAKES, PARSLEY AND SUCCULENT PRAWNS
- FARFALLE CHICKEN ALFREDO**   22.00  
CREAMY PASTA WITH GRILLED CHICKEN, TOSSED WITH LUSCIOUS SAUCE OF GARLIC, ONION, BUTTER, HEAVY CREAM, PARMESAN CHEESE AND A SPRINKLE OF CHOPPED PARSLEY
- PENNE SEAFOOD MARINARA**    28.00  
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

















# PIZZA

- PIZZA MARGHERITA**   22.00  
TOMATO SAUCE, MOZZARELLA AND FRESH BASIL
- PIZZA PEPPERONI**   24.00  
TOMATO SAUCE, MOZZARELLA CHEESE AND BEEF PEPPERONI HAM
- QUATTRO FORMAGGI**   24.00  
TOMATO SAUCE, MOZZARELLA, GORGONZOLA, BRIE AND PARMESAN
- SPICED MALDIVIAN**    24.00  
TOMATO SAUCE, MOZZARELLA, MALDIVIAN TUNA, MALDIVIAN CHILI AND CURRY LEAVES
- BBQ CHICKEN**   28.00  
TOMATO SAUCE, MOZZARELLA, GRILLED CHICKEN, MUSHROOM, ROASTED BELL PEPPER AND GOAT CHEESE





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# CURRY

- DAL TADKA**    22.00  
YELLOW LENTILS COOKED WITH A FLAVORFUL TEMPERING OF ONIONS, GARLIC, TOMATO, CUMIN, AND CORIANDER. SERVED WITH STEAMED RICE, PARATHA AND PAPPADAM
- PANEER BUTTER MASALA (V)**    24.00  
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
- CHANA MASALA**   22.00  
NORTH INDIAN CHICKPEA CURRY COOKED WITH ONION, TOMATO, AROMATIC SPICES AND HERBS. SERVED WITH STEAMED RICE, PARATHA AND PAPPADAM
- MALDIVIAN TUNA CURRY “DHON RIHA”**   26.00  
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
- BUTTER CHICKEN**    28.00  
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
- SRI LANKAN PORK STEW**  24.00  
A FLAVORFUL AND MILDLY SPICY STEW WITH BONELESS PORK AND ASSORTED VEGETABLES IN AN AROMATIC SAUCE. SERVED WITH STEAMED RICE, VEGETABLE PICKLE, AND PAPPADAM
- LAMB ROGAN JOSH**   30.00  
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

# NOODLES AND RICE

- STIR-FRIED NOODLES**    22.00  
STIR-FRIED YELLOW NOODLES WITH CRISPY TOFU, SHREDDED VEGETABLES AND HOMEMADE SAUCE SERVED WITH A FRIED EGG
- NASI GORENG**     28.00  
FRIED RICE WITH VEGETABLES AND SHRIMPS, SERVED WITH A FRIED EGG, PRAWN CRACKERS AND CHICKEN SATAY WITH PEANUT SAUCE AND CHILI SAMBAL
- THAI BASIL CHICKEN**   28.00  
THINLY SLICED CHICKEN THIGH STIR-FRIED WITH HOT BASIL, PEPPER, AND ONIONS IN SOY SAUCE. SERVED WITH JASMINE RICE AND A FRIED EGG
- CHICKEN BIRYANI**  28.00  
AN AROMATIC MIXTURE OF SLOW-COOKED SAFFRON RICE, SPICY MARINATED CHICKEN AND CARAMELIZED ONIONS, SEASONED WITH SPICES, SERVED WITH RAITA AND PAPPADAM
- TAPSILOG**   30.00  
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 CHILLI VINEGAR



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# FROM THE LAND AND OCEAN

## VEGAN STEAK (VG)

30.00

GRILLED 'BEYOND MEAT' MARINATED TO PERFECTION, SERVED WITH TRUFFLE-INFUSED ROASTED POTATOES, SAUTÉED MUSHROOMS AND A TANGY TOMATO SALSA

## BARRAMUNDI FILLET

36.00

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

## FISH 'N CHIPS

34.00

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

## TUNA FILLET

38.00

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

## SALMON FILLET

50.00

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

## BABY CHICKEN

45.00

CRISPY FRIED CHICKEN SERVED WITH HOMEMADE SWEET POTATO FRIES AND A SIDE OF CHICKEN GRAVY

## STRIPLOIN STEAK

55.00

GRILLED BEEF STRIPLOIN WITH SEASONAL VEGETABLES AND MUSHROOM SAUCE

## GRILLED MALDIVIAN LOBSTER

95.00

LOBSTER GRILLED TO PERFECTION, THEN BAKED IN HERB BUTTER, SERVED WITH STEAMED RICE, GRILLED SEASONAL VEGETABLES AND A LEMON BUTTER CREAM SAUCE

\$95.00 (EXCLUDED FROM MEAL PACKAGES)

## SIDE DISHES

FRIES	7.00	ROASTED VEGETABLES	7.00
MASHED POTATO	7.00	ROASTED POTATO	7.00
STEAMED RICE	7.00	MIXED GREEN SALAD	7.00



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# CHEF SPECIAL'S

## BEEF RIB-EYE 🍖

68.00

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

## LAMB CHOP 🍖

60.00

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

## CHEF RUBEN'S SIGNATURE PIZZA 🍕 🌾

32.00

WHITE-BASED PIZZA WITH A CREAMY CHEESE SAUCE MADE OF RICOTTA AND BOURSIN CHEESE, TURKEY BACON TOPPED WITH ROCKET LEAVES AND TRUFFLE OIL

