



REETHI
GRILL

MENU

Daily (Except Monday, Wednesday & Friday)

Dinner: 19:30 - 21:30 hrs.(Last Order)

Prior reservation is required

Food & Beverages marked with * are not part of the All-inclusive premium package. Above prices are quoted in US Dollars and included Government Taxes & Service Charge

Please advise your host of any food allergies or dietary requirements.

15% discount for guest booked on HB/ FB/ AI.

(A) - contains alcohol | (D) - dairy | (G) - gluten | (N) - contains nuts
(P) - pork | (S) - seafood | (SP) - spicy
(V) - vegetarian dish

SOUPS

Carrot Soup (D/S/V)	12
with pickled ginger, chives and squid ink crouton	
Honey Roasted Pumpkin Soup (D/V)	12
Roasted pumpkin seeds, dried rosemary, basil oil	
Asparagus Soup (D/S)	12
with chargrilled red prawns and herb oil	
Seafood Soup (G/S)	14
Mussels, prawns, fish, scallops and clams in a seafood broth with rosemary crouton	

STARTERS

Reethi Seasonal Vegetable Salad (V)	17
with baby carrots, reethi lollo rosso, zucchini, potato, green beans, asparagus, rocket and a reduction of red raspberry vinegar	
Tuna Carpaccio (G/S)	19
Thin slices of fresh maldivian tuna dressed in passion fruit dressing with tomato dices and croutons	
Grilled Japanese Scallops (S)	19
On pumpkin puree, sauteed mushrooms, fresh parsley and green oil	
Crispy Fried Seafood (D/S)	22
Prawns, calamari and reef fish served with lemon, tartar sauce and spicy mayo	
Avocado Salad (N/V)	19
Mixed greens, asparagus, avocado, cucumber, cherry tomato, baby red radish, sesame seeds with Japanese dressing	
Grilled Calamari (S)	15
with rocket salad, lemon dressing, pickled chili and crispy garlic	
Spinach-Ricotta Gnudi (D/V)	14
Fluffy clouds on a tomato sauce with parmigiano and basil cress	
Beef Tartare (D)	22
Seasoned with egg yolk, capers and pink salt	
Burrata (V)	16
the freshest Burrata directly from Italy, served with marinated heirloom tomatoes and basil emulsion	

MAIN EVENTS

Herb Crusted Lamb Rack, 200g (D/G)	44
Served with grilled baby romaine, lemon, shallots and balsamic reduction	
BBQ Pork Ribs, 200g (G/P)	44
with vine ripe tomatoes, saffron poached pear and BBQ sauce	
Sri Lankan Wild Seabass, 180g (D/S)	32
with broccoli cream, baby carrots, tomato confit and anchovies	
Jumbo Prawns, 160g (D/S)	32
Marinated with seasoned chili paste, served with grilled vegetales and ponzu mayo	
Catch Of The Day, 180g (D/S)	28
Char grilled, served with a reethi garden salad and herb-garlic butter	
Grilled Maldivian Lobster, 600g (D/S) (*)	90
Served with a citrus-fennel salad on lemon dressing with saffron sauce	
Grilled Native Yellowfin Tuna, 200g (D/S)	30
Served with caponata	
Roasted Baby Spatchcock (D/SP)	35
Slow roasted with a spicy honey glaze and served with lemon spinach	
Certified Black Angus Tenderloin, 180g (D)	45
with local rocket, cherry tomato salad and aged balsamic dressing	
Certified Black Angus Rib Eye Steak, 350g (D) (*)	84
Served with sauteed spinach, chaat potato, caramelized onions, confit garlic and red pepper coulis	

THE CHOICE IS YOURS

FROM THE OCEAN

Maldivian Lobster (D/S) (*)	16.00 per 100g
Native Yellowfin Tuna (D/S)	15.00 per 100g
Catch Of The Day (D/S)	12.00 per 100g
Jumbo Prawns (D/S) (*)	16.00 per 100g
Giant Octopus (D/S)	14.00 per 100g
Langoustine (D/S) (*)	18.00 per 100g
Japanese Scallop (D/S)	16.00 per 100g
Green Lip Mussels (D/S)	12.00 per 100g
Sri Lankan Wild Seabass (D/S)	15.00 g per 100g

THE FINEST OF MEAT

Black Angus Tenderloin, 200g (D)	45.00
T-Bone Steak, 400g (D)	53.00
Flank Steak (D)	30.00
Rib Eye Steak, 350g (D) (*)	79.00
Sirloin Steak, 250g (D)	53.00
Aged Pork Chops (D/P)	30.00

