

ZeroDegree

SOUPS

Shrimp Wonton Soup \$20
clear chicken soup with shitake mushrooms, scallions and shrimp wontons

Chicken Noodle Soup \$16
shredded chicken, cabbage, carrots and egg noodle simmered in chicken stock

Lobster Bisque \$24
lobster chunks and thyme scented bouillabaisse served with parmesan crisp toast

PANINIS & TURKISH BREAD

Smoked Salmon \$18
cream cheese, red onion, citrus caper dressing and crisp potato wedges

 **Ayada Club Sandwich** \$24
tender juicy chicken breast grilled to perfection, served with turkey bacon, American cheese, lettuce, tomato and mayonnaise, served with French fries

 **Caprese** \$16
mozzarella and tomato with olive tapenade, fresh basil and crisp potato wedges

Spicy Beef \$20
grilled beef tenderloin, spicy chili relish and crisp potato wedges

Marinated Lamb \$18
leg of lamb, tatziki, cucumber cabbage slaw, mint

SALADS

 **Traditional Greek Salad** \$18
crispy iceberg lettuce, capsicums, tomato, onion, cucumber, kalamata olives and feta cheese served with classic dressing

 **Grilled Vegetable Salad** \$16
crisp garden lettuce, zucchini, eggplant, semi dried tomatoes, grilled halloumi cheese, lemon infused mint oil

Maldivian Tuna Salad \$18
coconut flakes, seared yellow fin tuna, onion and olives on a lime herb dressing

 **South Asian Style Caesar Salad** \$20
with grilled chicken breast, romaine lettuce, focaccia bread croutons, classic dressing with a hint of curry

Seafood Citrus Salad \$24
blanched lobster tail, octopus, and shrimp with pickled sweet cucumber and kaiso seaweed, daikon sprouts and roasted sesame seeds

PIZZAS

 **Margherita** \$25
italian tomato, buffalo mozzarella, parmigiano regiano, extra virgin olive oil.

Meddallions \$35
tomato sauce, marinated beef tenderloin and mozzarella cheese

Lobster & Prawn Deluxe * \$38
lobster, prawns, mussels, mozzarella cheese, confit of garlic and chili flakes

 *suitable for vegetarians*



Chef's recommendations

* Not included in Platinum Club

Our chef remain available for any diets requirement

All the prices subject to 10% Service charge and 12% TGST

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and seafood bisque

MAINS

 **Roasted Dry Aged Rib Eye Steak *** \$46
in coconut and cumin seeds, grilled mushrooms, potato puree and toasted peanuts

Grilled Reef Fish with Sweet Potato and Pumpkin Frittata \$26
hommus, roasted bell pepper sauce, fresh green salad

Zero'd Burger \$26
1/2 lb. prime ground *beef or lamb*, lettuce, tomato, onion compote, marinated portabella mushroom, boursin cheese, fried potatoes

Chicken Tikka Masala \$32
chicken in spicy gravy served with steamed rice, chappati and mint chutney

 **Seafood Platter *** \$180
lobster, tiger prawn, yellow fin tuna, scallop, mussel, and reef fish served with mashed potato and grilled vegetables with lemon butter sauce

Shrimp and Vegetable Tempura * \$38
an assortment of shrimp and fresh vegetable tempura served with tentsuyu bonito stock

Umami Fried Rice \$34
prawns, chicken, cashew nuts, dried mushrooms

Spaghetti Bolognese \$25
all time favorite spaghetti folded in ground beef and tomato sauce

Mushroom and Scallop Risotto \$28
wild mushrooms, truffle scented oil, grilled scallops

DESSERTS

Blueberry and Caramel Cheesecake \$18
accompanied with assorted berries and fruits

 **Kiru Boakiba** \$18
maldivian coconut milk pudding

Chocolate and Banana Croissant Pudding \$18
with marmalade ice cream

Masala Chai Crème Brulée \$18
baked masala chai custard, almond shortbread, rosewater & lime honey, saffron condensed milk

Fresh Watermelon and Dragon Fruit \$18
pomegranate syrup

Homemade Ice Cream & Sorbets \$4
per scoop

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