

APPETIZERS

ANTIPASTO (D) (P)	30
Taleggio tartufo cheese, Manchego, blue cheese, Jamón Serrano, Milano salami, marinated olives, gherkins, grilled eggplant, sundried tomato, kalamata olives	
FRIED CALAMARI (SF) (D)	28
Calamari fritters, tartare sauce	
CURED HAM SLIDER (D) (P)	34
Toasted baguette, serrano ham, Manchego cheese, caramelized apple	
BRUSCHETTA (V)	24
Tomato & basil bruschetta, extra virgin olive oil, garlic confit purée, toasted bread	
REEF FISH CEVICHE (SF)	26
Reef fish, Pico de Gallo sauce, avocado, mango, pineapple & tortilla chips	
<ul style="list-style-type: none"> • Coconut ceviche • Lemon ceviche • Chile ceviche 	

SALADS

ITALIAN GARDEN SALAD (D) (V) (GF)	22
Mixed greens, red onion, pepperoncini, tomato, Parmesan cheese, Mediterranean olive, Italian Dressing	
NIÇOISE SALAD (SF) (D) (GF)	28
Tuna, green leaves, basil, anchovies, bell pepper, artichoke, celery, egg, black olives	
CAPRESE (D) (GF) (N) (V)	24
Buffalo mozzarella, fresh basil leaves, pine nuts, aged balsamic	
GREEK SALAD (D) (V)	24
Feta cheese, bell peppers, onion, olives, tomato, cucumber, herbs, lemon & olive oil	
CAESAR SALAD (D) (P)	24
Baby cos lettuce, croutons, soft-poached egg, crispybacon, caesar dressing, parmesan	
<ul style="list-style-type: none"> • Classic 30 • Chicken 32 • Prawns (SF) 36 	

SOUPS

GAZPACHO (V)	18
Traditional Andalusian cold gazpacho, Castillo di tabernas oil caviar	
WONTON SOUP (SF)	18
Shrimps, Wonton, Noodles, Superior Broth, spring onion	
ROMA TOMATO (V) (D)	23
Roasted pepper ragout, poached baby tomato, crème fraiche	



MAIN COURSES

ENCHILADAS (V) (D)	38
Spicy tofu, pimentón de la vera, bell pepper	
CATCH OF THE DAY (SF) (D) 🌱	38
Maldivian reef fish filet, daily chef salad, celeriac mousseline, tomato and onion salsa	
GAMBAS AL AJILLO (A) (SF)	35
Garlic, dried chili and olive oil, sautéed tiger prawns with sundried tomatoes, grilled sour dough	
REEF FISH & CHIPS (A) (D) (SF)	32
San Miguel beer-battered reef fish fillet, tartar sauce with French fries	
SEAFOOD LINGUINE (SF)	30
Garlic, chilli flakes, calamari, prawns, fish, extra virgin olive oil, parsley	
SEAFOOD PAELLA (SF)	34
Bomba rice, mussels, squid, shrimps, scallops, saffron, sofrito, aioli	
SPAGHETTI BOLOGNESE	32
Black angus beef, parmesan cheese, olive oil	
SPAGHETTI AGLIO OLIO PEPERONCINO (V)	28
Extra virgin olive oil garlic and dry chili flakes	
LINGUINE FUNGHI ALFREDO (D)	28
Super creamy mushroom, parmesan cheese	
SEAFOOD TEMPURA (SF) (D)	32
Fresh batter-fried prawn, fish, calamari, mussels with vegetables, tempura dipping sauce, Japanese pickles	
BURGERS	
All burgers come with a choice of bun - sesame/ sour and with a choice of sides - mixed salad/ fries/ sweet potatoes.	
WAGYU BEEF BURGER (D)	48
Caramelized onions, double patty and cheese, butter buns, siracha mayonnaise and classic vegetables on the side	
FISH BURGER (SF) (D) 🌱	34
Grilled pineapple, tarragon Dijon mayo, classic vegetables	
CHICKEN BURGER (D)	36
BBQ honey sauce, tropical coleslaw, tomato, lettuce, cheddar	
BEYOND BURGER (V) (GF)	34
Charcoal bun, plant-based meat patty, avocado, tomato, red onion	

