

Beach Grill - Lunch Menu

Salad & Appetizer

Organic Garden Salad (VG, N, GF, H)

Green Leaves, Cucumber, Roasted Vegetables, Olives, Tomato, Local Pine Nuts, Flax Seeds, Marinated Artichoke, Basil Dressing

Caprese Salad (V, N, GF, D)

Buffalo Mozzarella Cheese, Plum Tomato, Green Salad, Basil Pesto

Niçoise Salad (GF, SF, LF, NF, D)

Local Tuna, Boiled Eggs, Green Beans, Potato and Tomato

Chicken Satay (N, LF, GF)

With Grilled Rice, Peanut Sauce, Fresh Cucumber

Local Reef Fish Tartare (GF, SF, LF)

Citrus Salsa with Orange and Lime, Green Lettuce

Crispy Fried Calamari (SF, S, D)

Lime Chili Mayo, Tartar Dip

Fattoush Salad (VG, NF, H)

Cucumber, Romaine Lettuce, Red Vinegar Sauce and Pomegranate Syrup, Croutons

Buckwheat Salad (VG, GF, N, H)

Tropical Fruits Salad, Capsicum Sauce, Sesame Oil, Lemon Juice

Hummus with Pita Bread (VG, N, H)

Vegan |VG| Vegetarian |V| Pork |P| Seafood |SF| Spicy |S| Contains Nut |N| Gluten Free |GF| Nuts Free |NF|
Healthy |H| Dairy |D| Lactose Free |LF|

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Soup

Borscht Red Beetroot (D, NF, GF)

Smetana, Dill

Chilled Tomato Gazpacho (VG, GF, NF)

Avocado, Capsicum Brunoise, Fresh Mint

Hot Tomatoes (VG, N)

Herbed Croutons, Basil Oil

Main Course

Nasi Goreng (N, SF, S, GF, D)

Indonesian Fried Rice, Chicken, Prawns, Fried Egg, Sambal, Shrimps
Crackers

Indian Butter Chicken (D, S, N)

Tomato Gravy and Chicken from Tandoori Oven, Chapati and Steam Rice

Emerald Fish & Chips (SF, D)

Deep Fried Local Reef Fish, Potato Steak, Mushy Peas with Mint, Tartar
Sauce, Lemon Wedge

Lamb Kofta (D, N, GF)

with Majboos Rice, Masgouf Salad and Tahina Sauce

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From the Grill

Premium Angus Beef Striploin (GF)

Local Reef Fish Fillet (SF, GF)

Local Yellow Fin Tuna (SF, GF)

~All Grilled items are served with French Fries, Balsamic Coleslaw Salad and a Sauce Choice of Peppercorn, Red Wine or Lemon Butter (S, D)

Side Dishes (VG)

STEAMED RICE (GF, FF, NF)

SAUTEED SPRING VEGETABLES (GF, NF)

FRENCH FRIES

GARDEN SALAD (GF, FF, H, NF)

Burger

BEEF BURGER (P, D, NF)

Black Angus Beef Patty, Tomato, Lettuce, BBQ Onion, Gruyere Cheese and Pork Bacon

VEGAN BURGER (VG, NF)

Crushed Spice Potato Patty, Fresh Tomato, Red Onion, Pickled Cucumber

~All Sandwiches and Burgers are served with French Fries and Mixed Salad

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Pizza

Margherita (V, D, NF)

Tomato, Local Basil, Mozzarella

Focaccia (VG, NF)

Garlic, Extra Virgin Olive Oil, Rosemary, Maldon Salt Flakes

Funghi (V, D, NF)

Mushrooms, Tomato, Mozzarella, Garlic, Parsley

Vegetariana (VG, NF)

Selection of Roasted Vegetables, Tomato, Basil

Tonno (S, SF, D, NF)

Local Maldivian Tuna, Tomato, Mozzarella, Chili Flakes, Red Onion

Beef Pepperoni (D, NF)

Beef Salami, Tomato, Mozzarella

Pollo (D, S, N)

Chicken Thigh with Local Maldivian Spices, Tomato, Mozzarella

Pasta

Seafood Penne All'arrabbiata (SF, S, NF, LF)

**Local Indian Ocean Mixed Seafood, Garlic Tomato Sauce, Fresh Chili,
Parsley**

Risotto Seafood (SF, D, GF, NF)

Selected Seafood, Fresh Tomato Sauce, Parsley, Butter

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Risotto Primavera (VG, NF, GF, H)

Asparagus, Green Peas, Carrots, Spring Onion, Fresh Spinach and Local Basil, Extra Virgin Olive Oil

Spaghetti Amatriciana (P, D, NF)

With Pork Bacon, Tomato Sauce, Cheese Pecorino

Fusilli with Tuna (S, SF, LF)

Local Fresh Tuna, Aglio Olio e Peperoncino, Fresh Tomatoes, Parsley

Dessert

Chocolate Chips Cake (VG, NF)

Blackberry Sauce

Hazelnut Semifreddo (N, D)

Passionfruit Sauce

Baked Cheesecake (D, NF, GF)

Berries Compote

Warm Chocolate Brownie (D, NF)

Vanilla Ice Cream, Dark Chocolate Sauce

Asian Market Fruits (VG, NF, FF, GF)

Seasonal Selection

Mahalabieh (N, D, GF)

Creamy Milk Pudding Infused with Rosewater and Crushed Pistachios