


The logo for the restaurant 'Ocean' is displayed in white against a background of deep blue water with gentle ripples. The word 'ocean' is written in a lowercase, sans-serif font. The letter 'o' is replaced by a white circle containing a small white diamond shape.

ocean

Discover a world of flavours inspired by the deep blue - delight in traditional European seafood specialties in a fine dining ambiance. Indulge in the subtle, fresh aroma of the sea with platters of perfection all locally sourced within the region.


Starter

Scallops    38




basil oil, ajo blanco, grapes, almond crumbled, cherry tomato, caviar

Tuna Carpaccio 38

citrus, caper, cherry tomato, orange, pomegranate, roquette

Prawns Cocktail  38

cocktail sauce, avocado, egg, baby gem

Fritto Misto    38

seafood, dill lime mayo, charred lime

Octopus Carpaccio    35

fresh tomato, black olives, sesame dressing, sweet potato chips

Asparagus  30

poached free-range eggs, truffle béarnaise, Provolone del Monaco shavings

Chowder   35

crab, mushroom soup

Main Course

- Grilled Seafood Platter** 🍷🦀 45
calamari, Tuna, Daily Catch, Scallops, Shrimps
- Fish and Chips** 🌿 45
mushy Pea, Tartare Sauce, fries
- Zucchini Eggplant** 🍷🥒 33
basil pomodoro, parmesan, fresh rocket

From The Grill

- Local Maldivian Tuna Steak 45
Daily Catch 45
Norwegian Salmon Steak 45
Sri Lankan U 10 Prawns 🦀 50
Octopus Tail & Scallops 🦀 50
Grilled Lobster 🦀🍷 (*Supplement HB, FB, FBR & FBU - \$65++) 110
Lobster Thermidor 🦀🍷 (*Supplement HB, FB, FBR & FBU - \$65++) 110

Sauce

- Spicy Hollandaise 🌶️🍷
- Pico De Gallo 🥒
- Lemon Butter 🥒🍷
- Chili & Garlic 🥒🌶️
- Chimichurri 🥒

Side Dish

- Sauteed Broccoli 🥒🍷
- Creamy Spinach 🥒🍷
- Glazed roots with Asparagus
- Grilled Asparagus
- Roasted Potatoes 🥒🍷
- Mashed Potato 🍷
- Artichokes Confit 🥒🍷

Dessert

Pecan pie cheese cake 🥜 🍰 🌿 25

baked cheese cake, oreo pecan crumble,
maple ice cream

Deconstructed Apple pie 🍏 🍰 🌿 23

caramelized apple, oats crumble,
apple chips, cream, vanilla ice cream

Berry 🍓 22

strawberry soup, mixed berries, yoghurt ice-cream

Citrus Tart 🍋 🍰 🌿 23

lemon tart, coconut ice cream, meringue

Soft chocolate Ganache 🍫 🍰 🌿 24

soft chocolate cake, raspberry sorbet, white
chocolate snow

Coffee indulgent 🍰 🌿 22

baked coffee & chocolate cream, berries, vanilla
ice cream

Ice cream 🍦 🍰 8

vanilla, chocolate, maple, coconut

Sorbet 🍷 🍦 8

raspberry sorbet, mango chilli sorbet

Seasonal cut fruit 22

Wine

by the glass

Champagne & Sparkling - 150 ml

Louis Dumont Brut, Champagne, Epernay, France	26
Victoire Prestige Brut, Rose Champagne, Epernay, France	36
Wolf Blass, Bilyara, South-eastern Australia	17
Charles de Fere Brut Rosè, Cuvée Jean-Louis, Bourgogne, France	15
Montcadi Cava, Penedes, Spain	14

White - 150 ml

Peter Meyer, Riesling, Mosel, Germany	14
Babich, Sauvignon Blanc, Marlborough, New Zealand	20
Banfi, Placido, Pinot Grigio, Tuscany, Italy	15
Polero Indomita, Chardonnay, Central Valley, Chile	12
Finca La Colonia, Torrontes, Mendoza, Argentina	12

Rosé - 150 ml

Just Cinsault Rose Pays D'oc IGP, Languedoc-Roussillon, France	15
Banfi, Cost'e Rosé, Tuscany IGT, Italy	19
Babich, Pinot Noir Rosé, Marlborough, New Zealand	17
Piedra Negra, Pinot Gris, Rosado Alta Collection, Mendoza, Argentina	17

Red - 150 ml

Polero Indomita, Cabernet Sauvignon, Central Valley, Chile	12
Lutzville, Merlot, West Coast - South Africa	13
Placido, Chianti DOCG, Tuscany, Italy	16
Babich, Pinot Noir, Marlborough, New Zealand	17
Bonpas, Cotes Du Rhone, Villages Rouge, France	16
Bodega Norton, Malbec, Mendoza, Argentina	12

Sweet - 100 ml

Ramos Pinto, Tawny Port, Portugal	15
IL Conte Stella Rossa', Moscato, Piedmont, Italy	10



earth fire ocean

THE RESTAURANT
Go-green

Starter

Mix Green Salad 🌱 24
tomato, cucumber, lettuce, honey lemon dressing

Quinoa 🌱 🌱 28
with apple cider dressing and pears

Apple 🌱 🍎 30
lettuce, apples, celery, walnuts, grapes dressed in mayo

Pumpkin soup 🌱 🍂 🥥 25
pumpkin and fresh coconut soup

Harvest salad 🌱 30
avocado, organic baby roots, cherry tomato, celery, crunchy onion, sesame, mint & yuzu dressing

Vegan tataki 🌱 30
pressed nori watermelon, organic quinoa, tofu, edamame, avocado, cucumber, tataki sauce

Main Course

Risotto 🌿 🥛	32
citrus and pepper ferron rice	
Pasta Arrabbiata 🌿 🥛	32
spaghetti, roma tomato, chili, parmigiano reggiano	
Penne Truffle 🌿 🥛	32
white butter, parmesan, truffle essence	
Parmesan Eggplant 🌿 🥛 🌱	33
pesto sauce, fresh rocket, dried tomato (Veg)	
Stir Fried Noodles 🌶️ 🌱	45
ramen noodles, light soy, chili paste, garlic, cabbage, carrot & spring onions	
Vegetable Fried Rice 🌶️	33
basmati rice, island grown vegetables, light soya, sesame oil	
Butter Paneer 🌿 🥛 🌶️ 🌱	38
cottage cheese, cashew, tomato, fresh cream with steamed rice or paratha	
Yellow Dal Tadka 🌿 🥛	38
yellow lentil, garlic, red chili, clarified butter with steamed rice or paratha	
Medley of Vegetables 🌿 🥛	30
quinoa with parsley sauce and mixed baby vegetables	