### starters

Maldivian Yellow Fin Tuna Loin (G)

Rare Seared with Local Spices, Fried Tuna Balls with Young Coconut and Local Banana Pickle

\$22

Tuna Three Ways (G)

Tuna Served in Three Ways, Tuna Belly and Sesame, Kanafeh Ribbons and Avocado

\$25

#### Beef Tataki

Sizzled Eryngii Mushrooms, Beetroot, Szechuan Pepper Sesame Seeds and Apple Blossom \$32

Thai Som Tom (S N)

Thai Green Papaya Salad, Prawns, Mint and Peanuts \$28

Red Beets, Cured Sea Run Ocean Trout

Shaved Fennel, Burnt Orange Salad, Green Apple Gel \$29

Yam Talay (N S)

Warm Poached Thai Seafood Salad with Coriander Spring Onion and Glass Noodles \$27

### starters

## Bashi Mas Huni (G N S)

Roasted Eggplant Salad and Grated Island Beach Coconut with Potato Cutlet \$24

### Bajiya

Maldivian Samosa with Spiced Potato, Smoked Atoll Fish Filling
Mild Garden Mint Curry Dip
\$19

#### Szechuan Salt and Pepper Calamari (G S)

Shredded Vegetable, Mint Salad with 'Nam Jim Jaew' Dressing \$29

#### Dragon Fruit Salad with Kanafeh Prawn (G N S)

Dried Shrimps, Shallots, Peanuts, Bird's Eye Chilli, Mint and Coriander \$25

#### Caesar Salad (GP)

Crispy Cos Lettuce Tossed with Caesar Dressing Crispy Bacon, Garlic Croutons, Egg, White Anchovies and Shaved Parmesan \$21

For our Caesar Salads we have the following additions

• Grilled Chicken \$25

Grilled Tiger Prawn \$27

#### Hot Arabic Mezze (G N)

Rokkakat, Kibbeh, Sujuk, Fatayer and Pita Bread \$24

## soup

Tom Kha Gai (S)
Thai Coconut Chicken Soup, Spicy and Sour Hot Soup
\$19

Spicy Vegetable Wonton Soup (G S V)
Vermicelli, Mushroom Wanton, Baby Pak Choi, Pressed Tofu, Bean Shoots
\$19

Tom Yam Goong (S)

Hot and Sour Thai Prawn Soup, Mushrooms, Galangal
Sprinkled with Fresh Chopped Cilantro
\$23

Roast Butter Nut Squash Soup (G N)
Giant Garlic Crouton, Pimento Salad, Almond Tarator
\$19

# pastas and risotto

#### Lobster Tagliatelle (A G)

Sweet Shallot Confit, Caramelised Fennel
Artichoke and Preserved Lemon Crème Fraîche
\$53

#### Penne Frutti di Mare (G)

Grilled Fish and Shellfish with Rich Tomato Sauce and Fresh Reggiano \$37

#### Spaghetti Bolognese (G)

Rich Beef Ragout and Parmesan Cheese \$27

#### Pasta Creation (G)

Daily Inspiration

\$34

#### Spaghetti Aglio e Olio (G S V)

Garlic, Olives, Chilli, Parsley and Olive Oil \$23

#### Truffle Risotto (A V)

Creamy Camaroli Rice, Cooked All'onda, Mushroom and Fresh Truffle \$29

selection of gluten free pasta with your choice of sauce available on request

# curries | Oca | and Indian Ocean inspirations

### Maldivian Curries (G S)

served with Steamed Rice, Dhal, Traditional Condiments and Roti

Snapper \$25

• Tuna **\$27** 

• Chicken \$31

Vegetables (N V) \$23

#### Sri Lankan Curries (GS)

Coconut Curry Sauce, Garlic, Cardamom, Ginger, Chilli Curry Leaves and Fennel Seeds

Prawns \$42

Vegetables (N V) \$24

#### North Indian Beef Masala (G S)

Ginger, Tomato, Cinnamon, Basmati Rice and Papadum \$39

#### Thai Green or Red Curry (S)

Pea Eggplant, Butternut Squash, Holy Basil, Sawtooth Coriander, Lime Leaves Galangal and Pickled Banana Chili

Tiger Prawn \$42

Chicken \$31

Vegetables (V) \$23

curry dishes are served with steamed rice

(A) Contains Alcohol (G) Contains Gluten (N) Contains Nut (P) Contains Pork (S) Spicy (V) Vegetarian

# orient specialities

#### Traditional Biryani (G N S)

Cauliflower, Cumin, Cashew Nuts, Crispy Fried Puri Cucumber Raita, Coconut and Mint Chutney

