



PEACOCK  
ALLEY

# APPETIZER

## MALDIVIAN TUNA TARTARE WITH AVOCADO

Yuzu Soy Vinaigrette, Mango Ginger Puree, Sesame Seeds, Coriander

40

## PERUVIAN STYLE CEVICHE (S)

Reef Fish, Baby Squid, Octopus, Tomatoes, Jalapeno, Tiger Milk Dressing

38

## MALDIVIAN ROCK LOBSTER (S)

Mango, Chili Salsa, Heart of Lettuce, Lemongrass Dressing

72

Half Board Supplement Applicable 25

## MALDIVIAN TUNA NICOISE

Seared Tuna, Olives, Potato, Cherry Tomato, French Beans, Quail Egg, Anchovies

56

## TIGER PRAWN COCKTAIL

Avocado, Iceberg Lettuce, Cocktail Dressing

49

## SASHIMI MARIAWASE

Salmon, Yellow Fin Tuna, Scallop, Hamachi Yellow Tail, Sweet Shrimp

Sweet Pickled Ginger, Wasabi, Shoyu

88

(V) Vegetarian | (S) Spicy | (P) Pork | (N) Contain Nut

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# WARM STARTER

## WOK-FRIED CRISPY JUMBO PRAWN (N)

Green Mango Salad, Signature "V" Sauce

44

## PAN-SEARED SEA SCALLOP

Crustacean Emulsion, Artichoke Purée, Truffle Oil

42

## QUICK SEARED MALDIVIAN TUNA (S)

Mango, Avocado, Tangy Citrus Dressing, Espelette Chili

42

## PAN-FRIED FOIE GRAS

Apple And Passion Fruit Compote, Duck Jus

48

## SLOW-BAKED WARM AUBERGINE (V)

Cherry Tomato, Basil, Mozzarella, Roasted Pine Nuts

34

## MALAYSIAN SATAY (N)

Cucumber, Onion, Rice Cake, Peanut Sauce

Choice of Marinated Chicken, Beef or Lamb

34

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# SALAD

## CAESAR SALAD (P) 34

Heart of Baby Romaine, Parmesan, Croutons, Pork Bacon

Prawn 39

Grilled Chicken Breast 36

Smoked Salmon 38

## WILD ORGANIC GREEN SALAD (V)

Mixed Green Leaves, Avocado, Cherry Tomatoes, Cucumber, Olives, Croutons

Lemon Vinaigrette

32

## BURRATA SALAD (V)

Heirloom Tomatoes, Arugula, Basil, Olive Oil Caviar, Aged Balsamic Vinegar

39

## WALDORF SALAD

Granny Smith Apple, Caramelized Walnuts, Raisin,

Celery, Truffle Oil, Mayonnaise

34

## TRIO QUINOA SALAD

Avocado, Heirloom Tomato, Cucumber, Lemon Vinaigrette

39

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# SOUP

## WILD MUSHROOM VELOUTÉ (V)

Truffle Oil

34

## LOBSTER BISQUE

Crab Meat, Chives, Cognac

39

## PEKING DUCK CONSOMMÉ

Mushroom and Shrimp Dumpling, Spring Onions

36

## TOM YAM GUNG

34

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# PASTA AND RISOTTO

## MAINE LOBSTER TAGLIATELLE (S)

Cherry Tomatoes, Garlic, Chili, White Wine, Basil

110

Half Board Supplement Applicable 45

## LINGUINE VONGOLE

Clams, Cherry Tomatoes, Garlic, Extra Virgin Italian Olive Oil

44

## RIGATONI WITH WAGYU BEEF BOLOGNAISE

Button Mushrooms, Aged Parmesan, Basil

46

## SMOKED MUSHROOM RISOTTO (V)

Shiitake, Chanterelle, Button Mushrooms, Parsley,  
Parmesan, Truffle Oil

38

## SPAGHETTI CARBONARA

Bacon, Mushroom, Parmesan Cheese, Italian Parsley

38

## PENNE ARABIATTA

Cherry Tomato, Fresh Basil, Garlic, Chili, Parmesan Cheese

34

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# BURGERS AND SANDWICHES

## WAGYU BEEF BURGER (P)

Brioche Bun, Caramelized Onion, Tomato, Bacon, Gruyère Cheese

58

Half Board Supplement Applicable 10

## SOFT SHELL CRAB BURGER (S)

Brioche Bun, Soft-shell Crab, Tangy Chili Mayonnaise, Tobiko, Cherkin

45

## MALDIVIAN YELLOW FIN TUNA BURGER (S)

Squid Ink Bun, Seared Tuna, Capers, Lettuce, Tangy Mayonnaise, Espelette Chili

42

## WESTHOLME WAGYU BEEF STEAK SANDWICH

Ciabatta Bread, Gruyère Cheese, Caramelized Onion, Arugula Salad, Garlic Mayonnaise

48

## TRIPLE DECKER CLUB SANDWICH (P)

Fried Egg, Grilled Chicken, Tomato, Lettuce, Bacon, Mayonnaise

37

## TANDOORI CHICKEN WRAP

Turmeric Tortilla, Tandoori Chicken, Kechumber Salad, Mint Sauce

36

## TRADITIONAL FISH AND CHIPS

Tartare Sauce, Green Pea Mash, Lemon Wedges

42

All Burgers and Sandwiches served with Truffle Fries or Mesclun Salad

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# MALDIVIAN SPECIALTY

## DHONHIYALA (S)

Tuna Curry, Local Style Rice, Fried Moranga Leaves, Green Papaya Salad

45

## THAKURU (S)

Octopus, Paratha, Nuts, Rice, Papaya Salad, Morangga Leaf

48

## RADHUN (S)

Lobster Curry, Coconut And White Rice, Papaya Salad, Morangga Leaf

110

Half Board Supplement Applicable 45

# INDIAN CUISINE

## BUTTER CHICKEN MASALA

Indian Tandoori Chicken, Onions, Tomato Gravy, Cashew Nut Butter

49

## VEGETARIAN THALI (V)

Palak Paneer, Broccoli, Tandoori

40

All Indian Dishes Served with Basmati Rice, Dal Makhani, Mango Chutney, Papadum, Raita.

