

appetizers

vietnamese marinated chicken salad
\$16 US

*roasted pumpkin, dried figs, walnuts, rocket leaves,
truffle oil dressing*
\$16 US

cuttle fish, chorizo, chickpea, mint salad, lime olive oil
\$18 US

*maldivian spiced lamb, mesclun lettuce, tomato, cucumber,
onion, avocado, lemon yoghurt*
\$18 US

*chilled prawns, soba noodles, asian vegetables, seaweed,
spicy sour sauce*
\$22 US

tomato, buffalo mozzarella salad, basil oil
\$15 US

*green tea panna cotta, local snapper sashimi, salmon pearls,
pickled cucumber and ginger dressing*
\$17 US

*beef carpaccio, lime papaya relish, wonton wafer,
watercress*
\$17 US

*lobster medallions, avocado, mango tian,
gazpacho dressing*
\$22 US

*duck and chicken terrine, apple, celery,
masterstock reduction*
\$22 US

*twice cooked goats cheese souffle, fennel remoularde,
orange syrup*
\$22 US

*sesame seed rolled tuna, preserved lime,
cilantro, fried onion salad,
chili oil*
\$22 US

A 10% service charge is added to all dishes

soups

duck, lemongrass, galangal and young coconut soup
\$ 15 US

pumpkin, lobster soup, caviar cream
\$ 15 US

lamb and pearl barley soup
\$ 15 US

caramelized onion soup, gruyere cheese
\$ 15 US

healthy and vegetarian

sundried tomato risotto, mushrooms, baby spinach, shaved fennel salad
\$28 US

stir fried chicken, seasonal vegetables, tamarind, steamed rice
\$ 32 US

grilled pumpkin polenta ,rocket leaves, bell peppers, olive tapenade
\$25 US

udon noodles, green onions, fried tofu, bok choy, bean sprouts,
shitake mushrooms, soy mirin dressing
\$21 US

pan fried haloumi cheese, moussaka vinaigrette, watercress
\$19 US

caramelized onion tart, rocket leaf salad, gorgonzola cheese
\$24 US

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fish

*seared yellow fin tuna, pomelo, snow pea tendrils,
sweet pork crackling, lemon basil jus
\$35 US*

*pan fried local snapper fillet, garlic puree,
globe artichokes, snake beans, chicken jus
\$32 US*

*grilled king prawns, stir fried potato, zucchini,
caponata salad, basil oil
\$ 35 US*

*grilled lobster tail, papaya ravioli, baby spinach, lime walnut dressing
\$54 US*

*pan seared atlantic salmon fillet, poached apples, celery, tomato chili compote
\$36 US*

*panfried maldivian spiced whole local reef fish,
copi satani, yogurt dressing
\$35 US*

*pan seared local tuna, tempura vegetable nori,
wasabi beurre blanc, sweet soy
\$33 US*

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meat and poultry

*new zealand roasted lamb loin, potato tarte tatin,
green pea mint puree, pan jus
\$37 US*

*angus beef tenderloin, pumpkin bread and butter pudding,
shitake mushrooms, lime and ginger caramel jus
\$42 US*

*veal tenderloin, garlic and olive potato crush,
braised witlof, fig syrup
\$38 US*

*oven roasted duck breast, sushi rice cake, bok choy,
red curry sauce
\$36 US*

pasta

*saffron linguine, sea scallops, prawns, squid, garamasala cream
\$25 US*

*penne pasta, chorizo sausage, kalamata olives, tomato,
garlic confit, aged parmesan
\$26 US*

*fettucine, textures of mushrooms, rocket leaves, onions,
champagne veloute
\$26 US*

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cheese

single serve \$14 US

selection of three cheese \$28 US

chefs selected australian, french and new zealand



desserts \$15 US

assortment of tropical fresh fruits

lime and coconut curd tart, leatherwood honey and chili ice cream

*rum baba, crème chantily, aged rum,
chocolate shards*

dark and white chocolate assiette plate

vanilla panna cotta, pernod jelly, orange sorbet

warm pineapple and coconut crumble, chocolate sorbet

island hideaway's home made ice creams and sorbets

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