



The Reef

STARTERS, SOUPS & SALADS

TUNA AND MANGO TARTARE *

Fresh tuna and ripe mango cubes mixed with citrus-soy dressing

OCTOPUS CARPACCIO *

Thinly sliced octopus served with a berry garnish

SALMON GRAVLAX *

Salmon cured in-house with dill and spices

SHRIMP QUINOA BOWL *

Quinoa paired with grilled shrimp, fresh mango cubes, and coconut shavings, all brought together with a citrus-coconut dressing

ROASTED RED PEPPER HUMMUS (V, GF) *

Spiced red pepper and chickpea hummus served with either vegetables or gluten-free crackers

CLAM CHOWDER *

A creamy soup made with clams and assorted vegetables

MAS HUNI CROSTINI WITH AVOCADO PUREE *

Maldivian spiced tuna served on toasted bread with creamy avocado

HOUSE CHICKEN CAESAR SALAD *

Caesar salad with our signature dressing and chargrilled chicken breast

THE REEF SALAD *

A vibrant blend of coconut and fresh greens served with your choice of protein

Chargrilled Tuna

Chargrilled Shrimp

Marinated Tofu (Vegetarian/Vegan Option)

Customize your salad to suit your taste and dietary preferences. A tropical delight for every palate.

TRUFFLE PURPLE POTATO & MUSHROOM SOUP (V) *

cream of purple potatoes mushroom and truffle oil , cassava dumpling and mushroom and purple potato chips

Allergen Information

Please inform your server if you have any food allergies or dietary restrictions

*FOODS included in the All Inclusive Plus Package

All Prices are inclusive of service charge and GST

SPECIALS

SEAFOOD TOWER FOR TWO

A lavish assortment featuring crab, lobster, shrimp, and oysters, perfectly curated for sharing. Accompanied by fresh lemon and a variety of complementary sauces, including the classic cocktail sauce and the sharp, tangy mignonette sauce

SPICY LOCAL CRAB CURRY

Local Crab meat and claws cooked in a rich aromatic curry sauce, served with our signature "Meeru" coconut rice

MOULES ET FRITES

Mussels cooked in a savory broth, served with crispy fries

GRILLED LOBSTER

A whole lobster, grilled and served with melted butter served with a side of your choice (see 'Side Dishes' for side options)

LOBSTER THERMIDOR

Choices of:

CLASSIC LOBSTER THERMIDOR

Half Lobster in a rich, creamy cheese blend and mornay sauce, gratinated to perfection. Served with our signature "Meeru" coconut rice.

LOBSTER "CAFÉ DE PARIS"

Half lobster in a creamy white wine and cheese mornay sauce, topped with mushrooms and garlic, then gratinated to perfection. Served with our signature "Meeru" coconut rice.

COMBINATION THERMIDOR

A whole lobster thermidor served in both classic and "café de paris" style served with our signature "Meeru" coconut rice.

SURF AND TURF

Grilled half lobster and steak combo with garlic cream sauce , served with a side of your choice (see 'Side Dishes' for side options)

THE CLOUDY BUZZARA

Tiger Prawns sautéed in "Buzzara" & Cognac sauce, served with squid ink risotto brick covered with gold leaf and presented beneath a smoked dome.

***Please note that additional fees may apply to any specials,
20% discount on food specials for all guests***

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MAIN COURSES

FISH AND CHIPS *

Battered fish served with crispy French fries

MOULES ET FRITES *

Mussels cooked in a savory broth, served with crispy fries

GARDEN MEDLEY *

Vegetarian noodle stir-fry with a mix of vegetables and sesame oil

KANDU KUKULHU DELUXE *

Tuna loin simmered in a coconut-turmeric sauce, served with coconut jasmine rice

SPICY LOCAL CRAB CURRY *

Local Crab meat and claws cooked in a rich aromatic curry sauce, served with our signature "Meeru" coconut rice

WOK-FRIED CHICKEN NOODLES *

Stir-fried noodles with chicken, vegetables, soy sauce, and ginger

Vegetarian option available upon request

FISH BURGER *

Fish patty served on a bun with lettuce, tomato, tartar sauce, and French fries

BEEF BURGER *

Beef patty served on a bun with lettuce, tomato, mayo, and French fries

CATCH OF THE DAY *

Chargrilled fish of the day accompanied with a mixed salad

Choices of:

Mediterranean Style

Spicy Local Style

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SIDE DISHES

GARLIC HERB ROASTED POTATOES

Roasted potatoes seasoned with garlic and herbs

SAUTÉED SEASONAL VEGETABLES

Assorted vegetables sautéed in olive oil

STEAK FRIES

Homemade Thick-cut French fries

HOUSE SALAD (V, GF)

Mixed greens with a house dressing

COCONUT JASMINE RICE (GF)

Jasmine rice cooked in coconut milk

FRENCH FRIES

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DESSERTS

KEY LIME PIE *

A tangy lime custard pie with a crumbly crust

BERRY CHEESECAKE *

Cheesecake topped with a layer of mixed berries

MANGO CHOCOLATE MOUSSE (V, GF) *

A vegan and gluten-free mango and chocolate dessert

CHOICES OF SORBET (V, GF) *

JACKFRUIT SORBET *

A tropical home made sorbet made from Jackfruit

SOURSOP SORBET *

A tropical home made sorbet made from Soursop

SCREW PINE SORBET *

A tropical home made sorbet made from Screw Pine

SELECTION OF ICE-CREAM *

Choose from 3 scoops of our daily flavors

FRESH FRUITS *

Seasonal fruit platter

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