SIDES

Crispy Zucchini Fries (G/V)	7
Baby Chaat Potatoes (D/V)	7
Grilled Seasonal Vegetables (V)	5
Sweet Potato Fries (V)	5
Truffled Mash Red Potatoes (D/V)	6
Broccoli With Anchovies (D/S)	6
Sauteed Spinach (V)	5
Island Fries (D/V)	6
(local root vegetables with fragrant salt and sour cream)	

SAUCES - 3.00

Mango Chili Salsa (SP/V)
Lemon-Butter (A/D)
Pernod-Garlic Butter (A/D)
Tartare (D)
Porcini Cream (D)
Burnt Ends Gravy (D)
Sichuan Peppercorn (A/D)
Cabernet Jus (A/D)
Bourbon & Peppercorn Bernaise (D)

FRESHLY BAKED PIZZA

Margharita (D/G/V)	15
Tomato sauce, mozzarella, basil	
Tiger Prawn (D/G/S)	28
Tomato sauce, mozzarella, prawns, peppers, basil pesto	
Tandoori Chicken (D/G)	19
Tomato sauce, mozzarella, hung yoghurt, mint masala, chaat onion, mango	
Fennel & Salami (D/G/P)	23
Tomato sauce, mozzarella, salami, sweet onions, shaved fennel, chili, oregano	
Tonno & Cipolle (D/G/S)	22
Tomato sauce, mozzarella, maldivian tuna, red onions, chili, curry leaves	
Gorgonzola & Noci (D/G/N)	22
Tomato sauce, mozzarella, gorgonzola, walnuts	
Butternut Squash (D/G/N/V)	22
Mozzarella, goat cheese, tomato, rocket pesto, pine nut	
Marinara (D/G/V)	15
Tomato sauce, mozzarella, oregano, garlic	

EXPERIENCE THE AUTHENTIC FLAVOURS OF INDIA

FRESH FROM THE TANDOOR

Kasundhi Jhinga (D/S)	25
Mustard marinated tandoor prawns	
Murgh Malai (D/N)	20
Boneless chicken tikka marinated in a flavourful melange of indian herbs	
Maldivian Lobster (D/S) (*)	18
Brushed with cardamom butter & crisp leaves - per 100g	
Masala Wali Chaap (D/N)	30
Cinnamon & star anise marinated lamb cutlets	
Paneer & Vegetable Skewers (D/N/V)	15
with green tandoor marination	
Gobi (D/N/V)	17
Cauliflower marinated in tandoori spices	
Tandoori Paneer Tikka (D/N/V)	25
Indian cottage cheese marinated in a spicy and super flavorful tandoori masala	

DELICIOUS INDIAN CURRYS

Paneer Butter Masala (D/N/V)	23
Rich & creamy curry made with Indian cottage cheese, succulent spices, onions, tomatoes and cashew nuts	
Dhal Makhani (D/V)	20
Black urad beans simmered in creamy gravy, sauteed with tomatoes, onions and mild spices	
Rajma Masala (D/N/V)	18
Kidney beans, onions, tomatoes with savoury spices and herbs	
Chooza Lababdar (D/N)	25
Tender chicken in a tangy tomato gravy with fragrant Indian spices	

CHOOSE ONE OF THE FOLLOWING TO ACCOMPANY YOUR FAVOURITE DISH

Vegetable Pulao (D/V)	(fragrant indian vegetable rice)
Jeera Rice (D/V)	(cumin rice)
Green Pea Pulao (D/V)	(green pea rice)
Steamed Basmati Rice (V)	
Pudina Naan (D/G/V)	(mint & indian spices flavoured bread)
Butter Naan (D/G/V)	(indian flat bread with butter)
Cheese Naan (D/G/V)	(indian flat bread with cheese)
Garlic Naan (D/G/V)	(indian flat bread with garlic)
Aloo Paratha (D/G/V)	(potato stuffed paratha)
Mixed Achar (V)	(punjabi mixed pickles)
Kachumber Salad (V)	(cucumber, tomato, onion)
Raita (D/V) Roasted	(indian flavoured youghurt dip)
Papads (V)	(papadums)
Mint Chutney (D/V)	

Additional sides will be charged at USD 4.00 per item.

DESSERTS

Passionfruit - Curd Tart (A/D/G)	12
Served with palm sugar ice cream and ginger-wine syrup	
Delicacy Of Coconut (D/G)	13
Coconut crunch, mint and pomegranate salad, garden flowers	
Five Textures Of Chocolate (D/G)	17
The best of heavenly chocolate to stimulate all senses	
Mango Cheesecake (D/G/N)	16
Passionfruit coulis, caramel banana and macadamia crust	
Warm Date & Ginger Pudding (D/G)	12
Served with vanilla ice cream, citrus sauce	
Cappamisu (D/G/N)	15
Crumble of dark & milk chocolate, espresso, citrus flavored mascarpone, biscottini	