



## LUNCH MENU

### APPETIZERS

<b>Sushi</b>	
A combination of salmon maki sushi roll and tuna nigiri sushi served with wasabi, light soy, pickled ginger and crisp daikon radish	25
<b>Cobb salad</b>	
Lettuce tossed with bacon, avocado, chicken, tomato, egg and blue vein cheese with garlic and red wine vinegar dressing	24
<b>Tuna Carpaccio</b>	
Maldivian tuna rolled in pepper and herbs, finished with extra virgin olive oil, rocket leaves and reggiano parmesan	16
<b>Caesar salad</b>	
Cos lettuce tossed with Caesar dressing anchovies, bacon, garlic croutons and parmesan	20
<b>Wild Ruccola &amp; feta salad</b>	
Ruccola tossed with reduced balsamic dressing, asparagus spears, avocado and crumbled feta	17
<b>Garlic Prawns</b>	
Old favorite from the coast, prawns simply tossed with garlic, white wine, cream and a touch of lemon	24
<b>Tomato Soup</b>	
braised with garlic, bacon and herbs, finished with sour cream	12
<b>Indonesian style satay skewers presented at your table</b>	
Beef and chicken skewers marinated char grilled, served with peanut sauce, home made cucumber pickles, Sweet soy sauce and steamed rice	
For 1 person	24
For 2 person	44

## PASTAS

Spaghetti or penne tossed with your choice of our  
homemade sauces

### STARTER/MAIN

<b>Napolitana</b> - Home made tomato sauce with fresh torn basil leaves	18/22
<b>Carbonara</b> - Bacon, cream and parmesan finished with an egg yolk	20/24
<b>Bolognese</b> – classic Italian meat ragout	22/26
<b>Romana</b> – mushrooms, bacon, garlic in cream and cheese sauce	20/24
<b>Marinara</b> – seafood tossed in garlic tomato sauce with white wine	24/32
<b>Aglio e olio</b> - Garlic and extra virgin olive oil	16/20

## PIZZAS

Our pizzas are made with thin crust using extra virgin olive oil

<b>Margherita</b> tomato, mozzarella and fresh basil	20
<b>Prosciutto</b> tomato, mushroom, mozzarella, prosciutto and arugula	25
<b>Sciliana</b> tomato, onion, pepperoni, mozzarella and fresh basil	23
<b>Gorgonzola,</b> Pizza with gorgonzola cheese, sun dried tomato, parmesan shaving	23
<b>Vegetarian</b> Fresh tomato, mushroom, mozzarella cheese, pesto and fresh baby spinach	21
<b>Al Tonno</b> Tomato sauce, tuna and mozzarella cheese	21

## MAIN COURSE SELECTION

<b>Catch of the Day</b>	29
Served with crushed potatoes, lemon zest, fresh basil and wilted rocket leaves drizzled with herb oil and fried capers	
<b>Pork Tenderloin</b>	30
Pan seared pork loin wrapped with streaky bacon served on roasted root vegetables accompanied by hoisin sauce	
<b>Australian strip loin steak</b>	42
Lightly seasoned and cooked over our lava grill served on seasonal vegetables accompanied by wild mushroom sauce	
<b>White sea prawns</b>	36
Wok fried with garlic, ginger, vegetables, spring onion and a touch of chili soy served with jasmine rice	
<b>Red snapper</b>	30
From the wok with Asian vegetables green beans, bok choy, shiitake mushrooms and broccoli	
<b>Free range chicken breast</b>	29
Wok fried with vegetables and cashew nut in sweet and sour sauce	

## DESSERTS

Traditional Tiramisu – A rich coffee and mascarpone dessert, with marinated finger sponge and finished with cocoa powder	13
Lime and coconut crème brûlée served with lime sorbet and toasted coconut shavings	14
Exotic fruit salad soaked with orange liqueur and served with a trio of sorbets	14
A slice of warmed chocolate cake smothered in hot chocolate sauce accompanied by chocolate chip ice cream	16
Marinated goats cheese with rosemary, thyme and roasted garlic served with sweetened quince paste, water wheel crackers and muscatels	18
Please ask your waiter for our selection of home made ice cream and sorbet	per scoop 5



