

BOWLS

Romain Heart Salad

Anchovy, shaved parmesan, prosciutto crisp, poached egg, garlic croutons, classic caesar dressing (P)

Poached corn fed chicken	28
Grilled tiger prawns	32
Grilled Crab	38
Tuna Nicoise	
Seared tuna with green beans, Kalamata olives, vine ripened cherry tomato,	
kipfler potato, herbed poached egg, anchovy fillet & olive crisp	28
Spicy Papaya & Mango Salad	
Fried squid with cashew nut vinaigrette ${\sf N}$	28
BaaBaa Herb Salad	
Steamed fish with cucumber, tomato, spring onion, Thai coriander	
red chili, mint leaves, garlic & lemon oil dressing V	24
'Nourish Me' Bowl	
It's metabolism boosting will flush out toxins and alkalise the body	
with fibrous super greens V	
Acai + Body Brilliance + granola +organic berries + almond butter + hemp seeds	28



BOWLS

Energise' Bowl V	
t's packed with antioxidants including blueberry, even more acai & brindleberry v	which
helps your body burn fat and gives you a big boost of energy	
Acai + Berry Burn + granola + organic berries + almond butter + goji berries	28
Yellow Gazpacho V	
Marinated cucumber with yellow tomato, bell pepper, almond flakes	
poached egg, cress salad & extra virgin olive oil	20
Cock A Leekie	
Leek soup with chicken, barley & prunes	34
STICKS	
Caprese Stick V	
Buffalo mozzarella, vine ripened cherry tomato & basil leaves	28
Vegetable Crudités Sampler V	
Chick pea tahina dipping	24
Tempura Prawn Stick with wasabi mayo	36
Assiette of beef, lamb & chicken satay N	
Sticky rice, peanut dipping sauce	24
Meatball sticks with toasted baquette & barbeque sauce	26



PLATTERS

Sushi & Sashimi	
Salmon roll, California roll, cucumber maki, salmon, tuna & reef fish	38
Dyster	
Sauce mignonette, mesclun green & lemon wrap	32
BBQ Chicken Nachos	
BBQ chicken with corn tortillas chips, tomato, avocado, cheddar	
alapeno & sour cream	24
Classic Beef Nachos	
Beef strips with corn tortillas, black beans, tomato salsa & sour cream	28
Charcuterie P	
Pickled shaved fennel with rocket leaves, mustard & rye bread	34
Grain Fed Beef Burger P	
Double cheddar with caramelized onions, tomato confit & gherkin	
crispy pancetta & finger chips	34
Roast Vegetable Burger V	
Slow roasted vegetables with hummus, avocado, rocket leaves	
tomato & olive salad	25

Prices are quoted in US Dollars & subject to 10 % Service Charge and 12 % GST



PLATTERS

inolhu Ciabatta Club P	
oasted ciabatta with mustard mayo, egg, tomato, avocado, romaine	
low cooked chicken slivers, crispy pancetta served with french fries	30
heese Platter N	
uince paste with dried fruits, nuts, lavosh & grissini	28
UCKETS	
egetable Spring Rolls ∨	
1ini vegetable spring rolls with BBQ dipping sauce	18
ietnamese squid rice paper roll with green dipping sauce	30
ish N Chips	
atter fried reef fish, fennel slaw, dill tartare, cider vinegar & french fries	28
uffalo Wings with chunky chips	26
rench Fries	10
ruffle Fries	14
otato Wedges with BBQ sauce	12



PIZZAS

Pizza Margherita ∨	
Tomato, buffalo mozzarella, parmigiano reggiano & extra virgin olive oil	22
Pizza Primavera V	
Grilled eggplant, zucchini, roasted pepper, mushroom, mozzarella	
tomato & basil	24
Pizza al Funghi ∨	
Mushroom, buffalo mozzarella, tomato & basil	24
Pizza Quattro Formaggi ∨	
Buffalo mozzarella, gorgonzola, fontina & parmigiano reggiano	38
Pizza Puttanesca	
Anchovies, capers, black olives, tomato, garlic, oregano & crushed pepper	26
Pizza Marinara	
Tomato sauce mozzarella shrimos mussels tuna calamari & crah meat	42

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VEGETARIAN I PORK I NUTS



PIZZAS

Pizza Tonno (Maldivian Style)	
Tuna flakes, tomato sauce, Kalamata olives, mozzarella cheese	
local chili sliced, onions & fried curry leaves	28
Pizza Hawaiian P	
Tomato sauce, mozzarella & ham, pineapple	29
Pizza Prosciutto P N	
Tomato sauce, mozzarella cheese, rocket leaves, prosciutto	
pine nuts & extra virgin olive oil	30
Pizza Pepperoni P	
Tomato sauce, mozzarella & pepperoni	28
Pizza Nutella	
Nutella, sliced banana & puffed rice	16
Finolhu Beach Club Special	
Maldivian lobster, baby spinach, asparagus, avocado,tomato salsa	
egg, mozzarella cheese, tomato sauce, coconut oil & basil leaves	85



SCOOPS AND SWEETS

Selection of Ice Cream		
Vanilla dark chocolate espresso mascarpone coconut		
1	Scoop	5
Choose your toppings N		
Butter crumble, chocolate chunks, roasted nuts		
dark chocolate & berry emulsion		
Selection of Sorbets		
Lime pineapple banana & passion fruit green apple &	cucumber	
yogurt 1	Scoop	4
Chocolate Mousse N		
Milk chocolate praline orange white chocolate		
minted dark chocolate	Each	6
Choose your toppings N		
Candied fruit peel chocolate fondant sauce pistachio nut	pralines	
Popping candy		
Tropical fruit salad with mint infused passion fruit syrup		18
Lemon curd tart with seasonal berries & vanilla chantilly		22
Chocolate mint brownie with dark chocolate sauceN		20