



M E N U





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

Ingredients may contain allergens. If you are allergic, kindly inform us for better assistance.

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◆ Not included in any All-Inclusive package. ● Vegetarian (P) contain pork



Pizza Bar

• Pizza margherita	11.50
<i>Tomato sauce, mozzarella, basil</i>	
Pizza coco palm	12.50
<i>Tomato sauce, mozzarella, spinach, local fish, coconut, oregano</i>	
Pizza Hawaiian	13.50
<i>Tomato sauce, mozzarella, pineapple, cooked chicken, red bell pepper, oregano</i>	
Pizza calzone (P)	13.50
<i>Tomato sauce, mozzarella, mushroom, cooked spinach, cooked ham, red bell pepper, basil</i>	
Pizza "Hradi ská" (Flammkuchen) (P)	14.00
<i>Cooking cream, mozzarella, onion, bacon, oregano</i>	
Pizza Vesuvio (P)	14.00
<i>Tomato sauce, mozzarella, cooked ham, fresh egg, oregano</i>	
Pizza Napoli	14.00
<i>Tomato sauce, mozzarella, caper, anchovies, garlic, basil, oregano</i>	
• Pizza alle verdure	14.00
<i>Tomato sauce, mozzarella, artichoke, black olive, onion, red bell pepper, chilli, sweet corn, oregano</i>	
• Pizza giardiniera	14.00
<i>Tomato sauce, mozzarella, spinach, sweet corn, red bell pepper, mushroom, oregano</i>	
Pizza tonno	14.50
<i>Tomato sauce, mozzarella, tuna, onions, basil</i>	
• Pizza funghi	14.50
<i>Tomato sauce, mozzarella, mushroom, oregano</i>	
Pizza Stromboli (P)	15.00
<i>Tomato sauce, mozzarella, mushroom, cooked ham, spinach, egg, oregano</i>	
Pizza Fiorentina (P)	15.50
<i>Tomato sauce, mozzarella, cooked ham, mushroom, artichoke, basil</i>	

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Pizza Bar Continued...

Pizza quattro stagione (P) <i>Tomato sauce, mozzarella, mushroom, red bell pepper, cooked ham, artichoke, oregano</i>	15.50
Pizza al lardo (P) <i>Tomato sauce, mozzarella, bacon, oregano</i>	17.50
Pizza marinara <i>Tomato sauce, mozzarella, mixed seafood, garlic, parsley, oregano</i>	18.00
Pizza quattro formaggi <i>Tomato sauce, mozzarella, gorgonzola, cheddar, parmesan</i>	18.50
Pizza Kuramathi special (P) <i>Tomato sauce, mozzarella, cooked ham, mushroom, onions, bell pepper, pepperoni salami, oregano</i>	19.00
Pizza Milano (P) <i>Tomato sauce, mozzarella, Milano Salami, Oregano</i>	25.00
Pizza prosciutto (P) <i>Tomato sauce, mozzarella, Parma ham, oregano</i>	28.00

Pasta

The Classics

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

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Chef's Favourites

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

Choose your favourite pasta:

Spaghetti, penne, gnochetti or tagliatelle

Stuffed Pasta

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

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Fish & Crustacean

Black mussel <i>Stewed in creamy garlic & parsley white wine, garnished with giant fries</i>	24.00
Maldivian yellow fin tuna <i>Lightly cooked poppy seed coated tuna roll served with tomato & capsicum tapenade. Saffron tagliatelle & pétoncle in balsamic olive oil dressing</i>	26.00
Cataplana of Maldivian reef fish on a bed of spinach fettucini Calamars tomato & lime sauce, fried garden basil	26.00
Steak of yellow fin tuna <i>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</i>	26.00
Red mullet fillet (P) <i>Grilled mediterranean sea red mullet fillet served with saffron risotto "paella style", chorizo and bell pepper</i>	28.00
Mediterranean "dorade royale" <i>Braised whole fish in foil with Moroccan vegetables & spices compote garnished with steamed potatoes (Please allow 20 minutes to serve)</i>	42.00
Bouillabaisse <i>A traditional Provençal fish stew with reef fish fillet, Mediterranean Sea bass, royal dorade, red mullet fillet, mussel and shrimp topped with rouille sauce and a crispy French baguette</i>	42.00
Mediterranean wolf sea bass <i>Baked whole fish in salt crust with star anise olive oil, braised fennel garnished with steamed potatoes (Please allow 20 minutes to serve)</i>	45.00
Tiger prawns <i>Grilled chermoula marinated tiger prawn with tomato & capsicum tapenade. Served with beetroot fettucine</i>	45.00
◆ Lagoon lobster Price for SI package 45.00 <i>Grilled lobster tail, liquorice sauce served with squid ink linguine, roasted cherry tomato & green asparagus</i>	85.00

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Meat & Poultry

- ◆ **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 Vénéré rice risotto, scampi sauce, green asparagus

- Black Angus grilled rib eye (P) 39.00
Burgundy style risotto, red wine reduction

- ◆ **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

- ◆ **Robbins Island Wagyu Beef Tenderloin –** 160.00
Price for SI package 65.00
Japanese Tajima/Fujiyoshi breed - MARBLE SCORE 9+, Hammond Farm, Tasmania. Pastures raised minimum 18 months before being fed a supplemental grain and kelp seaweed for again 12 to 18 months. Robbins Island Wagyu is an amazing Wagyu beef, a unique taste in harmony with nature.
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

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Vegetarian

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

Side dishes

- 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

- 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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PÍZZASÍA

Put your taste buds to the test and come in for our thin crust Italian pizza with an Asian twist. Discover and be pleasantly surprised with these widely imaginative and delicious Asian topping on this worldwide renowned dish from the Italian cuisine. One can expect nothing but the unexpected with our Palm Chef Sanjaya.
Authentic Asian twist on traditional pizza dough.

Indian lamb, eggplant, raita, pizza

Mozzarella cheese, Minced lamb leg eggplant purple topping, Indian spices Kasundi tomato sauce & coriander

USD 16.00



Malaysian chicken satay pizza

Mozzarella cheese, Peanut sauce, chicken breast, roasted bell pepper, mango chutney yoghurt, cashew nuts & coriander

USD 16.00



Sri Lankan Seeni Sambol Pork Bacon Pizza

Home-made Seeni sambol, feta cheese, pork bacon, ruculla, basil olive oil

USD 16.00



Chinese Hoisin Pork Belly Confit Pizza

Mozzarella, pork belly confit, oriental sauce, bell pepper, shiitake mushroom, coriander & spring onion

USD 16.00



Japanese smoked salmon Okonomiyaki Style Pizza

Mozzarella cheese, Japanese mayonnaise, cabbage, pickled ginger, smoked salmon, enoki mushroom & Tonkatsu sauce

USD 18.00



Thai Red Curry Shrimp Pizza

Mozzarella cheese, Thai red curry tomato sauce, shrimps, onion, bell pepper, chili & coriander

USD 18.00



 Mild  Medium hot  Hot

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