



*Fine dining over the sea
open 24h*

Signature Dishes

Each of the dishes were especially created by our Executive Chef Sreekant and his team to offer you a balance of flavour and texture for the ultimate culinary experience.

Grilled Lobster  	mushroom potato gratin, bacon wrapped asparagus with shrimps brandy reduction	80.00
Gamberi Diavolo 	jumbo prawns with tomatoes, capers, garlic, red pepper flakes, basil and olives, deglazed with white wine and served with spaghetti marinara	55.00
Whole Baked Fish	lyonnaise potatoes and grilled vegetables, served with garlic dill butter sauce	45.00
Reethi Surf 'n' Turf	lamb rack and jumbo prawns, maldivian fried rice, grilled vegetables, served with lemon butter and salsa verde	55.00
Roasted Lamb Shank	Mashed potatoes, ratatouille and rosemary demi	55.00
Tenderloin Steak 	grilled to perfection, served with parmesan crushed potatoes with mushrooms, buttered carrots and kenya beans and cognac pepper sauce	50.00

Soups

Cream of Tomato and Basil

basil oil drizzle and croutons

12.00

Creamy Butternut Squash

with caramelized pumpkin seeds

12.00

Chicken Consommé

with spinach tortellini

14.00

Clam Chowder

turkey bacon, potato and balsamic drops,
served in a bowl of sourdough bread

17.00

Salads



Spinach Pie Salad

fresh spinach, feta and dill, mustard mayonnaise,
layered with crispy sesame crusted puff pastry

14.00



Mixed Salad

lettuce, cucumber, tomatoes and olives, served with french dressing

12.00

Coastal Seafood Salad

warm prawns and calamari with greens in citrus emulsion

18.00

Chef's Tuna Salad

tuna flakes, tomato and onion stack on mixed greens
with mustard parsley drizzle

15.00

Grilled Chicken and Charred Corn Salad

with croûtons, parmesan shavings, radish, caesar dressing

16.00

Starters

Vegetable and Mushroom Tempura 🍷🌿	
beer battered deep fried vegetables and shiitake mushrooms, served with ginger soy sauce and sweet chili mayonnaise	12.00
Beetroot and Goat Cheese Bruschetta 🌿	
earthy flavoured beetroot in balsamic reduction on a base of goat cheese and cream cheese	10.00
Toscana Style Octopus 🍷	
in tomato sauce with oregano, flambéed with red wine, on garlic-rubbed toasted bread	20.00
Deep Fried Calamari	
panko crumbs with dijon cream and sweet chili sauce, mixed lettuce and cherry tomatoes in vinaigrette	18.00
Drums of Heaven	
chicken lollipops with sweet and spicy sauce	20.00
Nachos Supreme	
minced beef with guacamole, sour cream and tomato salsa	16.00
Philly Cheese Steak Rolls	
deep fried spring rolls with beef, mushrooms, onion and cheese, served with horseradish mayonnaise dip	14.00

Sandwiches

<p>✓ Paneer and Vegetables Khatte Rolls pan tossed cottage cheese and vegetables in indian spices, rolled in homemade flat bread</p>	16.00
<p>Seafood Po'Boy baguette with deep fried seafood, topped with spiced cajun mayonnaise</p>	20.00
<p>Tuna and Charred Tomato Ciabatta with fresh basil and tuna tahini yoghurt</p>	18.00
<p>Chicken Pesto Focaccia crumbed chicken fillet, pesto sundried tomatoes, crumbled feta and mixed greens</p>	18.00
<p>The Club Faru white or brown bread, chicken mayonnaise, boiled egg, cheese, tomato and turkey bacon</p>	20.00
<p>Faru Burger beef, chicken, lamb, fish or vegetable patty with cheese, tomato, gherkins and lettuce in a fresh sesame bun</p>	25.00

all sandwiches are served with coleslaw and french fries or potato wedges

Pizza

Margherita ✓

tomato sauce, oregano, pesto drops, mozzarella

15.00

Mediterranean ✓

tomato sauce, spinach, sundried tomatoes, kalamata olives, pesto drops, oregano, feta, mozzarella

16.00

Quattro Formaggi ✓

mozzarella, parmesan, goat cheese, cheddar

18.00

Seafood

tomato sauce, calamari, prawns, reef fish, mozzarella

20.00

Tandoori Chicken

tomato sauce, tandoori marinated chicken fillet, sundried tomatoes, chili flakes

20.00

Reethi Special

tomato sauce, ground beef, bell peppers, jalapeño chilies, basil, oregano, mozzarella

