

MONDAY LUNCH MENU

STARTER

Mix Beans & Nuts Salad in Eggplant   

Feta cheese crumble – tomato salsa - guacamole

Or

Mini Prawn Caesar   

Anchovy – lettuce – quail egg - pork bacon – garlic croutons

Or

Fresh Garden Salad 

Tomato – mixed lettuce – cucumber – olives – pepper - balsamic dressing

SOUPS

Cumin Scented Cream Of Lentil - Coriander Leaves  

Or

Tomato Herb Flavored Beef and Bean Soup

MAINS

VEGETARIAN

Wok Fried Rice Noodles  

Batter fried vegetable – crispy green onion – sweet & sour sauce

Or

FROM THE OCEAN

Crumb Fried Mahi Mahi   

Spinach and mashed potato puree – baby sauteed greens – tartar dip

Or

POULTRY OR MEAT

Kumquat & Honey Glazed Duck Roulade

Baby sauteed greens – sweet potato puree – orange confit - rosemary jus  

Or

Black Angus Tenderloin

Or

LIGHT MEAL

Pizza     

Seafood or margarita – tomato – olives – mozzarella

Or

ASIAN FLAVORS

Biriyani

Tandoori chicken or vegetable tikka with condiments   

DESSERT

Dark Chocolate Marquise - Chocolate Financier - Raspberry Puree  

Or

Coconut Cake - Cardamom ice cream  

Or

Assorted cut fruits  



Gluten



Spicy



Vegan



Vegetarian



Pork



Nuts



Dairy



Alcohol



Shellfish



Fish

TUESDAY LUNCH MENU

STARTERS

Homemade Vegetable Samosa

Pakora crumble – green chutney - raita  

Or

Yellowfin Tuna Carpaccio

Crispy vegetable relish - guacamole - caper salsa – microgreen 

Or

Fresh Garden Salad

Mixed lettuce – bell pepper – tomato – olives – cucumber - balsamic dressing  

SOUPS

Cream Of Leek And Potato with Almond Flakes   

Or

Moroccan Style Chicken & Vegetable Soup

VEGETARIAN

Cannelloni

Vegetable ragout - tomato basil - parmesan cheese – vanilla foam   

Or

FROM THE OCEAN

Grilled Fillet of Red Mullet

Smoked cauliflower puree - sauteed green - carrot confit - tomato jus 

Or

POULTRY OR MEAT

Cheese & Ham Stuffed Fried Chicken

Purple potato puree - baby vegetable - carrot confit – tartar Sauce 

Or

Angus Beef Striploin

Purple potato puree - baby vegetable - carrot confit - pepper sauce 

Or

LIGHT MEAL

Seafood Or Vegetable Fajita

Spicy potato wedges - avocado salsa – green salad  

Or

ASIAN FLAVORS

Maldivian Fusion "Island Touch"

Spicy tuna curry – barabo mashuni cutlet – pumpkin puree – garlic spinach   
eggplant moju wrapped in roshi – coconut foam