## APPETIZERS

★8 freshly shucked oysters served natural with lime and cocktail sauce.	36
A selection of sushi rolls and yellow fin tuna & salmon sashimi wasabi, light soy, pickled, ginger and crisp daikon radish.	28
Cobb salad – lettuce tossed with bacon, avocado, chicken, tomato, egg and blue vein cheese with a garlic and red wine vinegar dressing.	24
Tender baby back pork ribs slow roasted and basted with Chinese BBQ sauce.	23
Spiced avocado timbale with spinach onion and chili wrapped in slices of smoked salmon on a bed of young leaves in French dressing.	30
Chilled poached prawns tossed in a Melanesian style coconut dressing with coriander, tomato.	32
Spiced Maldivian seafood soup.	17
Lemon grass spiked scallop brushed with teriyaki sauce and flame grilled – served with a wakame, sesame and miso salad	32
Golden fried vegetable spring rolls served with a sweet and sour plum dipping sauce.	16

## "FUDDAN SATAY"

Indonesian style satay skewers presented at your table Beef and chicken skewers marinated and char grilled Served with peanut sauce, home made cucumber pickles, Sweet soy sauce and steamed rice	
For 1 person	24
For 2 person	44

*Prices are in US Dollars and are subject to 10% service charge*

*★Supplement of USD 12 in full board & half board meal plan*

*◆Not available on full board and half board packages*

## MAIN COURSE SELECTION

Fuddan fusion grill offers guests the freshest available produce and through the innovative menu concept it increases the variety and options available, so you can select and construct your own fusion cuisine through the different cooking methods available. Please select your choice of prime aged cuts or regional seafood and shell fish delicacies with your desired method of cooking preparation and marinade.

★ Australian beef tenderloin		47
★ Aged black Angus tenderloin steak		55
★ Aged black Angus sirloin steak		42
Free range chicken breast		29
Veal chops		39
Veal fillet		40
Pork tenderloin		30
Green scampi		35
★ New Zealand lamb rack		42
◆ Maldivian lobster	100 gms	17
◆ Sri Lankan king crab	100 gms	12
<i>(Chef Handbi recommends to have the king crab from the wok with either Hoi Sin sauce or black pepper sauce)</i>		
★ Black tiger prawns		41
White sea prawns		36
Wahoo		33
Reef fish		29
Yellow fin tuna		29

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*(Chef suggests medium rare)*

## ◆ ANANTARA'S SIGNATURE SEAFOOD PLATTER

A sumptuous seafood platter consisting of only the best local and imported seafood and shell fish delicacies followed by chef's dessert of the day. 280

Freshly shucked oyster, yellow fin tuna tartare, black tiger prawn cocktail, chilled king crab, poached mussels, seared scallops, flame grilled scampi and white sea prawns, coral lobster baked with garlic butter, tuna mignon and pan fried snapper fillet, a selection of dressings and sauces, tossed salad greens and jasmine rice.

## SIDE ORDERS

French Fries	6
Potato wedges	8
Battered Onion Rings	5
Garden salad	9
Caesar salad	11
Wok fried Asian greens in garlic	7
Steamed jasmine rice	5
Baked potato with accompaniments	6

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## FROM THE GRILL

Lightly seasoned and cooked over our lava grill

Wild mushroom sauce

Béarnaise sauce

Green peppercorn sauce

Lemon butter sauce

Garlic Hoi Sin sauce

Served with our special selection mustards and chutneys

## IN THE CLAY TANDOOR OVEN

Skewered and marinated then served table side -

In a spicy tandoori paste scented with cardamom

Marinated in saffron, lemongrass and lime leaf

Flavored with garlic, onion, spices and yoghurt

## OUT OF THE WOK

Sliced and wok fried with your choice of-

Garlic, ginger, vegetables and spring onion a touch of chili soy

Champignon, onions, broccoli and oyster sauce

Our home made Indonesian chili sambal

## FISH SPECIALTIES

Dusted with blended Maldivian spices & coconut

Garlic and parsley butter wrapped in foil and baked over the grill

Drizzled with a lemon, dill and extra virgin olive oil

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