



Enjoy a leisurely lunch overlooking the ocean. Sample the fresh fruits of the sea in our over water venue. Light bites can be savored as you relax lagoon side, whether it's a gourmet lobster, wood fired pizza or freshly tossed salad that takes your fancy. Ask one of our team members for recommendations from our diverse lunch menu designed to satisfy a variety of tastes. Fish plucked straight from the sea, imported cuts of the finest meats, whatever you desire, you'll find it on our Lunch Menu.

For the perfect end to a memorable lunch, make sure that you finish with a sweet treat from our tempting homemade desserts.

Chef Giampaolo
Chef de Cuisine

Riyaz
Assistant Restaurant Manager

STARTERS

Lobster and Citrus  USD 42

Crispy garden leaves, fresh lobster chunks,
Citrus segments and peaches

** FB Supplement USD 25*

Tuna Poke USD 29

Marinated raw tuna cubes, grapefruit,
Avocado, coconut, onions, tomatoes and coriander

Beef Carpaccio Cipriani Style USD 31

Angus beef tenderloin, rucola, parmesan shavings
And extra virgin olive oil

Crispy Calamari Rings USD 28

Deep-fried calamari rings with lime chili mayonnaise

SALADS

Classic Caesar Salad

Tossed romaine lettuce with Caesar dressing,
Herbed croutons and anchovies

Plain USD 24

Chicken USD 29

Prawn USD 31

Spinach Salad  USD 21

Spinach, pine nuts, gorgonzola cheese,
Balsamic reduction and crusty pecorino cheese

SFS Salad USD 35

Garden leaves, seared salted salmon,
asparagus, avocado, orange wedges,
crispy ginger, capers and red onion rings

Vegetarian Option  Signature Dish  Contains Nuts  Contains Pork  Contains Alcohol 

** Items will carry a supplement for FB meal plan or full charge*

All prices are subject to 10% service charge and all applicable government taxes

Caprese Salad  USD 31
Buffalo Mozzarella, Roma tomato, fresh basil
leaves, oregano and extra virgin olive oil


SOUPS

Garudiya USD 18
Traditional Maldivian tuna in spicy broth


Asparagus Cream  USD 16
Cream of white asparagus with croutons

PASTA

Spaghetti aglio olio e peperoncino  USD 18
Spaghetti de Cecco, garlic, olive oil and chili flakes

Penne all 'Arrabbiata  USD 24
Penne de Cecco, tomato sauce, chili, oregano,
Garlic and black olives

Spaghettoni alla Carbonara **P** USD 28
Spaghettoni de Cecco, pork bacon, egg,
Pecorino cheese and Black pepper


Fettuccine all' Ortolana  USD 24
Fettuccine de Cecco with mix fresh vegetables,
Cherry tomato and fresh herbs

Ravioli spinaci e ricotta  USD 31
Homemade pasta dough, fresh spinach,
Ricotta cheese, butter, sage and Parmigiano Reggiano

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Penne al cartoccio  USD 34
Prawns, mussels, calamari, snapper, tuna,
Tomato sauce, garlic and chili


PIZZA

The Black and White One   USD 48
Organic bamboo charcoal dough,
4 Italian cheeses, black truffle and white truffle oil
** FB Supplement USD 25*

Margherita  USD 26
Fresh tomatoes, buffalo mozzarella and
Home grown basil leaves from Chef's island garden

Pizza di pollo USD 29
Tomato sauce, grilled chicken breast,
buffalo mozzarella and spinach

Maldivian USD 31
Tomato sauce, fresh tuna chunks,
chili and thin sliced onion rings

Vegetariana  USD 26
Tomato sauce, buffalo mozzarella,
freshly grilled vegetables and home grown
basil leaves from Chef's island garden

Frutti di mare USD 38
Tomato sauce, buffalo mozzarella prawns, mussels,
calamari, snapper, tuna, garlic and parsley

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DELICACIES FROM THE GRILL

Maldivian Tuna Fillet 	USD 38
Maldivian Grouper Fillet	USD 36
Maldivian Snapper	USD 36
Australian Black Angus Striploin (250 g)	USD 44

Maldivian live lobster 	
by 100 gram/Market price	
min. 500 gram	USD 16
<i>* Full price for FB meal plan</i>	

King Prawns	USD 64
<i>* FB Supplement USD 25</i>	

Australian Black Angus Beef Tenderloin (200 g)	USD 66
<i>* FB Supplement USD 25</i>	

Australian Black Angus Beef Rib Eye (300 g)	USD 62
<i>* FB Supplement USD 25</i>	

Australian Lamb Chops (240 g)	USD 68
<i>* FB Supplement USD 25</i>	

All grilled items are served with sautéed vegetables and choice of one starch. Creamy mashed potato, roast potato, steamed Jasmine rice or French Fries.

Grilled seafood dishes are served with lemon butter sauce.

Grilled meat dishes are served with creamy mushroom sauce.

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DESSERTS

Fruit Skewer USD 17
Tropical fruit skewer with homemade
passion fruit sorbet

Dark Swiss Chocolate Mousse USD 16
Fresh Cream

Panna cotta USD 16
Traditional Italian panna cotta with mixed berries

New York Cheese Cake USD 16
Mango coulis and Madagascar vanilla sauce

Tiramisu 🍷 **A** USD 16
Classic Italian with Amaretto liqueur

Homemade Ice Creams and Sorbets per scoop USD 6
Please ask your waiter for the daily flavors

THE ORIGIN OF OUR PRODUCTS

Beef and Lamb:	Australia
Salmon:	Tasmania
Seafood:	Europe, Asia
Lobster:	Maldives, Oman
Reef fish:	Maldives

*Consuming raw or undercooked meat or fish
may increase the risk of food-borne illness.
Please let your waiter know your preferred
doneness.*

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