

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 *

tower 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 pea, 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 mushroom, tomato onion gravy, ginger, coriander

ONE PAN PUMPKIN **v** ... 26

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

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

WHOLE FREE-RANGE CHICKEN for two ... 48

LAMB CUTLETS ... 46

ANGUS BEEF KEBAB ... 48

Featured Weekly

MONDAY – CURRY NIGHT

paneer **v**. chicken. lobster* in-house masterfully blended spice mix tomato gravy

FRIDAY – MUGHAL BIRYANI

vegetable **v**. lamb. lobster* fragrant spiced pilaf bowl with naan crust

SUNDAY – FIHUNU MAS MALDIVIAN STEAMED FISH

Maldivian spice marinated whole reef fish wrapped in banana leaf with coconut rice

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

GROUPEL
RAINBOW RUNNER
RED OR HUMPBACK SNAPPER
JACKFISH
JOBFISH

Open Water (Steak) ... 38

SKIPJACK OR YELLOWFIN TUNA
MAHI MAHI LIMITED
WAHOO LIMITED

Other ... 42

SCALLOP
JUMBO PRAWN
MALDIVIAN PAINTED SPINY LOBSTER* ... 90

Grilled Meat Cuts

Only the finest selection of meat cuts charcoal grilled.

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

CHICKEN HALVED ... 36

LAMB CUTLETS ... 46

ANGUS BEEF RIBEYE ... 42

ANGUS BEEF FILLET 1... 52

BLACK ANGUS RIBEYE * ... 78 USDA CHOICE, Greater Omaha, Nebraska, United States

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

CHOCOLATE LAVA CAKE ... 14

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

TROPICAL SABAYON ... 16

mango salad, passion fruit dressing, black sesame seed genoise

CONFIT ISLAND BANANA FLAMBE ... 12

flor de cana rum, peanut butter ice cream, toffee sauce

KANDOLHU MAGNUM ... 12

vanilla ice cream, dark chocolate blanket, cherry dust

ICE CREAM + HOMEMADE SHERBETS

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

KANDOLHU FRUIT PLATE ... 9

SEA & GRILL