DESSERT

Roasted spicy pineapple – Togarashi Ice Cream  

Almond crumble - vanilla mascarpone cream

Or

Vanilla Panna Cotta - Mint mango salad - Spicy cake  

Or

Assorted Cut Fruits  



Gluten



Spicy



Vegan



Vegetarian



Pork



Nuts



Dairy



Alcohol



Shellfish



Fish

WEDNESDAY LUNCH MENU

STARTERS

Cheese Mousse with Roasted Bell Peppers

Olive salad – roasted pine nut – basil oil - microgreens  

Or

Paprika Spiced Cured Reef Fish  

Citrus salsa - cherry tomato salad – fennel form

Or

Fresh Garden Salad  

Mixed lettuce – bell pepper – tomato – olives – cucumber - balsamic dressing

SOUPS

Chilled Beetroot & Nut Gazpacho with Balsamic  

Or

Hot And Sour Seafood Soup With Noodles   

VEGETARIAN

Grilled Paneer and Vegetable Kebab

Tempered rice - vegetable kurma - tomato gravy  

Or

FROM THE OCEAN

Tea Smoked Mahi Mahi Fillet

Truffle mash - grilled vegetable – papaya salsa - orange sauce  

Or

POULTRY OR MEAT

Beef Fillet

Or

Nuts Stuffed Duck Roulade    

Truffle mash - grill vegetable – orange confit – beetroot crumble - herb jus

Or

LIGHT MEAL

Vegetable or Chicken Burger

Lettuce – tomato – mustard mayo – cucumber – onion – cheddar cheese   

Or

ASIAN FLAVORS

Wok Fried Udon Noodle

Teriyaki fish or chicken - crispy prawn crackers   

DESSERT

Date Fudge Cake - Milk Chocolate Whipped Ganache - Brulé Banana 

Or

Espresso Parfait - Kalua Jelly - Milk Chocolate Soup  

Or

Assorted Cut Fruits  



Gluten



Spicy



Vegan



Vegetarian



Pork



Nuts



Dairy



Alcohol



Shellfish



Fish

THURSDAY LUNCH MENU

STARTER

Black Quinoa Couscous Salad

Feta cheese – tomato oil - olive crumble  

Or

Mexican Style Seafood Wrap

Herb tomato – microgreens – avocado puree – jalapeno salsa   

Or

Fresh Garden Salad

Mixed lettuce – bell pepper – tomato – olives – cucumber - balsamic dressing  

SOUP

Slow Roasted Eggplant Soup With Herb Oil  

Or

Hungarian Style Beef Broth

Paprika – vegetable - garlic bread  

VEGETARIAN

Potato Gnocchi

Baby spinach – butter mushrooms - creamy cheese sauce  

Or

FROM THE OCEAN

Coconut Crusted Fried Fish Patti

Celery root puree - olive glaze vegetable – chili mayo  

Or

POULTRY OR MEAT

Turkey Stuffed Sous Vide Chicken Roulade

Or

Pan Seared Angus Beef Striploin

Baby vegetable – butternut puree – sous vide baby beetroot - merlot jus  

Or

LIGHT MEAL

Chicken Or Vegetable Sandwich

Lettuce – tomato – cucumber – onion – cheddar cheese – mustard mayo - French fries   

