



# A P P E T I Z E R



## **Maldivian Tuna Tartare with Avocado 40**

Yuzu Soy Vinaigrette, Mango Ginger Puree, Sesame Seeds, Coriander

## **Peruvian Style Ceviche (S) 38**

Reef Fish, Baby Squid, Octopus, Tomatoes, Jalapeno, Tiger Milk Dressing

## **Maldivian Rock Lobster (S) 72**

Mango, Chili Salsa, Heart of Lettuce, Lemongrass Dressing

## **Sashimi Mariawase 88**

Salmon, Yellow Fin Tuna, Scallop, Hamachi Yellow Tail, Sweet Shrimp

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# W A R M   S T A R T E R

## **Wok-fried Crispy Jumbo Prawn (N) 44**

Green Mango Salad, Signature "V" Sauce

## **Pan-seared Sea Scallop 42**

Crustacean Emulsion, Artichoke Purée, Truffle Oil

## **Quick Seared Maldivian Tuna (S) 40**

Mango, Avocado, Tangy Citrus Dressing, Espelette Chili

## **Slow-baked Warm Aubergine (V) 34**

Cherry Tomatoes, Basil, Mozzarella, Roasted Pine Nuts

## **Malaysian Satay (N) 34**

Cucumber, Onion, Rice Cake, Peanut Sauce

Choice of Marinated Chicken, Beef or Lamb

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# S A L A D

## **Caesar Salad (P) 34**

Heart of Baby Romaine, Parmesan, Croutons, Pork Bacon

## **Prawn 39**

## **Grilled Chicken Breast 36**

## **Smoked Salmon 38**

## **Wild Organic Green Salad (V) 32**

Mixed Green Leaves, Avocado, Cherry Tomatoes, Cucumber, Olives, Croutons  
Lemon Vinaigrette

## **Burrata Salad (V) 39**

Heirloom Tomatoes, Arugula, Basil, Olive Oil Caviar, Aged Balsamic Vinegar

## **Waldorf Salad 34**

Granny Smith Apple, Caramelized Walnuts, Raisin, Celery, Truffle Oil, Mayonnaise

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# S O U P

## **Wild Mushroom Velouté (V) 34**

Truffle Oil

## **Lobster Bisque 39**

Crab Meat, Chives, Cognac

## **Peking Duck Consommé 36**

Mushroom and Shrimp Dumpling, Spring Onions

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# PASTA | RISOTTO

## **Maine Lobster Tagliatelle (S) 110**

Cherry Tomatoes, Garlic, Chili, White Wine, Basil

## **Linguine Vongole 44**

Clams, Cherry Tomatoes, Garlic, Extra Virgin Italian Olive Oil

## **Rigatoni with Wagyu Beef Bolognese 46**

Button Mushrooms, Aged Parmesan, Basil

## **Smoked Mushroom Risotto (V) 38**

Shiitake, Chanterelle, Button Mushrooms, Parsley,  
Parmesan, Truffle Oil

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# BURGER | SANDWICH

## **Wagyu Beef Burger (P) 58**

Brioche Bun, Caramelized Onion, Tomato, Bacon, Gruyère Cheese

## **Soft Shell Crab Burger (S) 45**

Brioche Bun, Soft Shell Crab, Tangy Chili Mayonnaise, Tobiko, Gherkin

## **Maldivian Yellow Fin Tuna Burger (S) 42**

Squid Ink Bun, Seared Tuna, Capers, Lettuce, Tangy Mayonnaise, Espelette Chili

## **Westholme Wagyu Beef Steak Sandwich 48**

Ciabatta Bread, Gruyère Cheese, Caramelized Onion, Arugula Salad, Garlic Mayonnaise

