



So Primitive Menu

Salad

Coconut Flesh Salad <i>Coriander, cucumber, chilli, red onion, lime, palm sugar</i>	USD 25
Maldivian Green Garden Salad <i>Copee faiy leaf, onion, chili, coconut, rihaakuru</i>	USD 24
Citrus Sweet Potato Salad <i>Orange, pork bacon, celery, chili, coconut, vegannaise</i>	USD 25

Seafood

King Prawns <i>Chili, sesame, garlic, ginger</i>	USD 44
Giant Scampi <i>Shrimp butter, curry leaf</i>	USD 52
Rainbow Runner Filet <i>Garlic, white onion, scallion, fish sauce, palm sugar, lime</i>	USD 42
Tuna Loin Steak <i>Lime, chili, coriander</i>	USD 48

Meat

Lamb Chops, White Stripe <i>& curry leaves, garlic</i>	USD 60
Blackened Chicken Thigh <i>Scallion, cajun, allspice, jalapeño, paprika</i>	USD 44
Venison Filet <i>Juniper berry, pimento, dark beer, celery, parsley</i>	USD 62



Vegetarians

Hispi Cabbage <i>Garlic, chili, mirin, black truffle, miso, sesame</i>	USD 40
Sweet Corn <i>Garlic, parsley ghee</i>	USD 27
Pumpkin <i>Macadamia nut, brown butter miso</i>	USD 25
Oaxacan Pimientos <i>Numbing Szechuan chili oil</i>	USD 26
Baked Potato <i>Curry leaf sour cream</i>	USD 22
Eggplant <i>Tahini, feta, pomegranate, arugula, parsley</i>	USD 24

Sauce

Maldivian Chimichurri
Tamarind & Mustard Seed Sauce
Koh Kong Sauce
Garlic Lime Aioli
House-made Ketchup
House-made Black Garlic-BBQ Sauce

Sweet

BBQ Pineapple <i>Rum, caramel, cinnamon, cloves, bay leaf, vanilla bean sorbet</i>	USD 27
BBQ Banana <i>Caramel sauce, coated honeycomb, kanamadhu nut brittle, honey-yoghurt</i>	USD 25
Homemade Sorbet and Ice Cream Selection	