

AWI

APPETIZER

Slipper Lobster

US\$ 15.00

This Delicate yet Elegant starter feature crayfish, prawns and cauliflower puree, served with one coddle egg together with Cheese crouton and fine caviar.

Quail Egg

US\$ 12.00

It features a 1000-year old quail egg infused in tea leaves into a creamy vegetable volute and sprinkled with homemade pickled ginger

Vegetable Anti-Pesto ●

US\$ 10.00

Warm grilled vegetables anti-pasto served with Pickled Walnuts and strong Balsamic dressing

SOUPS & SALADS

Pan Seared Foie Gras

US\$ 30.00

Foie Gras infused with cognac and cinnamon served with toasted brioche on mirror base orange jelly.

Cured River Catch Salmon

US\$ 25.00

Seared Cured Salmon cooked to perfection, topped on the base of pureed jade-green Edamame beans accompanied with bubble dressing

Seared Ocean Scallops

US\$ 20.00

Evenly Pan fried Ocean Scallops served with avocado puree, herbs, sea salt and crispy leeks.

Soup of the day

US\$ 8.00

A homemade Chef's speciality soup served with mix bread selections.

Onion Soup ●

US\$ 8.00

Fresh from the boiler, a Confit Onion Soup with Toasted Crouton

MAIN COURSE

Chicken Roulade

US\$ 25.00

Breast of corn-fed chicken, stuffed with Champignon mushroom mousse, wilted spinach puree, boiled potatoes, served with green herbs and well reduced Chardonnay Demi.

Shandong Braised Pork Belly

US\$ 25.00

Slow cooked juicy belly of pork with Fondant potato, butternut puree and caramelized apple.

Beef Steak

US\$ 31.00

Beef Mignon (8 oz.), topped with sautéed Champignon mushroom, wilted green leaves and candied Shallots.

Fisherman's Catch

US\$ 25.00

Catch of the Day, (average weight 700gm) grilled to your preference; Maldivian, Thai or Western style - accompanied with sautéed potatoes and onion, mushroom Confit and grilled asparagus and artichoke.

AWI

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| Vegetables Wellington ● | US\$ 20.00 |
| Piping hot, oven-baked mushroom and vegetable Wellington with wild Truffle cream sauce | |
| Spinach and Feta Cheese Tortellini ● | US\$ 25.00 |
| Spinach and Feta Cheese Tortellini with Creamy Tomato Concasse | |
| Risotto ● | US\$ 30.00 |
| Truffle Risotto with root vegetables, with a touch of Wild Truffle. | |
| On demand (Seasonal): | |
| Live Shucked "Fresh Oyster" at you demand with full Condiments | |
| 1/2dozen | US\$ 20.00 |
| 1 dozen | US\$ 30.00 |

DESSERTS

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| Peña Colada Panna Cotta | US\$ 12.00 |
| Served with chocolate Beans, Espuma and Maraschino Cherries Coulis | |
| Valona Chocolate Mille-Feuille | US\$ 12.00 |
| White and Dark Valona Chocolate Mille-Feuille on berries puree. | |
| Bailey's Cheese cake | US\$ 12.00 |
| Orange and Bailey's cheese cake served with coffee and sweet tamarind sauce | |
| Tropical Fruit Platter | US\$ 12.00 |
| Fresh tropical fruit platter with homemade Petit Fours | |
| Cheese Platter | US\$ 12.00 |
| Selection of cheeses with sweet chutney and grapes. | |