RANGALI BAR

CONRAD MALDIVES RANGALI ISLAND

LUNCH & DINNER MENU

Rangali Bar, set by the beach in an open-air ambiance, invites guests to relax with refreshing cocktails, light bites, and stunning ocean views. The menu features a mix of international favorites and locally inspired dishes, making it the perfect spot for casual dining and laid-back moments.

LUNCH & DINNER MENU

SOUPS

Tom Yum *(SF)* — 35
Spicy prawn broth, galangal, lemongrass, kaffir lime, straw mushrooms

Boston-Style Seafood Chowder *(D)(G)(SF)* — 39
Mixed seafood, potato, corn

⊡ **Chilled Gazpacho** *(A)(G)* — 32
Blended Roma tomatoes, cucumber, peppers, sherry vinegar, basil

SALADS

⊡ **Rangali House Salad** *(D)* — 38
Seasonal mixed greens, crumbled goat cheese, olives, green and red peppers, onions, cucumbers, tomato, red wine vinaigrette

⊡ **Tomato and Mozzarella Salad** *(D)(N)* — 32
Aged balsamic, pesto, olive oil, garden basil

Chicken Caesar Salad *(D)(E)(G)(P)* — 42
Garlic-infused chicken, bacon, Tijuana Caesar dressing, Romaine lettuce, shaved Parmesan, croutons

⊙ **Spinach Salad** *(N)* — 29
Baby spinach, apple, avocado, mint, lemon, roasted almonds

Sesame Seared Ahi Tuna Salad *(G)(N)(S)* — 42
Crisp field greens, edamame, soba noodles, cucumber, soy sesame dressing

Lobster Salad* *(D)(SF)* — 65 | 18*
Mesclun greens, apple, grilled Maldivian lobster, chicory, celery, pomelo, honey-mustard dressing

APPETIZERS

Thai Chicken Satay *(N)(S)* — 29
Thai-seasoned chicken skewers, peanut sauce, spicy raw papaya salad

BBQ Chicken Wings *(D)(G)* — 42
Crispy chicken wings, homemade blue cheese dressing

⊡ VEGETARIAN ⊙ VEGAN

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(SF) Seafood

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.
Prices are in US$, subject to 10% service charge and 17% T-GST. Kindly inform your server about any dietary requirements or special requests you may have.
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LUNCH & DINNER MENU

APPETIZERS · CONTINUED

Sushi and Sashimi Platter* *(G)(N)(SF)* — 62 | 18*
Sushi maki, sashimi, nigiri, Japanese pickles, wasabi, soy sauce

Prawn Tempura *(G)* — 48
Prawn, lotus root, lime, wasabi mayonnaise, garden salad

Flat Naan Bread *(D)(E)(G)(S)* — 29
Tandoor classical Naan bread, tahini paste, spinach purée, marinated feta, pine nuts, shallots, chickpeas

PASTA

Choice of Your Favorite Pasta *(D)(G)* — 42
Spaghetti, Penne, Fettuccine. With a sauce of your choice: Tomato basil (V), Bolognese, Carbonara (A, D, E, P), Arrabbiata (V), Aglio e olio e pepperoncino (V)

INTERNATIONAL COMFORTS

⊡ **Vegetable Quesadilla** *(D)(G)* — 36
Bean paste, onions, peppers, tomato, cheddar cheese, guacamole, sour cream, tomato salsa

Beer-Battered Fish and Chips *(A)(G)* — 42
Tartar sauce, French fries, lemon

Chicken Tikka Masala *(D)(G)(N)* — 42
Indian-spiced tandoori chicken, spiced onion, tomato gravy, vegetable raita, naan

Teriyaki Salmon *(G)(S)(SF)* — 58
Stir-fried noodles, vegetables, sesame, soya, teriyaki sauce, spring onion

Nasi Goreng *(E)(G)(N)(SF)* — 44
Indonesian fried rice, prawns, chicken skewers, chilli sambal, prawn crackers, peanuts, fried egg

Prawn Pad Thai *(E)(G)(SF)* — 42
Stir-fried rice noodles, prawns, egg, tamarind, bean sprouts, spring onion

⊡ **Thai Green Vegetable Curry** *(N)* — 38
Green curry, coconut milk, lemongrass, basil, kaffir lime, cherry tomatoes, steamed rice

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INTERNATIONAL COMFORTS · CONTINUED

Thai Red Seafood Curry *(D)(N)(SF)* — 44
Red curry, coconut milk, lemongrass, basil, kaffir lime, cherry tomatoes, steamed rice

Palak Paneer *(D)(G)* — 42
Cottage cheese, spiced spinach purée, butter naan, mixed pickles

Dal Makhani *(D)(G)* — 42
Slow-cooked black lentil, Indian spices, butter, tomato, butter naan, pickles

