



## **COLD STARTERS**

### **GREEK YOGHURT** V GF

Cucumber, Green Gram, Horseradish, Oregano, Crispy Yoghurt Chips, Carrot Powder, Lime Zest, Chili & Herb Oil

**\$18**

### **MALDIVIAN YELLOW FIN TUNA** GF LF

Avocado, Pickled Red Onion, Radish, Wasabi Mayo, Asparagus Sheet, Red Onion Pearls,

**\$22**

### **WHIPPED GOAT CHEESE** V N GF

Compressed Grilled Watermelon, Pistachios, Crunchy Granola, Apple Fennel Salad, Black Olive Powder

**\$20**

### **CLARIFIED GAZPACHO** V

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

**\$18**

### **RED SHRIMP CARPACCIO** GF SF LF

Lemon Pavlova, Olive Soil, Raspberry Glitter, Fruit Salsa, Mustard Honey Dressing Tempura Herbs

**\$24**

### **STEAK TARTAR** LF

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

**\$26**

## **AQUA SPECIAL**

### **SEAFOOD TOWER "ADDITIONAL CHARGE" (24H ADVANCE BOOKING AND FOR 2 PAX)** SF

Lobster, Crabs, Prawns, Mussels, Clams, Scallops, Seaweed Salad, Lemon Aioli, Cocktail Sauce, Chervil Mignonette

**\$185**

*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



## **WARM STARTERS**

### **MUSHROOM & TRUFFLE CAPPUCCINO** V

Porcini Mushroom, Portobello Mushroom, Oyster Mushroom, Chestnut Mushroom, Lentils, Crème Fraiche Foam, Truffle Oil, Bread Roll

**\$22**

### **TEMPURA REEF FISH** LF

Komandoo Spicy Mayo, Fried Nori, Rosemary

**\$18**

### **ROCK LOBSTER DUMPLING** SF LF

Lemongrass Infused Seafood Broth, Masala Dried Spice Pineapple, Roasted Lemon Puree, Curry Leaf Tempura

**\$26**

### **FOIE GRAS** N

Brioche Bread, Wine Poached Pear, Caramelized Walnuts, Cauliflower Puree, Cherry Glaze,

**\$28**

### **CHARCOAL LEEK** V VE GF

Romesco Sauce, Cauliflower Puree, Carrot Chips, Olive Oil

**\$20**

### **SCALLOPS** SF GF

Sunchoke Puree, Citrus Fruits, Apple Fennel Salad, Bacon, Wine Glaze

**\$26**

### **RAZOR CLAMS** SF

Sepia Ink, Aromatic Potato Fish Puree, Drum Stick Leaves, Braised Cucumbers

**\$18**

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## **MAIN COURSE**

### **CRISPY CAULIFLOWER** V GF

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

### **CHEF EYES BARRAMUNDI** GF

Charcoal Ink Mole, Confit Egg Yolk, Crispy Onion  
**\$34**

### **CATCH OF THE DAY** LF SF

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

### **SQUID INK RISOTTO** SF GF

Octopus, Shrimp, Mussels, Squid Ink, Shellfish Bisque  
**\$34**

### **AGEDASHI TOFU** V VE LF GF

Dashi Base, Mushroom, Spring Onion  
**\$36**

### **SOUS VIDE CHICKEN**

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

### **BEEF OSCAR** GF SF

Tenderloin, Fish Cake, Hollandaise Sauce, Asparagus, Roasted Pearl Onion, Red Wine Jus  
**\$44**

### **ANGUS BEEF SKEWER** LF

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

### **HERB CRUSTED LAMB RACK** GF

Potato Mille-Feuille, Maple Glazed Carrot, Red Wine Jus  
**\$46**

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## **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**

### **CHEESE PLATTER** **V** **N**

International Cheese Selection & Condiments

(Plant-based cheese available)

**\$28**

### **PINEAPPLE CREOLE** **V**

Sous Vide Pineapple, Spice Grilled Pineapple, Sunflower Seed in Caramel, Vanilla Sauce

**\$22**

### **COCONUT DOME** **V**

Coconut Crumble, Mango Coulis, Roasted Coconut Ice Cream, Mango Fruit Leather, Meringue

**\$18**

### **AQUA FRUIT PLATTER** **V** **VE** **GF** **LF**

Exotic Fruit Selection & Homemade Sorbet

**\$22**

### **NEW GENERATION BAKLAVA** **V** **N**

Crispy Baklava Dough, Milk, Raspberry Sauce, Pistachio Crumble

**\$18**

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**VE** Vegan

**SF** Shellfish

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