

Signature Dishes

Each of the dishes were especially created by our Executive Chef Sreekant and his team to offer you a balance of flavour and texture for the ultimate culinary experience.

Grilled Lobster 🍷 🍤	mushroom potato gratin, bacon wrapped asparagus with shrimps brandy reduction	80.00
Gamberi Diavolo 🍷	jumbo prawns with tomatoes, capers, garlic, red pepper flakes, basil and olives, deglazed with white wine and served with spaghetti marinara	55.00
Whole Baked Fish	lyonnaise potatoes and grilled vegetables, served with garlic dill butter sauce	45.00
Reethi Surf 'n' Turf	lamb rack and jumbo prawns, maldivian fried rice, grilled vegetables, served with lemon butter and salsa verde	55.00
Roasted Lamb Shank	Mashed potatoes, ratatouille and rosemary demi	55.00
Tenderloin Steak 🍷	grilled to perfection, served with parmesan crushed potatoes with mushrooms, buttered carrots and kenya beans and cognac pepper sauce	50.00

Soups

Cream of Tomato and Basil ✓	
basil oil drizzle and croutons	12.00
Creamy Butternut Squash ✓	
with caramelized pumpkin seeds	12.00
Chicken Consommé	
with spinach tortellini	14.00
Clam Chowder	
turkey bacon, potato and balsamic drops, served in a bowl of sourdough bread	17.00

Salads

Spinach Pie Salad ✓	
fresh spinach, feta and dill, mustard mayonnaise, layered with crispy sesame crusted puff pastry	14.00
Mixed Salad ✓	
lettuce, cucumber, tomatoes and olives, served with french dressing	12.00
Coastal Seafood Salad	
warm prawns and calamari with greens in citrus emulsion	18.00
Chef's Tuna Salad	
tuna flakes, tomato and onion stack on mixed greens with mustard parsley drizzle	15.00
Grilled Chicken and Charred Corn Salad	
with croûtons, parmesan shavings, radish, caesar dressing	16.00

Starters

Vegetable and Mushroom Tempura 🍷🌿	
beer battered deep fried vegetables and shiitake mushrooms, served with ginger soy sauce and sweet chili mayonnaise	12.00
Beetroot and Goat Cheese Bruschetta 🌿	
earthy flavoured beetroot in balsamic reduction on a base of goat cheese and cream cheese	10.00
Toscana Style Octopus 🍷	
in tomato sauce with oregano, flambéed with red wine, on garlic-rubbed roasted bread	20.00
Deep Fried Calamari	
panko crumbs with dijon cream and sweet chili sauce, mixed lettuce and cherry tomatoes in vinaigrette	18.00
Drums of Heaven	
chicken lollipops with sweet and spicy sauce	20.00
Nachos Supreme	
minced beef with guacamole, sour cream and tomato salsa	16.00
Philly Cheese Steak Rolls	
deep fried spring rolls with beef, mushrooms, onion and cheese, served with horseradish mayonnaise dip	14.00

Sandwiches

✓ Paneer and Vegetables Khatte Rolls pan tossed cottage cheese and vegetables in indian spices, rolled in homemade flat bread	16.00
Seafood Po'Boy baguette with deep fried seafood, topped with spiced cajun mayonnaise	20.00
Tuna and Charred Tomato Ciabatta with fresh basil and tuna tahini yoghurt	18.00
Chicken Pesto Focaccia crumbed chicken fillet, pesto sundried tomatoes, crumbled feta and mixed greens	18.00
The Club Faru white or brown bread, chicken mayonnaise, boiled egg, cheese, tomato and turkey bacon	20.00
Faru Burger beef, chicken, lamb, fish or vegetable patty with cheese, tomato, gherkins and lettuce in a fresh sesame bun	25.00

all sandwiches are served with coleslaw and french fries or potato wedges

Pizza

Margherita

tomato sauce, oregano, pesto drops, mozzarella

15.00

Mediterranean

tomato sauce, spinach, sundried tomatoes, kalamata olives, pesto drops, oregano, feta, mozzarella

16.00

Quattro Formaggi

mozzarella, parmesan, goat cheese, cheddar

18.00

Seafood

tomato sauce, calamari, prawns, reef fish, mozzarella

20.00

Tandoori Chicken

tomato sauce, tandoori marinated chicken fillet, sundried tomatoes, chili flakes

20.00

Reethi Special

tomato sauce, ground beef, bell peppers, jalapeño chilies, basil, oregano, mozzarella

