



So Fresh

Appetizers

Prawn Tempura <i>Organic Lettuce, Light Soya Vinegar</i>	USD 28
Caesar Salad <i>Marinated Grilled Chicken, Anchovy Dressing, Shaved Parmesan</i>	USD 21
Caprese Salad (O,V) <i>Tomatoes, Buffalo Mozzarella, Homemade Pesto, Balsamic Dressing</i>	USD 20
Som Tam Salad (O,S) <i>Spicy Thai Papaya Salad with Shrimp, Vegetables, Asian Dressing</i>	USD 26
Sri Lankan Crab Cakes <i>Sweet Peppers, Tomato Jam, Garlic Sauce, Coriander Salad</i>	USD 25
Chicken Thai Satay with Peanut Sauce	USD 25
Seafood Thai Satay with Peanut Sauce	USD 30
Lamb Thai Satay with Peanut Sauce	USD 27



Raw Bar

Catch of the Day USD 20
Peruvian Ceviche, Onion, Fresh Mango, Coriander

Vietnamese Rice Paper Roll USD 26
Shrimp, Smoked Eel, Peanut Dressing

Catch of the Day USD 33
Sashimi and Vegetable Maki

Seared Yellowfin Tuna Tataki USD 27
Guacamole, Shaved Fennel, Salmon Caviar, Organic Lettuce, Citrus Dressing



Sandwiches

All sandwiches and burgers are served with French fries, ketchup, and organic salad from our organic garden.

Roasted Black Angus Beef Sandwich

USD 33

Homemade Whole Grain Bread, Guacamole, Pickles, Tomato, Cheese

Spicy Maldivian Tuna Sandwich (H,O,S)

USD 22

Lemon, Maldivian Cabbage, Chili

Burgers

Grilled Black Angus Beef

USD 33

Tomato, Organic Lettuce, Cheese, Pickles

Crumb Fried Fish Burger

USD 30

Deep Fried Local Fish, Tartar Sauce, Tomato, Organic Lettuce, Pickles

Crumb Fried Chicken Burger

USD 32

Tomato, Organic Lettuce, Pickles

Prices are Subject to 10% Service Charge and 12% GST

Healthy and Low Calorie (H). Organic (O). Vegetarian (V). Plant Based (PB). Gluten Free (GF). Dairy Free (DF). Spicy (S).



Live Tandoor Station

Served with Steamed Rice and Poppadums

Curry of the Day (S)

Accompanied with Dhal, Homemade Chutney, Pickles

USD 32

Chicken Kebab with Saffron and Yoghurt (H)

Homemade Garlic Naan, Dhaal, Organic Lettuce, Homemade Chutney

USD 30

Lamb Skewer (H)

Cumin, Mint, Dhaal, Garlic Naan, Organic Lettuce, Homemade Chutney

USD 39

Tandoori Marinated Jumbo Prawns (H)

Coriander, Dhaal, Naan, Organic Lettuce, Homemade Chutney

USD 40



Make Your Own Pizza

USD 39

Base - Tomato

Add Pesto or Cottage Cheese

Toppings

Pepperoni, Smoked Ham, Bacon, Canned Tuna, Chicken, or Prosciutto

Vegetables

Onion, Tomato, Garlic, Mushrooms, Sweet Corn, Pineapple, Bell Pepper, Basil, or Chili

Pasta

Mushroom Rigatoni (V)

Rigatoni in Mushroom Sauce, Fresh Truffles

USD 38

Penne Boscaiola

Tomato Sauce, Mushrooms, Bacon, Green Peas, Parmesan

USD 31

Nasi Goreng (O,S)

Stir Fried Rice, Shrimp or Beef of Your Choice, Egg, Vegetables

USD 30

Maldivian Spaghetti (S)

Tomato, Smoked and Baked Tuna, Maldivian Chili

USD 31



My Wok

USD 31

Rice and Noodles

Rice Noodles, Flat Noodles, Egg Noodles, Red or White Rice

Base

Shrimp, Calamari, Scallop, Reef Fish, Chicken, Beef, Organic Vegetables

Sauces

Oyster, Fish, Soy, Tomato, Sweet Chili or Chef's Choice

Fresh Catch of the Day (H)

Served with Organic Green Salad, Pesto Dressing

USD 31

Choose Your Preferred Method of Cooking

Grilled, Butter Fried, Steamed, Wok Fried, or in Maldivian Curry Sauce

Choice of Accompaniments

Steamed Rice, Potato Wedges, Baked Potatoes, French Fries, Organic Salad with Sundried Tomatoes, Pesto



Ever So Plant Based

Sonu's Salad (H, O)

Avocado, Papaya, Dried Figs, Cinnamon, Coconut Oil, Lime Juice

USD 17

The Garden Touch (H, O)

Organic Lettuce from our Garden, Toasted Seeds, Herbs, Raw Vegetables

USD 20

Wilted Organic Spinach Salad (H, O)

Toasted Quinoa, Cherry Tomato, Fresh Herbs

USD 19

Almond Hummus (H, O)

Our Garden Spinach, Garlic, Raisins

USD 19

Plant Based Spaghetti (H, O)

Tomato and Basil from our Organic Garden

USD 19

The Ultimate Veggie Burger (H, O)

Breaded Vegetable Patty, Sweet Potato Chips

USD 30



Dessert

Eva's Cheesecake	USD 17
Honeycomb Chocolate Mousse Cake	USD 19
Chef's Special Dessert of the Day	USD 17
Tropical Fresh Fruit Salad	USD 17
Tropical Fresh Fruit Platter	USD 19