



M E N U



Pasta

The Classics

- Aglio olio 11.50
A touch of chilli in virgin olive oil & garlic mixture
- Napolitana 12.50
Basil flavoured tomato sauce
- Pesto 12.00
Kuramathi Garden Italian basil pesto
- Bolognese 14.00
Italian famous beef meat sauce
- Carbonara (P) 15.00
Bacon, cream & egg

Chef's Favourites

- Tuna, basil & capers 12.50
Maldivian yellow fin tuna with semi-dried tomato, capers, Italian basil & virgin olive oil
- Grilled Mediterranean vegetables, chilli & arugula 13.50
A spicy vegetarian combination
- Cherry tomato, black olive paste and crispy garlic 14.00
Parmesan flakes
- Creamy wild mushrooms 14.00
A combination of European forest mushrooms
- Creamy green olive sauce & crunchy zesty 15.00
Breadcrumbs with dill bursting with the big flavors of green olives and a lemon & dill bite
- Peas, prosciutto & fresh herbs (P) 15.00
Crispy Parma ham with peas & fresh herbs in parmesan, eggs & cream liaison
- Scallop, garlic & rocket 25.00
Scallop just stir deglazed with lemon juice & white wine with Kuramathi garden rocket, cherry tomato, garlic & coriander

Choose your favourite pasta: spaghetti, penne, Gnochetti or tagliatelle

Stuffed Pasta

- Agnolotti zucca & Parmigiano-Reggiano 17.50
Delicate cheesy pumpkin filling in gorgonzola cream sauce
- Lasagne al forno 16.50
The traditional layered meat sauce pasta
- Rustico pesto & pinoli 18.50
Basil flavoured filling of ricotta, provolone and roasted pine nuts in pesto alla Genovese
- Triangolo portobello funghi 18.50
Savoury Portobello mushrooms filling in porcini cream sauce
- Spinach & ricotta cannelloni 20.00
Basil flavoured tomato & parmesan gratin

Fish & Crustacean

available after 7:00 pm

- Black mussel 24.00
Stewed in creamy garlic & parsley white wine, garnished with giant fries
- Maldivian yellow fin tuna 26.00
Lightly cooked poppy seed coated tuna roll served with tomato & capsicum tapenade. Saffron tagliatelle & pétoncle in balsamic olive oil dressing
- Cataplana of Maldivian reef fish on a 26.00
*bed of spinach fettucini
Calamars tomato & lime sauce, fried garden basil*
- Steak of yellow fin tuna 26.00
Capsicum & mushroom compote peperonata style topped with seared local tuna steak fillet garnished with a balsamic olive oil dressing, seasoned broad beans and clams salad, chili oil and garden cress
- Red mullet fillet (P) 28.00
Grilled mediterranean sea red mullet fillet served with saffron risotto "paella style", chorizo and bell pepper
- Mediterranean "dorade royale" 42.00
Braised whole fish in foil with Moroccan vegetables & spices compote garnished with steamed potatoes (Please allow 20 minutes to serve)
- Mediterranean wolf sea bass 45.00
Baked whole fish in salt crust with star anise olive oil, braised fennel garnished with steamed potatoes (Please allow 20 minutes to serve)
- Tiger prawns 45.00
Grilled chermoula marinated tiger prawn with tomato & capsicum tapenade. Served with beetroot fettucine
- ♦ **Lagoon lobster** 85.00
Price for SI package 45.00
Grilled lobster tail, liquorice sauce served with squid ink linguine, roasted cherry tomato & green asparagus

Vegetarian

available after 7:00 pm

- Coloured tomato Carpaccio 22.00
Basil oil, black pepper, garden cress, avocado mousse & mini grissini

Ingredients may contain allergens. If you are allergic, kindly inform us for better assistance. All prices are in US dollar subject to 10% service charge and 12% GST

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Meat & Poultry

available after 7:00 pm

- ◆ **Kurobuta pork chop** 70.00
Price for SI package 35.00
Cooked at low temperature with sage butter, capers, semi-dried tomato and balsamic sauce, eggs gnochetti pasta
- Shrimp stuffed yellow skin chicken breast 42.00
Black Vénééré rice risotto, scampi sauce, green asparagus
- Black Angus grilled rib eye (P) 39.00
Burgundy style risotto, red wine reduction
- Seared Veal loin 42.00
Gorgonzola & bell pepper cream sauce, grilled Calabria olives, polenta cake, steamed broad beans, parsley tapenade (tapenade contains anchovy)
- ◆ **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
Pan-fried, giant potato fries served with cherry tomato & green asparagus, smoked paprika butter
- ◆ **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.
Pan-fried, giant potato fries served with cherry tomato & green asparagus, horseradish butter
- Duck Leg 44.00
Confit & roasted with creamy red bell pepper sauce, garnished with saffron tagliatelle & gently cooked ratatouille
- Black Angus beef tenderloin 45.00
Pan-fried with herbed garlic paste crust, giant potato fries served with cherry tomato & green asparagus
- Lamb rump 48.00
Roasted moroccan spices coated lamb rump served with chili flavored fettuccine topped with tomato & capsicum tapenade & Kuramathi garden salad seasoned with sun dried tomato vinaigrette