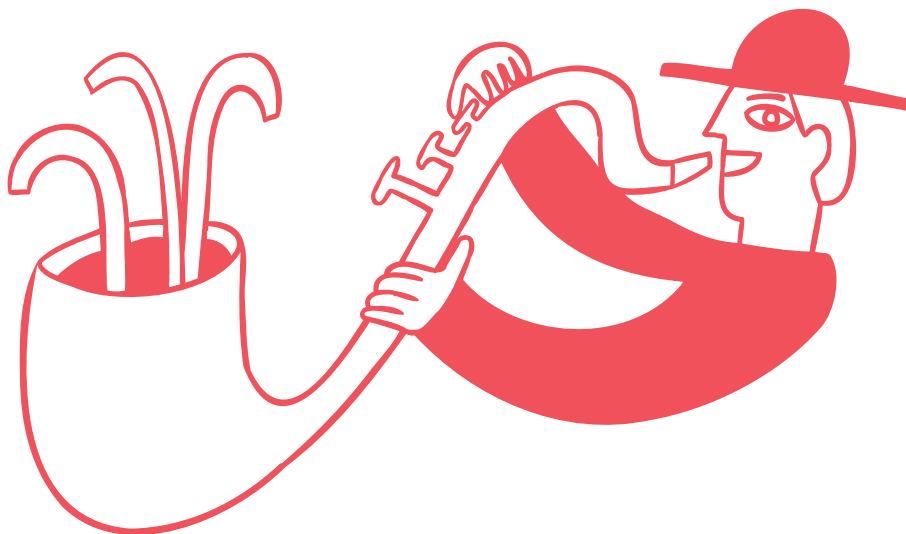
## HAVE YOU TRIED OUR KING OF STEAK?

### TOMAHAWK STEAK 🍖

A WHOPPING 1.2KG OF BONE-IN RIBEYE, SERVED WITH BUTTERED SEASONAL VEGETABLES, GREEN SALAD, BÉARNAISE AND PEPPERCORN SAUCE

US\$ 160.00 (excluded from meal plan packages)

\*\*\*It is cooked to order so expect to wait 40-50 minutes between ordering and your steak being served to the table. So it's best to enjoy some appetizers first. Pre-ordering can help with the wait time.



EGG



SEAFOOD



VEGETARIAN



SEEDS



DAIRY



GLUTEN



PORK



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# DESSERT

<b>APPLE TARTE TATIN</b> 🥚 🥛 🌾 🌿	20.00
CARAMELIZED BAKED APPLE PIE TOPPED WITH VANILLA ICE CREAM	
<b>CLASSIC CRÈME BRULÉE</b> 🥚 🥛 🌿	24.00
CARAMELIZED SUGAR-COATED EGG CUSTARD TOPPED WITH BISCOTTI	
<b>MANGO PUDDING</b> 🥚 🌿 🥛	24.00
MANGO LAYER CAKE WITH CARAMELIZED MANGO WITH CREAM, MANGO PUREE AND MINT LEAVES	
<b>ROSE PANNACOTTA</b> 🥛 🌿	26.00
CREAMY ROSE PANNACOTTA CREAM WITH COMPOTE	
<b>DATE PUDDING</b> 🥛 🥚 🌿	24.00
STICKY DATE PUDDING WITH BUTTERSCOTCH SAUCE	
<b>ES TELER</b> 🥛 🌿	22.00
HOMEMADE ICED FRUIT COCKTAIL WITH AVOCADO, MANGO, JACKFRUIT AND CONDENSED MILK	
<b>FRUIT PLATTER</b> 🌿	22.00
A SELECTION OF SEASONAL FRUITS	
<b>ICE CREAM</b> 🥚 🥛 🌾 🌿 🔄	6.00 PER SCOOP
VANILLA, STRAWBERRY, GREEN TEA, COCONUT, MANGO, SUGAR-FREE CHOCOLATE, SUGAR-FREE VEGAN PISTACHIO, SUGAR-FREE HAZELNUT	
<b>SORBET</b> 🌾	6.00 PER SCOOP
LEMON, PAPAYA, PINK GUAVA, WATERMELON AND MIXED BERRIES SORBET	



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# KID'S MENU

<b>HAM AND CHEESE WITH FRIES</b>	 	10.00
<b>CHEESEBURGER WITH FRIES</b>	 	10.00
<b>HOTDOG WITH FRIES</b>		10.00
<b>CHICKEN NUGGETS WITH FRIES</b>	 	10.00
<b>FISH FINGERS WITH FRIES</b>		10.00
<b>STEAK WITH FRIES</b>		14.00
<b>PIZZA MARGARITA</b>	 	12.00
<b>PIZZA PEPPERONI</b>	 	14.00
<b>PIZZA NUTELLA WITH BANANA</b>	  	14.00
<b>PASTA TOMATO SAUCE</b>	  	10.00
<b>PASTA BOLOGNAISE</b>	 	10.00
<b>PASTA CARBONARA</b>	 	10.00
<b>PASTA WITH CHEESE SAUCE</b>	  	10.00
<b>CREAMY CHICKEN SOUP</b>		7.00
<b>STEAMED VEGETABLES</b>		7.00
<b>MASHED POTATO</b>	 	7.00
<b>VEGETABLE FRIED RICE</b>	 	7.00
<b>BROWNIES</b>	   	7.00
<b>CHEESECAKE</b>	  	7.00



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