

APPETIZERS

ASSORTED TEMPURA, prawns, squid and vegetables	28
PEPPERED TUNA TATAKI Vinegary cucumber spaghetti with sesame and coriander greens Lemon soy sauce	22
CRISPY KATAIFI PRAWNS with an Asiatic mesclun salad, pomelo, lotus roots and mango curry sauce	24
AYAM MATAH a shredded marinated Balinese roasted chicken salad with shallot chili, lemongrass and lime leaves	24
MIXED GARDEN LEAF SALAD with tomato, grated green papaya and exotic fruits, pomegranate vinaigrette	18
ASIAN SAMPLER Scallop and crab meat cake with spicy mango salad grill marinated mince seafood skewer on lemongrass tea smoked duck breast on grilled pineapple and pear relish	28

SOUPS

TRADITIONAL MALDIVIAN KIRUGARIDHIYA REEF FISH SOUP with coconut, sweet potatoes and ramba leaves	10
THOM YAM GOONG SPICY PRAWN SOUP with lemon grass	13
QUAIL CONSOMME INFUSED with Turmeric and lemongrass, Glass noodle, Ravioli of Quail breast and Celery leaves	12
TOMATO SOUP with onion and poached egg	10

All prices are in US\$ and subject to 10% service charge.

MAIN COURSES

...FROM THE WOK...

Gulf King Prawns	per 100gr	30
Maldivian Lobster	per 100gr	34
Calamari	per 100gr	28
Angus Beef Sirloin		32
Chicken		26
Haa alifu Reef fish		26

Choose your favourite preparation Styles
 Black Pepper, Chili Sauce, Garlic Sauce, Oyster Sauce,
 Black Bean, Coconut Curry Sauce

NASI GORENG FRIED RICE with prawns and meat	half	12
	regular	26
MEE GORENG FRIED NOODLES with prawns and meat	half	12
	regular	26
PAD THAI FRIED RICE NOODLES with prawns	half	12
	regular	26

AND MORE...FROM ASIA

SLOW ROASTED DUCK BREAST infused with Five Spiced and Soy-Honey Jus, cinnamon Pear and green Beans	36
LAMB CHOPS with sautéed Broccolini, Maldivian pumpkin and potato curry with curry leaves and mint	34
CERTIFIED AUSTRALIAN DEBONED SHORT RIB KAKUNI, congee of spring onion, glazed vegetables, pink radish	36
DEEP FRIED MARINATED BABY CHICKEN with sweet pepper chili sauce, cardamom jasmine rice, shii-take and crispy cucumber	32

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... FROM THE INDIAN OCEAN

STEAMED WHITE SNAPPER 26
in banana leaf with vegetables, ginger and garlic, Jasmine rice

TASMANIAN SALMON FILLET, "a la plancha", baby bok choy 28
and fresh tomato salsa with toasted sesame seeds

SEARED MALDIVIAN TUNA LOIN, water spinach, 28
diced roasted potatoes and egg plant, spiced sugar cane syrup

SIDE DISHES
Broccolini with shitake & oyster sauce 8
Baby bok choy with sherry tomato and sesame seeds 6
Tempura asparagus 10
Steamed rice 5

...FUSION...

CARNAROLI RICE with sun dried mushroom over reef fish carpaccio, 30
garlic and onion chips and bonito flakes, basil sauce

CHINESE EGG NOODLES 32
with prawn cream and fresh "bocconcini" of mozzarella cheese

...AND SOME TASTY VEGETARIAN DISHES

GRILLED HOMEMADE PANEER CHEESE CURD 24
with garden vegetable skewer, cachunba salad and steamed rice

THAI CORN FRITTERS AND INDIAN PAKORAS 20
with peanut sauce and tamarind pickle

VEGETABLES BIRIYANI 24
with cucumber raita, papadam and pickle

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Indonesian Prasmanan
(Family style Dinner)

Amouse Bouche

Makanan Pembuka (Starter)

Lawar Bebek

(Long bean salad with minced duck)

Acar Sari laut

(Seafood salad with vegetables pickle)

Sop (Soup)

Gedang mekuah

(Raw papaya soup with chicken and fried shallot)

Gulai ikan asem

(Fish soup with root vegetables and tamarind)

Makanan Utama (Main course)

Udang base barak

(Prawn curry with sweet potatoes)

Ikan asem manis

(Fish fillet with sweet and sour sauce)

Rendang Sapi

(Braised beef with chili-galangal and coconut milk)

Sate ayam

(Chicken sate with peanut sauce)

Terong balado

(Fried eggplant with chili sambal)

