

All Day Menu

Starters and Appetisers

<i>Glow Prawn & Crab Cocktail (SF)</i> Avocado, Pomelo, Fresh Mango, Cocktail Sauce, Cherry Tomatoes	30
<i>Crab Cake (SF)</i> Taro Chips, Remoulade Sauce, Fried Leeks	30
<i>Baby Bocconcini Caprese (N)</i> Heirloom Tomatoes, Aged Balsamic, Fresh Italian Basil, Classic Pesto, Pine Nuts	30
<i>Tuna Nicoise (GF) (SF)</i> Maldivian Yellowfin Tuna, Soft Boiled Egg, Kipfler Potato, Green Beans, Cherry Tomatoes, Bell Peppers, Taggiasca Olives, Mustard and Yuzu Dressing	35
<i>Maldivian Tuna Taco (GF) (SF)</i> Flax Seed Shell, Pickled Onion, Avocado, Jicama, Red Cabbage, Lime	35
<i>Roasted Pumpkin & Quinoa Salad (VG) (GF)</i> Cherry Tomatoes, Cucumber, Greek Yoghurt, Toasted Pumpkin Seeds, Pomegranate Molasses Vinaigrette	34
<i>Mixed Leaf & Fine Herb Salad (VG) (GF)</i> Fresh Leaves, Cherry Tomatoes, Cucumber, Avocado, Red Radish, House Dressing	28
<i>Middle Eastern Mezze (Sharing is Caring) (N) (SE)</i> Selection of Dips, Cauliflower Salad, Smoky Eggplant, Baked Lamb Kibbeh, Pita Bread	68
<i>Caesar Salad (P) (SF)</i> Crisp Lettuce, Herb Crouton, Crispy Pancetta, Grana Padano, Chives, Caesar Dressing, Anchovies	38

Chicken - 40 | Smoked Salmon - 42 | Tiger Prawns - 42

Fresh and Healthy

<i>Salmon Poke (SF)</i> Avocado, Cucumber, Radish, Pickled Ginger, Wakame, Goma Dressing, Mango, Sesame Seeds	35
<i>Mediterranean Poke (V) (VG)</i> Hummus, Avocado, Sun-dried Tomatoes, Baby Spinach Cucumber, Vinaigrette, Chickpeas, Sesame Seeds	30

Soups

<i>Chef's Soup Choice of the Day</i>	28
<i>Roasted Pumpkin Soup (V) (VG)</i> Crusty Baguette, Toasted Pumpkin Seed, Crème Fraîche, Espelette Pepper	28
<i>Tom Yum Goong (SF)</i> Aromatic Thai Broth, Prawns, Mushroom, Chilli, Lime, Lemongrass, Galangal, Kaffir Lime	35

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Mains

Flavours of the West

<i>Catch of the Day Reef Fish (LS)</i> Pan Seared, Romesco, Steamed Greens	42
<i>Potato Gnocchi</i> Infused Truffle Mushroom Cream Sauce, Parmesan Cheese, Green Oil	42
<i>*Lobster Linguine (SF)</i> Canadian Lobster, Bisque, Cherry Tomatoes	110
<i>Rigatoni Ragu</i> Beef Ragu, Tomato Sauce, Cherry Tomatoes	40
<i>Roasted Corn-Fed Chicken Breast</i> Warm Fregola Pasta, Wild Mushrooms, Aged Parmesan Cheese, Mushroom Cream, Crispy Onion	42

Asian Delights

<i>Thai Duck Red Curry (SF)</i> Cherry Tomatoes, Chilli, Coriander, Pineapple, Served with Jasmine Rice	46
<i>Pad Thai (N) (GF) (SF)</i> Wok Fried Noodles, Prawns, Egg, Peanuts, Shallot, Tamarind, Bean Sprouts	46
<i>Pad Gra Prow (SF) (E)</i> Minced Chicken, Thai Basil, Chilli, Soy, Garlic, Served with Egg and Steamed Jasmine Rice	46
<i>Black Pepper Beef (SE)</i> Grilled and Glazed Indonesian Style Beef, Bell Pepper, Onions, Black Pepper Sauce, Served with Jasmine Rice	60
<i>Indonesian Nasi Goreng (N) (SF)</i> Fried Rice with Prawn and Chicken, Chicken Satay, Fried Egg, Prawn Crackers	45
<i>Mie Goreng (SF)</i> Wok Fried Noodles with Prawn, Fish, Calamari, Vegetables, Egg	42
<i>*Traditional Indian Thali (N)</i> Butter Chicken, Lamb Rogan Josh, Prawn Tikka, Veg Korma, Dal Makhani, Saffron Rice, Naan Flatbread, Pickles, Pappadam	110
<i>Chicken Biryani (N) (GF)</i> Chicken Masala, Saffron Rice, Cashew Nuts, Coriander, Condiments	44