•	Vegetables (V)	\$25
•	Chicken	<b>\$31</b>
•	Lamb	\$39
•	Lobster	\$56

#### Singapore Style (S)

Vermicelli Rice Noodles, Bean Sprouts, Pak Choi Soy Sauce and Chilli Peppers

•	Vegetables (V)	\$25
•	Chicken	\$28
•	Beef	\$31
•	Prawn	\$42

#### Nasi Goreng Ayam (G N S)

Indonesian Fried Rice, Chicken Satay, Lemongrass, Sweet Soy Sauce Egg and Fish Krupuk

\$29

#### Phad Thai (N)

Stir-Fried Rice Noodles with Prawns, Egg, Tamarind, Banana Flower Vegetables and Peanuts

\$29

#### Daging Rendang Temasik (S)

Braised Beef Wagyu Short Rib with Coconut, Coriander Lemon Grass and Mild Spices

\$59

(A) Contains Alcohol (G) Contains Gluten (N) Contains Nut (P) Contains Pork (S) Spicy (V) Vegetarian

# gourmet Grills

### Maldivian Yellow Fin Tuna Steak (G)

Coconut Curry Cream, Island Harvest Green Leaf Vegetable Basmati and Crab Popiah \$39

### Pan Fried Job Fish

Sautéed Green Beans, Sweet Potato Purée and Lemongrass Foam \$37

#### Seafood Mixed Grill

Sand Lobster, Sea Bass, Salmon, Scallops, Prawns, Calamari Warm Vegetable Salad, Lobster Cream Sauce \$69

#### BBQ Baby Chicken (N)

Lemon Grass and Turmeric Rub, Green Papaya Tzatziki Warm Mixed Bean Tian \$42

#### Grass Fed Beef Strip Loin 250grm

Grilled Portobello Mushroom, Young Courgettes and Skorthalia Sauce \$52

#### Double "Mulwarra' Lamb Cutlets (G)

Ox Tomato Polenta Cake, Sous Vide Vegetables and Wild Mushroom Jus \$59

# lime full flavour lifestyle

a full flavour menu bringing you wellness with healthy, fresh creative dishes, full of flavours. ideal for those healthy lifestyle choices

#### Raw Avocado Soup

with Asparagus, Spinach, Mint and Cold Pressed Evoo Gluten Free, Lactose Free, Vegan, Nut Free \$25

#### Gluten Free Spirelli

Organic Tomato and Oregano Sauce, Sheep's Curd, Arugula Sauce
Gluten Free, Vegetarian, Nut Free
\$27

#### Wholemeal Pasta Lasagna

Grilled Vegetables, Smoked Mozzarella, Ricotta Sauce, Coconut-Pumpkin Puree

Gluten Free, Vegetarian, Nut Free

\$29

#### Khymer Vegetable Rolls

Rice Paper Rolls Filled with Mango, Cucumber, Tomato, Mint and Raw Vegetables, Served with Cilantro and Chilli Guacamole Gluten Free, Lactose Free, Vegetarian \$24

#### Fully Loaded Salad

Multi Grains, Avocado, Organic Tomato, Basil, Brinjal and Hung Yoghurt
Gluten Free, Lactose Free, Vegetarian
\$29

## dessert

Pirini (N)
Semolina Pudding and Screwpine Ice Cream
\$12

Crème Brûlée (N)
Screwpine Crème Brûlée, Kanamadu and Coconut Ice Cream
\$13

Baros Cheesecake (G)
White Chocolate Sauce, Raspberries and Mango Coulis
\$15

Warm Thai Sticky Rice Pudding
Fresh Mango, Salted Caramel Sesame, Coconut Textures
\$14

#### Pink Passion Gateaux

Pink Guava, Passion Fruit, Triple Chocolate Soil, Cassia and Pepper Bark Meringue, Tart Lime Curd Sauce \$14

#### Trilogy Chocolate

Chocolate and Tamarind Tart, White Chocolate Mousse, Dark Chocolate Sorbet, Chocolate Crumble, Mix Berry Compote \$17

## **Baros Fruit Platter**Tropical Fresh Fruit Platter

\$15

# sorbet and ice cream

#### Gelato Taster Platter \$14

Enjoy a Selection of Four Favourite Flavours of Sorbet and Ice Cream

#### Sorbet \$5

- Mango
  - Lemongrass
  - Passion Fruit

- Basil and Lemon
- Raspberry
- Yoghurt and Lime

#### Ice Cream \$5

- Coconut
  - Choc O Chip
  - Bourbon Vanilla
- - Screwpine
  - Strawberry
  - Rum Walnut and Raisin (A)

Bon Appétit