


# Signatures

*Lobster + Champagne* \* 700-800 + grams, fresh Maldivian painted spiny lobster 

PREPARED: classic grilled, thermidor, or Balinese Jimbaran style – your choice

FOR ONE + HALF BOTTLE BILLECART-SALMON BRUT 375ML ... 150

FOR TWO + BOTTLE BILLECART-SALMON BRUT 750ML ... 270



*Kandolhu Seafood Platter* \* 

assortment of freshly grilled lobster, jumbo prawns, tuna, reef fish, scallops, octopus, rice, melted butter and sauces

FOR TWO ... 190

## Soup

SHORBAT ADAS •v• ... 12

Lebanese lentil soup, creme fraiche, lemon oil, herbed naan

SAFFRON SEAFOOD CHOWDER ... 14

grilled brown pistolet

## To Begin

TRADITIONAL INDIAN LAMB SAMOSA ... 18

green peas, garden mint, tamarind chutney

CARROT SAMBOL •v• ... 14

island coconut, beetroot, almond, sultana, lime vinaigrette

GRILLED CONFIT OCTOPUS ... 22

eggplant hummus, za'atar spice mix salsa

TANDOORI SCALLOP ... 22

cucumber noodle, aam chutney

DUO TARTARE ...  • 18

Maldivian yellowfin tuna and red snapper, lime, chili, coconut, spring onion, poppadum

PARIPPU VADA •v• ... 14

dahl fritter, garden curry leaf, mint yogurt, coconut chutney

SHAMI KEBAB ... 16

tandoori minced seafood, mango chutney

## Garden

MUSHROOM MASALA •v• ... 28

seasonal mixed mushrooms, tomato onion gravy, ginger, coriander

ONE PAN PUMPKIN •v• ... 26

Thoddoo pumpkin, coconut, cranberry, green peas, macadamia nut, saffron yogurt

ALL PRICES IN USD, SUBJECT TO 10% SERVICE CHARGE & 16% GST. \* NOT INCLUDED À LA CARTE + ULTIMATE INCLUSIONS MP.  
CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. KINDLY NOTIFY ONE OF OUR TEAM MEMBERS IF YOU HAVE ANY ALLERGIES OR INTOLERANCES

•v• VEGETARIAN.  • LOCALLY SOURCED

# Tandoor Oven

Expert Indian cooking from our famous tandoor oven, you came to the right place.

MARINATIONS we recommend: chili garlic, ginger chili yogurt, or turmeric for the tandoor

ASIAN TOFU •v• ... 26

HALLOUMI CHEESE •v• ... 28

SWEET POTATO, MIXED BELL PEPPER, RED ONION, BROCCOLI •v• ... 26

SCALLOP ... 36

JUMBO PRAWN ... 42

REEF FISH ... 34

CHICKEN TIKKA ... 32

LAMB CUTLETS ... 46

ANGUS BEEF KEBAB ... 48

## Featured Weekly

### MONDAY – FLAVOURS OF INDIA\*

Let our team guide you through the many flavours of Indian cuisine with this signature Thali culinary experience

### FRIDAY – SEAFOOD FEAST

Join us for an exciting seafood culinary experience

## Grilled Fresh Fish + Seafood

Simply the best the Maldives has to offer.

CUTS provided: whole, fillet or steak

(selection may vary on availability and weather)

MARINATIONS we recommend: salt + pepper, herbs, or lemon garlic marination for the grill

Reef Fish •🐟• ... 32

GROUPE  
RAINBOW RUNNER  
RED OR HUMPBACK SNAPPER  
JACKFISH  
JOBFISH

Open Water (Steak) •🐟• ... 38

SKIPJACK OR YELLOWFIN TUNA

Other ... 42

SCALLOP

JUMBO PRAWN

MALDIVIAN PAINTED SPINY LOBSTER \* •🐟• ... 90

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# Grilled Meat Cuts

Only the finest selection of meat cuts charcoal grilled.

MARINATIONS we recommend: salt + pepper, Montreal spice rub, chimichurri marinade for the grill

CHICKEN HALVED ... 36

LAMB CUTLETS ... 46

ANGUS BEEF RIBEYE ... 42

ANGUS BEEF FILLET ... 52

## Sauces + Sides

Please select 1 of each:

SAUCES ... included

citrus butter  
saffron aioli  
tropical salsa  
wild mushroom jus  
red wine jus  
bearnaise  
cucumber raita *T*  
mango chutney *T*  
mint coriander *T*

SIDES ... 6

naan: plain, garlic, cheese  
potato + sour cream & chive  
sweet potato wedges  
curry bomb basmati rice  
jasmine rice  
honey glazed carrots  
garlic green beans  
tomato + onion salad  
parmesan asparagus

*\*T recommended for tandoor*

## Dessert

MANGO KULFI ... 15

milk, cream, cardamom, sweet ripe mangoes

CHARRED PINEAPPLE ... 14

sweet and salty grilled pineapple, rum-soaked raisin ice cream

CHOCOLATE LAVA CAKE ... 14

sugar crumb, salted caramel ice cream *\*please allow time for a la minute baking*

SAFFRON RICE PUDDING ... 12

rice, milk, cardamom, raisin, saffron, and sable cookies base

ICE CREAM + HOMEMADE SHERBETS

daily flavour selection | 1 scoop ... 4   2 scoops ... 6   3 scoops ... 8

KANDOLHU FRUIT PLATE ... 9

# SEA GRILL

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