Faruhamas Dhon Riha — Maldivian Fish Curry *(G)(N)(SF)* — 42
Maldivian-spiced local reef fish, coconut milk, chapati, steamed rice, coconut salad

TRADITIONAL MALDIVIAN MALAAFAIY

Good for Two (2) Persons* — 98*
Mas Huni, Mas Riha, Rihaakura, Mugu Riha, Roshi, Maldivian Omelette, Tarkari Riha, Kopifaiy Salad, Mas Mirus, Teluli Bambukeyo, Bokuri Falho, Firni, Donkeyo, Kukulhu, Teluli Mas, Diga, Steamed Rice

Savor the heritage of the Maldives through Malaafaiy, a time-honoured feast that invites you on a journey into the archipelago's rich cultural past. In Dhivehi, the word Malaafaiy evokes a ceremonial spread, traditionally prepared and shared during life's most meaningful celebrations among family and close companions. Presented as part of the Maldives' living legacy, this shared dining ritual is served on exquisitely handcrafted, lacquered wooden dishes, each piece reflecting generations of artisanal craftsmanship.

CAVIAR

Ossetra Caviar 50 Grams* *(E)(G)* — 199 | 119*
Blinis, sour cream, pickled onions, grated eggs

SANDWICHES

The Rangali Club *(D)(E)(G)(P)* — 44
Sandwich toast, grilled chicken breast, pork bacon, cheddar cheese, lettuce, tomato, fried egg

Char-Grilled Wagyu Beef Burger *(D)(G)* — 56
Wagyu beef patty, housemade BBQ sauce, caramelized onions, Emmental cheese, French fries

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SANDWICHES · CONTINUED

Buttermilk Chicken Burger *(D)(E)(G)* — 38
Marinated and corn-crumbed crispy chicken, mustard mayo, coleslaw, Emmental cheese, French fries

[•] Vegetarian Burger *(G)(N)(S)* — 42
Home-baked brioche bun, vegetable patty, cheddar cheese, kimchi slaw, lettuce, tomato, sesame aioli

**Add-on Streaky pork bacon (P) or Fried egg (E)*

FROM THE GRILL

SEAFOOD

Butter-basted Maldivian Lobster* *(D)(SF)*	78 | 24*
Yellowfin Tuna Steak	47
Local reef fish	47
Jumbo Tiger Prawns* *(SF)*	64 | 19*
Norwegian Salmon	58

MEAT

Jack's Creek 150-day grain-fed Black Angus tenderloin, 200g*	85 | 31*
Jack's Creek 150-day grain-fed Black Angus striploin, 250g*	75 | 27*
Corn-fed Chicken Breast	47

Discover a celebration of fire, flavor, and elemental simplicity. Prime cuts and the freshest ocean catch are expertly prepared over open flames, allowing each ingredient to express its natural character with depth and clarity. Served with your choice of one (1) side dish and sauce. Your choice of sauces: Café de Paris (D), Peppercorn, Mushroom, Chimichurri. Your choice of sides: Green salad, Grilled vegetables, French fries, Mashed potato, Steamed rice.

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PIZZA OVEN

Margherita *(G)(D)* — 34
Tomato pelati, mozzarella, garden basil

Al Diavola *(D)(G)(P)* — 44
Fresh tomato sauce, mozzarella, chili, spicy pepperoni

Pizza Frutti di Mare* *(D)(G)(SF)* — 48 | 14*
Tomato pelati, mixed seafood, mozzarella, spring onion, sautéed mushrooms

SIDES

Truffle French Fries *(D)* — 16
Truffle salt, Parmesan cheese, parsley

Grilled or Steamed Vegetables — 12

Creamy Mashed Potatoes *(D)* — 13

Naan *(D)(G)* — 13
Choice of plain, butter or garlic

Mixed Green Salad — 12
Tomato, cucumber, mixed greens, mustard dressing

French Fries — 12

Steamed Plain Rice — 10

DESSERTS

Peach Melba *(D)(E)(G)(N)* — 24
Vanilla poached peach, vanilla ice cream, pistachio sponge, raspberry coulis, almond tuile

Mango Passionfruit Cheesecake Crumble *(D)(E)(G)(N)* — 24
Cheesecake mousse, passionfruit curd, sable crumbles, Nam Dok Mai mango

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DESSERTS · CONTINUED

Half Baked *(D)(E)(G)* 24
White chocolate and matcha soft cookie, chocolate ice cream

ICE CREAM DESSERTS

Summer Romanoff *(G)* 17
Vanilla and strawberry ice cream, fresh sliced strawberry, strawberry coulis

Choco Lover *(D)(N)* 17
Swiss chocolate ice cream, chunky Snickers bar, chocolate topping, chocolate shavings

Coco Loco *(D)* 17
Coconut ice cream, coconut sorbet, coconut crunch, cream

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