

# To Start

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"Cooking with passion  
Serving with love."

## Starter

<b>Beef Carpaccio</b>	36
<i>Thinly sliced Angus Beef, parmesan cheese, cold pressed extra virgin olive oil.</i>	
<b>Foie Gras Ballotine</b> (A)	36
<i>Pear and raisin chutney, beetroot, calamansi, toasted Brioche bread</i>	
<b>Smoked Salmon and Prawn</b> (S)	30
<i>Horseradish cream, lime vinaigrette</i>	
<b>Pan-fried Scallops</b>	30
<i>Minted pea puree, crispy veal pancetta, chili oil</i>	
<b>Maldivian Crab Cake</b>	30
<i>Tangy lemon Hollandaise sauce</i>	
<b>Buffalo Mozzarella</b>	28
<i>Tomatoes, basil, extra virgin olive oil, Balsamic vinegar</i>	
<b>Tuna Tartare</b>	28
<i>Raw local tuna, avocado crème, tomato, coriander, toasted focaccia</i>	
<b>Tomato &amp; Quinoa</b> (VG)	24
<i>Avocado crème, cucumber, secret garden herbs, toasted focaccia</i>	
<b>Saffron Arancini</b> (V)	24
<i>Saffron, mozzarella, sun dried tomato mousse</i>	

## Soup

<b>Lobster bisque</b> (A)	30
<i>Rich and smooth soup finished with a touch of Brandy</i>	
<b>Mushroom Soup</b> (V)	22
<i>Creamy Mushroom Soup, croutons</i>	
<b>Vegetable Cioppino</b> (V)	22
<i>Secret Garden vegetables, croutons, pesto</i>	

*If you have any specific allergy or dietary requirements please let us know.  
All prices are in US dollars and are subject to a 10% service charge and 12% GST.*

# To Follow

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## Main Course

<b>Spaghetti All'aragosta</b> (A) (S)	69
<i>Lobster spaghetti, tomato sauce, Maldivian chili</i>	
<b>Pan-Seared Angus Beef Fillet</b> (A)	55
<i>Foie gras, confit potato, caramelized onions, red wine jus</i>	
<b>Herb Crusted Rack of Lamb</b> (A)	55
<i>Potato mousseline, Ayada green vegetables, natural jus</i>	
<b>Oven-Roasted Chicken Breast</b> (A)	42
<i>Baby vegetables, pomme puree</i>	
<b>Catch of the Day</b> (A)	42
<i>Crushed new potatoes, herb salad, light lemon sauce</i>	
<b>King Prawns</b>	42
<i>Split and cooked in the shell, roasted lemon, tomato, ginger and cilantro salsa, refreshing salad</i>	
<b>Maldivian Tuna Steak</b> (A)	40
<i>Tomato, lobster and Kalamata olive salsa</i>	
<b>Tomato, lime and tuna tartar Risotto</b> (A)	38
<i>Maldivian tuna tartar, secret garden herbs</i>	
<b>Ricotta &amp; Spinach Ravioli</b> (A) (V)	36
<i>Served with pine nuts, Parmesan cheese and balsamic vinegar</i>	
<b>Vegetable Risotto</b> (A) (V)	36
<i>Secret Garden herbs, Parmesan crisp</i>	
<b>Vegan Portobello mushroom</b> (VG)	36
<i>Organic barley, roasted pumpkin, beetroot, spinach, basil &amp; kale</i>	
<b>Vegan zucchini</b> (VG)	36
<i>Mild tempered vegetables, sweet bell pepper &amp; tomato sauce, secret garden herbs</i>	

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# Add to your indulgence

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## **Ocean Breeze Grand Seafood Platter for 2** (A) Supp.\$98

180

*Maldivian lobster, reef fish, king prawns, scallops and tuna,  
served with secret garden salad leaves, mussels and chive sauce*

## **Maldivian Lobster- Simply Grilled** (A) Supp.\$49

110

*Served with steamed rice, secret garden salad leaves, garlic butter sauce*

## **Maldivian Lobster- Thermidor** (A) Supp.\$49

110

*Lobster cooked in a creamy white wine and mustard sauce, served with secret garden salad leaves*

## Side Dishes

8

*Parmesan Fries*

*Mashed Potato*

*Ayada Steamed Vegetables*

*Ayada Garden Salad*

*Cucumber & Tomato Salad*

*" our focus is to source local, fresh,  
sustainable and healthy ingredients."*

# The Sweet End

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## Selection of Cheese (V)

Seasonal homemade chutney, dried fruits, crackers

22

## Tiramisu' (V)

Espresso, mascarpone cheese, savoiardi biscuit

20

## Mango & coconut panna cotta (V)

Coconut panna cotta served with mango salsa & dry coconut

20

## 70% Bitter chocolate and pineapple ganache (N) (V)

Torched pineapple, bourbon vanilla ice cream

20

## Fresh Fruit Salad (V)

Mint, basil & grated coconut

18

## Peanut & Banana (N) (V)

Banana savarin, peanut ice cream, salted caramel sauce

18

## Homemade Gelato & Sorbets (V)

Choose 3 flavors from: vanilla, chocolate, mango, coconut or passion fruit

16

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(A) Alcohol

(N) Nuts

(S) Spicy

(V) Suitable for vegetarians

(VG) Vegan

**Supplement** Item not included in the packages. Supplement apply

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