## **Triple Decker Club Sandwich (P) 37**

Fried Egg, Grilled Chicken, Tomato, Lettuce, Bacon, Mayonnaise

## **Tandoori Chicken Wrap 36**

Turmeric Tortilla, Tandoori Chicken, Kechumber Salad, Mint Sauce

## **Atlantic Toothfish 49**

Tartar Sauce, Green Pea Mash, Lemon Wedges

All Burgers and Sandwiches served with Truffle Fries or Mesclun Salad

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# MALDIVIAN SPECIALTY

## **Dhoni (S) 45**

Dried Fish Curry, Local Style Rice, Fried Cassava Leaves, Green Salad

## **Thakuru (S) 48**

Octopus, Paratha, Nuts, Rice, Papaya Salad, Pickled

## **Radhun (S) 110**

Lobster Curry, Coconut, Pandan Leaves Rice, Dandelion Salad

# INDIAN CUISINE

## **Butter Chicken Masala 49**

Indian Tandoori Chicken, Onions, Tomato Gravy, Cashew Nut Butter

## **Vegetarian Thali (V) 40**

Palak Paneer, Broccoli, Tandoori

All Indian Dishes Served with Basmati Rice, Dal Makhani, Mango Chutney, Papadum, Raita.

## **Naan**

Plain | Butter 10

Garlic 12

Cheese 15

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# RICE | NOODLE

## **Nasi Goreng Kampong (S) 37**

Chef's Made Chili Paste, Prawn, Chicken, Squid, Local Spinach, Crispy Silver Fish

## **Crab Meat Fried Rice (P) 39**

Crab Meat, Barbecued Pork, Spring Onions, Beansprouts

## **Penang-style Char Kuey Teow 36**

Flat Rice Noodle, Beansprouts, Fish Cake, Spring Onions, Tiger Prawn, Squid, Cockle

## **Malaysian Mee Goreng 38**

Yellow Noodle, Beancurd, Beansprouts, Spinach, Egg, Prawn, Squid, Potato

## **Singapore Hokkien Mee 38**

Yellow and Rice Noodle, Prawn, Squid, Fish Cake, Spring Onions

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# MAIN FISH | SEAFOOD

## **Patagonian Toothfish 72**

Mushrooms Fricassee, Roasted Baby Potato, Green Asparagus, Black Truffle Sauce

## **Mediterranean-style Sea Bass 56**

Clams, Mussels, Baby Squid, Vine Ripe Tomatoes, Basil

## **Jumbo River Prawn Har Lok Style 46**

Signature "Har Lok Glaze", Ginger, Spring Onions, Steamed Jasmine Rice

## **"Au Chapon Bressan" French Farmed Chicken 54**

Slow-cooked, Fava Beans, Carrot Vichy, Sautéed Spinach, Morel Mushroom Sauce

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# MEAT FROM THE GRILL

## BEEF

- Westholme Wagyu Beef Sirloin Mbs 6-7 (300g) 148**
- Westholme Wagyu Beef Tenderloin Mbs 3-5 (280g) 128**
- Westholme Wagyu Beef Rib Eye Mbs 3-5 (300g) 118**

## PORK (P)

- Snake River Farm Kurobuta Pork Rack (300g) 88**

## LAMB

- Great Southern Lamb Rack (300g) 78**

## SAUCE

- Peppercorn | Black Truffle
- Bearnaise | Bordelaise

## SIDE DISH

- Mesclun Salad | Arugula 10**
- Truffle Fries | Mashed Potato | Fine Beans 12**
- Sautéed Spinach | Broccoli 12**
- Mushrooms | Green Asparagus 14**

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# DESSERT

## **Dark Chocolate Cake 25**

Cocoa, Almond Ice Cream Bar

## **Caramelized Pecan Tart (N) 24**

Homemade Caramel Ice Cream

## **Classic Vanilla Crème Brûlée 22**

Raspberry Furrow, Fresh Raspberry

## **Red Velvet Cake 25**

Cream Cheese Frosting, Fresh Raspberry

## **Ice Creams**

Vanilla, Strawberry, Coffee, Belgian Chocolate, Peanut Butter Crunch (N)

## **Sorbets**

Peach, Lemon, Raspberry, Guava

## **8 | Scoop**

## **Cheese Platter (N) 68**

Alloesse Cheese Platter

Fruit Bread, Dried Fruits, Nuts, Grapes, Homemade Chutney

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