

Huwandhu garden

*exclusive menu selections
for those special occasions...*

open daily 19:30 - 21:30
advance reservation required



Vegetarian Menu

spinach and shiitake mushroom risotto croquettes
fennel mash and caramelized pears



avocado cilantro soup
served with garlic crostini



citrus sorbet



portobello mushroom and creamy polenta fritters
with escalivada roasted vegetables



supreme café chocolate
chocolate crumble base and mousse, layered with coffee custard, ganache

or

java miracle
soft date gateaux with berry coulis and caramel sauce

or

exotic fresh fruit platter

US\$ 90; US\$ 75 AI dine-around package
prices subject to 27.6% service charge and government tax

Huwandhu garden

pan seared ahi tuna

served with wasabi cream and pineapple salsa

or

seared beef tenderloin

wild mushroom purée, asparagus and micro greens



neptune hot pot

served with prawn skewer

or

butternut squash and chicken broth

served with coriander cheese stick



citrus sorbet



grilled reef fish fillet

crushed baby potatoes, seasonal vegetables and fennel tomato relish

or

seared chicken fillet

stuffed with spinach and mushrooms, served with saffron risotto and mushroom demi

or

pan roasted lamb rack

mashed potatoes, beans wrapped in turkey bacon and rosemary jus



supreme café chocolate

chocolate crumble base and mousse, layered with coffee custard, ganache

or

java miracle

soft date gateaux with berry coulis and caramel sauce

or

exotic fresh fruit platter

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Lobster Menu

prawns and lobster cocktail salad

served with crab meat, boiled egg and asian cocktail dressing

or

reethi lobster pasta salad

tossed with lemon tarragon dressing



classic reethi lobster bisque

served with lobster bruschetta



passion fruit sorbet



grilled maldivian lobster

mushroom potato gratin, buttered seasonal vegetables,
white wine lemon beurre blanc reduction



maldivian terrine, coconut crunch

tropical fruits and cheese cream, fruit purée, crunchy coconut shavings

or

supreme café chocolate

chocolate crumble base and mousse, layered with coffee custard, ganache

or

exotic fresh fruit platter

US\$ 120; US\$ 100 AI dine-around package
additional lobster US\$ 14 / 100g
prices subject to 27.6% service charge and government tax