20.00

Create Your Own

add pork or turkey bacon, cooked ham, beef pepperoni, tuna flakes, mushrooms, pineapple, kernel corn, extra cheese

3.00
each

Rice and Pasta

Porcini Black Truffle Risotto

served with grilled vegetables and garlic bread

20.00

Bol Renverse

chicken, pak choi and vegetables in soy and oyster sauce
on a rice dome and crowned with a fried egg,
served with a beef skewer, peanut butter sauce and prawn crackers

25.00

Chicken and Prawn Chow Mein

stir fried noodles with vegetables and tofu in soya sauce,
prawn crackers

25.00

Spaghetti, Penne, Farfalle, Linguine or Macaroni

Pesto Cream with Vegetables and Sundried Tomatoes

18.00

Beef Bolognese

20.00

Tuna Napoletana

16.00

Seafood Bisque and Sicilian Crumble

20.00

Pink Lady Sauce with Chicken and Shiitake Mushrooms

20.00

Vegetarian

Creamy Vegetable Fricassee

mélange of vegetables simmered in creamy herb sauce,
served with steamed rice or butter pasta

18.00

Paneer Butter Masala

soft cottage cheese cooked in sweet and tangy tomato gravy
with indian spices, served with cumin scented basmati rice, pappadum
and pickle

18.00

Ratatouille with Goat Cheese

stewed vegetables with herbs,
served over soft sundried tomato polenta

16.00

Stir Fried Vegetables

fresh vegetables tossed with tofu and fried cashew nuts
in soy hoisin reduction, served with steamed rice or fried noodles

18.00

Maldivian Style Vegetable Curry

vegetables simmered in coconut milk and maldivian spices,
served with steamed rice, pappadum
and onion tomato coconut salad

18.00

Seafood

Pan Grilled Fish Fillet

marinated with paprika flavoured olive oil, served with chunky fries, buttered seasonal vegetables and beurre blanc

30.00

Fish Curry

reef fish poached in a mild maldivian curry sauce, served with steamed rice, roshi flat bread, sundried tuna, coconut koppi leaves salad and rihaakuru tuna paste

25.00

Grilled Yellow Fin Tuna Steak

served with roasted mediterranean vegetables, sweet potato fries, herb lemon butter and chimichurri salsa

35.00

Seared Salmon Fillet

with celeriac and cauliflower puree, crispy sweet potatoes, grapes salad with parsley garlic emulsion

35.00

Sweet 'n' Sour Shrimps

with steamed rice and prawn crackers

35.00

Poultry and Meat

Grilled Chicken Fillet

crushed baby potatoes, sautéed spinach,
served with mushrooms leeks cream 30.00

Roast Duck Fillet

mashed potatoes, buttered vegetables with kernel corn,
served with passion fruit reduction 35.00

Thai Beef Curry

tender beef strips cooked in mild thai green paste
and coconut milk, served with steamed rice and pickled vegetables 30.00

Beef Stroganoff

beef cooked in brown gravy, mushrooms,
gherkins and sour cream, served with steamed rice 30.00



BBQ Pork Ribs

with parmesan potato wedges,
corn on the cob and chive dip 35.00

Desserts

White Chocolate Hazelnut Magnum

white chocolate mousse with edible chocolate soil,
hazelnut micro sponge, crystallized hazelnut and chocolate meringue 16.00

Sicilian Orange Cake ✓

orange torte topped with honey whipped ganache, chocolate orange
shards, orange caviar and homemade cream cheese ice cream 16.00

Soft Centered Dark Chocolate Cake

soft centered chocolate dome served with homemade vanilla ice cream 16.00

Jasmine Pannacotta ✓

jasmine pannacotta paired with ginger granite, fresh fruits 16.00

Churros

classical churros served with chocolate sauce, vanilla sauce, butterscotch 15.00

Coconut Mousse ✓

with pineapple caviar 15.00

Fried Ice Cream

chocolate sauce, sweetened cream 10.00

Homemade Sorbet ✓ or Ice Cream by Scoop

please check with your server for chef crafted flavours 3.00

Fresh Fruit Platter ✓

please check with your server for seasonal selection 18.00

Cheese Selection

four different kinds of cheese with pears, walnuts, and celery,
served with white chocolate ganache and crackers 22.00

Cake of the Day and Fruit Tarts from the Display

please check with your server for daily selection 6.00

all prices are in US\$ and subject to 27.6% service charge and government tax