

FROZEN

Mango Margarita 15

tequila, triple sec, mango, lemon, sugar

Frosé 15

rosé wine, vodka, peach, strawberry, lemon

COCKTAILS

Moscow Mule 14

vodka, lime, ginger beer

Mai Tai 16

rum, orange curacao, almond, pineapple, lime

American Psycho 20

gin, tonic, cucumber, green apple

Tamarind Margarita 18

tequila, agave, tamarind, lemon, cointreau

Mojito 14

light rum, lime, brown sugar, mint

Pledge of Midori 22

gin, midori, cucumber matcha, lime, egg white

Perk Me Up 18

vodka, pineapple & banana, espresso, nutmeg

Whiskey Sour 12

bourbon, egg white, lime, sugar

Grounded 16

todi, gin, martini dry, lime, sugar

Raa Rangalhu 16

*arrack, gold rum, coconut milk, chili flakes,
lime, pineapple*

BEERS

Carlsberg 9

Draft Carlsberg 9

Draft Lion 9

Estrella Damm 12

Peroni 12

Apple Cider 12

Stella Artois 14

Sapporo Rice Lager 14

Corona 12

Hoegaarden White 14

Erdinger Weiss 500ml 20

Erdinger Alcohol Free 16



Todis

An Indian Ocean tropical specialty beverage made by collecting fresh coconut sap from local palm trees

Opening Hours: 10:00 - 00:00

SNACK

(Available from 15:00 - 18:00)

Buffalo Wings 18

dry: salt & pepper / cajun / chilli

sauses: teriyaki / honey garlic / sriracha /
barbeque / spicy sambal

Baked gluten-free option 30 minutes)

Pork Dry Ribs (P) 21

salt & pepper, lemon, barbeque sauce

Chicken Satay (GF, N) 18

marinated chicken thigh, Thai peanut sauce

Beef Satay (GF, N) 22

marinated black angus beef, Thai peanut
sauce

Tinga Tacos 19

chicken, onion, lime, jalapeño, peppers,
coriander, bayou dressing, sour cream

Bang Bang Dynamite Tacos (SF) 24

prawns, cucumber, pickled red cabbage,
coriander, chipotle sauce

Fish & Chips half/full 20/34

beer batter fried fish, reef fish, coleslaw,
tartare sauce, fries

Smoked Mozzarella Sticks (V) 19

deep fried breaded cheese, marinara sauce

Nachos (V) 16

guacamole, tomato salsa, jalapeño, cheddar
cheese, sour cream

add: grilled chicken breast +6

spicy beef +8

* Seasonal Fresh Oysters (SF) 44

½ dozen, shallot red vinegar, lemon

*fully chargeable for all meal plans

WINE

SPARKLING

Cantina Montelliana Extra Dry Prosecco Treviso DOC 14

Veneto, Italy

Ernest Rapeneau Brut 24

Champagne, France

WHITE

Clarendelle by Chateau Haut Brion 20

Bordeaux, France

Le Due Torri Pinot Grigio 14

Friulli, Italy

La Vierge 'Original Sin' Sauvignon Blanc 16

Walker Bay, South Africa

ROSÉ

Mulderbosch Cabernet Sauvignon 14

Rosé

South Africa

Clarendelle Rosé by Haut Brion 20

Bordeaux, France

RED

Carnivor Cabernet Sauvignon 15

California, USA

Stoneburn Pinot Noir 15

Marlborough, New Zealand

Antinori Santa Cristina IGT 15

Toscana, Italy

Clarendelle by Haut Brion 20

Bordeaux, France

DESSERT

Château Suduiraut Lions De Suduiraut 32/200

Sauternes, France

Niepoort Ruby Dum Port 18/90

Portugal

VG=Vegan, V=Vegetarian, GF=Gluten-free,
SF=Shellfish, DF=Dairy Free, N=Nuts, P=Pork

Prices in USD, included service charge & GST

Menu & prices are subject to change

SIDE

French Fries (V)	13
Sweet Potato Fries (V)	14
Green Salad (VG, GF, DF)	16
Parmesan Truffle Fries (V)	15
Steamed Rice (V, GF)	11
Mashed Potato (GF)	12