## NAAN

Plain | Butter 10

Garlic 12

Cheese 15

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## RICE | NOODLE

### NASI GORENG KAMPONG (S)

Chef's Made Chili Paste, Prawn, Chicken, Squid, Local Spinach, Crispy Silver Fish

37

### CRAB MEAT FRIED RICE (P)

Crab Meat, Barbecued Pork, Spring Onions, Beansprouts

39

### PENANG-STYLE CHAR KUEY TEOW

Flat Rice Noodle, Beansprouts, Fish Cake, Spring Onions, Tiger Prawn, Squid, Cockle

36

### MALAYSIAN MEE GORENG

Yellow Noodle, Beancurd, Beansprouts, Spinach, Egg, Prawn, Squid, Potato

38

### SINGAPORE HOKKIEN MEE

Yellow and Rice Noodle, Prawn, Squid, Fish Cake, Spring Onions

38

### VIETNAMESE BEEF PHO NOODLE

Rice Noodle, Meatball, Wagyu Beef Tenderloin, Beansprouts, Mint Leaves, Lime

46

### SINGAPORE LAKSA

Yellow Noodle, Tiger Prawn, Spicy Coconut Gravy, Fish Cake, Fried Beancurd, Beansprouts, Boiled Egg

42

### MISO MARINATED BLACK COD

Poached Egg, White Miso, Shiitake Mushrooms, Spring Onions

44

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## RICE | NOODLE

### MUSHROOM TOFU RAMEN

Mushroom Broth, Asian Mushrooms, Tofu, Sesame Seeds

38

### YAKINIKU RAMEN

Chargrilled Wagyu Rib Eye, Nori Seaweed, Green Onion, Sesame Seeds

48

## SEAFOOD

### PATAGONIAN TOOTHFISH

Mushrooms Fricassee, Roasted Baby Potato, Green Asparagus, Black Truffle Sauce

72

Half Board Supplement Applicable 25

### MEDITERRANEAN-STYLE SEA BASS

Clams, Mussels, Baby Squid, Vine Ripe Tomatoes, Basil

56

### JUMBO RIVER PRAWN HAR LOK STYLE

Signature "Har Lok Glaze", Ginger, Spring Onions, Steamed Jasmine Rice

46

## POULTRY

### "AU CHAPON BRESSAN" FRENCH FARMED CHICKEN

Slow-cooked, Fava Beans, Carrot Vichy, Sauté Spinach, Morel Mushroom Sauce

54

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# FROM THE GRILL

## SEAFOOD

MALDIVIAN YELLOW FIN TUNA

49

ATLANTIC SALMON

56

WHOLE MALDIVIAN REEF FISH (400 GM - 600GM)  
Grilled With Authentic Maldivian Spices

65

MALDIVIAN LIVE LOBSTER (100GM)  
Grilled Or Thermidor

24

\*Half-Board Credit Non-Applicable

GRILLED SEAFOOD PLATTER  
MALDIVIAN LOBSTER, KING PRAWN, SCALLOP, SQUID, REEF FISH

180

\*Half-Board Credit Non-Applicable

## BEEF

WESTHOLME WAGYU BEEF SIRLOIN MBS 6-7 (300g)

148

Half Board Supplement Applicable 60

WESTHOLME WAGYU BEEF TENDERLOIN MBS 3-5 (280g)

128

Half Board Supplement Applicable 50

WESTHOLME WAGYU BEEF RIB EYE MBS 3-5 (300g)

118

Half Board Supplement Applicable 30

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# FROM THE GRILL

## PORK (P)

SNAKE RIVER FARM KUROBUTA PORK RACK (300g)

88

## LAMB

GREAT SOUTHERN LAMB RACK (300g)

78

## SAUCE

(Choice of Two)

PEPPERCORN | BLACK TRUFFLE  
BEARNAISE | BORDELAISE

## SIDE DISH

PITA BREAD 6

MESCLUN SALAD | ARUGULA 10

TRUFFLE FRIES | MASHED POTATO | FINE BEANS 12

SAUTÉED SPINACH | BROCCOLI 12

MUSHROOMS | GREEN ASPARAGUS 14

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# DESSERT

## DARK VALRHONA CHOCOLATE CAKE

Cocoa, Almond Ice Cream Bar

25

## CARAMELIZED PECAN TART (N)

Homemade Caramel Ice Cream

24

## CLASSIC VANILLA CRÈME BRÛLÉE

Raspberry Furrow, Fresh Raspberry

22

## RED VELVET CAKE

Cream Cheese Frosting, Fresh Raspberry

25

## ICE CREAM

Vanilla, Strawberry, Coffee, Belgian Chocolate

## SORBETS

Peach, Lemon, Raspberry, Guava

## 8 | SCOOP

## CHEESE PLATTER (N)

Alloesse Cheese Platter

Fruit Bread, Dried Fruits, Nuts, Grapes, Homemade Chutney

68

## HOT MUNG BEAN SOUP

Pandan Leaves and Ginger Syrup, Coconut Milk

22

## FRUIT SALAD

Light Lemongrass Syrup, Peach Sorbet

22

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