

Azure

MAIN COURSES

120-day Grain Fed Beef Fillet 180g SUP 69

Served with Pomme Puree, Panache of baby vegetables and black peppercorn sauce

120-Day Grain Fed Midfield Flank Steak 300g

Served with French fries, chefs garden salad and Chimichurri

Australian Lamb Rump 64

Marinated in yogurt, cumin, coriander and garlic marinated and cooked sous vide and finished in the wood fire oven, with a medley of chargrilled zucchini, slow roasted cherry tomatoes, Babaganoush, quinoa salad and chermoula

Locally Line Caught Reef Mahi Mahi

Masala marinated overnight and pan fried and served with a salad fennel, green apple, shaved red onion, coriander and lemon dressing

Cornfed Chicken Breast 48

Served with chargrilled buttered Savoy cabbage, roasted butternut squash puree, and port wine jus

Heirloom Tomato Risotto 44

Risotto of Arborio rice, Garden basil pesto, slow roasted heirloom tomatoes and Bocconcini Mozzarella cheese

Spiced Chickpea Ragout 42

Chef's slow cooked ragout of chickpeas, La Chinata Spanish smoked paprika, toasted Cumin, San Marzano tomatoes, roasted zucchini, butternut squash, Chermoula, and coconut milk

APPETISERS

Brown butter roasted scallops SUP 46

Cauliflower puree, roasted Romanesco & black truffle

Rare Roasted Australian Beef Tenderloin Carpaccio 36

Slow roasted tomatoes, charred red onions, fresh rocket, black olive, aged Parmesan with an Anchovy and thyme dressing

Yellow Fin Tuna Tartare 32

Apple, shallot, extra virgin olive oil, fresh lemon, shiso tarragon and wasabi Mayonnaise

Gambas Al Ajillo 44

Sri Lanken tiger prawns cooked in extra virgin olive oil, finely sliced garlic, Spanish sweet paprika and finished with lemon, white wine and Italian parsley served with rustic baguette fresh out of the oven

Chargrilled Local Octopus 34

Cooked sous vide and then finished on the chargrill, served with skordalia, slow roast plum tomato, Gremolata & sauce vierge

Rainbow Runner Ceviche 32

Fresh lime juice, passion fruit, pomelo, cherry tomatoes, extra virgin olive oil, fresh chili, Maldon Sea salt, coriander and garden mint

Whipped Goat's Cheese 34

Beetroot textures, aged balsamic, candied walnuts and extra virgin olive oil

Heirloom Tomatoes 34

Rustic salad of heirloom Tomatoes with Bocconcini, extra virgin Olive Oil and garden pesto

Chefs Garden salad 28

Hand picked leaves, with cherry tomato, shave radish, Japanese cucumber & red onion with a Honey and mustard dressing

BUTCHER'S GRILL

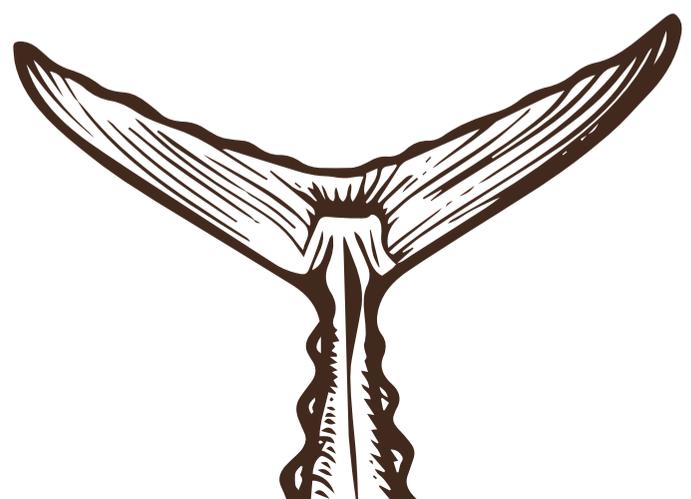
Chefs has hand selected the following 2 cuts of Beef for your dining pleasure