OPEN SANDWICHES

SALMON SANDWICH (D) (SF)	36
Multigrain crusty sliced avocado, salmon gravlax classic, cream cheese and salmon roe, mixed microgreens served with mix herb salad	
TOMATO AND MOZZARELLA (D) (V)	32
Multi grain crusty, heirloom tomatoes, cherry mixed, bocconcini, fresh basil, olive oil, crack pepper and salt, served with mix herb salad	
LOBSTER AND PRAWN (D) (SF) 🌱	46
Classic country round, tarragon Dijon mayonnaise, country round pea shots, scallions or chives and fresh cucumber, lemon, siracha, Worchester mixed herb salad	

CLASSIC SANDWICHES

PARMA HAM (D) (P)	38
Provolone rustic baguette, Parma, butter, sundried tomato and olive mayonnaise, parmesan, arugula, and provolone	
STEAK SANDWICH (D)	48
Ciabatta, mustard mayonnaise pesto, parmesan, rib eye, arugula, caramelize onions and fresh tomato	
CLASSIC CLUB SANDWICH (D)	32
Triple layer aged cheddar cheese, Turkey ham, fried egg, Turkey bacon, lettuce, tomato, cucumber & Fries	
CLUB WRAP	
Turkey bacon, egg, tomato, iceberg, guacamole, tomato salsa, French fries, or sweet potato fries	
<ul style="list-style-type: none"> • Lobster (SF) 🌱 58 • Tandoori chicken 34 • Smoked paprika crispy chicken 34 • Beef 36 • Tuna (SF) 🌱 48 • Grilled vegetable (V) 28 	

DESSERTS

TIRAMISU (D) (A)	22
Mascarpone cream, coffee syrup, Savoiardi biscuit, Kahlua	
TORTA DELLA NONNA (D) (N)	20
Baked vanilla custard, pine nut, mango gel, vanilla ice cream	
PANNA COTTA (D) (N)	22
Madagascar vanilla panna cotta, poached plum, caramelized hazelnut, orange, tuiles	
LEMON SEMIFREDDO (D)	20
Cream chattily, poached peach	
TORTA CAPRESE (D) (N)	24
Almond chocolate cake, vanilla ricotta cream, Amaretto chocolate sauce	
TROPICAL FRUIT PLATTER	22
Seasonal sliced fruits	
ICE CREAM	
Vanilla Pistachio Chocolate Stracciatella Strawberry Bacio (V) (Chocolate Hazelnut) (N)	
SORBET	
Raspberry Papaya Lime Pineapple Mango Coconut Passion Fruit	
<ul style="list-style-type: none"> 1 scoop 6 2 scoops 10 3 scoops 14 	

FROM OUR WOOD FIRED PIZZA OVEN

PIZZA MARGHERITA (D) (V)	28
Mozzarella, Tomato, Oregano	
GARDEN (V) (D)	34
Aromatized and confit vegetables	
HAWAIIAN (D) (P)	28
Pineapple, Ham, Mozzarella, Tomato	
SEA FOOD PIZZA (D) (SF)	34
Mussels, Prawns, Calamari, Scallops, Smoked Salmon, Marinara, Mozzarella Cheese, Oregano	
PROSCIUTTO (D) (P) (N)	38
Prosciutto, Marinara, Buffalo Mozzarella, Rocket, Basil, Pine Seeds, Grana Padano, Aged Balsamic	
CALZONE (D) (P)	30
Cherry tomatoes, Marinara, Mozzarella cheese, bacon, Italian sausage, egg, sea salt	
GARLIC PILI PILI CALZONE (D) (SF)	30
Tomato, Mozzarella, Prawns, Garlic, Chili, Cilantro	
CHEF'S SPECIAL	
CHICKEN TANDOORI PIZZA (D)	30
Tandoori baked chicken marinated with spices, marinara, Mozzarella, chili, coriander	
MALDIVIAN TUNA PIZZA (SF) (D) HF SPECIAL	30
Homemade tomato sauce, tuna chunk, onion, green chili and aioli	

A	D	GF	N	P	RP	SF	V
Contains Alcohol	Dairy Products	Gluten Free	Contains Nuts	Contains Pork	Raw Protein	Contain Sea Food	Vegetarian

🌱 Sustainability / Locally Sourced Products

Should you have any specific dietary requirement or food preferences we will be more than happy to oblige. Simply refer to our restaurant team for assistance in creating your bespoke culinary experience. Prices are quoted in USD and subject to 10% service charge and 16% government taxes. Prices are subject to change without notice.