

Sea Grill, as implied, focuses on using fine ingredients from land and sea, prepared and cooked on, and in, flame. Paramount to your enjoyment is the ability to shape the dining experience by selecting a wide-array of local seafood and some of the finest cuts of meat available to us, and having it done your way. As you discover the menu, ensure to taste traditional and innovative Indian cuisine creations, highlighted by our very own tandoor oven.

A dining journey that is intimate yet open, we hope you enjoy your meal set amidst a curved design mirroring the island's edge, accentuated by reclaimed and traditional Maldivian building coral.

SOUPS

Shorbat Adas [v]

Lebanese lentil soup, crème fraîche, lemon oil, herbed naan
9

Saffron Seafood Chowder

grilled brown pistolet
12

STARTERS

Traditional Indian Lamb Samosa

green pea, garden mint, tamarind chutney
18

Carrot Sambol [v]

island coconut, beetroot, almond, sultana, lime vinaigrette
14

Grilled Confit Octopus

eggplant hummus, za'atar spice mix salsa
22

Tandoori Scallop

cucumber noodle, aam chutney
22

Duo Tartare

Maldivian yellowfin tuna and red snapper, lime, chili, coconut, spring onion, poppadum
18

Parippu Vada [v]

dahl fritter, garden curry leaf, mint yogurt, coconut chutney
14

Shami Kebab

tandoori minced seafood, mango chutney
14

SEA GRILL

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■ not included in A La Carte or Ultimate Inclusions packages [v] vegetarian option

OVEN or FLAME

An assortment of fine seafood and meat cuts for your selection, prepared either in our tandoor or on the grill. Cut and cooked to personal preference, with your own choosing of marination, sauce, and garnish

For either Tandoor or Grill option, select your marination, sauce, and plate garnish
T recommended for tandoor dishes

Marination chili garlic, ginger chili yogurt *T*, lemon garlic, Moroccan chermoula, tumeric *T*

Sauce citrus butter, creamy blue cheese, cucumber raita *T*, housemade bbq, mango chutney *T*, mint coriander sauce *T*, mushroom sauce, pepper, saffron aioli, Béarnaise, coconut chutney, red wine jus, tamarind chutney *T*

Plate Garnish baked potato and sour cream, cheese naan, garlic naan, green salad, grilled vegetables, herbed naan, jasmine rice, pomme purée and chives, saffron rice, sautéed garlic green bean, sweet potato wedges, tomato and onion salad, honey glazed carrots

TANDOOR

Sweet Potato, Capsicum, Red Onion, Broccoli [v]

26

Asian Tofu [v]

26

Haloumi Cheese

28

Scallop

36

Jumbo Prawn

42

Large Atoll Reef Fish (for two)

60

Whole Local Lobster ■

90

A La Carte and Ultimate Inclusions Meal Plan supplement 45

Chicken Tikka

32

New Zealand Lamb Cutlet

42

New Zealand Lamb Boti Kebab

44

Black Angus Beef Kebab

48

Whole Chicken (for two)

48

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GRILL

Fisherman's Catch

Atoll Reef Fish: Snapper, Jobfish, Grouper, Jackfish *(whole, fillet, steak, dressed)*

32

Scallop

42

Jumbo Prawn

30

Maldives Yellowfin Tuna Steak

38

Local Lobster ■

90

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Butcher's Pick

Chicken Halved

36

New Zealand Lamb Cutlets

46

Black Angus Beef Ribeye

42

Black Angus Beef Fillet

52

Wagyu Fillet ■

85

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VEGGIE BASKET

Mushroom Masala [v]

seasonal mixed mushroom, tomato onion gravy, ginger, coriander

28

One Pan Pumpkin [v]

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

26

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DESSERT

Chocolate Lava Cake

sugar crumble, salted caramel ice cream
12

Tropical Sabayon

mango salad, passion fruit dressing, black sesame seed genoise
16

Confit Island Banana Flambé

Flor de Cana rum, peanut butter ice cream, toffee sauce
12

Kandolhu Magnum

mint ice cream, dark chocolate blanket, cherry dust
12

Ice Cream & Homemade Sherbets

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

Kandolhu Fruit Plate

9

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