



SOUQ
OVEN

LUNCH MENU

STARTER AND SALAD

FRITTO MISTO DI MARE | \$24



Golden fried seafood selection with lemon wedges, fried capers and house-made saffron aioli

DENTICE CRUDO | \$23



Thinly sliced Maldivian reef fish with orange segment, caper berries, fennel, red chili, citrus fluid gel and extra virgin olive oil

CHEESY MUSHROOM ARANCINI | \$24



Crispy risotto rice balls with mushrooms and cheeses, served with creamy chunky tomato, parmesan chips and crispy lettuce

PROSCIUTTO AND MOZZARELLA BRUSCHETTA | \$26



Toasted bread topped with prosciutto, fresh mozzarella, rock-melon salsa, a drizzle of extra virgin olive oil and balsamic reductio

FETA & OLIVE GARDEN SALAD | \$22



A vibrant Mediterranean salad of fresh garden vegetables, briny olives, red onion, creamy feta cheese, lemon vinaigrette and aromatic herbs

GRILLED VEGETABLE AND TOMATO BRUSCHETTA | \$21



Toasted bread topped with Char-grilled seasonal vegetables, sun-dried tomato tapenade, garlic, basil, a drizzle of extra virgin olive oil and balsamic reduction



The all-inclusive meal plan allows a maximum of **3 dishes per person** from the à la carte menu.

Any additional orders will be charged as per the menu prices.

Prices are subject to 10% service charges and 17% local government taxes.

Allow us to fulfill your needs – please let us know if you have any special dietary requirements, food allergies or food intolerances.

SOUPS

ZUPPA DI PESCE | \$24



Rich seafood tomato soup simmered with aromatic herbs, golden garlic crostini, and fresh basil

MINISTRONE | \$18



Slow-simmered Italian tomato base soup with seasonal vegetables, spinach, white beans, pasta, and fresh herbs

PASTAS

SPAGHETTI ARRABBIATA | \$28



Spaghetti tossed in a spicy garlic, dried red chili sauce and olives, finished with crispy Italian seasoning and fresh basil

LOBSTER & PRAWN LINGUINI | \$36



Succulent lobster and prawns pasta with tomato cream sauce, crispy parmesan, fresh flat-leaf parsley and salmon roe

SPINACH AND RICOTTA TORTELLINI | \$28



Home-made Tortellini served in sage butter sauce, basil oil, and parmesan chips

CHICKEN FETTUCCINE ALFREDO | \$32



Creamy parmesan Alfredo topped with herb-grilled chicken, basil oil and semi-dried tomato



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PIZZAS

SEAFOOD PIZZA | \$34



Hand-stretched pizza layered with home-made tomato sauce, assortment of seafood, mozzarella, and fragrant basil

DIAVOLA | \$30



Hand-stretched pizza topped with beef salami, black olives, red chili, and fresh basil, finished with extra virgin olive oil

VEGETARIANA PIZZA | \$28












Hand-stretched pizza topped with home-made tomato sauce, seasonal vegetables, parmesan cheese, fresh basil, and a drizzle of herb oil

CLASSIC MARGHERITA | \$26



Hand-stretched pizza topped with home-made tomato sauce, creamy mozzarella, and fresh basil leaves

 VEGAN |  VEGETARIAN |  NUTS |  GLUTEN |  SPICY |  HALAL

 PORK |  SEAFOOD |  DAIRY |  ALCOHOL

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MAIN COURSES

CHICKEN CACCIATORE | \$34



Slow-braised chicken thigh in rustic Italian spices, served with creamy mashed potato, seasonal exotic vegetables, olives and roasted bell peppers

PAN SEARED CATCH OF THE DAY | \$34



Pan-seared fresh Maldivian reef fish served with braised fennel, roasted bell peppers, and saffron-turmeric froth

BEEF MILANESA | \$36



Crispy fried thinly sliced angus beef tenderloin served with roasted potato wedges, roasted broccoli, chunky tomato relish, tartar sauce, lemon wedges

CAULIFLOWER STEAK | \$28









Chargrilled marinated cauliflower served with smoked eggplant purée, fennel, tomato confit, spiced harissa chickpeas, and chimichurri

HERB-ROASTED PORK BELLY | \$32



Slow roasted pork belly served with roasted cauliflower, caramelized pear, honey glaze, green apple and plum jus

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DESSERTS

TIRAMISÙ AL COCCO | \$22



Mascarpone coconut cream, finger sponge, Pineapple gel, and coconut sorbet

MERINGA TROPICALE | \$20



Italian meringue and Mango passionfruit compote, vanilla ice cream, caramel sauce, pistachio

RISO DOLCE | \$20



Creamy rice pudding made with coconut milk, cinnamon, palm sugar, orange zest, and cashew date truffle

SELEZIONE DI GELATI | \$18













Vanilla, chocolate.
(Ask for today's special flavors)

FRUTTA DI STAGIONE | \$17



Seasonal sliced fresh fruit platter

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ENHANCE YOUR MENU

REPLACE YOUR MAIN DISH, PAY THE ALL-INCLUSIVE SPECIAL PRICE

MALDIVIAN GREEN LOBSTER

Prepared grilled or in classic thermidor style, served with mushy peas, exotic vegetables, vibrant sun-dried tomato salsa, and a delicate citrus butter

