

STARTER

Mushroom on Brioche [v]

charred brioche, sautéed mushroom, feta cheese, balsamic glaze, garlic butter

9

Black Angus Carpaccio

seared black angus beef fillet, shaved fennel, fried capers, pecorino, mustard salsa

16

Sate Lilit Ikan

minced local reef fish, lemongrass stick, satay sauce, shaved cucumber

14

Tempura Nori Maki

tiger prawn, avocado, black sesame, Japanese kewpie mayo

19

Red Snapper Nigiri

pickled ginger, wasabi, wakame

18

SOUP

Andalusia Gazpacho [v]

chilled tomato soup, garden basil sorbet, crouton

9

Vichyssoise [v]

potato, leek, sour cream, spring onion

9

Kandolhu Garudiya

smoked cured local tuna, onion, curry leaf, tobiko

16

[v] vegetarian option price in USD + tax & service



SALAD

Caprese Carpaccio [v]

tomato, fresh basil, broken mozzarella di buffalo, balsamic glaze

14

Refreshed Greek Salad [v]

shaved cucumber, olive crisp, tomato salsa, red onion, feta froth

16

New Niçoise Seared Maldivian Tuna Salad

green bean salsa, cherry tomato, quail egg, anchovy, kipfler potato, confit artichoke, olive vinaigrette

18

Twisted Caesar

cos lettuce, parmesan, bread tuile, pancetta, secret dressing

14

Crunchy Garden

baby spinach, cabbage, carrot, bean sprout, onion, sunflower seed, miso vinaigrette

13

SANDWICH • BURGER

Choose Your Potato: **French Fries, Crispy Skins, Gaufrette Crisps, Hand Cut Chips**

Pita Falafel [v]

grounded spiced chickpea, beetroot dip, Lebanese slaw

13

Kandolhu Club

grilled chicken, fried egg, prime bacon, local lettuce, tomato, onion, emmenthal, avocado purée

14

Chicken Wrap

grilled chicken, cos lettuce, Portobello mushroom, jamon iberico, blue cheese sauce

18

[v] vegetarian option price in USD + tax & service

M

Black Angus Beef Burger

beer-battered onion rings, bacon, smoked cheddar, tomato jam, local lettuce
18

Seaside Lobster Salad Roll

shredded rock lobster, mustard mayo, lettuce, celery, red onion
22

Crispy Chicken Burger

feta cheese, avocado purée, srirachanaise sauce, red cabbage, fresh rocket
16

Herbed Snapper Burger

capsicum chutney, harissa yogurt, Moroccan chermoula, baby spinach
16

PASTA

Scarpetta [v]

spaghetti, tomato, basil, shaved parmesan
14

Linguine Pescatore

calamari, mussel, cherry tomato, garlic, chili, caper
18

Almost Carbonara

penne, crispy pancetta, pecorino cream, cured egg yolk
18

Spaghetti Bolognese

Black Angus beef, bolognese
16

[v] vegetarian option price in USD + tax & service



PIZZA

Margherita [v]

mozzarella, tomato, fresh Kandalhu basil
13

Quatro Formaggi [v]

mozzarella, parmesan, goat cheese, gorgonzola, truffle oil
17

Royale

mozzarella, whole egg, mushroom, prosciutto cotto, garden oregano
18

España

Iberian chorizo, mozzarella, fresh goat cheese
18

White Dress

pizza base, crème fraîche, baked potato, bacon crumb, shaved onion, reblochon cheese
22

Gamberetto

tiger pawn, mozzarella, pequillo pepper, artichoke, lemon, chili flake, rocket
21

Hawaiian

prosciutto cotto, fresh pineapple, mozzarella
18

RICE & NOODLES

Chow Mein [v]

stir fry noodle, babe corn, bok choy, carrot, spring onion, sesame
18

Nasi Goreng

fried rice, fried egg, prawn, chicken satay skewer, shrimp cracker ([v] avail)
21

[v] vegetarian option price in USD + tax & service



CURRY

Dal Tadka [v]

dal, coconut, turmeric, jasmine rice, poppadum

24

Tikka Makhani

marinated chicken, sour cream, coriander, saffron rice

29

Gulai Ayam

chicken thigh, peanut, potato, kaffir lime, lemongrass, coconut milk, jasmine rice

29

Maldivian

local reef fish, shaved coconut, curry leaf, papadum, garlic fried rice

29

MAIN

Our Steak Frites

black angus sirloin steak, crispy potato skin, creamy parsley jus, smoked paprika butter

38

Confit de Canard

slow-cooked cured duck leg, black truffle mash, sautéed green bean, sauce vigneronne

38

Grilled Maldivian Reef Fish

vanilla ratatouille, spring onion tempura, citrus beurre blanc

36

Old Fashioned Fish & Chips

beer-battered reef fish, mushy peas, hand-cut chips, tartar sauce

28

[v] vegetarian option price in USD + tax & service



SIDE [v] 7

Rocket, Pear, Parmesan, Balsamic
Steamed Broccoli, Lemon, Toasted Almond
Roasted Pumpkin, Maple Syrup, Feta Cheese, Pine Nuts
French Fries, Sumac, Aioli

DESSERT

Maple Crème Brulée

canadian maple syrup, butter pecan ice cream
12

Banana Chocolate Chip Cheesecake

island bananas, Philadelphia cream cheese, rum raisin ice cream
12

Coconut Pana Cotta

caramelized pineapple, lime tuile
11

Ice Cream & Homemade Sherbets

daily flavour selection
1 scoop: 4 2 scoops: 6 3 scoops: 8

Cheese Platter

selection of Italian, French and Spanish cheeses, homemade lavosh, fresh grape, toasted walnut, fig chutney
26

Kandolhu Tropical Fruit Plate

9

[v] vegetarian option price in USD + tax & service

