



Appetisers



Caramelised Australian Scallops	28.00
Cauliflower Mashed, Sun Dried Tomato Pesto and Hazelnut Vinaigrette	
Barbecued Octopus	22.00
Just grilled in a chorizo and olives salad scented with a shrimp paste vinaigrette	
Indian Spiced Maldivian Reef Fish Tartare	18.00
Avocado and cucumber on Indian papadam millefeuille with spring onion, yoghurt and chili oil	
Smoked & Fresh Salmon Spring Roll	24.00
Satay sauce flavoured cream cheese sauce, garden sprout and semi dry tomato	
Beef Shank Terrine with Carrot Glaze	26.00
Honey orange whole grain mustard sauce	
Maldivian Yellow Fin Tuna	22.00
Tandoor marinated & semi cooked, crunchy fennel, arugula pesto, saffron balsamic	
Herbs Marinated Sardine Fillets	22.00
Sweet and Sour Moroccan Relish, Parmesan crumble, garden cress and Mint	
Seared Tiger Prawn	28.00
Marinated in smoked paprika, Chorizo piperade flavoured with Espelette chili	
Crab & Lobster Tortelli	32.00
Truffle cream	
● Vegetables & Spices Balls	16.00
Deep fried and served with sweet and sour tomato chutney on top of Chinese coleslaw in rice vinegar dressing	

We depend on local fishermen for the fish and seafood products. We apologise if your choice is not available.

Soup selection



● Pumpkin Velouté	14.00
Curry flavoured espuma, Pumpnickel bread, pumpkin oil	
Atlantic lobster broth	16.00
Lobster Chinese ravioli, broad beans and crispy fried basil	

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Seafood



Sri-Lanka Mud crab	42.00
Topped with Asian black pepper basting sauce	
King River Prawn 🥥	42.00
Cherry tomato and yellow Thai curry sauce	
Jumbo Tiger Prawn	45.00
On skewer with vanilla honey pineapple dressing	
• Giant Black Tiger Prawn 60.00	Price for SI package 20.00
Perfumed with fresh thyme and garlic butter	
• Spiny Lobster 🥥 85.00	Price for SI package 45.00
Accompanied with a lime, daikon and mango salsa	

Fish



Catch of the Day	38.00
Daily caught Maldivian fish grilled to juicy perfection served simple with a lemon or with the choice of sauces or topping Pear, Bell pepper & pineapple chutney, chili oil Tarragon & lemon aioli, basil oil Homemade Char-sui ketchup, sesame oil Tomato compote with local spices, wild garlic oil Roasted pepper vinaigrette, basil olive oil Chinese sweet & sour sauce, sesame oil Island Papaya Hot Sauce and Mango Guacamole, chili oil Kaffir lime leaves tapenade, wild garlic oil Topped with Spicy Sour Curry from Sri-Lanka then baked Served with Katta Sambol and Mix-Fruits Chutney	
Norwegian salmon fillet	48.00
Maple syrup soy sauce and Gomasio salt, Wasabi mayonnaise & Japanese soy sauce	
Whole royal dorade	42.00
Marinated in peppered herbs lemon juice served with dill & chives yoghurt	
Whole Atlantic White Sea bass	42.00
Perfumed with a black olives & cherry tomato dressing, lemon oil	

Dishes are garnished with roasted rosemary seasonal vegetables & baby potatoes, Kuramathi garden leaves seasoned herbed yoghurt dressing.
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Meat from the Grill



- Grain fed Beef Wagyu cube roll 120.00 Price for SI package 45.00
300 days Minimum - F1 MARBLE SCORE 8+ Kobe cuisine, AACo farm Australia.
Exquisite texture, unmistakable tenderness and extraordinary depth of flavour,
animal Welfare Certification, sustainable and ethical farming practices with certified
world environmental standards
- Grain fed Wagyu Beef Tenderloin 140.00 Price for SI package 55.00
300 days Minimum - MARBLE SCORE 9+, Kobe cuisine, AACo farm Australia.
Australia's most luxurious beef brands and originates from cattle with a minimum of
AA6 on the Australian Wagyu grading scale.
- Grass fed Tasmanian Tenderloin 75.00 Price for SI package 30.00
Only Hereford cattle, MARBLE SCORE 3+, sustainable and ethical
farming practices, Cape Grim Tasmania
- Grass fed Tasmanian Striploin Steak 55.00 Price for SI package 20.00
Only Hereford cattle - MARBLE SCORE 2+, sustainable and ethical farming
practices, Cape Grim Tasmania

Black Angus Beef Tenderloin 48.00
Unrivalled flavour, juiciness and tenderness. Certified Angus Beef ® brand,
Schroeder Angus farm, Iowa USA