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From the Maldives (Locally Sourced)

<i>Kandu Kukulhu (LS) (SF)</i> Tuna Fish Curry, Havaadhu, Steamed Rice, Chapati	42
<i>Maldivian Style Reef Fish (GF) (SF) (LS)</i> Curry Leaf Butter, Koppe Fai Salad, Grilled Lime	40
<i>Tuna Steak 200g (SF) (LS) (GF)</i> Maldivian Tuna, Ratatouille, Rosemary Jus	42

From the Land and Sea

<i>Ribeye Black Onyx Grain Fed MB5 220g (GF)</i> French Fries, Mushroom Sauce	65
<i>*Wagyu Striploin Darling Downs MB7 220g (GF)</i> Potato Purée, Peppercorn Sauce	85
<i>*Robbins Island Wagyu Striploin MB9 220g (GF)</i> Potato Purée, Peppercorn Sauce	95
<i>*Wagyu Tenderloin Darling Downs MB5 220g (GF)</i> Grilled Garden Vegetables, Béarnaise Sauce	85
<i>Rack of Lamb 150g (GF)</i> Herbs Couscous, Garden Vegetables, Mint Jus	65
<i>*Tomahawk Black Onyx Grain Fed 1.3kg (GF) (A)</i> Asparagus, Broccolini, Mashed Potato, Red Wine Jus, Béarnaise Sauce	225
<i>Norwegian Salmon 180g (GF) (SF)</i> Crispy Garlic, Mashed Potato, Broccolini, Lemon Butter	48
<i>Tiger Prawn U10 200g (GF) (SF)</i> Grilled Prawns, Garlic Herb Butter Sauce, Served with Rice	48
<i>*Whole Lobster (GF) (SF)</i> Garlic Butter, Served with Green Salad	99
<i>*Grilled Seafood Platter (GF) (SF)</i> Lobster, Tiger Prawns, Local Reef Fish, Sea Scallops, Calamari, Green Salad, Grilled Vegetables, Lemon Butter Sauce	210

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Gourmet Sandwiches and Burgers

<i>Philadelphia Cheese and Steak Sandwich</i> Grilled Beef Sirloin, Bell Pepper, Caramelised Onions, Melted Cheese, Baguette, French Fries	38
<i>Glow Chicken Burger (E)</i> Chicken Patty, Cheddar Cheese, Lettuce, Tomatoes, Coleslaw, Lime Mayo, French Fries	34
<i>Club Sandwich (E)</i> Grilled Chicken Breast, Beef Bacon, Tomatoes, Egg, Lettuce, Pickles, Mayonnaise, French Fries, Garden Green Salad	34
<i>Wagyu Beef Burger (E)</i> Caramelised Onions, Aged Cheddar Cheese, Baby Gem Lettuce, Mayonnaise, French Fries	36

Sweet Ending

<i>Thin Apple Tart (N)</i> Puff Pastry, Apple, Baniarde Sauce, Cinnamon Ice Cream	26
<i>Coconut Stone (GF) (DF) (V) (VG)</i> Coconut Cream, Cocoa Crumble, Roasted Pineapple Cubes	24
<i>Berry Cheesecake (GF) (DF) (V) (VG) (E)</i> Cheese Parfait, Shortbread, Berry Insert, Raspberry Sorbet	26
<i>Valrhona Manjari Fondant (E)</i> Passionfruit Insert, Vanilla Ice Cream	28
<i>Muscavado Sugar Crème Brûlée (E) (N)</i> Almond Streusel, Orange and Passionfruit Cream	26
<i>Seasonal Fruit Platter (GF) (DF) (V) (VG)</i> Assorted Fresh-cut Seasonal Fruit	35

Homemade Ice Creams and Sorbets

<i>Sorbet Flavours (GF) (DF) (V) (VG)</i> Mandarin Wild Strawberry Passionfruit Coconut	6
<i>Ice Cream Flavours (GF) (V) (N)</i> Honeycomb Ice Cream Vanilla Bean Pistachio Chocolate Coffee Bean	6

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