

THE FOOD TRUCK

COPPER POT

⊘ AMOUSE BOUCHE OF THE DAY 🍷

A SMALL SURPRISE TO BEGIN YOUR CULINARY JOURNEY

⊖ KIRUGARUDHIYA SOUP 🍷 🍲

A COMFORTING, FLAVORFUL MALDIVIAN-STYLE FISH AND COCONUT BROTH WITH TRADITIONAL HERBS

SERVED WITH HOME-MADE BREAD & DIP

SURF & TURF

CREATE YOUR OWN MAIN COURSE
Choose one surf, one turf, two sauces, and two sides

| GRILLED SURF

- JAMBU ESTUARY PRAWN 🍲 🌊
- LOCAL LINE CAUGHT REEF FISH FILLET 🍷 🍲 🌊
- HALF MALDIVIAN LOBSTER 🍲

| GRILLED TURF

- HERB CRUSTED LAMB CHOPS 🌊 🌾
- PERUVIAN SPICED HALF ROASTED BABY CHICKEN
- BLACK ANGUS BEEF TENDERLOIN 🌊

SAUCES

- Beef Jus 🌊
- Béarnaise 🌊 🥚
- Creamy Mushroom 🌊
- Citrus Butter 🌊
- Chimichurri
- Harissa Mayo 🥚

SIDE DISHES

- Crispy Smashed Potato 🌊
- Garlic Parmesan Fries 🌊 🌾
- Pommes Purée with Truffle Oil 🌊
- Roasted Broccolini with Toasted Almond Flakes 🍳 🌾
- Sautéed Mixed Mushroom
- Cajun Roasted Corn Ribs 🌊
- Mix Green Salad

| ALTERNATIVE MAIN COURSES

CHOOSE ONE OPTION

ISLAND TASTE GRILLED CHICKEN 🌊
CHICKEN BREAST, SMASHED POTATO, BABY CARROTS, BROCCOLINI AND CREAMY HERB SAUCE

FRESH FISH STEAK 🍲 🌊
GRILLED REEF FISH, SMASHED POTATO, FRENCH BEANS, GRILLED LEMON AND CITRUS BUTTER SAUCE

| ADD-ONS

MALDIVIAN LOBSTER 🍲 🌊 USD 20⁺⁺
GRILLED OR THERMIDOR STYLE SERVED WITH GRILLED LEMON, BROCCOLINI AND CITRUS BUTTER

FOIE GRAS 🥚 🌾 USD 20⁺⁺
PAN SEARED FOIE GRAS SERVED WITH BRIOCHE, SHALLOT MARMALADE AND GRILLED FIGS

| DESSERTS

TRIPLE CHOCOLATE LAVA CAKE 🌊 🥚 🌾
WITH VANILLA ICE CREAM

FRESH COCONUT CRÈME BRULÉ 🌊 🥚

🌾 GLUTEN

🌱 VEGETARIAN

🍲 SEAFOOD

🌊 DAIRY

🍳 NUTS

🥚 EGGS

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES AND DIETARY RESTRICTIONS. | 🍷 LOCALLY SOURCED

USD 55⁺⁺ | PER PERSON