Signatures

LOBSTER & CHAMPAGNE 700-800 + grams, fresh Maldivian painted spiny lobster

FOR ONE & BILLECART-SALMON BRUT 375ML **150 ***

FOR TWO & BILLECART-SALMON BRUT 750ML **270 ***

CHAMPAGNE BILLECART SALMON

KANDOLHU SEAFOOD PLATTER FOR TWO **245 ***

Freshly grilled lobster, jumbo prawns, tuna, reef fish, scallops, octopus, rice, melted butter and sauces

TOMAHAWK STEAK **25 per 100g ***

Served with truffle mash and grilled vegetables (24hrs pre-order required)

T-BONE STEAK **25 per 100g ***

Served with truffle mash and grilled vegetables (24hrs pre-order required)

Soup

TOMATO DHANIYA SHORBA (v) **17**

Tomato, coriander, spices, croutons

SAFFRON SEAFOOD CHOWDER (S) **18**

Grilled brown pistoled

To Begin

TRADITIONAL INDIAN LAMB SAMOSA **23**

Green peas, garden mint, tamarind chutney

CARROT SAMBOL (v) (N) **18**

Island coconut, beetroot, almond, sultana, lime vinaigrette

TANDOORI OCTOPUS **28**

Octopus, hummus, chimichurri, red chili yoghurt

TANDOORI SCALLOPS (S) **28**

Cucumber noodles, mango chutney

DUO TARTARE **23**

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

ALOO ADARAKI TIKKI (v) **18**

Potato, ginger, bread crumb, coriander, mint

SHAMI KEBAB (S) **21**

Tandoori minced seafood, mango chutney

Masalas

MUSHROOM MASALA (v) **28**

Seasonal mixed mushrooms, tomato onion gravy, ginger, coriander

MALAI SOYA CHAAP (v) (N) **18**

Soya chop, cheese marination, kachumber salad, mint sauce, ginger and garlic paste

COCONUT PRAWNS CURRY (S) **46**

Prawns, coconut milk, tomato, onion, mustard seed, curry leaves ginger

NUTS (N) SHELLFISH (S) VEGETARIAN (V) LOCALLY SOURCED

* NOT INCLUDED IN À LA CARTE DINING + ULTIMATE INCLUSIONS MEAL PLANS

All prices are in USD, inclusive of 10% service charge & 17% GST.

Ingredients may contain other allergens. Please notify our team if you have any allergic intolerance.

We depend on local fishermen and overseas suppliers. We apologize if your choice is not available on this occasion.

Tandoor Oven

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

ASIAN TOFU (v)	**34**
HALLOUMI CHEESE (v)	**36**
TANDOORI VEGETABLES (v) Sweet potato, bell Peppers, red onion, broccoli	**35**
SCALLOPS (S)	**46**
JUMBO PRAWNS (S)	**54**
REEF FISH	**44**
CHICKEN TIKKA	**41**
LAMB CUTLETS	**59**
ANGUS BEEF KEBAB	**61**

For an unforgettable tandoor experience, we suggest marinating with chili garlic, ginger chili yogurt, or aromatic turmeric—each bringing its own unique flavor and vibrant character to your dish.

Weekly

WEDNESDAY – FLAVOURS OF INDIA
Let our team guide you through the many flavors of Indian cuisine
with this signature Thali culinary experience

FRIDAY – SEAFOOD FEAST
Join us for an exciting seafood culinary experience

Grilled Fish & Seafood

Simply the best the Maldives and the sea has to offer—available as whole, fillet, or steak cuts, with selection depending on availability and the day's catch.

GROUPER	**41**
RAINBOW RUNNER	**41**
RED SNAPPER	**41**
HUMPBACK SNAPPER	**41**
JACKFISH	**41**
JOBFISH	**41**
YELLOWFIN TUNA	**49**
SCALLOPS (S)	**54**
JUMBO PRAWNS (S)	**54**
MALDIVIAN PAINTED SPINY LOBSTER	**115***

For the grill, we recommend marinating it with salt and pepper, fresh herbs, or zesty lemon garlic to bring out the best flavors in your dish.

NUTS (N) SHELLFISH (S) VEGETARIAN (V) LOCALLY SOURCED
* NOT INCLUDED IN À LA CARTE DINING + ULTIMATE INCLUSIONS MEAL PLANS
All prices are in USD, inclusive of 10% service charge & 17% GST.
Ingredients may contain other allergens. Please notify our team if you have any allergic intolerance.
We depend on local fishermen and overseas suppliers. We apologize if your choice is not available on this occasion.

Grilled Meat Cuts

Savor only the finest selection of expertly grilled meats

HALVED CHICKEN	**46**
LAMB CUTLETS	**59**
ANGUS BEEF RIBEYE	**54**
ANGUS BEEF FILLET	**67**

For the grill, we recommend marinating with classic salt and pepper, Montreal spice rub, or vibrant chimichurri for an unforgettable flavored experience.

Sauces & Sides

Kindly make 1 selection from each of the following categories.

Citrus butter| Saffron aioli | Tropical salsa| Wild mushroom jus | Red wine jus | Bearnaise
Recommended for tandoor Cucumber raita | Mango chutney | Mint coriander

Kachumber salad **8**
Cucumber, tomato, onion, coriander, mint, vinaigrette dressing, black pepper

Tomato onion salad **8**
Sundried tomato, onion, jalapeno, capers, chives, coriander

Garlic green beans	**8**
Grilled vegetables	**8**
Naan: plain, garlic or cheese	**8**
Classic potato puree	**8**
Sweet potato wedges	**8**
Jeera or Jasmine rice	**8**
French fries	**8**

Dessert

RAJBHOG KULFI (N) **19**
Milk, cream, pistachio, almond, white chocolate

CHARRED PINEAPPLE **18**
Sweet and salty grilled pineapple, rum-soaked raisin ice cream

CHOCOLATE LAVA CAKE **18**
Is worth the wait, prepared fresh in just 20 minutes
Sugar crumb, salted caramel ice cream

AMRAKHAND **15**
Yoghurt, mango puree, butter, cream, sable cookies base

KANDOLHU FRUIT PLATE **12**

HOMEMADE ICE CREAM & SORBET
1 scoop - **5** | 2 scoops **- 8** | 3 scoops - **10**

Vanilla | Strawberry | Chocolate | Pistachio | Rum & Raisin | Caramel | Hazelnut | Mango | Coconut | Bailey's Lime | Raspberry | Mix Berry | Matcha

NUTS (N) SHELLFISH (S) VEGETARIAN (V) LOCALLY SOURCED
* NOT INCLUDED IN À LA CARTE DINING + ULTIMATE INCLUSIONS MEAL PLANS
All prices are in USD, inclusive of 10% service charge & 17% GST.
Ingredients may contain other allergens. Please notify our team if you have any allergic intolerance.
We depend on local fishermen and overseas suppliers. We apologize if your choice is not available on this occasion.