270-day Grain fed Sirloin 300g 64
1.2 - 1.4 kg Australian 30-day dry aged cote de Boeuf

Please choose one of the side dishes listed below to accompany your steak one of the following sauces to compliment

Bearnaise sauce , Black peppercorn sauce, Chimichurri or Café de Paris butter

Feel free to order additional sides as required



SALADS & SIDE DISHES

Great company with our butcher's grill and catch of the day dishes

The Wedge

Iceberg Lettuce with Ranch style Dressing, garlic croutons, crispy Prosciutto, goats cheese crumble and aged Parmesan

SUP 26

Heirloom Beetroot

Roasted heirloom beetroot with Gorgonzola, Candied Walnuts and Balsamic Vinaigrette

SUP 24

Skin on Fries

Simply fried and finished with Maldon Sea salt

SUP 16

Smoked Paprika Fries

Fried to perfection and seasoned with smoked paprika and confit garlic aioli

SUP 18

Truffle Cheese Fries

Fried to perfection and seasoned with aged Parmesan and sea salt and served with chef's truffle Mayonnaise

SUP 22

Baby Potatoes

Roasted garlic butter and finished with Labneh, freshly chopped chives & lemon

SUP 24

Cauliflower

Pan Fried cauliflower steak, with Parmesan espuma, cauliflower puree & black truffle

SUP 28

CATCH OF THE DAY

Maldivian Lobster SUP 300

Sri Lankan Tiger Prawns 100g 68

Cooked in garlic and parsley butter

Line Caught Rainbow Runner Fillet 48

Yellow Fin Tuna Steak 250g 48

Local Handline Caught Wahoo 48

Cooked on the Plancha & Served with your choice of Baby potatoes, Jasmin rice or French fries Accompanied with a garden salad with chef's selection of sauces, Gremolata, Sauce Vierge & Thai seafood sauce

AVAILABLE ON THE SPECIALS BOARD

Freshly Shucked Oysters 99

Served with Mignonette sauce, fresh lemon, spicy Thai seafood sauce & Tabasco sauce