Black Angus Beef Rib Eye 44.00
Incredibly juicy, packed with flavour Certified Angus Beef ® brand, Schroeder
Angus farm, Iowa USA

Choice of sauces Black pepper sauce Béarnaise sauce
 Red wine reduction Café de Paris butter

Eye of Shortloin lamb 48.00
Bultarra Organic Salt Bush Fed Lamb Australia Pistachio & basil crust and lamb jus

Lamb Rib Sadle Pair 48.00
Bultarra Organic Salt Bush Fed Lamb Australia
Just seared with Provençale herbs

- Kurobuta Pork Chop 70.00 Price for SI package 35.00
Pasture raised Berkshire pork, Berkridge Black Hog, Sioux City, Iowa USA
Served with blackberry sauce

Corn Fed Yellow Skin Chicken Breast 38.00
Vendee, France served with a chanterelles mushroom jus

Dishes above are garnished with roasted rosemary seasonal vegetables & baby
potatoes,
Kuramathi garden leaves season with a herbed yoghurt dressing.

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Vegetarian



- **Roasted Balsamic Baby Potatoes & Vegetables** 28.00
Served with Kuramathi garden leaves seasoned with herbed yoghurt dressing
- **Seared Summer Vegetables on Skewer** 🥔 28.00
Served with giant coco salad in honey hazelnut vinaigrette and artichoke with olives tapenade

Side Dishes



- French Fries** 5.00
Mayonnaise and ketchup
- Wedges Potatoes** 5.00
Mayonnaise and ketchup

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Desserts



Warmed Caramelised Apple Tart “Tatin Style” Cinnamon sauce and homemade vanilla ice cream	14.00
Raspberry & Chocolate Tart 🥜 Peach and raspberry coulis with homemade raspberry sherbet	14.00
Kuramathi Fruits Platter A sample of selected local fresh fruits	14.00
Cardamom Panna Cotta & Gingered Mango Compote Caramelised wonton and homemade mango ice cream	14.00
Maldivian Screw Pine Jelly & Vanilla Mousse Cake 🥜 Homemade screw pine ice cream	14.00
Rhubarb & Ginger Tartlet Homemade vanilla ice cream and strawberry coulis	14.00
Minted Pineapple Tartare with Lime Homemade lime sherbet	14.00
Ice cream selection	
1 scoop	4.00
2 scoops	6.00
3 scoops	8.00
Available flavours Vanilla ice cream, raspberry sherbet, Screw pine ice cream, Lemon sherbet, Lime sherbet, Mango ice cream	

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Cheese



Choice of 3 varieties	25.00	Price for SI package	10.00
Cheese board	40.00	Price for SI package	20.00

Cheese plate above are garnished with a fresh grape, dry apricot, walnut and crackers

Murcia al vino DOP 45% (Spain)

Pasteurised goat's milk cheese from the Murcia region of Spain. It is a pressed, washed, uncooked cheese aged for a minimum of 45 days in case of wheels over 500 grams or 30 days for others. The pate is semi-soft with small eyes, ivory white, slightly acidic and creamy to taste. On the outside, the rind appears purple, characteristic of red wine baths during maturation. As with other Spanish cheeses, Murcia al vino is eaten with beer or wine or as a part of meal with fruits & nuts.

Pecorino Sardo 50% 6 months (Italy)

Raw, hard cheese made from whole sheep's milk on the Italian island of Sardinia. The cheese which is said to have originated during Bronze Age was awarded DOP status in 1996. The cheese is made with milk sourced from a single flock of local Sardinian breed. The cheese, after a total aging of six months, has a natural, golden-yellow to dark brown rind and a sour, damp smell. Upon slicing, the pate reveals a compact, dense, straw yellow or white colour. It is wonderfully rich in flavour, with caramel sweetness, salty tang and a hint of fruit. Less aged, it pairs well with young red wines such as Cannonau di Sardegna DOC while matured version could be served with Malvasia di Bosa or Moscato di Sorso Sennori.

Reblochon Fermier extra 45% AOC (France)

Semi-soft, washed-rind and smear-ripened mountain cheese that originated at the heart of the massif des Aravis, in the Thônes region of Haute-Savoie in France. Farmhouse cheese discs are matured for at least two weeks, during which the cheese develops an edible light beige crust and buttery dough. Reblochon has a slight scent of the cellar and a mild fruity taste with an intense nutty aftertaste. Its delicate and subtle flavours go well with a glass of Savoie wine or any dry white wine.