DESSERT

Pancake No Pancake (V,N) <i>apple compote, vanilla custard, almonds</i>	15
The Dark Sundae (V) <i>malibu, dark chocolate</i> <i>baileys ice cream</i>	06
Fruit Platter (VG, DF, GF) <i>seasonal cut fruits</i>	14
Ice Cream & Sorbet by The Scoop <i>raspberry / mango / passion fruit (GF)</i> <i>dairy free options available</i>	16

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SALAD

Caprese Salad (V, N, GF) <i>heirloom tomatoes, buffalo mozzarella, basil</i> <i>pesto, extra virgin olive oil, balsamic glaze,</i> <i>pine nuts</i>	26
Our Caesar Salad <i>baby cos lettuce, anchovy, parmesan,</i> <i>croutons, caesar dressing</i> <i>add: grilled chicken breast +6</i> <i>beef or Pork bacon +6</i> <i>grilled shrimps +10</i> <i>grilled salmon +12</i>	21
Tuna Niçoise <i>seared yellowfin tuna, tomato, beans, egg,</i> <i>anchovies, potato, olive oil dressing</i>	24

SANDWICHES

Club Sandwich <i>your choice of sourdough or tortilla bread,</i> <i>grilled chicken, turkey bacon, maple mayo, egg,</i> <i>iceberg lettuce, tomato, cheddar cheese, fries</i>	23
Grilled Two-Cheese (V) <i>white bread, Swiss cheese, Sharp cheddar,</i> <i>fries</i>	22
Steak Sandwich <i>sourdough, angus beef striploin, mushroom</i> <i>caramelized onion</i>	38

BURGERS

Angus Beef Burger <i>brioche bun, tomato, lettuce, pickle,</i> <i>caramelized onion, cheese, fries</i> <i>add beef or pork bacon +2</i> <i>add fried egg +2</i>	32
Fried Chicken Burger <i>brioche bun, maple mayo, pickle, apple slaw,</i> <i>fries</i> <i>add beef or pork bacon +2</i> <i>add fried egg +2</i>	28

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PIZZAS

The Margherita (V) 23
tomato sauce, mozzarella, fresh basil

The Maldivian 26
tomato sauce, mozzarella, tuna, curry leaves, onion, chilli

Pizza Pepperoni 28
tomato sauce, mozzarella, beef pepperoni

Pizza Bianca P 28
white sauce, pork pancetta, mozzarella, parmesan flakes, arugula
(Pork free option available)

Gluten free option available

PASTA

Spaghetti Arrabiata V 20
tomato sauce, cheese, basil, chilli
add grilled chicken breast + 6
add bacon +6
add grilled shrimps + 10

Penne Alfredo chicken 26
cream sauce with chicken, mushroom, butter, parmesan cheese

Lasagne Alla Bolognese 29
minced beef, tomato sauce, béchamel sauce, parmesan cheese

Gluten free option available

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MAINS

Mas Riha (DF) 26
Maldivian style tuna curry, steamed rice, chapatti, pickle, papadam

Madras Chicken Curry (DF) 26
chicken thigh, coriander, coconut cream, steamed rice, chapatti, pickle, papadam

Nasi Goreng (SF) 29
spicy seafood fried rice with chicken satay, peanut sauce, fried egg, shrimp crackers

Mee Goreng (V) 24
egg noodles, vegetables, ginger soya sauce

Catch of the day (GF) 32
Maldivian line caught grilled reef fish, garden salad, herb roasted potato, lemon butter sauce

Maldivian Yellowfin Tuna (GF) 34
grilled tuna, garden salad, herb roasted potato, lemon butter sauce

Grilled chicken breast 36
sweet potato, garden salad, mushroom sauce

Beef Striploin 59
250g of grilled Australian black angus beef Striploin, buttered vegetables, mashed potato, peppercorn sauce

***Jumbo Prawns (GF)** 65
500gr of Grilled Prawns, garden salad, herbs, roasted potato, lemon butter sauce
***fully chargeable for all meal plans**

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