RANTHELI BEACH CLUB

CONRAD MALDIVES RANGALI ISLAND

FOOD & BEVERAGE MENU

Escape to Rantheli Beach Club, an open-air haven with plush daybeds, soft tunes, and a tranquil beach backdrop-perfect for unwinding. Savor cocktails inspired by island ingredients, crafted with playful creativity. A retreat for relaxed indulgence from late morning until sunset.

FOOD & BEVERAGE MENU

LIGHT BITES

Steamed Edamame — 17
Tossed in sea salt

Vegetable Tempura *(G)(N)* — 18
Mixed seasonal vegetables, tempura batter, plum sauce

Agedashi Tofu *(N)* — 22
Crispy tofu with dashi sauce, green onion, daikon radish

Nicoise Salad *(SF)* — 29
Ahi tuna, green beans, tomatoes, potatoes, olives, yuzu dressing

Chilled Wakame Salad *(N)(S)* — 25
Shaved cabbage, wakame, sesame seeds

Vegetable Spring Rolls *(N)* — 26
Chilled rice paper, crunchy vegetables, chili dip

Homemade Kimchi *(N)(SF)* — 18
Local cabbage, chili, carrot, cucumber

Vegetable Nori Wrap *(D)(E)(G)* — 28
Grilled vegetables, nori, Japanese mayonnaise, flour tortilla

Shrimp Tempura *(G)(SF)* — 36
Four pieces fried prawn in tempura batter, homemade ponzu

*Spicy Lobster Bites *(G)(SF)* — 48 || 12*
Fried lobster, sweet local watermelon, green onion, spinach

SUSHI ROLLS

Volcano Roll *(D)(E)(S)(SF)* — 32

Avocado Maki — 38

*Dragon Roll *(E)(G)(S)(SF)* — 58 || 16*

VEGETARIAN VEGAN

(D) Dairy · (E) Egg · (G) Gluten · (N) Nuts · (SF) Seafood · (S) Sesame

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.
For guests on the Full board meal plan, dishes marked with an asterisk (*) will incur additional charges, while all other dishes are included.
All prices are in US$ and subject to 10% service charge and 17% T-GST.

FOOD & BEVERAGE MENU

SUSHI ROLLS · CONTINUED

Salmon Roll *(SF)*	34
California Roll *(D)(E)(SF)*	49
Spicy Tuna Roll *(D)(E)(S)(SF)*	38

SASHIMI

Local Maldivian Tuna *(SF)*	36
*Maldivian Lobster *(SF)*	52 || 16*
Local Blue Jack (Seasonal) *(SF)*	36
Unagi *(SF)*	34
Grey Shrimp *(SF)*	42

RANTHELI SIGNATURES

*Sushi and Sashimi Platter *(G)(N)(SF)*	62 || 18*
*Sushi and Sashimi Served with a Bottle of Sake *(G)(N)(SF)*	138 || 98*
*Black Angus Beef *(G)(N)* Plum glaze, fresh chili, pickled onion	62 || 16*
Salmon Teriyaki *(G)(N)(SF)* Marinated cucumber, almonds, grated daikon	48
Crusted Tofu *(G)(N)* Shaved vegetables, teriyaki dressing	42
Smoked Duck Breast *(G)(N)* Marinated cabbage, passionfruit ponzu	42

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RANTHELI SIGNATURES · CONTINUED

Sesame-Crusted Tuna *(N)(G)(S)(SF)* 48
Green papaya, orange spiced dressing

DESSERTS

Baked Passionfruit Cheesecake *(D)(E)(G)* 22
Mango compote, passion fruit gel, fresh berries

Triple Chocolate Fudge *(D)(E)(G)(N)* 24
Fudge brownie, white and milk chocolate mousse, dark ganache with strawberry sorbet

Selection of Ice Cream and Sorbet *(D)* 6

Seasonal Fresh Fruit Platter 24

COCKTAIL & MOCKTAIL SELECTION

SIGNATURE G&T

Elderflower, Apple & Pink Grapefruit 25
Tanqueray 10, elderflower, fresh apple, pink grapefruit

M47 28
Monkey 47 Gin, lemongrass, pomelo, berries, hibiscus, candied ginger

Mediterranean 29
Gin Mare, fresh skewered olives, thyme, rosemary

COOL & REFRESHING

Watermelon Margarita 18
Jose Curio tequila, fresh watermelon, fresh lime, salt & paper

Maldivian Spritz 24
Aperol, fresh pink grapefruit, Prosecco

Whiskey Delight 20
Maker's Mark, angosutra bitter, raspberry, orange, sugar, rosemary

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COOL & REFRESHING · CONTINUED

Spicy Ananas 18
Havana Dark Rum, pineapple, orange, homemade cardamom honey syrup,

Asran Breeze 18
Havana 3 Years, orange, lemon, simple syrup, garden mint, lemongrass

Tropical Sangria 16
Sauvignon Blanc Wine, orange, sour mix, simple syrup, passionfruit

SIGNATURE CREATIONS

Passionfruit Pistachio Sling 21
Beefeater, Havana Club, Falernum, Orgeat syrup, lime, honey, passion, bitters

Fresh Raspberry & Rose Bellini 25
Topped with fizz and candies

Maldivian Punch 20
Havana Club, apricot, Absinthe, citrus, pineapple, bitters

Hibiscus & Vanilla Mojito 22
Vanilla-infused Havana Club, fresh mint, citrus, crushed ice and hibiscus

Organic Honey & Pressed Pineapple Daiquiri 20
Marinated cucumber, almonds, grated daikon

Orange Sherbet Mojito 22
Light rum, Cointreau, fresh pressed lemon, vanilla bean syrup, organic mint, homemade orange sherbet, crisp ginger beer

Chef Glynn's Margarita 23
Vanilla tequila, Cointreau, homemade vanilla syrup, lemon juice, scorched orange, on a sugar-salt rimmed glass

Tropical Colada 20
Rum, coconut cream, passionfruit, pressed pineapple

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MOCKTAILS

Virgin Mojito 13
Fresh pressed citrus, mint, soda

Virgin Colada 13
Fresh pineapple & coconut cream

Colibri 13
Orange juice, pineapple juice, lemon juice, grenadine, coke

SIGNATURE SUNDAES

Tropical Paradise Sundae *(G)(D)(E)(N)* 16
Mango ice cream, coconut sorbet, mango, watermelon, dried coconut pineapple, caramel sauce

Cookies & Chocolate Dream Sundae *(D)(N)(G)(E)* 16
Chocolate ice cream, Oreo ice cream, cookies whipped cream, brownies, chocolate pieces, strawberries

Caramel Vanilla Symphony Sundae *(G)(D)(E)(N)* 16
Vanilla ice cream, salted caramel ice cream, fresh berries, waffle cone, sugar tuile

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