Saint Agur 60% (France)

Blue cheese made from pasteurised cow's milk in the village of Beauzac from the mountainous French region of Auvergne. Ripened for 60 days, the cheese develops a stronger and spicier taste as it ages. Saint Agur comes in various sizes and consistencies to meet all desires. It has no rind, it is protected by an aluminium foil sheet. Saint Agur is a unique combination of smooth, creamy texture with salty and tangy taste. It is richer as traditional blue cheese and buttery with a subtle spicy taste. Saint Agur goes perfectly with many wines like Brouilly, Jurancon, Porto, Chardonnay, Syrah or Banyuls and fruits such as walnuts, pears and figs.

Tete de Moine 51% (Switzerland)

Being made since eight centuries. It is believed that the monks staying at Moutier the mountainous zone of the Bernese Jura in Canton of Bern manufactured this cheese. And hence the cheese takes the name 'Tete de Moine' meaning 'Monk's Head'. The cheese is made from cow's milk and half-cooked or half-hard pressed paste. The cheese develops its scented flavours effectively only when it is scrapped. So, to enjoy the best taste, a tool called 'Girolle' was invented in 1982. A scraper attached to the central axis of the apparatus makes scrapping the cheese easier! Tete de Moine proves to be the best companion of Crisp White Wines such as Pinot Grigio.

Abondance fermier AOC 35% (France)

Medium-sized mountain cheese from the Haute Savoie region of France in the Rhone-Alps. For centuries, this deep golden cheese has been made in mountain chalets, near the border between France and Switzerland. It is made exclusively from unpasteurised milk produced by the Abondance breed of cattle. Since 1990, the cheese has been enjoying the prestigious AOC designation. The handcrafted, wheel shaped cheese has a strong smell and an intensely fruity, buttery and hazelnut flavour, with balance of acidity and sweetness, followed by a lingering aftertaste. Unearth an aroma of nutty vegetation as you slice the cheese. Firm but supple and slightly grainy, the texture of the ivory-yellow pâté is creamy and velvety. Its rind is smooth with an amber colour showing canvas marks. The affinage takes at least 100 days, so all the subtle aromas are realized. Abondance is a very special cheese, it pairs well with Malbec and Cabernet Sauvignon.

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Waters



		Price for All Inclusive
Kuramathi water still or sparkling		2.00
• San pellegrino from Italy, 750ml	8.50	4.00
San pellegrino from Italy, 500ml		6.00
• Aqua panna from Italy, 750m	8.50	4.00
Aqua panna from Italy, 500ml		6.00

Beverages



Canned fruit juice		4.00
Apple juice, grapefruit juice, mixed fruit juice, orange juice, pineapple juice		
Aerated drinks		3.80
Coca Cola, diet Coca Cola, Fanta, Sprite, bitter lemon, tonic water, soda water		
House Wine by Glass - Red, white and rosé wine		6.50
House Wine by Carafe - Red, white and rosé wine		12.50
Carlsberg can		5.00
• Corona	7.00	Price for All-inclusive package 3.00

Coffee & Tea



Blended house coffee		2.50
Freshly brewed tea		2.50
Herbal tea pot		5.00
Espresso		4.00
Cappuccino		5.50
Double espresso		7.50

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After dinner drinks



	Regular	Price for All Inclusive Packages
Cognacs		
Courvoisier V.S.	8.50	
Hennessy V.S.	10.00	
Remy Martin V.S.O.P •	21.00	12.00
Whisky		
Chivas Regal, 12 years, 43%	12.00	
Macallan, 12 years, 40% •	19.00	10.50
Lagavulin, 16 years, 40% •	29.00	18.50
Vodka		
Stolichnaya, Russia, 40%	5.50	
Belvedere, Poland, 40% •	12.50	6.00
Ciroc, France, 40% •	14.00	7.00
Port		
Sandeman's port, Portugal, 20%	7.00	
Cockburn port, Portugal, 25%	7.00	
Graham's port	7.00	
Bitters		
Jagermeister, Germany, 35%	6.00	
Fernet Branca, Italy, 42%	8.50	
Uderberg, Germany, 44% •	11.00	4.00
Liqueurs		
Apricot brandy, Belgium, 26%	6.50	
Southern Comfort, U.S.A. 40%	6.50	
Sambuca, Italy, 42%	7.80	
Amaretto Disaronno, Italy, 28%	8.50	
Bailey's Irish cream, Ireland, 17%	10.00	
Cointreau, France, 40%	10.50	
Drambuie, Scotland, 40%	10.50	
Limoncello, Italy, 30%	10.50	
Schnapps		
Mirabellen - plum	8.00	
Pfirsichlikor - peach	9.00	
Holunderbluten likor - Elderflower	11.00	

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