\$110

All-inclusive price
\$66

GRILLED WAGYU BEEF TENDERLOIN

Prime wagyu beef tenderloin, expertly grilled, accompanied by delicate zucchini ribbons, a layered potato pavé, confit shallots, and a rich rosemary jus

\$95

All-inclusive price
\$57

GRILLED SALMON

Perfectly grilled salmon, served with creamy chickpea purée, exotic vegetables, capers, olives, cherry tomatoes, and a zesty lemon-herb sauce

\$50

All-inclusive price
\$35

SEAFOOD PLATTER

Grilled Maldivian lobster, tiger prawn, reef fish, scallops, mussels, served with mushy peas, exotic vegetables, vibrant sun-dried tomato salsa, and a delicate citrus butter

\$128







All-inclusive price
\$76

PAN SEARED SCALLOPS

Hokkaido scallops, artichoke purée, caviar, shimeji mushroom and truffle

\$60

All-inclusive price
\$39

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**DINNER
MENU**

STARTER AND SALAD

CRISPY PANKO CRUSTED PRAWN | \$25

Marinated prawns served with pineapple salsa, lemon, capers and saffron aioli



DENTICE CRUDO | \$23

Thinly sliced Maldivian reef fish with orange segment, caper berries, fennel, red chili, citrus fluid gel and extra virgin olive oil



CARPACCIO DI MANZO | \$26

Thinly sliced Angus beef tenderloin topped with baby lettuce, Parmesan cheese, quail egg, capers, truffle mayonnaise and balsamic



CHILLED HEIRLOOM CAULIFLOWER | \$22

Crunchy heirloom cauliflower florets, broccoli, cucumber, almond slivers, lettuce, garlic tahini, pomegranate, and mild mint.



MEZZE PLATTER | \$21

Traditional Middle Eastern mezze including moutabel, hummus and lamb kibbeh paired with fattoush, marinated olives and warm freshly baked pita bread



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SOUPS

PSAROSOUPA | \$22

Traditional Greek fish soup with freshly caught Maldivian reef fish, celery, leeks, potatoes and a refreshing touch of lemon juice



ZUPPA DI ZUCCA | \$18

Silky butternut squash and orange soup, enriched with cream, and topped with caramelized pecan nuts, herb oil and garlic bread



RISSOTTO

SEAFOOD RISOTTO | \$34

Saffron-infused Arborio rice cooked with a selection of seafood, finished with Grana Padano and fragrant Italian basil leaves



SPINACH AND RICOTTA TORTELLINI | \$28

Home-made Tortellini served in sage butter sauce, basil oil, and parmesan chips



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PASTAS

CHICKEN FETTUCCINE ALFREDO | \$32

Creamy parmesan Alfredo topped with herb-grilled chicken, basil oil and semi-dried tomato



VEGETABLE LASAGNA | \$24

Baked delicate layers of pasta, garden-fresh vegetables, and rich melted cheese with a creamy oven-roasted tomato sauce



MAIN COURSES

SUPREME CHICKEN ROULADE | \$30

Spinach and mushroom stuffed chicken, served with charred pineapple, exotic vegetables and cream mushroom sauce



MALDIVIAN TUNA STEAK | \$34

Pan-seared marinated yellow fin Maldivian tuna, mushy peas, broccoli, semi-dried cherry tomato, and salmon roe citrus butter



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MAIN COURSES

STUFFED EGGPLANT | \$28

Roasted eggplant filled with spiced chickpeas and vegetables served with saffron couscous, peperonata and warm garlic bread



BLACK ANGUS RIB EYE STEAK | \$44

Cooked to your preference with silky butternut purée, wilted spinach, rich beef jus, and crispy golden potato



BUTTER GARLIC PRAWN | \$48

Succulent grilled king prawns tossed in rich butter, aromatic garlic, chili flakes and herbs with truffle mashed potato, seasonal vegetables and lemon



MOROCCAN LAMB TAJIN | \$42

Slow-braised lamb shank cooked with preserved lemon, green olives, dry fruits and fresh coriander, served with fragrant saffron rice



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DESSERTS

PASSIONFRUIT CHEESE CAKE | \$20

Golden baked creamy cheesecake with passionfruit jelly, mango coulis, and coconut crumble



BANANA CARAMEL CHOCOLATE TART | \$22

Dark chocolate ganache with caramelized banana, topped with salted caramel and vanilla Chantilly



SELECTION OF HOMEMADE ICE CREAM | \$18

Daily chef's collection of handcrafted ice creams. Please ask for today's special



GOLDEN APPLE TART | \$20

Cinnamon baked apple, coconut crumble, vanilla ice cream and salted passionfruit caramel



ISLAND MAHALABIA | \$18

Silky coconut cardamom pudding, pineapple jelly, toasted coconut flakes



FRUTTA DI STAGIONE | \$17

Seasonal sliced fresh fruit platter



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All-Inclusive Price
\$57

GRILLED SALMON

\$50

Perfectly grilled salmon, served with creamy chickpea purée, exotic vegetables, capers, olives, cherry tomatoes, and a zesty lemon-herb sauce

All-Inclusive Price
\$35

SEAFOOD PLATTER

\$128

Grilled Maldivian lobster, tiger prawn, reef fish, scallops, mussels, served with mushy peas, exotic vegetables, vibrant sun-dried tomato salsa, and a delicate citrus butter

All-Inclusive Price
\$76

PAN SEARED SCALLOPS

\$60

Hokkaido scallops, artichoke puree, caviar, shimeji mushroom and truffle

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