



A M B U L A

*Herbstlicht,
Gewurztraminer, Lieblich
Pfalz, Germany.*

*Santa Julia, Syrah Rosé,
Mendoza, Argentina.*

*Cono Sur 'Bicicleta'
Pinot Noir, Central Valley,
Chile.*

*Cockburn's
Fine Ruby Port,
Duriense, Portugal.*

ARRACK COCKTAIL

MINT COMPRESSED WATERMELON

Roasted onion - coconut jelly - mango - gotukola - coconut syrup

FIRST SERVICE

BEETROOT & TUNA "GHARUDHIYA" CONSOMMÉ

Eggplant dip - air dried tuna - "walumas" bread

COLD SMOKED TUNA "AMBULTHIYAL"

Kopy leave salad - coconut chips - bonito crumble - spiced coconut water fizz

CURRIED OCTOPUS WRAPPED MALDIVIAN "ROSHI"

Pumpkin - "barabo mashuni"- sour pumpkin - pumpkin mousse

SECOND SERVICE

COCONUT "ROTI"

Curried crab - coconut sambal

INTERMISSION

PASSION FRUIT SORBET

Crushed pink salt - black pepper

FINAL ACT

JACK SEED "KALUPOL" STUFFED CHICKEN

"Dunthel" rice - quail egg - baby eggplant mallum - fried cassava pineapple chutney

SWEETS

SPICED BIBIKAN & HIBISCUS TEA ICE CREAM

Hibiscus tea ice cream - coconut lemongrass sphere - mango compote

Or

FRESHLY CARVED FRUIT PLATTER

Arrack old fashioned



Gluten



Spicy



Vegan



Vegetarian



Pork



Nuts



Dairy



Alcohol

Gluten free options available 

Kindly let us know in advance, we will be pleased to prepare a suitable menu to meet your needs.