

Reethi Grill

To Start With...

Burrata (V)

the freshest directly from Italy, served with marinated heirloom tomatoes and basil emulsion
12.00 \$

Sticky Pork Ribs

marinated with carolina bbq sauce, mustard mooli and accompanied with an apple slaw
12.00 \$

Crispy Fried Seafood

salt and pepper squid, panko octopus, tempura prawn
with lime-mayo
12.00 \$

Spicy Tuna Tartare

with wonton crisps, avocado & crème fraiche
14.00 \$

Korean Chicken Wings

marinated in gochujang red-curry sauce and sesame seeds
10.00 \$

Dry Aged Beef Tartare

served with a cured egg & gentlemen's relish
15.00 \$

Grilled Asparagus (V)

with poached egg yolk, coal-roasted peppers, smoked tofu, almonds & bearnaise sauce
9.00 \$

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Soups...

Tomato Soup 'Catalan' (V)

served with grilled mozzarella

8.00 \$

Carrot & Coriander Soup (V)

8.00 \$

French Onion Soup

with gruyere cheese

9.00 \$

Lobster Bisque

flavored with brandy and lobster flakes

16.00 \$

From the Grill...

All dishes are served with one side and one sauce to choose from the listing below.

Dishes marked by (*) are excluded from the All Inclusive Premium Package and will incur surcharges.

Surf & Turf Platter

jumbo prawns, lobster tail and beef tender loin fillet

33.00 \$

Grilled Lobster (*)

as per your liking

16.00 \$ per 100g

All prices are in US dollars and subject to 23.2% Government Tax & Service Charge

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Grilled Jumbo Prawns (*)

marinated with basil and lemon grass

14.00 \$ per 100g

Grilled Maldivian Reef Fish – Our Catch Of The Day

11.00 \$ per 100g

Rib Eye Steak (350g/*)

39.00 \$

Sir Loin Steak (250g/*)

36.00 \$

Veal Cutlet (250g/*)

36.00 \$

Angus Beef Tender Loin (200g/*)

39.00 \$

Aged Pork Chops (250g)

27.00 \$

Side Dishes

Cheesy Pasta

Stir Fried Broccoli Miso with Toasted Almonds

Creamed Spinach with Crispy Shallots

French Fries with Malt Vinegar & Salt

Mashed Potatoes with Confit Garlic

Steamed Rice

Additional Side: 6.00 \$

Sauces

Bourbon & Peppercorn

Béarnaise

Porcini Cream

Truffle Butter

Burnt Ends Gravy

Additional Sauce: 4.00 \$

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Pizza...Fresh From The Wood Fired Oven...

Cherry Tomato and Goat Cheese Pizza (V)

brushed with olive oil pesto, fresh shredded mozzarella, cherry tomatoes, goat cheese, fresh basil and cracked black peppers

16.00 \$

Pizza Quattro Stagioni

tomato sauce, cubed mozzarella cheese, artichoke hearts, sautéed mushrooms, prosciutto, kalamata olives and diced bell peppers

18.00 \$

Seafood Pizza

shrimps, calamari, mussels, fresh tuna and crab meat
on a light pizza sauce with shredded mozzarella

18.00 \$

Chicken Tandoori Pizza

marinated chicken strips, chili flakes, mozzarella cheese and pizza sauce

18.00 \$

Pizza Al Prosciutto

prosciutto shaves, bites of pancetta, pizza sauce and shredded mozzarella

17.00 \$

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Taste of India...

Fresh Indian Breads Straight From The Clay Oven (Tandoor)

Plain Naan 3.00 \$

Garlic Naan 3.00 \$

Butter Naan 3.00 \$

Tandoori Roti 3.00 \$

Cheese Naan 4.00 \$

Butter Chicken Curry

indian tandoori marinated chicken in a rich tomato gravy

22.00 \$

Peas, Mushroom and Cashew Curry (V)

simmered in onion gravy and flavored with Indian spices

16.00 \$

Paneer Tikka (V)

indian cottage cheese marinated with tandoori spices and hung yogurt

served with onion rings and mint chutney

20.00 \$

Tandoori Khazana

mixed platter of chicken, lamb, prawns and fish marinated with ground spices and hung yogurt

served with naan bread and mint chutney

38.00 \$

Dhal Makhani (V)

black lentil curry in a tomato and cream based gravy

15.00 \$

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Something Sweet To Finish...

Tropical Fruit Platter

selection of seasonal fruits

9.00 \$

Delicacy Of Maldivian Coconut

set coconut cream, coconut crunch and pomegranate

9.00 \$

Pineapple Carpaccio

lemongrass crème anglaise, citrus granola and vanilla ice cream

11.00 \$

Rich Valrhona Chocolate Cake

served with orange compote on chocolate soil

13.00 \$