

Ocean Breeze

OVER WATER RESTAURANT & BAR

Starters 开胃菜

Beef Carpaccio 牛肉片 D 36

Thinly sliced angus beef, parmesan cheese, cold pressed extra virgin olive oil
安格斯牛肉薄片, 帕尔马奶酪, 冷榨特级初榨橄榄油

Crab Cocktail 蟹鸡尾酒 GS 30

Shelled & Picked Premium Crab Meat 去壳精选优质蟹肉
Cocktail sauce, bell pepper, pomelo & celery, crispy toast
鸡尾酒酱, 甜椒, 柚子, 芹菜, 脆吐司

Smoked Salmon and Prawn 烟熏鲑鱼和大虾 S 30

Horseradish cream, lime vinaigrette
辣根奶油, 酸橙醋汁

Pan-fried Scallops 香煎扇贝 D 30

Leek puree, onions, Ayada secret garden herbs
韭菜泥, 洋葱, 来自秘密花园的草本植物

Tuna Tartare 金枪鱼G 28

Raw local tuna, avocado crème, tomato, coriander, toasted focaccia
当地金枪鱼, 牛油果, 番茄, 香菜, 意式烤面包

Organic Lentils 有机小扁豆VG 24

Caramelized onions, eggplant, vegan feta cheese, balsamic reduction
焦糖洋葱, 茄子, 素羊奶酪, 意大利香醋

Tomato & Quinoa 番茄 & 藜麦 G, VG 24

Avocado crème, cucumber, secret garden herbs, toasted focaccia
牛油果, 黄瓜, 来自秘密花园草本植物, 意式烤面包

Cucumber & Bell pepper textures 黄瓜 & 甜椒 VG 24

Avocado, sumac, secret garden herbs
牛油果, 漆树, 来自秘密花园的草本植物

Chicken Terrine 鸡肉酱 VG 24

Served with garden salad, chicken liver pate, brioche bread and garden herbs dressing
搭配田园沙拉、鸡肝酱、奶油蛋卷面包和田园香草酱

Soup 汤

Lobster bisque 龙虾浓汤 A, G 30

Rich and smooth soup finished with a touch of brandy
汤汁丰富顺滑, 略带白兰地味

Mushroom Soup 蘑菇汤 G, V 22

Creamy mushroom soup, croutons
奶油蘑菇汤, 面包粒

Vegetable Cioppino 意式蔬菜汤 G, V 22

Secret garden vegetables, croutons, pesto
来自秘密花园的蔬菜, 面包粒, 香蒜酱

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Main Course 主菜

Pan-Seared Angus Beef Fillet 香煎安格斯牛柳 A, D	55
<i>Confit potato, caramelized onions, red wine jus</i> 煎土豆, 焦糖洋葱, 红酒汁	
Herb Crusted Rack of Lamb 香草烤羊排 A, D, G	55
<i>Potato mousseline, Ayada green vegetables, natural jus</i> 土豆丝, Ayada 绿色蔬菜, 天然果汁	
Oven-Roasted Chicken Breast 烤鸡胸肉 A, D	42
<i>Baby vegetables, potato mousseline</i> 小蔬菜, 土豆慕斯	
Catch of the Day 每日收获 A, D	42
<i>Crushed new potatoes, herb salad, light lemon sauce</i> 新鲜土豆碎, 草本沙拉, 淡柠檬酱	
King Prawns 大虾 SF	42
<i>Split and cooked in the shell, roasted lemon, tomato, ginger and cilantro salsa, refreshing salad</i> 去壳煮熟, 烤柠檬, 番茄, 姜和香菜沙司, 清爽沙拉	
Maldivian Tuna Steak 马尔代夫金枪鱼排 A	40
<i>Tomato, lobster and kalamata olive salsa</i> 番茄, 龙虾, 卡拉马塔橄榄酱	
Tomato, Lime & Tuna Tartar Risotto 番茄酸橙金枪鱼烩饭 A, D	38
<i>Maldivian tuna tartar, secret garden herbs</i> 马尔代夫金枪鱼, 秘密花园草本植物	
Ricotta & Spinach Ravioli 意大利乳清干酪 & 菠菜馄饨 A, D, G, V	36
<i>Served with pine nuts, parmesan cheese and balsamic vinegar</i> 配松子, 帕尔马干酪和香醋	
Vegetable Risotto 蔬菜烩饭 A, D, V	36
<i>Secret garden herbs, parmesan crisp</i> 秘密花园草本, 巴马干酪脆	
Roasted eggplant 烤茄子 VG	36
<i>Soy meat, vegan feta cheese, quinoa, sun-dried tomatoes, mild garlic puree, toasted seeds, secret garden herbs</i> 豆肉, 纯菲达奶酪, 藜麦, 晒干番茄, 大蒜泥, 烤种子, 秘密花园草本	
Vegan Portobello mushroom 素食波多贝蘑菇 VG	36
<i>Organic barley, roasted pumpkin, beetroot, spinach, basil & kale</i> 有机大麦, 烤南瓜, 甜菜根, 菠菜, 罗勒甘蓝	
Vegan Zucchini 素食酸瓜 VG	36
<i>Mild tempered vegetables, sweet bell pepper & tomato sauce, secret garden herbs</i> 温和蔬菜, 甜椒番茄酱, 秘密花园草	

