

## 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 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

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 – 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

GROUPER  
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

# 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 ... 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

PRICE IN USD . +10% SERVICE & 16% GST . \*NOT INCLUDED A LA CARTE + ULTIMATE INCLUSIONS MP . **V** VEGETARIAN