

Platinum Selection

Artisan Smoked Salmon and Alaskan King Crab Pizza (SF)(D) 65

Sevruga Caviar, Philadelphia Cream Cheese, Avocado, Capers, Arugula

1 – 1.2 Kg Australian Stockyard Gold Angus Beef Tomahawk (D) 120

200 days Grain-fed Beef, served with Roasted Purple Potato, Lobster Mac and Cheese, Selection of Mustard and Sea salts, Fermented Hollandaise and Madeira Sauce

Latitude 5.5 Signature Burger (D) 65

Wagyu Beef Patty, Black Truffle Kalamata Olive, Foie Gras, Mushroom Ragu, White Truffle scented Parmesan Steak Fries, Arugula Toast with 12-years aged Balsamic Vinegar and Aioli

Maldivian Rock Lobster Thermidor Style (SF) (D) (N) 25 per 100g

Arugula, Fennel, Orange, Olive, Dill Almond Salad, Baby Vegetable, Flavoured Butter

Hat-trick Winner Most Outstanding Beef producer Australian Stockyard Black Wagyu 260g (D) 149

Grain-fed Beef Striploin Marble Score 8-9 with Japanese Wagyu Genetic 400+ day feeding

Served with Roasted Purple Potato, Lobster Mac and Cheese, Selection of Mustard and Sea Salts Fermented Hollandaise and Madeira Sauce



Starter Live Table Side

Black Angus Beef Tenderloin Carpaccio (D)	30
Arugula, Parmagiano Regiano Cheese, Truffle and Olive Tapenade	
Our Mediterranean Salad (VG)(V) ●	26
Artichoke, Pomegranate, Cherry Tomatoes, Tagiasche Olives, Baby Carrots, Asparagus, Grissini, Confit Red Pepper, Parsley, Basil, Dressing Of Lemon-Infused Olive Oil	

Starter

Italian Creamy Burrata (D) (V) (N)	32
Romesco Sauce, Cherry Tomatoes, Toasted Almonds, Basil Emulsion	
Karpuzi (D) (N) (V) ●	26
Mixed Mesclum, Feta Cheese, Walnut, Balsamic Vinegar and Honey Mustard Dressing	
Marinated and Poached Red Shrimps (SF)(D)	30
Cocktail Sauce, Avocado, Baby Gem	
Scallops (SF) (D) (N)	38
Celeriac Purée, Green Apple, Hazelnut, Caviar Berreu Blanc	
Loch Fyne Cold Smoked Salmon (D) (SF)	30
Pickled Beets, Preserved Onion, Navel Orange, Herb Fromage Blanc	

Soups

Kuredhivaru Lobster Bisque (SF)	26
Tomato Cherry, Broccolini	
Rassolnik Beef Barley Soup (D)	24
Baby Potato, Baby Carrot, Pickled Gherkin	

Pasta

Tagliatelle Shiso, Edamame & Basil Pesto (V) (D) ● 26	
Baby Vegetables, Parmigiana Reggiano Cheese, Amatriciana Sauce	
Cavatelli (A)(P)	26
Italian Sausage Meat and Salami, Broccolini, Ricotta, Chili	
Oven Baked Beef Lasagna (D)(A)	28
Truffle Mushrooms and Spinach Layer	
Mezzi Penne Allo Scaglio (SF)(D)	30
Penne Pasta with Seafood, Garlic, Maldivian Chili, Tomatoes and Cream Sauce	

Risotto

Ai Fungi (VG) (V) ●	28
Vegan Cheese, Portabello Mushrooms, Black Truffle Scent	
Risotto Ai Gamberoni (SF)(A)(G)	30
Cauliflower Purée, Confit Tiger Prawns, Aromatic bread	
Risotto Alla Milanese (D) (A) (N)	32
Saffron infuse, Slow-cooked Beef Short Ribs, Gremolata	

