

ALL DAY

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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** 🌾 🐟 🥚 🥬 28.00
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** 🌾 🐟 32.00
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** 🥚 🐟 🌾 32.00
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** 🌿 🥚 🥬 18.00
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** 🐟 🥬 26.00
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** 🥚 🌾 32.00
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

26.00

CREAM OF MUSHROOM SOUP



CREAMY MUSHROOM SOUP WITH TRUFFLE ESSENCE SERVED WITH GARLIC CROUTONS

22.00

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

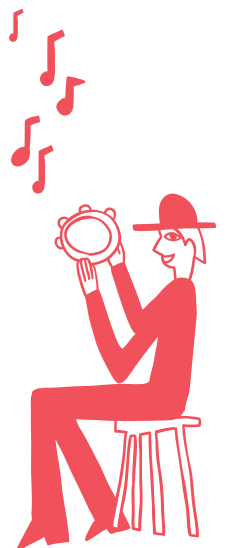
24.00

SESSIONS BURGER



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

32.00



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  	30.00
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  	24.00
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   	26.00
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  	20.00
TOMATO SAUCE, MOZZARELLA AND FRESH BASIL	
PIZZA PEPPERONI  	22.00
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  	24.00
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**    26.00
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**   28.00
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**     26.00
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**   26.00
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**  26.00
AN AROMATIC MIXTURE OF SLOW-COOKED SAFFRON RICE, SPICY MARINATED CHICKEN AND CARAMELIZED ONIONS, SEASONED WITH SPICES, SERVED WITH RAITA AND PAPPADAM
- TAPSILOG**   28.00
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

36.00

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

SALMON FILLET

48.00

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

52.00

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	6.00	ROASTED VEGETABLES	6.00
MASHED POTATO	6.00	ROASTED POTATO	6.00
STEAMED RICE	6.00	MIXED GREEN SALAD	6.00



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CHEF SPECIAL'S

BEEF RIB-EYE 🍗

65.00

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 🍖

56.00

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

CHEF RUBEN'S SIGNATURE PIZZA 🍕 🌾

30.00

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

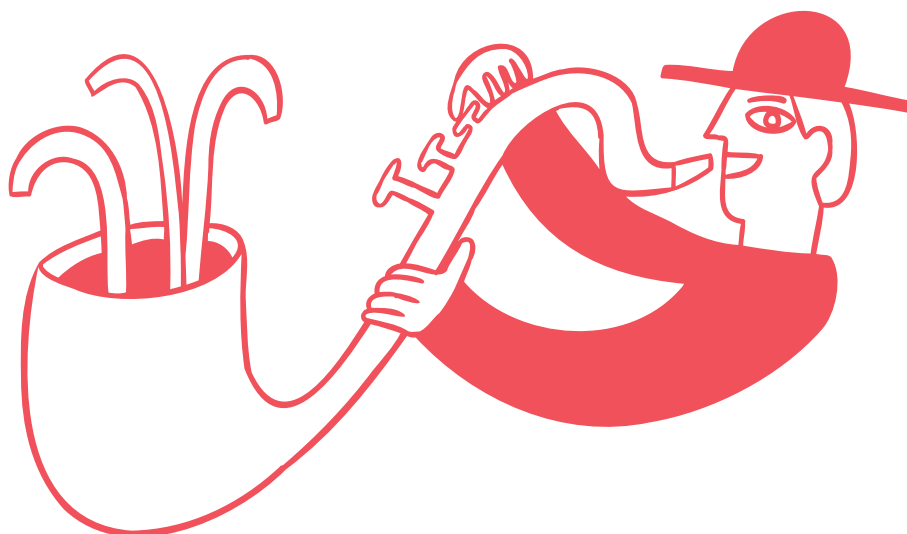
HAVE YOU TRIED OUR KING OF STEAK?

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.



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SEAFOOD



VEGETARIAN



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DESSERT

APPLE TARTE TATIN 🥚 🥛 🌾 🌿	18.00
CARAMELIZED BAKED APPLE PIE TOPPED WITH VANILLA ICE CREAM	
CLASSIC CRÈME BRULÉE 🥚 🥛 🌿	22.00
CARAMELIZED SUGAR-COATED EGG CUSTARD TOPPED WITH BISCOTTI	
MANGO PUDDING 🥚 🌿 🥛	22.00
MANGO LAYER CAKE WITH CARAMELIZED MANGO WITH CREAM, MANGO PUREE AND MINT LEAVES	
ROSE PANNACOTTA 🥛 🌿	24.00
CREAMY ROSE PANNACOTTA CREAM WITH COMPOTE	
DATE PUDDING 🥛 🥚 🌿	22.00
STICKY DATE PUDDING WITH BUTTERSCOTCH SAUCE	
ES TELER 🥛 🌿	22.00
HOMEMADE ICED FRUIT COCKTAIL WITH AVOCADO, MANGO, JACKFRUIT AND CONDENSED MILK	
FRUIT PLATTER 🌿	20.00
A SELECTION OF SEASONAL FRUITS	
ICE CREAM 🥚 🥛 🌾 🌿 🌿	6.00
VANILLA, STRAWBERRY, GREEN TEA, COCONUT, MANGO, SUGAR-FREE CHOCOLATE, SUGAR-FREE VEGAN PISTACHIO, SUGAR-FREE HAZELNUT	PER SCOOP
SORBET 🌾	6.00
LEMON, PAPAYA, PINK GUAVA, WATERMELON AND MIXED BERRIES SORBET	PER SCOOP



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KID'S MENU

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



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