

## JW Marriott Maldives Resort & Spa Vagaru Island, Shaviyani Atoll, 40880 Maldives Phone: +960 654 6666

**APPETIZERS** \*Full Board and Half Board supplement 128 Wahoo Ceviche | GF, N 26 ASIAN CUISINE Island coconut, lime, chilli's, chef's garden coriander Yellow Fin Tuna Curry 45 Served with fragrant rice and roshi Hummus | V 24 Organic olives, toasted pita, chickpeas Butter Chicken 50 Rich tomato gravy, tandoori bread Salmon Poke | RP 34 Avocado, scallion, flying fish roe 48 Nasi Goreng Kampong | N, S South East Asian style fried rice with sunny SALAD side egg, beef satay and shrimp crackers Poached Prawns | D, GF, S 42 Spicy Yellow Noodles 46 Copi fey salad, local kale, shredded coconut, Angus beef, vegetables, bamboo shoots, mushrooms rihakuru mayo Paneer Lababdar | D, GF, V 46 Green Vegetables | GF, V 26 Homemade cottage cheese, tomato gravy, Broccolini, asparagus, kale, signature dressing garlic naan, and served with steamed rice sesame Grilled Maldivian Lobster 800g | GF, S 232 38 Caprese | D, V Served with mas riha sauce Heirloom tomato, burrata, chef's garden basil \*Full Board and Half Board supplement 132 SOUP WESTERN CUISINE Local Seafood Chowder | D 36 Reef Fish and Chips 44 Garlic croutons, chives Beer battered cod, thick cut fries, tartare, smoked Crab and Corn Soup | D,S 38 ketchup Sri Lankan mud crab, egg drop Roasted Local Seabass | GF 52 SNACKS Provencal style Mas Roshi 25 Steak and Fries | GF 48 Coconut crusted tuna Black Angus, triple cooked chips classic pepper sauce 32 Dim sum 48 Seafood Linguine | S Chicken and ginger siu mai Sustainably sourced squid, white fish and prawns SANDWICH AND BURGERS Mushroom Risotto | A, GF, V 46 Forest mushrooms and parmesan 36 The Reuben | D, S Swiss cheese, corned beef, cabbage, rye bread DESSERTS and Russian dressing Coconut Cream Brûlée D. GF 36 Wagyu Beef Burger 55 Banana cloves and passion fruit sorbet Brioche bun, kimchi, kewpie mayo, iceberg Islands Exotique Vacherin | D 40 Crispy Chicken Burger | D 44 Cinnamon meringue Branston pickle, carrot slaw, avocado Duo Chocolate Fondant Manjari Mi-Cuit | D 34 SIGNATURE GRILL Pineapple lime salsa and after eight ice cream Shaviyani Atoll Grilled Seafood Platter | GF, S 328 Mango Cheesecake | D 38 800g lobster, slipper lobster, Maldivian tuna, Mint gel and coconut micro sponge king salmon, jumbo 361 prawns, scallops, mussels,

calamari served with salsa verde and lemon