

To Start

Starters

Beef Carpaccio (D)	36
<i>Thinly sliced Angus Beef, parmesan cheese, cold pressed extra virgin olive oil.</i>	
Crab Cocktail - Shelled & Picked Premium Crab Meat (G) (S)	30
<i>Cocktail sauce, bell pepper, pomelo & celery, crispy toast</i>	
Smoked Salmon and Prawn (S)	30
<i>Horseradish cream, lime vinaigrette</i>	
Pan-fried Scallops (D)	30
<i>Leek puree, onions, Ayada secret garden herbs</i>	
Tuna Tartare (G)	28
<i>Raw local tuna, avocado crème, tomato, coriander, toasted focaccia</i>	
Organic Lentils (VG)	24
<i>Caramelized onions, eggplant, vegan Feta cheese, Balsamic reduction.</i>	
Tomato & Quinoa (G) (VG)	24
<i>Avocado crème, cucumber, secret garden herbs, toasted focaccia</i>	
Cucumber & Bell pepper textures (VG)	24
<i>Avocado, sumac, secret garden herbs</i>	
Chicken Terrine (G) (D) (A) (N)	24
<i>Served with garden salad, chicken liver pate, brioche bread and garden herbs dressing</i>	
Soup	
Lobster bisque (A) (G)	30
<i>Rich and smooth soup finished with a touch of Brandy</i>	
Mushroom Soup (G) (V)	22
<i>Creamy Mushroom Soup, croutons</i>	
Vegetable Cioppino (G) (V)	22
<i>Secret Garden vegetables, croutons, pesto</i>	

To Follow

Main Courses

Pan-Seared Angus Beef Fillet (A)(D)	55
<i>Confit potato, caramelized onions, red wine jus</i>	
Herb Crusted Rack of Lamb (A)(D)(G)	55
<i>Potato mousseline, Ayada green vegetables, natural jus</i>	
Oven-Roasted Chicken Breast (A)(D)	42
<i>Baby vegetables, potato mousseline</i>	
Catch of the Day (A)(D)	42
<i>Crushed new potatoes, herb salad, light lemon sauce</i>	
King Prawns	42
<i>Split and cooked in the shell, roasted lemon, tomato, ginger and cilantro salsa, refreshing salad</i>	
Maldivian Tuna Steak (A)	40
<i>Tomato, lobster and Kalamata olive salsa</i>	
Tomato, lime and tuna tartar Risotto (A)(D)	38
<i>Maldivian tuna tartar, secret garden herbs</i>	
Ricotta & Spinach Ravioli (A)(D)(G)(V)	38
<i>Served with pine nuts, parmesan cheese and salsa tartufata</i>	
Vegetable Risotto (A)(D)(V)	36
<i>Secret Garden herbs, Parmesan crisp</i>	
Roasted eggplant (VG)	36
<i>Soy meat, vegan feta cheese, quinoa, sun-dried tomatoes, mild garlic puree, toasted seeds, secret garden herbs</i>	
Vegan Portobello mushroom (VG)	36
<i>Organic barley, roasted pumpkin, beetroot, spinach, basil & kale</i>	
Vegan zucchini (VG)	36
<i>Mild tempered vegetables, sweet bell pepper & tomato sauce, secret garden herbs</i>	

Add to your indulgence

Ocean Breeze Grand Seafood Platter for 2 (A) (D) <i>Supp.\$98</i>	180
<i>Maldivian lobster, reef fish, king prawns, scallops and tuna, served with secret garden salad leaves, mussels and chive sauce</i>	
Maldivian Lobster- Simply Grilled (A) (D) <i>Supp.\$49</i>	110
<i>Served with steamed rice, secret garden salad leaves, garlic butter sauce</i>	
Maldivian Lobster- Thermidor (A) (D) (G) <i>Supp.\$49</i>	110
<i>Lobster cooked in a creamy white wine and mustard sauce, served with secret garden salad leaves</i>	
Australian Black Angus Rib-eye Steak - Marble Score 3 <i>Supp.\$24</i>	80
<i>Served with fried potatoes, tomato, garlic, peppercorn sauce</i>	
Spaghetti All'aragosta (A) (D) (G) (S) <i>Supp.\$24</i>	89
<i>Maldivian Lobster, spaghetti, garden basil, Local curry leaves, homemade tomato sauce.</i>	

Side Dishes

Truffle mashed potato (D) (V)	12
Parmesan & truffle fries (D) (V)	12
Mashed potato (D) (V)	8
Parmesan fries (D) (V)	8
Ayada garden salad (VG)	8
Ayada steamed vegetables (VG)	8
Cucumber and tomato salad (VG)	8

“ our focus is to source local, fresh, sustainable and healthy ingredients.”

The Sweet End

Selection of Cheeses (D)(V)	22
<i>Seasonal homemade chutney, dried fruits, crackers</i>	
White Chocolate & Red Berry (D)(G)	20
<i>Raspberry jelly, white chocolate & vanilla tuile</i>	
Mango & coconut panna cotta (D)(G)(V)	20
<i>Coconut panna cotta served with mango salsa & dry coconut</i>	
70% Bitter chocolate and pineapple ganache (D)(G)(N)(V)	20
<i>Torched pineapple, bourbon vanilla ice cream</i>	
Chocolate mousse (VG)	20
<i>Strawberry compote with raspberries</i>	
Mango Savarin (VG)	20
<i>Coconut cream, local fresh mango served with passion fruit sorbet</i>	
Fresh Fruit Salad (VG)	18
<i>Mint, basil & grated coconut</i>	
Peanut & Banana (D)(N)(V)	18
<i>Banana savarin, peanut ice cream, salted caramel sauce</i>	
Homemade Gelato & Sorbets (D)(V)	16
<i>Choose 3 flavors from: vanilla, chocolate, mango, coconut or passion fruit</i>	

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- (A) Alcohol (N) Nuts (D) Dairy (S) Spicy
(V) Suitable for vegetarians (VG) Vegan (G) Gluten

Supplement Item not included in the packages. Supplement apply

*If you have any specific allergy or dietary requirements please let us know.
All prices are in US dollars and are subject service charge and TGST.*