Pizza Bar

- Pizza margherita 11.50
Tomato sauce, mozzarella, basil
- Pizza coco palm 12.50
Tomato sauce, mozzarella, spinach, local fish, coconut, oregano
- Pizza Hawaiian 13.50
Tomato sauce, mozzarella, pineapple, cooked chicken, red bell pepper, oregano
- Pizza calzone (P) 13.50
Tomato sauce, mozzarella, mushroom, cooked spinach, cooked ham, red bell pepper, basil
- Pizza "Hradi ská" (Flammkuchen) (P) 14.00
Cooking cream, mozzarella, onion, bacon, oregano
- Pizza Vesuvio (P) 14.00
Tomato sauce, mozzarella, cooked ham, fresh egg, oregano
- Pizza Napoli 14.00
Tomato sauce, mozzarella, caper, anchovies, garlic, basil, oregano
- Pizza alle verdure 14.00
Tomato sauce, mozzarella, artichoke, black olive, onion, red bell pepper, chilli, sweet corn, oregano
- Pizza giardiniera 14.00
Tomato sauce, mozzarella, spinach, sweet corn, red bell pepper, mushroom, oregano
- Pizza tonno 14.50
Tomato sauce, mozzarella, tuna, onions, basil
- Pizza funghi 14.50
Tomato sauce, mozzarella, mushroom, oregano
- Pizza Stromboli (P) 15.00
Tomato sauce, mozzarella, mushroom, cooked ham, spinach, egg, oregano
- Pizza Fiorentina (P) 15.50
Tomato sauce, mozzarella, cooked ham, mushroom, artichoke, basil
- Pizza quattro stagione (P) 15.50
Tomato sauce, mozzarella, mushroom, red bell pepper, cooked ham, artichoke, oregano
- Pizza al lardo (P) 17.50
Tomato sauce, mozzarella, bacon, oregano
- Pizza marinara 18.00
Tomato sauce, mozzarella, mixed seafood, garlic, parsley, oregano
- Pizza quattro formaggi 18.50
Tomato sauce, mozzarella, gorgonzola, cheddar, parmesan
- Pizza Kuramathi special (P) 19.00
Tomato sauce, mozzarella, cooked ham, mushroom, onions, bell pepper, pepperoni salami, oregano
- Pizza Milano (P) 25.00
Tomato sauce, mozzarella, Milano Salami, Oregano
- Pizza prosciutto (P) 28.00
Tomato sauce, mozzarella, Parma ham, oregano

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Starters

- Feta, tomato & cucumber 13.50
Served with bell pepper, onion & Calabria olives seasoned with basil olive oil

- Beef carpaccio 14.00
Finely sliced Australian beef tenderloin scented with lemon olive oil garnished with shaved parmesan & rocket leaves

- Classic Caesar salad 14.00
Hand torn leaves of fresh romaine roasted garlic petals, Caesar dressing, fresh shaved parmesan cheese, tomatoes and crunchy croutons (dressing contains anchovies)
- With grilled fish 18.00
- With grilled chicken 18.00
- With grilled shrimp 25.00

- Vitello tonnato 15.50
Roasted veal sirloin with Italian tuna sauce and capers berries

- Homemade Maldivian yellow fin tuna in olive oil 16.50
Tartare of coloured tomato, parmesan cookie, ruccula mayonnaise, garden cress

- Fresh & smoked salmon tartar with fennel (P) 17.50
Serrano ham, Tzatziki sauce, pink pepper & basil olive oil

- Kuramathi garden salad 17.00
Warm goat cheese toast, walnut seasoned with honey raspberry vinaigrette

- Rock melon & feta cheese salad (P) 17.50
Italian coppa, mint olive oil, garden ruccula

- Octopus carpaccio 18.50
Almond, avocados & thyme dressing, cherry tomato, marinated bell pepper & candied lemon

- Italian antipasto 18.50
Marinated grilled eggplant, zucchini & bell pepper, roasted baby onion, semi-dried tomato, mozzarella pearl, basil olive oil

- Prosciutto, tomato & mozzarella (P) 19.50
Scented with Italian basil olive oil garnished with Kuramathi garden greens

- Marinated seafood on a bed of eggplant caviar (P) 24.00
Tapenade vinaigrette, capers, semi dry tomatoes and chorizo

Side dishes available after 7:00 pm

- Green salad 8.00
- Tomato, onion, salad 8.00
- Garden green, tomato & onion Mix salad 8.00
- French fries 8.00
- Green Asparagus 8.00
- Buttered Green beans 8.00
- Steamed potato 8.00

Side sauces available after 7:00 pm

- Creamy red bell pepper sauce 8.00
- Tomato sauce 8.00
- Red wine reduction 8.00
- Smoked paprika butter (V) 8.00
- Horseradish butter (V) 8.00

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