



L I M E RESTAURANT

SALADS

Tomato, Rocket, Bocconcini, Toasted Pine nut
Basil, Balsamic and Virgin Olive Oil \$16

Chilled Lobster, Mango and Fine Vegetables,
Grapefruit Dressing \$24

Thai Seafood Salad,
Green Papaya, Cherry Tomatoes and Vegetable Julienne \$21

Caesar Salad \$16
With Roasted Shredded Chicken Breast \$19
With Spicy Shrimps \$21

Greek Salad \$16
With Grilled Marinated Lemon, Rosemary and Garlic Lamb Loin \$24

Mixed Leaf and Garden Vegetable Salad
presented with dressings \$14

Warm Potato Grain Mustard and Spring Onion Salad,
Grilled Freshly Caught Reef Fish Fillets,
Tossed Cucumber, Tomato and Mint Salsa \$16

Smoked Duck Breast, Avocado, Mixed Leaves and
Roasted Macadamia Nuts, Honey Mustard Vinaigrette \$24

Above prices are quoted in US Dollars and subject to 10% Service Charge.
The prices and dishes are indicative and are subject to change without prior notice



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SOUP

Today's Vegetarian Soup \$9

Satsimajiru
Miso with Tofu, Fine Vegetables and Spring Onions \$9

Traditional Spicy Maldivian Fish and Vegetable \$11

Tom Ka Kai
Thai Chicken Coconut and Galangal \$11

Chilled Balinese Influenced Gazpacho \$8

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STARTERS AND ENTREES

Assorted Sushi and Sashimi Box \$19



Tasmanian Smoked Salmon with
Horseradish Crème Fraiche, Garnishes and Toasted Brioche \$19



“Tapas” Selection of
King Prawns, Smoked Salmon, Shaved Prosciutto, and
Various Antipasti Accompaniments \$37



Chilled Lobster, Avocado and
Vegetable Julienne Rice Paper Rolls,
Sweet Asian Dipping Sauce \$19



Ciabatta Bruschetta, Tomato and Basil Salsa \$12



Mexican Style Red Kidney Bean and Vegetable Nachos \$16

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STARTERS AND ENTREES

Spicy Lamb Samosas, Tomato, Cucumber and Mint Yogurt \$14

Chicken Satay Skewers, Peanut Sauce,
Vegetable Rice \$15

Chinese Dim Sum Steamer Basket Selection \$17

Fried Prawn Wontons, Chili Plum Sauce \$18

Spinach and Ricotta Ravioli,
Roasted Tomato, Artichoke, Pine nut
Parmesan Gratinated Aubergine \$15

Sun Dried Tomato, Glass Noodle and
Vegetable Julienne Spring Rolls,
Chili Pepper Dipping Sauce \$15

Roasted Vegetable and Parmesan Risotto,
Pesto Dressing, Tomato Coulis \$14

Steamed Vegetable Plate \$12

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FROM THE EAST

Tempura Battered Wahoo Fillets, Golden New Potatoes,
Japanese Salad Garnish, Fresh Citrus,
Soy and Ginger Remoulade \$25

—

Peanut Satay Calamari and Vegetables on Crispy Rice Noodles \$25

—

Tamarind Enhanced Vegetable, Prawn, Chicken and Peanut Pad Thai \$21

—

Hokkien Noodle, Cashew, Tofu and
Vegetable Stir Fry with Black Beans \$19

—

Traditional Indian Spiced Lamb Briani with Crispy Pappadums \$19

—

Nasi Goreng with Beef Satays,
Fried Egg and Prawn Crackers \$21

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CURRY

Sri Lankan Spiced Tiger Prawn \$32

—

Northern Indian Vegetable \$19

—

Traditional Maldivian Tuna \$21

—

Fragrant Thai Green Chicken \$24

—

Madras Influenced Spicy Beef \$24

all accompanied by crispy Pappadums,
steamed basmati rice and various condiments



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BURGERS, SANDWICHES

Your Choice of Freshly Prepared Sandwiches with
Various Fillings and Breads \$15

—

BBQ Marinated Grilled Sirloin Steak and
Basil Tomato Ciabata with
Caramelized Onions, and Crispy French Fries \$21

—

Bacon, Lettuce, Tomato, Avocado and
Roasted Chicken Salad Club Sandwich with
Multi Grain Bread and Crispy French Fries \$19

—

Grilled Beef Cheeseburger with Bacon,
Salad Garnish and Crispy French Fries \$21

—

Grilled Creole Spiced Reef Fish Fillet Burger,
Dill, Lime and Grain Mustard Mayonnaise,
Tomato Salsa, Salad Leaves and Crispy French Fries \$18



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GRILLED PANINI

Grilled Mediterranean Vegetables and Mozzarella \$19
with Shaved Prosciutto \$22

—

Lobster, Brie Cheese and Sun Dried Tomato Salsa \$24

—

Leg Ham, Tomato, Onion and Swiss Cheese \$19

PIZZA

Margherita - Tomato, Basil, Mozzarella \$16

—

Tandoori Chicken, Grilled Peppers and Cottage Cheese \$18

—

Sun Dried Tomato, Rocket, Spinach and Goat Cheese \$18

—

Spicy Maldivian Tuna with Onion and Mozzarella \$18

—

Prosciutto, Kalamata Olives, Artichoke,
Mushroom and Mozzarella \$19

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MAIN COURSES

Seared Yellowfin Tuna Steak Presented on Herb and Garlic Mash Potato,
Tomato Coulis, Salsa Verde \$25

—

Grilled Freshly Caught Reef Fish Fillets,
Garden Salad or Steamed Vegetables,
Steamed New Potatoes, Fresh Lime
presented with dressings \$25

—

Seafood Mix Grill of Tiger Prawns,
BBQ Octopus, Reef Fish, Yellowfin Tuna,
Grilled Vegetable Stack, Champagne Rosé Beurre Blanc \$35

—

Fried Seafood Basket of Calamari, Prawns, Scallops, and Fresh Fish with French Fries,
Tartare & Sweet Chili Sauces and Fresh Lime \$31

—

Grilled Beef Fillet Steak, Roasted Potatoes,
Stir Fried Vegetables, Peppercorn and Shiraz Jus \$33

—

Grilled Pesto Marinated Chicken Breast,
Asparagus, Mushroom and Lemon Thyme Risotto,
Spring Onion Sauce \$26

—

Penne Pasta Napolitano with Kalamata Olives \$18

—

Egg Fettuccini, Sautéed Seafood,
Spring Onion Dill & Chardonnay Cream \$25

—

Spaghetti Bolognese \$18

—

Puff Pastry Mille Feuille of Sautéed Leek, Mushroom and Asparagus
Herb Cream Sauce \$18

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DESSERTS

Selection of Homemade Ice Creams and Sorbets \$9



Freshly Created Cakes From Our Patisserie \$9



Dessert Plate of the Day \$9



Frozen Mango and Chocolate Terrine,
Passionfruit Sauce \$11



Cappuccino Crème Brûlée \$11



Baked Lime Cheesecake, Strawberry Coulis \$9



Fresh Tropical Fruit Plate with
Your Choice of Ice Creams or Sorbets \$11

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