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Add to your indulgence 增加您的享受

Ocean Breeze Grand Seafood Platter for 2 二人份海鲜大拼盘 A, D, SF	180	98 附加费
<i>Maldivian lobster, reef fish, king prawns, scallops and tuna, served with secret garden salad leaves, mussels and chive sauce</i> 马尔代夫龙虾, 珊瑚鱼, 对虾, 扇贝, 金枪鱼, 配秘密花园沙拉叶, 蒜蓉黄油酱		
Maldivian Lobster- Simply Grilled 马尔代夫龙虾——简单烤 A, D, SF	110	49 附加费
<i>Served with steamed rice, secret garden green salad, garlic butter sauce</i> 配蒸米饭, 秘密花园沙拉, 蒜蓉黄油酱		
Maldivian Lobster- Thermidor 马尔代夫龙虾——奶酪焗 A, D, SF	110	49 附加费
<i>Lobster cooked in a creamy white wine and mustard sauce, served with secret garden salad leaves</i> 用奶油白葡萄酒和芥末酱烹制的龙虾, 配上秘密花园沙拉叶		
Australian Black Angus Rib-eye Steak 澳大利亚黑安格斯肋眼牛排 Marble Score 3	80	24 附加费
<i>Served with fried potatoes, tomato, garlic, peppercorn sauce</i> 配炸土豆, 番茄, 大蒜, 胡椒酱		
Spaghetti All'aragosta 龙虾意大利面 A, D, G, S	89	24 附加费
<i>Maldivian lobster, spaghetti, garden basil, Local curry leaves, homemade tomato sauce</i> 马尔代夫龙虾, 意大利面, 花园罗勒, 本地咖喱, 自制番茄酱		

Side Dishes 配菜

<i>Truffle mashed potato 松露土豆泥</i> D, V	12
<i>Parmesan & truffle fries 帕玛森松露薯条</i> D, V	12
<i>Mashed potato 土豆泥</i> D, V	8
<i>Parmesan fries 帕玛森薯条</i> D, V	8
<i>Ayada garden salad Ayada 花园沙拉</i> V, G	8
<i>Ayada steamed vegetables Ayada 蒸菜</i> V, G	8
<i>Cucumber and tomato salad 黄瓜番茄沙拉</i> V, G	

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The Sweet End 甜蜜的结局

Selection of Cheeses 奶酪选择 D, V <i>Seasonal homemade chutney, dried fruits, crackers</i> 当季自制酸辣酱, 干果, 饼干	22
White Chocolate & Red Berry 白巧克力&红莓 D, G <i>Raspberry jelly, white chocolate & vanilla tuile</i> 覆盆子果冻, 白巧克力香草糖	20
Mango & Coconut Panna Cotta 芒果椰子意式奶冻 D, G, V <i>Coconut panna cotta served with mango salsa & dry coconut</i> 椰子意式奶冻配芒果沙司&干椰子	20
70% Bitter Chocolate & Pineapple Ganache D, G, N, V 70%苦巧克力和菠萝甘纳许 <i>Torched pineapple, bourbon vanilla ice cream</i> 烤菠萝, 波旁香草冰淇淋	20
Chocolate Mousse 巧克力慕斯 VG <i>Strawberry compote with raspberries</i> 覆盆子草莓果盘	20
Mango Savarin 萨伐仑芒果松饼 VG <i>Coconut cream, local fresh mango served with passion fruit sorbet</i> 椰子奶油, 当地新鲜芒果配百香果冰沙	20
Fresh Fruit Salad 新鲜水果沙拉 VG <i>Mint, basil & grated coconut</i> 薄荷, 罗勒, 碎椰子	18
Peanut & Banana 花生香蕉 D, N, V <i>Banana savarin, peanut ice cream, salted caramel sauce</i> 香蕉素, 花生冰淇淋, 咸焦糖酱	18
Homemade Gelato & Sorbets 自制冰淇淋冰沙 D, V <i>Choose 3 flavors from: vanilla, chocolate, mango, coconut or passion fruit</i> 可选择不同口味: 香草, 巧克力, 芒果, 椰子或百香果	16

An awe - inspiring world...

如若您对任何食物过敏或不耐, 我们将协助您选择适合您的菜肴。或者让我们的厨师为您客制化菜肴。

附加费 - 餐标套餐以外的附加费

D - 奶制品 | N - 坚果类 | A - 酒精 | S - 辛辣 | SF - 海鲜 | V - 素食 | G - 麸质 | VG - 素食

所有价格均以美元为单位, 需加收服务费和 政府税。