



STARTERS

CLARIFIED GAZPACHO **V**

Cherry Tomato, Feta Cheese, Fermented Tomato Seeds, Crispy Bell Pepper, Grissini, Passion Fruit Puree, Black Olive Powder, Basil Oil
\$18

TEMPURA REEF FISH **LF**

Komandoo Spicy Mayo, Fried Nori, Rosemary
\$18

STEAK TARTAR **LF**

Bone Marrow, Egg Yolk, Mustard, Shallots, Cornichons, Capers, Parsley, Worcestershire, Grissini
\$26

MAIN COURSE

CRISPY CAULIFLOWER **V GF**

Tzatziki Sauce, Buffalo Sauce, Spring Onion, Pomegranate, Chili & Herb Oil
\$30

CATCH OF THE DAY **LF SF**

Fish Fillet Baked in Banana Leaf, Steamed Rice, Thai Salad, Chili Sauce
\$32

SOUS VIDE CHICKEN

Black Garlic Cauliflower Puree, Spinach Gnocchi, Broccoli, Crispy Garlic, Coconut Curry Sauce
\$38

ANGUS BEEF SKEWER **LF**

Angus Beef Skewer, Truffle Potato, Organic Vegetables, Tortilla Bread, Tomato Salsa
\$49

DESSERTS

BENGALI BAKED YOGHURT **V**

Granola Crumble, Caramelized Lhaviyani Atoll Banana
\$16

PLANT-BASED MANGO CAKE **V VE GF LF**

Raspberry Sauce, Fresh Mango Chutney
\$18

COCONUT DOME **V**

Coconut Crumble, Mango Coulis, Roasted Coconut Ice Cream, Mango Fruit Leather, Meringue
\$18

Prices are in USD and are inclusive of 12% GST and service charge

GF Gluten free

V Vegetarian

N Contains nuts

VE Vegan

SF Shellfish

LF Lactose free