



Soups

Wild Mushroom Cream Soup (V)(D) •	24
Porcini Mushroom, Sherry Vinegar, and Thyme	
Minestrone Soup	21
Courgette, Baby Spinach, Bean, Macaroni Pasta	
Tiger Prawns Curry Laksa Soup (SF)	26
Mussel, Fish Cake, Flat Noodle, Boiled Egg, Coriander, Coconut Milk	

Cold Appetizers and Salads

Latitude Vegan Salad (V) •	26
Kale, Mesclun Lettuce, Hummus, Navel Orange, Quinoa, Avocado, Pomegranate	
Creamy Burrata Cheese (N)(V) •	32
Heirloom Tomatoes, Pesto, Balsamic Pearls Caviar	
Black Angus Beef Carpaccio	30
Truffle Soy & Yuzu sauce, Herb oil, Fried Onion Truffle Essence	
Our Version of Caesar Salad (SF) (D)	26
Grilled Piri-Piri Chicken, Baby Gems, House Caesar Dressing, Egg, Tomato Cherry, and Avocado	
Maldivian Fresh Tuna Mas Huni Either Serve as Maki Roll or As Salad Bowl (SF)	26
Maldivian signature Dishes, with Chili, Coconut, Red Onion	

• Go Healthy food suggestion

(V) vegetarian / (P) pork / (N) nuts / (S) spicy / (A) alcohol (SF) shellfish / (G) gluten / (GF) gluten free / (D) dairy / (DF) dairy free.

Please let our servers know if you have any special dietary requirements, food allergies or intolerances.

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LATITUDE 5.5

Hot Appetizers

Tiger Prawns Ala Plancha (SF)	26
Prawns Tossed with Garlic and Chili, Flat Bread, Spanish Olive Oil	
Shrimp Fry (SF) (D)	26
Charcoal Batter, Parmesan Cheese, Gochujang Mayo Sauce	
Grilled Spanish Octopus	36
Cauliflower Puree, Roasted Fennel, Salsa Verde	
Chicken & Leek Robotayaki	24
Grilled Corn Feed Chicken, Red Cabbage Slaw, Teriyaki Glazed	

Our Signature Burgers, Tacos and Sandwiches

Latitude Wagyu Beef Burger (D)	38
Wagyu Beef, Foie Grass, Tomato Chutney, Emmental Cheese, Brioche Bun, Duck Fat Chips	
Vegan Burger (V) •	29
Plant Base Burger Patty, Vegan Cheese, Mushroom, Chickpeas Falafel, Lemon Aioli, Vegetable Chips	
Soft Shell Crab Tostadas (S) (D)	32
Fresh Tortilla, Guacamole, Tomato Salsa, Aioli, Side dishes	
Cajun Spiced Chicken Quesadilla (D)	26
Monterey Jack Cheese, Jalapeno, Buttered and Charred Corn on the Cobb Serve with Fresh Avocado, Salsa, Sour Cream	

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Pizza and Pasta

Margherita Pizza (V) (D) •	24
Buffalo Mozzarella, Cherry Tomato, Basil Leaf	
Fungi Truffle Pizza Bianca (V) (D) •	31
Wild Mushroom, Cream Sauce and Truffle Olive Tapenade, baby Spinach	
Salami & Prosciutto Pizza (P)(D)	29
Pork, Asparagus, Arugula, Parmigiano Reggiano	
Black Ink Linguine with Prawns (SF) (A)	28
Prawn Bisque, Chili, Tomato Cherry, Tarragon, and Extra Virgin Olive oil	
Classic Carbonara (P) (D)	29
Spaghetti With Roasted Guanciale and Egg Yolk Sprinkle Of 18 Months Aged Grana Padano	
Vegan Fettucine Bolognaises (V) •	26
Yes, Its Vegan! Soya Based Bolognese Sauce, Rich Tomatoes, Crunchy Zucchini & Asparagus, Vegan Cheese	

Main Course

Nasi Goreng (SF) (N)	26
Indonesia Style Fried Rice, Chicken Satay, Fried Egg, Prawn Cracker	
Corn Fed Chicken Escalope	33
Caramelized Leek, Crusted Potato, Tarragon Infused Chicken Jus	
Locally Source Reef Fish (SF) (D) •	26
Meuniere Style or Ala Plancha, Wilted Spinach, Minted New Potatoes	
Maldivian Tuna Steak (SF) •	26
Cumin, Curry Leave, Ginger, Coconut milk and Chili Served with Steam White Rice	

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The Meat

OUR HERITAGE PRIME SELECTED BEEF CUTS MARINATED WITH THE FINEST SALTS AND PEPPER BLENDS

Black Angus Grass Fed Beef

All come with Truffle Mash Potatoes, Baby Vegetable and Madeira Sauce & Salsa Verde (D)(A)

Rib Eye 180G **46**

Herb Crusted 3 Bone Rack of Braised Lamb (D) **50**

Roasted Pumpkins, Smoked Eggplant, Broccolini, Lamb Rosemary Jus

Dessert

Basque Cheesecake (D) **18**

Blueberry lemon compote, Raspberry Sorbet, meringue.

Apple Strudel (D) **18**

Vanilla Sauce, Apple Chips, Almond Crumble

54% Dark Chocolate Crème Catalana (D) **18**

Apricot Compote, Biscotti.

Carrot Cake (D) **18**

Fresh Berries and Vanilla Ice Cream

Saffron & Cardamom Kulfi Ice Cream (D) **15**

Falouda, Rose Syrup, Roasted Cashew Nut, Chia Seed

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