

# *Reethi Beach Resort*

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B A A A T O L L • M A L D I V E S

## S A I M A G A R D E N



all rates stipulated are in USD and subject to 23.2% government tax and service charge.

15% discount for guests booked on HB / FB / AI

please reserve at least one day in advance at reception.

the lobster sensation menu is unfortunately not part of the all inclusive premium package.

destination surcharge of usd 75.00 applies for special locations booked.

# VEGETARIAN MENU

## Vegetable Tempura

a japanese favourite of deep fried vegetables in tempura batter  
serverd with dashi soy dipping sauce

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## Green Pea & Mint Soup

puree of green pea scented with fresh mint from our reethi garden

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## Homemade Sorbet

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## Eggplant Parmigiana

salsa napolitana, mozzarella, basil and arugula leaves

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## Triple Chocolate Brownie

served with salted caramel ice cream and citrus fruit compot



usd 79.00 per person

# SEAFOOD MENU

## Local Reef Fish Ceviche

freshly caught cured reef fish with red onion, citrus fruit, coconut milk and crispy tortilla chips

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## Ocean's Best

mixed seafood in a dashi stock with seasonal vegetables

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## Homemade Sorbet

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## Yellow Fin Tuna Steak

grilled asparagus, nicoise dressing, bbq lemon

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## Lemon-Yogurt Panna Cotta

mixed berry salad and freshly plucked mint



usd 79.00 per person

# M E A T M E N U

## Chicken Larb Salad

an asian twist with endive, cucumber and chilli jam

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## Pho Bo

cinnamon scented aromatic beef broth with strips of beef, noodles, coriander and thai basil

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## Homemade Sorbet

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## Roasted Rack Or Maori Lakes Lamb

roasted pumpkin, feta, oregano, mint, pine nut, carrot puree, tahini yohgurt

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## Taste Of Japan

green tea sponge cake with coconut cream and white chocolate sauce



usd 79.00 per person

# MALDIVIAN MENU

## Koppy Fai

local leaf salad, tuna, coconut, onion, lime

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## Garudhiya

tuna consomme served with chili and lime to taste

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## Homemade Sorbet

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## Secret Of Maldives

tuna curry and spiced grilled chicken thigh  
served with maldivian cumin-onion rice and freshly baked chapatti

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## Chef's Local Dessert Tasting

dhonkeyo kajoo - banana fritters topped with honey  
phirini - semolina pudding flavored with cinnamon  
foni folhi - maldivian crepes with coconut

usd 79.00 per person



# LOBSTER SENSATION

## Lobster Degustation

classic lobster bisque served with a lobster roll

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## Lobster Salad

served on celeriac cream, grapefruit confit & coriander emulsion

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## Lobster Thermidor

served with an orange-butter sauce and small side salad

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## Lobster Ravioli

filled with tender lobster meat on a cream of lobster and green pea puree

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## Pineapple Carpaccio

served with lemongrass cream anglaise



usd149.00 per person