20.00

Create Your Own

add pork or turkey bacon, cooked ham, beef pepperoni, tuna flakes, mushrooms, pineapple, kernel corn, extra cheese

3.00
each

Rice and Pasta

Porcini Black Truffle Risotto 	20.00
served with grilled vegetables and garlic bread	
Bol Renverse	25.00
chicken, pak choi and vegetables in soy and oyster sauce on a rice dome and crowned with a fried egg, served with a beef skewer, peanut butter sauce and prawn crackers	
Chicken and Prawn Chow Mein	25.00
stir fried noodles with vegetables and tofu in soya sauce, prawn crackers	
Spaghetti, Penne, Farfalle, Linguine or Macaroni	
Pesto Cream with Vegetables and Sundried Tomatoes 	18.00
Beef Bolognese 	20.00
Tuna Napoletana	16.00
Seafood Bisque and Sicilian Crumble 	20.00
Pink Lady Sauce with Chicken and Shiitake Mushrooms	20.00

Vegetarian

Creamy Vegetable Fricassee

mélange of vegetables simmered in creamy herb sauce,
served with steamed rice or butter pasta

18.00

Paneer Butter Masala

soft cottage cheese cooked in sweet and tangy tomato gravy
with indian spices, served with cumin scented basmati rice,
pappadum and pickle

18.00

Ratatouille with Goat Cheese

stewed vegetables with herbs,
served over soft sundried tomato polenta

16.00

Stir Fried Vegetables

fresh vegetables tossed with tofu and fried cashew nuts
in soy hoisin reduction, served with steamed rice or fried noodles

18.00

Maldivian Style Vegetable Curry

vegetables simmered in coconut milk and maldivian spices,
served with steamed rice, pappadum
and onion tomato coconut salad

18.00

Seafood

Pan Grilled Fish Fillet

marinated with paprika flavoured olive oil, served with chunky fries, buttered seasonal vegetables and beurre blanc

30.00

Fish Curry

reef fish poached in a mild maldivian curry sauce, served with steamed rice, roshi flat bread, sundried tuna, coconut koppi leaves salad and rihaakuru tuna paste

25.00

Grilled Yellow Fin Tuna Steak

served with roasted mediterranean vegetables, sweet potato fries, herb lemon butter and chimichurri salsa

35.00

Seared Salmon Fillet

with celeriac and cauliflower puree, crispy sweet potatoes, grapes salad with parsley garlic emulsion

35.00

Sweet 'n' Sour Shrimps

with steamed rice and prawn crackers

35.00

Poultry and Meat

Grilled Chicken Fillet crushed baby potatoes, sautéed spinach, served with mushrooms leak cream	30.00
Roast Duck Fillet mashed potatoes, buttered vegetables with kernel corn, served with passion fruit reduction	35.00
Thai Beef Curry tender beef strips cooked in mild thai green paste and coconut milk, served with steamed rice and pickled vegetables	30.00
Beef Stroganoff beef cooked in brown gravy, mushrooms, gherkins and sour cream, served with steamed rice	30.00
 BBQ Pork Ribs with parmesan potato wedges, corn on the cob and chive dip	35.00

Desserts

Caramelized Peach Dome on Vanilla Panna Cotta on a rich sweetened cream base, with sautéed coconut and vanilla ice cream	18.00
White Chocolate Pistachio Blondie pistachio crème and brittles with vanilla ice cream	18.00
Symphony of Crème Brulée with Sorbets passion fruit, red berries and chocolate	15.00
Coconut Mousse with pineapple caviar	15.00
Homemade Sorbet please check with your waiter for available flavours	4.00
Ice Cream by Scoop please check with your waiter for available flavours	4.00
Fresh Fruit Platter please check with your waiter for seasonal selection	18.00
Cheese Selection four different kinds of cheese with pears, walnuts, and celery, served with white chocolate ganache and crackers	25.00
Cake of the Day and Fruit Tarts from the Display please check with your waiter for daily selection	6.00

meal credits applicable

all prices are in US\$ and subject to 23.2% service charge and government tax

 vegetarian
  alcohol
  pork