Or

ASIAN FLAVORS

Stir Fried Black Pepper Pork

Vegetable rice - chop suey – spring onion – sesame seed - prawn cracker 

DESSERT

Trio Ice Cream - Almond Sponge

Candied pumpkin seed - vanilla chantilly cream - berry compote  

Or

Crème Caramel – Caramelized Pine Nuts  

Or

Assorted Cut Fruits  



Gluten



Spicy



Vegan Vegetarian



Pork



Nuts



Dairy



Alcohol



Shellfish



Fish

FRIDAY LUNCH MENU

STARTERS

Marinated Grilled Vegetable Tower

Garlic bread – green pesto – feta cheese - microgreen  

Or

Dill Lemon Marinated White Snapper Ceviche

Vegetable relish – pomegranate – pickled vegetable - cilantro oil 

Or

Fresh Garden Salad

Mixed lettuce – bell pepper – tomato – olives – cucumber - balsamic dressing  

SOUPS

Chilled Carrot & Orange Soup With Ginger Cappuccino  

Or

Lemongrass Scented Mutton & Root Vegetable Soup

VEGETARIAN

Vegetable Moussaka

Polenta cake – olive salsa - tomato herb sauce  

Or

FROM THE OCEAN

Seafood Kebab

Sweet corn mash - mushroom spinach ragout – baby vegetable – chives cream   

Or

POULTRY OR MEAT

Oven Braised Lamb Chop

Or

Roasted Duck Beast

Broccoli ragout in mini tart - baby vegetable – black garlic mashed - pepper jus  

Or

LIGHT MEAL

Gratin Baguette

Pulled chicken - turkey ham – lettuce – tomato – cheese – mustard mayo – wedges  

ASIAN FLAVORS

Sri Lankan Style Curry Marinated Prawn

Milk rice - cashew gravy - tempered potato - banana blossoms tuna cutlet 

DESSERTS

Lemon Curd Cake

Vanilla sable - lemon jelly 

Or

Steamed Chocolate Oats Pudding 

Beater sweet chocolate sauce - vanilla ice cream

Or

Assorted Cut Fruits  



Gluten



Spicy



Vegan Vegetarian



Pork



Nuts



Dairy



Alcohol



Shellfish



Fish

SATURDAY LUNCH MENU

STARTERS

Slow Roasted Root Vegetable Timbale  

Herb relish - cheese salad – green pesto – garlic mayo
or

Smoked Salmon Roulade

Cheese mousse - olive salsa - balsamic cream – garlic bread – black olive crumble   
or

Fresh Garden Salad

Mixed lettuce – bell pepper – tomato – olives – cucumber - balsamic dressing  

SOUPS

Cream Of Garlic & Spinach   

or

Orange Scented Seafood Miso With Tofu  

VEGETARIAN

Farfalle Pasta

Leek & basil cream - walnut – parmesan - crispy basil    
Or

FROM THE OCEAN

Grilled Seafood & Risotto    

Bell pepper risotto – baby vegetable – confit tomato – parmesan - wine butter cream
Or

POULTRY OR MEAT

Braised Pork Spareribs 

Or

Chicken Bockwurst

Broccoli puree - baby vegetables – confit tomato – honey pineapple jus 
or

LIGHT MEAL

Softshell Crab Brioche

Lettuce - tomato - cucumber - onion - avocado mousse –  
Japanese spicy mayo - potato wedges

Or

ASIAN FLAVORS

Teriyaki Chicken

Udon noodles - crispy tempura onion – wakame crumble 

DESSERTS

Baked Alaska

mixed berry compote, chocolate soil  
Or

Banana Crumble Pie - Caramel Ice Cream - Salted Caramel Sauce - Almond Tuiles 

Or

Assorted Cut Fruits  

SUNDAY LUNCH MENU

STARTER

Sous Vide Beetroot- Crispy Greens Salad

Feta cheese – orange marmalade dip – poached mandarin – beetroot crumble



Or

Lemongrass Marinated Grilled Chicken Pattie

Thai sweet & sour dressing - pineapple salsa

Or

Fresh Garden Salad

Mixed lettuce – bell pepper – tomato – olives – cucumber - balsamic dressing



SOUPS

Chilled Green Gazpacho With Herb Oil



Or

Ginger Scented Hot And Sour Seafood Noodles Soup



VEGETARIAN

Penne Pasta

Baked vegetable – tomato concasse - olives - parmesan cheese



Or

FROM THE OCEAN

Pan Fried Fillet of Trevally

Smoked cauliflower puree - sautéed vegetable - caper butter – dill cream - crispy sago



Or

POULTRY OR MEAT

Grilled Honey Glazed Chicken Breast

Or

Gammon Steak

Green pea puree – sautéed vegetable – ratatouille – parmesan - bee honey jus



Or

LIGHT MEAL

Chicken Or Beef Burger

Lettuce – tomato – onion - cucumber – mustard mayo – cheddar cheese – French fries



Or

ASIAN FLAVORS

Seafood Nasi Goreng

Seafood satay – fried egg - peanut sauce – prawn crackers



DESSERTS

Ice Cream Cake with Fruit Comport and Nuts Crumble



Or

Carrot Cake



Orange mascarpone, candied carrot, carrot fluid gel, carrot cream

Or

Assorted Cut Fruits



Gluten



Spicy



Vegan



Vegetarian



Pork



Nuts



Dairy



Alcohol



Shellfish



Fish