Signature Pizzas

Tuna, Salmon & Pickled Herring (SF)(D)	32
White Creamy Sauce, Pickled Onion, Beetroot, Capers, Dill	
Meat Lover (D)(P)	29
Beef Ragu, Italian Chorizo, Bresola, Arugula, Parmesan Cheese	
Pork Mortadella & Salami Pizza (D)(N)	31
Bocconcini Cheese, Pistachio, Roasted Beetroot, Pesto Sauce	

Fishes

Line-caught Maldivian Tuna (SF) (D)	26
Pickled Baby Carrot, King Edward Potato Croquette, Green Herb infused Hollandaise	
Maldivian Grilled Reef Fish Pie (D)(SF)	26
Tarragon Dill mashed Potato, Mussel Broth, Capers, Cornichons, Peas, Parsley	
Barramundi (SF) (D)	28
Pecorino Potato Gnocchi, Edamame, Baby Carrot, Shallot, Ginger and Coconut Sauce	
Salmon “Kulebiaka” (N)	32
Baked in pastry shell with Rice, Egg and Wild Mushrooms, Creamy Sauce	
Marinated Grilled Red Prawns	34
Red Chimichurri, served with Lobster Mac and Cheese	

Meat and Poultry

A prime steak, dry-aged and seared in the Jospier Grill to your preferred doneness, delivering a mouth-watering, smoky flavour that pairs beautifully with our signature steak sauce.

Prime Choice Black Angus Beef Tenderloin 220g	52
New York Cut Striploin 250g	48
Milk-fed Veal Chops 250g	50
All Steaks are served with Iberico Ham, Lobster Mac and Cheese, Seasonal Vegetables, Bone Marrow A1 Homemade Signature Steak Sauce or Mustard Cream Sauce	
Beef Stroganoff (D)(A)	48
Rib Eye, Duchess Potatoes, Mustard Mushroom Sauce	
Green Herb Crusted Mulwarra Lamb Rack (D) (G)	50
Baked Butternut Squash, Ratatouille, Mint Sauce	
Chicken Cordon Bleu (D)	32
Chicken, stuffed with Bresola, Truffle Kalamata Coulis, Smoked Potato Cream, Chicken Jus	
Corn-fed Chicken “Chakhobili” Style (D)	32
Chicken, stewed in Eastern European style with Tomato, Wild Mushrooms, And Onions	
Grilled Smoked Duck Breast (D)	32
Raspberry Sauce, Peach Purée, Hoisin sauce	

● Go Healthy Food Suggestion

Dishes, indicated with (V) Suitable for Vegetarians (VG) Vegan (N) Contains Nuts (A) Contains Alcohol (G) Gluten (D) Dairy (Sf) Seafood (P) Pork

Please let our servers know if you have any special dietary requirements, food allergies or intolerances.

All prices are in US dollars and subject to 10% service charge and 16% GST.

Dessert

Latitude 5.5 Tiramisu (D)(G) **18**
Mövenpick Coffee Espresso, Lady Finger, Mascarpone Cream

Crème Brûlée (N) (G) **18**
Custurd Berries, Hazelnut Almond Crumble, Pate Sable

Passion Fruit Yogurt Mousse **18**
Popping Candy, Passion Fruit Sorbet

Dark Chocolate Coconut Tart (VG) ● **18**
Date, Desiccated Coconut, 70% Guanaja Valrhona Dark Chocolate

Selection of Seasonal Tropical Fruit Platter (VG)(V) ● **18**
Papaya, Pineapple, Rambutan, Passion Fruit, Dragon Fruit, Watermelon

Indulge in our Succulent Grilled Seafood Platter (SF) (D) **180**

French Scallops and Oyster Gratin, Yellow Fin Tuna Steak, Tiger Prawns, Maldivian Rock Lobster, Mud Crab, Italian Black Mussel and Whole Calamari, Roasted Potato and Tomato, Avocado and Beetroot Salad with Mediterranean Dressing, served with Sauce Vierge and Fermented Hollandaise

