

Starters

- Feta, tomato & cucumber 11.50
Served with bell pepper, onion & black olives seasoned with basil olive oil
- French Riviera salad 11.50
Garnished with tuna, tomato, potato, cucumber, bell pepper, celery, French bean, onion, black olives, hardboiled egg & anchovies, seasoned with Dijon mustard vinaigrette
- Beef carpaccio 13.00
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 (sauce contains anchovy)

 - With grilled chicken 18.00
 - With grilled shrimp 25.00
- Vitello tonnato 14.50
Roasted veal sirloin with Italian tuna sauce
- Fresh & smoked salmon tartar 15.50
With black olives, capers, tomato & lemon in rosemary oil on pumpernickel bread millefeuille
- Kuramathi garden salad 17.00
with hot goat cheese toast, walnut seasoned with honey raspberry vinaigrette
- Mezes (for 2 persons) 18.00
Marinated feta, hummus, baba ganoush, tabouleh, rice stuffed vine leaves, taramasalata, feta filled olives, served with pita bread
- Spanish tapas (for 2 persons) 18.00
Chorizo, grilled baby octopus, grilled capsicum, marinated mix sea food, kalamata olives, served with homemade ciabbata roll
- Italian antipasto (for 2 persons) 18.00
Assorted marinated garden antipasto mix, roasted baby onion, semi-dried tomato tapenade, parmesan filled olives, served with our rosemary focaccia bread
- Prosciutto, tomato & mozzarella 19.00
Scented with Italian basil olive oil garnished with Kuramathi garden greens
- Spanish Serrano ham 19.00
Marinated Mediterranean vegetables & mushrooms in fresh thyme oil, Kuramathi garden leaves seasoned with citrus dressing

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♦ Not included in Select All Inclusive package. • Vegetarian

Pasta

The classics

- Aglio olio 10.50
A touch of chilli in virgin olive oil & garlic mixture
- Napolitana 12.50
Basil flavoured tomato sauce
- Pesto 12.50
Kuramathi Garden Italian basil pesto
- Carbonara 15.00
Bacon, cream & egg

Chef's favourites

- Tuna, basil & capers 11.50
Maldivian yellow fin tuna with semi-dried tomato, capers, Italian basil & virgin olive oil
- Grilled Mediterranean vegetables, chilli & arugula 12.50
A spicy vegetarian combination
- Creamy wild mushrooms 13.00
A combination of European forest mushrooms
- Peas, prosciutto & fresh herbs 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, cavatelli, tagliatelle

Stuffed pasta

- Three cheeses stuffed tortellini 16.00
In gorgonzola cream sauce
- Lasagne al forno 16.00
The traditional layered meat sauce pasta
- Lamb leg, tomato & garlic jumbo agnolotti 16.50
In pesto alla Genovese
- Smoked salmon & dill ravioli 17.00
In cream sauce
- Spinach & ricotta cannelloni 19.50
In basil flavoured tomato & parmesan gratin

Fish & crustacean

available after 7:00 pm

- Black mussel 22.00
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 linguini & pétoncle in balsamic olive oil dressing
- Maldivian reef fish 26.00
Pan-fried fillet & giant green lips mussel in star anise flavoured lobster juice. Served with white beans, tomato & basil
- Cod Fish fillet 26.00
Roasted atlantic cod fish fillet topped with parmesan & dried tomato crumble coriander bulgur, steamed zucchini, saffron sauce
- Red Mullet fillet 28.00
Grilled mediterranean sea red mullet fillet served with saffron risotto "paellastyle", chorizo and bell pepper
- Mediterranean "royale daurade" 40.00
Braised whole fish in foil with Moroccan vegetables & spices compote garnished with steamed potatoes
(Please allow 20 minutes to serve)
- Mediterranean wolf sea bass 43.00
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 43.00
Grilled chermoula marinated tiger prawn with tomato & capsicum tapenade. Served with smoked capsicum fettuccini
- ♦ Lagoon lobster 80.00
Grilled lobster tail, liquorice sauce served with ink wheat semolina pasta
Roasted cherry tomato & green asparagus

Vegetarian

available after 7:00 pm

- Capsicum spring roll 22.00
Kalamata black olives, sultana and dill , polenta cake & kuramathi herbs and greens salad tossed with balsamic vinaigrette

Meat & poultry

available after 7:00 pm

- Baby chicken 26.00
Roasted and flavoured with rosemary butter,
Served with black olive pappardelle & Mediterranean vegetables
(Please allow 20 minutes to serve)
- Lamb shank 28.00
Braised lamb shank with gently cooked ratatouille & potato gnocchi
- Tasmania beef rib-eye 38.00
Grilled served with basil cream garnished with gently cooked ratatouille & giant potato fries
- Veal osso bucco 39.00
Stewed and flavoured with orange & lemon skin
Served with grilled kalamata olives polenta cake & herbed giant white beans
- Duck Leg 44.00
Confit & roasted with creamy red bell pepper sauce
Garnished with saffron linguini & gently cooked ratatouille
- Tasmania 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 smoked capsicum fettuccine pasta topped with tomato & capsicum tapenade & kuramathi garden salad seasoned with sun dried tomato vinaigrette

Pizza bar

- Pizza margherita 10.50
Tomato sauce, mozzarella, basil
- Pizza coco palm 11.50
Tomato sauce, mozzarella, spinach, local fish, coconut, oregano
- Pizza Hawaiian 12.50
Tomato sauce, mozzarella, pineapple, cooked chicken, red bell pepper, oregano
- Pizza calzone 13.00
Tomato sauce, mozzarella, mushroom, cooked spinach, cooked ham, red bell pepper, basil
- Pizza "Hradi ská" 13.50
Cooking cream, mozzarella, onion, bacon, oregano
- Pizza Vesuvio 13.50
Tomato sauce, mozzarella, cooked ham, fresh egg, oregano
- Pizza Napoli 13.50
Tomato sauce, mozzarella, caper, anchovies, garlic, basil, oregano
- Pizza alle verdure 13.50
Tomato sauce, mozzarella, artichoke, black olive, onion, red bell pepper, chilli, sweet corn, oregano
- Pizza giardiniera 13.50
Tomato sauce, mozzarella, spinach, sweet corn, red bell pepper, mushroom, oregano
- Pizza tonno 14.00
Tomato sauce, mozzarella, tuna, onions, basil
- Pizza funghi 14.00
Tomato sauce, mozzarella, mushroom, oregano
- Pizza Stromboli 14.00
Tomato sauce, mozzarella, mushroom, cooked ham, spinach, egg, oregano
- Pizza fiorentina 14.50
Tomato sauce, mozzarella, cooked ham, mushroom, artichoke, basil
- Pizza quattro stagione 15.00
Tomato sauce, mozzarella, mushroom, red bell pepper, cooked ham, artichoke, oregano
- Pizza al lardo 17.00
Tomato sauce, mozzarella, bacon, oregano
- Pizza marinara 17.00
Tomato sauce, mozzarella, mixed seafood, garlic, parsley, oregano
- Pizza quattro formaggi 17.50
Tomato sauce, mozzarella, gorgonzola, cheddar, parmesan
- Pizza Kuramathi special 18.00
Tomato sauce, mozzarella, cooked ham, mushroom, onions, bell pepper, pepperoni salami, oregano
- Pizza Milano 25.00
Tomato sauce, mozzarella, Milano salami, oregano
- Pizza prosciutto 28.00
Tomato sauce, mozzarella, Parma ham, oregano

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