Half SUP 58

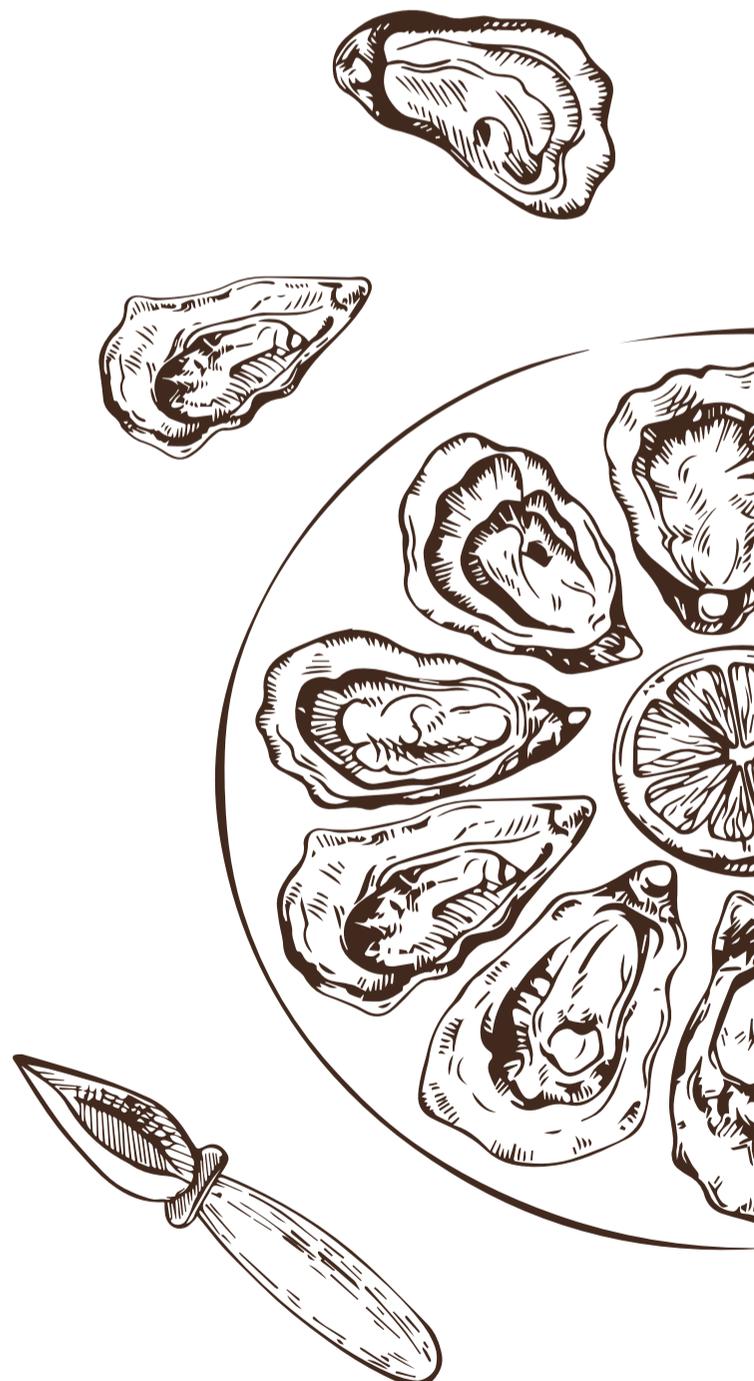
Dozen SUP 99

Sea Food on Ice Tower SUP 260

pre order 24 hours in advance

Freshly shucked oysters, poached local prawns, smoked salmon, chefs marinated crab with tomato gazpacho, poached squid, New Zealand green lip mussels, Razor clams served with chef's selection of sauces, brown bread and French salted butter and green garden salad

Add: **Whole Maldivian Lobster & Oscietra Caviar 30g** SUP 475



Should you have any dietary restrictions or allergies, please inform your order taker.
All prices are in United States Dollars. Prices are subject to 10% service charge and prevailing government taxes.



TEA

The Original Earl Grey	10
Moroccan Mint Green Tea	10
Single Estate Darjeeling	10
Green Tea With Jasmine Flowers	10
Mango & Strawberry Tea	10
Pure Peppermint Leaves	10
Rose With French Vanilla	10
Pure Chamomile Flowers	10
Italian Almond	10
Ceylon Cinnamon Spice Tea	10
Brilliant Breakfast Tea	10
Green Tea Sencha	10

COFFEE

Americano	9
Café Mocha	9
Espresso	9
Macchiato Latte	9
Macchiato	9
Café Latte	9
Cappuccino	9

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DESSERT

Thyme Panna Cotta    **24**
Orange Jelly, Mango Compote,
Vanilla Crumble

Rum and Blood Orange     **26**
Poached Pear
Yoghurt Coconut Mousse, Dry Fruits,
Brioche Croton, Almond Nougat

Blueberry Bar    **26**
Frosting Cream, Blueberry Crèmeux,
Sable, Pistachio Feuilletine

Callebaut Chocolate   SUP **36**
Lave Cake
Chocolate Ganache, Madagascar
Vanilla Ice Cream, Meringue

Deconstructed    **28**
Pumpkin Tart
Pandan Whipped Ganache,
Almond Short Bread,
Longan, Vanilla Sauce

**HOMEMADE ICE CREAM
& SORBET** 3 scp **18**

Vanilla
Dark Chocolate
Thyme
Bitter Coffee
Caramel 
Mango
Blood Orange
Passion Fruit
Raspberry
Basil
Mandarin
Lemon

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