

lime lunch ■ à la carte

small plates and sharing

Six California Rolls

served with Japanese Radish, Light Tamari Soy and Pickled Ginger

- Avocado, Vegetable and Toasted Sesame (V) \$27
- Tempura Tiger Prawn, Shaved Bonito and Chili Mango Mayonnaise \$29

Quesadilla (G)

served Grilled Flour Tortilla with Guacamole and Salsa Fresca

- Fajita Vegetable (V) \$26
- Thai Chicken \$29

Vietnamese Rice Paper Rolls

- Poached Prawns, Vegetables, Rice Noodles, Mint and Nuoc Cham Sauce \$19
- Five Spice Tofu, Pickled Mushrooms, Shiso and Peanut Sauce (N V) \$17

Arabic Mezze Plank (G V)

Hommus, Taramasalta, Baba Ganoush, Tabbouleh, Chargrilled Vegetables
Labneh Warak Enab, Kuboos Bread, Pickles and Olives

\$34

Farmhouse Charcuterie Plank (G P)

Mixed Continental Cold Cuts and Venison Terrine, Mini Mozzarella, Crispy Bread, Aged
Swiss Cheese, Chili Jam, Pickles, Olives and Rainbow Slaw

\$42

Sushi & Sashimi Bento Box (G)

Selection of Nigiri, Maki Roll, Sashimi, Tempura Vegetables with Tempura Sauce, Pickled
Japanese Salad, Pickled Ginger, Soy Sauce and Wasabi

\$29

Fries

with Aioli and Tomato Sauce

\$12

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salads locally inspired and classic



Maldivian Yellow Fin Tuna Loin (S V)

Rare Seared with Local Spices, Fried Tuna Balls
with Young Coconut and Local Banana Pickle

\$22



Archipelago Niçoise

Kandu Kukulhu Tuna, Potato, Curry Leaf Fermented Olives, Soft Egg
Beans and Tomato Sambol

\$25

Som Tom (S N)

Thai Green Papaya Salad, Prawns, Mint and Peanuts

\$28

Caesar Salad (G P)

Crispy Cos Lettuce Tossed with Caesar Dressing
Crispy Bacon, Garlic Croutons, Egg, White Anchovies and Shaved Parmesan

\$21

For our Caesar Salads we have the following additions

- Grilled Chicken **\$25**
- Grilled Tiger Prawn **\$27**

Thai Beef Salad (N S)

Papaya, Cashew, Coriander, Lemon Grass and Chili-Mint Dressing

\$28

Grilled Organic Salad (N V)

Plum Eggplant, Vine Tomato, Herb Marinated Feta, Avocado and Pesto Dressing

\$23

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soups light lunch time

Tom Kha Gai (G N)

Thai Coconut Chicken Soup, Spicy and Sour Hot Soup
\$19

Spicy Vegetable Wonton Soup (V)

Vermicelli, Mushroom Wonton, Baby Bok Choy, Pressed Tofu, Bean Shoots
\$17

larger plates international flavour



Pan Fried Job Fish

Sautéed Green Beans, Sweet Potato Purée and Lemongrass Foam
\$37

Crisp Beer Battered Reef Fish (A G)

Potato Scallops, Lemon Thyme Tartare, Salad and Lime Wrap
\$34

Australian Wagyu Beef Burger (G)

Iceberg Lettuce, Burger Sauce, Aged Cheddar Cheese, Tomato, Gherkins
Red Onions and Farm Fries
\$35

Baros Club Sandwich (G P)

Grilled Turkey Breast, Pork Bacon, Lettuce, Cheese, Tomato, Egg and Fries
\$25

Indonesian Nasi Goreng Ayam

Stir-Fried Rice, Chicken Satay, Sweet Soy Sauce, Egg
Spicy Java Sambol and Giant Fish Crackers
\$29

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North Indian Beef Masala (S)

Mild Beef Curry, Basmati Rice, Mango Chutney, Dhal and Masala Papadum
\$39

Spanish Seafood Paella (P)

Tomato Arborio Rice, Chorizo Sausage, Grilled Fish and Shellfish
\$47

Pasta Creation

Daily Inspiration
\$34

Chef Fon's Phad Thai (N)

Stir-Fried Rice Noodles with Prawn, Egg, Tamarind, Banana Flower
Vegetables and Peanuts
\$29

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maldivian curries



Maldivian Curries (S)

served with Steamed Rice, Dhal, Traditional Condiments and Roti

- Snapper \$25
- Tuna \$27
- Chicken \$31
- Vegetables \$23

pizza romana boards

are made using a 72 hour cold proved signature dough recipe and are flavoured with Italian tomato sauce and buffalo mozzarella

- Tomato, Basil and Parmigiano Reggiano (V) \$21
- Hot Salami, Chorizo and Roasted Peppers (P) \$26
- 4 Cheeses , Olives and Truffle Oil (V) \$28
- Feta, Olives, Parma Ham and Artichoke (P) \$28
- Spinach Grilled Pumpkin and Parmesan (V) \$27
- Zucchini and Anchovies Tuscan Ham (P) \$28
- Seafood Marinara Chili, Mint and Arugula \$34
- Tuna, Chili, Onion, Curry Leaf and Kanamadu Nuts (N) \$32
- Your STYLE Pizza any 3 of the above Ingredients \$34

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