



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 Al dine-around package
prices subject to 28.7% 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 garlic crostini

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



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

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