



AMBULA

*Herbstlicht,
Gewurztraminer, Liebhich
Pfalz,*



ARRACK COCKTAIL

MINT COMPRESSED WATERMELON (VG)

Roasted onion - coconut jelly - mango - gotukola - coconut syrup

RST SERVICE

BEETROOT & TUNA "GHARUDHIYA" CONSOMMÉ (SP)(G)

Eggplant dip - air dried tuna - "walumas" bread

COLD SMOKED TUNA "AMBULTHIYAL" (G)

Kopy leave salad - coconut chips - bonito crumble - spiced coconut water fizz

CURRIED OCTOPUS WRAPPED MALDIVIAN "ROSHI" (SP)(G)

Pumpkin - "barabo mashuni" - sour pumpkin - pumpkin mousse

SECOND SERVICE

COCONUT "ROTI" (SP)(G)

Curried crab - coconut sambal

INTERMISSION

PASSION FRUIT SORBET (VG)

Crushed pink salt - black pepper

FINAL ACT

JACK SEED "KALUPOL" STUFFED CHICKEN (G)(N)

"Dunthel" rice - quail egg - baby eggplant mallow - fried cassava pineapple chutney

SWEETS

SPICED BIBIKAN & HIBISCUS TEA ICE CREAM (G)(D)

Hibiscus tea ice cream - coconut lemongrass sphere - mango compote

Or

FRESHLY CARVED FRUIT PLATTER (VG)

Arrack old fashioned

**(D) Dairy (G) Gluten (A) Alcohol (S) Seafood (E) Egg (N) Nuts (V) Vegetarian
(SP) Spicy (GF) Gluten Free (DF) Dairy Free (VG) Vegan**

Gluten free options available

Kindly let us know in advance, we will be pleased to prepare a suitable menu to meet your needs.

Where possible, our ingredients - including seafood, tea and coffee - are locally sourced or sustainably certified, supporting both our community and the planet.

All non-pork options on this menu are Halal certified

*Stone burn Pinot Noir,
Marlborough,
New Zealand*