Nasi uduk

(Steamed rice with coconut and pandan)

Accompanied with Vegetables pickle, chili sambal and chili soy

Makanan Penutup (Dessert)

Kue Pandan dan kelapa kukus

(Steamed pandan coconut pudding, peanut wafer & honey palm sugar)

Price per person: BB US\$ 85 / HB included
Prices are subject to 10% service charge

Indian Dinner

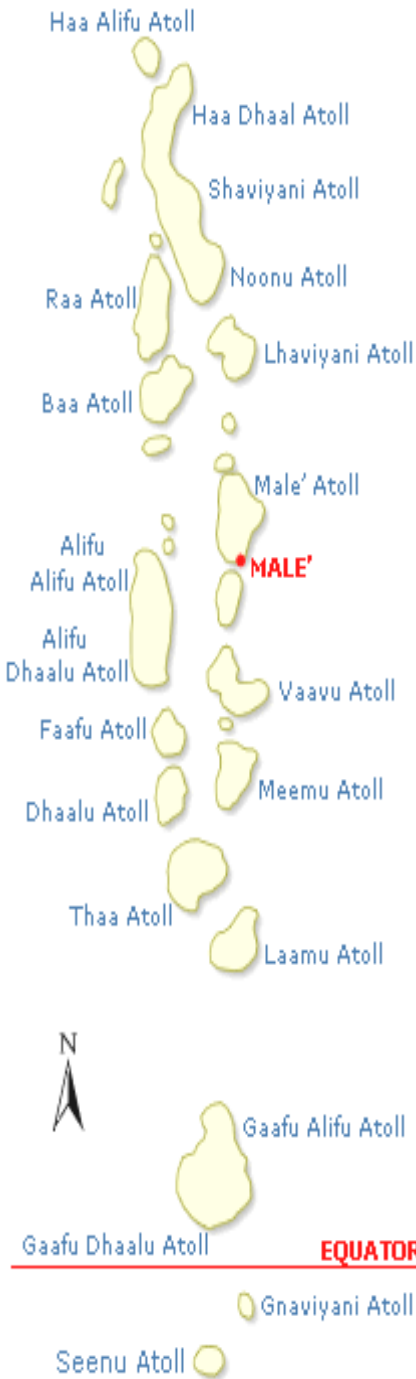
Every Sunday at Saffron restaurant

Amuse bouche

Appetizers

Dhivehinge Aaily Farihkkolhu
(Maldivian Family Style Dining)

MAP OF THE
MALDIVES



Satani (Salad)

Baraboa Mas huni
(Manafaru garden pumpkin salad)
Modhunu Mahaai Fihunu Kaashi
(Mixed crust tuna flakes with roasted coconut)
Kopee fathu mas huni adhi Roshi
(Local chicken salad wrap in chapatti)

Suruva (Soup)

Kukulhu Suruva
(Pandan scented spring chicken soup with sweet potatoes)
Faru mahu Kiru garudiya
(Traditional coconut flavored soup with coral reef baby red snapper)

Bodu Hifun (Main Course)

Theluli Faru mas
(Masala fried reef fish)
Roas kukulhu
(Oven roasted spicy chicken)
Kandu Musanma
(Upper north province ocean tuna in coconut curry sauce)
Ran'ba Fathuli India Kan'du Dinga
(Local marinated Indian Ocean prawn wrapped in pandan leaves)
Aluvi Dhon Riha
(Braised potato in yellow gravy)
Dhiri Fiya Bai
(Sautéed onion and cumin rice)
Condiments
An'bu Asaara (Mango pickle),
Bilamagu Asaara (Bilimbi pickle),

Foni keyun (Dessert)

Banbukeyo Bondibai, Carrot Halwa Adhi kaashi
(Caramelized bread fruit on carrot and coconut)

Price per person: BB US\$ 85 / HB included
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FRUITS, SUGAR AND SPICES

BAARAH ISLAND COCONUT CRÈME BRÛLÉE	15
with caramelized pineapple and tropical fruit sorbet	
TRILOGY OF KULFI	15
traditional Indian ice cream sliced banana and white chocolate sauce	
STRAWBERRY PAVLOVA	15
stuffed with double cream mango salad	
HOME STYLE BHODU LEMON TART	15
with fresh berries extra virgin olive oil ice cream	
VALRHONA CHOCOLATE FONDANT CAKE	18
with palm sugar butter scotch vanilla and clove ice cream	
WON TON OF DATES AND CINNAMON BANANA	16
with exotic fruits and strawberry ice cream	
SELECTION OF EXOTIC FRUITS	17
with salt chili and organic natural yoghurt	

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