



Our signature restaurant, Salt pays particular attention to the offerings of the surrounding maldivian sea.

Our menu offers fresh seasonal produce with mediterranean and asian influences. Where seafood is delivered daily by local fisherman.

Enjoy the Salt experience as the sun sets over the western crystal clear water, and where the moon rises and reflects to the east.



Salt caviar selection

USD

Beluga caviar 30g	180
Sevruga caviar 30g	150
Oscietra caviar 30g	120

Served with traditional condiments - blinis, egg white, egg yolk, parsley, onion, capers, fresh lemon segments and sour cream

Half board and full board guests will receive 25% discount

All prices subject to 10% service charge



Entrées

USD

Six freshly shucked oysters served with three dressings: Vodka and blood orange granita Salt classic cocktail sauce Lemon and vermouth dressing	22
Fresh lobster carpaccio with champagne-cucumber jelly and marinated seaweed	19
Plump sea scallops in the shell, grilled with orange and saffron butter	17
Spanish style garlic prawns with salsa rosa and fresh parsley	17
Baby squid stuffed with oxtail, in an oxtail broth and steamed broccolini	16
Smoked salmon terrine with orange, parsley and orange zesty vinaigrette	15
Confit of baby octopus tentacles with green beans, fresh rocket and feta	15
Char-grilled squid, avocado, fennel and blood orange sea salt salad	14
Fresh bluefin tuna carpaccio with rocket leaves and vine ripe tomato purée	14

Pasta and riso

Fresh crab meat ravioli with lemon basil butter sauce	22
Oven baked squid risotto on soft fontina crust	22

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Mains

USD

Banana leaf baked fish in maldivian spices with rice, sambal and salad	35
Grilled local tuna, green beans, kipfler potatoes and sicilian green olive relish	35
Atlantic salmon steamed fillet on asian green and rice noodles, black bean and chilli sauce	35
Whole reef fish cantonese style with steamed rice and coriander	36
Salt's classic bouillabaisse of shellfish with crusty bread and roullie	42
Freshly caught grilled maldivian lobster with a vine ripened tomato and parsley salad, preserved lemon dressing (per 100 grams)	15
Char-grilled fillet of grain fed angus beef, creamed potatoes, baby spinach and anchovy butter	42
Malé style vegetable curry with steamed rice, chapati, salad and condiments	28

Side dishes

Steamed green beans with toasted almonds	6
Stir fried spinach with garlic	6
Steamed rice	5
Vine ripened tomato, black olive and dutch feta salad	6
Cucumber and mint salad with crisp iceberg lettuce	6
Potato purée	6
French fries	6

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Desserts

USD

Chocolate mascarpone with turkish delight and pistachios	15
Citrus and ginger brûlée tart with double cream	15
Crème caramel with poached apricots and almond biscuits	15
Fresh figs grilled with ligurian honey, nougat ice-cream and filo tartlet	15
Pine lime ice-cream slice with candied pineapple and lime syrup	15
Parmigiano, crisp apple and digestives	15
Chèvre with dates in syrup and pepperines crackers	15

Dessert wines

By the glass

7402 Chambers "Rutherglen", Tokay	Australia	NV	18
7401 Noble One "Botrytis Semillon"	Australia	1999	24

By the bottle

8201 Chambers "Rutherglen", Muscat	Australia	NV	45
8202 Chambers "Rutherglen", Muscadelle-Tokay	Australia	NV	50
8254 Noble One "Botrytis Semillon"	Australia	37.5cl 1999	125
8204 Tokaji "5 Puttonyos", Chateau Dereszla	Hungary	50cl 1988	130
8206 Chateau Guiraud	France	37.5cl 1983	250
8223 Chateau Lafaurie Peyraguey	France	37.5cl 1988	290
8207 Chateau Coutet	France	37.5cl 1988	300
8256 Chateau Climens	France	1980	390
8233 Chateau D' Yquem	France	37.5cl 1989	1100
8234 Chateau D' Yquem	France	37.5cl 1988	1300

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Digestives

	USD		USD
Cognac		Single Malt	
Hennessy V.S.O.P.	6	Glenmorangie, 12 yrs	6.5
Remy Martin X.O.	16	Macallan, 10 yrs	7
Hennessy Paradis X.O.	34	Cragganmore, 12 yrs	8.5
Richard Hennessey	145	Talisker, 10 yrs	8.5
Louis XIII	245		

Eau de vie

Poire Williams	6
Framboise	6
Mirabelle	6

Grappa

Alexander "Aqua di Vitta"	6.5
Grappa di Nebbiolo	9

Havano cigars

Cohiba "Club"	5	Montecristo "N. 2"	50
Cohiba "Robusto"	11	Montecristo "Tubos"	50
H. Upmann "Coronas Minor"	30	Cohiba "Siglo IV"	55
Bolivar "Royal Coronas"	35	Cohiba "Lanceros"	60
H. Upmann "Connoisseur N. 1"	40	Cohiba "Esplendido"	75
Hoyo de Monterrey "Coronation"	45		
Hoyo de Monterrey "Epicure N. 2"	45		
Montecristo "N. 1"	45		
Montecristo "N. 4"	45		
Romeo & Julieta "Cedros de Luxe N. 1"	45		

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Coffee

	USD
Regular coffee and different types of teas	3.00
Espresso sgl/dbl	3/4
Café latte	4.50
Macchiato	3.00
Café con panna	3.00

Specialty coffee

Café royal	15
Irish coffee	15
Mexican coffee	15
Monks coffee	15
Bailey's coffee	15
Black russian coffee	15

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Luxuries of the world

Champagne marinated tasmanian rock oysters with beluga caviar

Pol Roger NV, Champagne, France

Fresh grape granita, pinot noir gel

Black pepper tiger prawn on pan-fried foie gras dressed with fresh vanilla butter sauce

Wenzel 2003, Pinot Gris, Burgenland, Austria

Fresh lobster wrapped in pork belly with braised navy beans and truffle consommé

Meursault 2001, Lafarge, Chardonnay, Burgundy, France

Velouté of bittersweet chocolate with cinnamon stick ice-cream

Tokaji 5 Puttonyos 1998, Chateau Derezla, Furmint, Hungary

\$100 per person + 10% service charge

Recommended wine degustation per course

\$95 per person + 10% service charge