

# 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 (S) 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 (S)**

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 (S)**

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/S)**

39.00 \$

## **Sir Loin Steak (250g/S)**

36.00 \$

## **Veal Cutlet (250g/S)**

36.00 \$

## **Angus Beef Tender Loin (200g/S)**

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 \$	Butter Naan	3.00 \$	Cheese Naan	4.00 \$
Garlic Naan	3.00 \$	Tandoori Roti	3.00 \$		

### 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 \$