REETHI

ONE&ONLY REETHI RAH

BREAKFAST AND DINNER

Breakfast 7.00am — 10.30am · Dinner 7.00pm — 10.00pm

BREAKFAST

Breakfast? that is worth waking up for. Made with 100% Sunshine and 100% Love. "Breakfast is a big deal. I love it." Joey Lawrence

BREAKFAST SMOOTHIES

MAD BERRIES *(M)*
Forest blackberries, strawberries, raspberries, blackcurrants, natural yoghurt

ABSOLUTE BANANA *(M)*
Banana, strawberries, spinach, natural yoghurt

MIXED MELON COLADA *(M)*
Watermelon, rock melon, papaya, mint, ginger, natural yoghurt

Made with fresh fruits and vegetables

PROTEIN SHAKES

BANANA *(M)(N)(PN)(SE)*
Banana, semi-skimmed milk, peanut butter, sesame seeds, cinnamon

MANGO & BLUEBERRY *(N)*
Blueberries, mango, Daily Burn® protein powder, vanilla, chia seeds, almond milk

BEANS & NUTS *(N)(PN)*
Black beans, almonds, peanut butter, chia seeds, cocoa powder, almond milk

VITAMIN BOOSTERS

ENERGIZER *(C)*
Apple, beetroot, carrot, celery, ginger, orange. NUTRIENTS: ANTIOXIDANTS, BETA-CAROTENE, CALCIUM, FOLIC ACID, IRON, MAGNESIUM, PHOSPHOROUS, POTASSIUM, VITAMIN B3, B6 AND C

GO GREEN *(C)*
Green melon, celery, cucumber, green apple, rocket leaves, spinach. NUTRIENTS: FIBRE, NIACIN, POTASSIUM, PYRIDOXINE, VITAMINS A, B6, C AND K

BLACK ORANGE
Orange, blackberries, blackcurrant. NUTRIENTS: BETA-CAROTENE, CALCIUM, FOLIC ACID, IRON, MAGNESIUM, PHOSPHOROUS, POTASSIUM, VITAMINS B3, C AND E

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(GF) Gluten-free · (L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork
(PN) Peanut · (S) Spicy · (SB) Soybean · (SE) Sesame · (SF) Seafood · (SU) Sulphur dioxide
(V) Vegetarian · (VG) Vegan

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BREAKFAST

Made with fresh fruits and vegetables

FRESH JUICES

FRUIT JUICES
Granny Smith apple, mango, mixed berries, navel orange, papaya, pineapple, pink grapefruit, watermelon

YOUNG COCONUT

VEGETABLE JUICES
Carrot, beetroot

WELLBEING BREAKFAST

HOMEMADE SUGAR FREE GRANOLA *(N)(SU)(VG)*
Seasonal berries & fruits, kefir coconut yoghurt, vanilla beans

LEMON & BLUEBERRY OVERNIGHT OATS *(SU)(VG)*
Lemon, blueberries, mixed berry coulis, oats, rice milk, coconut yoghurt

QUINOA & CHIA PUDDING BERRY BOOSTER *(M)(V)*
Quinoa, chia seeds, maple syrup, kefir lime, vanilla Greek yoghurt, cinnamon, mixed berries, banana

NOURISH BOWL *(E)(M)(SU)*
Quinoa, grains, kale, spinach, homemade sauerkraut, poached egg, avocado, pumpkin, green goddess dressing

AVOCADO ON TOAST *(G)(N)(VG)*
Grain sourdough, leek & walnut pesto, rocket leaves, smoked tomatoes, avocado

OMELETTE "SOL" *(E)(S)*
Egg white omelette with herbs, asparagus, green beans, spring onion, served with spicy tomato sambal

À la carte

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BREAKFAST

EGGS AND THINGS

EGG *(E)(M)*
Boiled (soft, medium or hard), truffle butter soldiers, Eggs your way (fried, poached or scrambled) with roasted tomato & caramelised onion

WHOLE EGG OR EGG WHITE OMELETTE *(E)(M)*
Choice of Ham (P), turkey ham, mushrooms, onion, spinach, capsicum, corn, garlic, chilli, spring onion, tomatoes, cheddar cheese, olives

BENEDICT *(E)(M)*
Poached egg, English muffin, Hollandaise sauce, chopped chives. Choice of Smoked salmon (A F), ham (A P SU), avocado (VG) or tofu (L SB VG)

BACON & EGG ROLL *(E)(G)(M)(P)(SU)*
Caramelised onion, medium over-easy egg, chipotle barbecue sauce, bacon, cheddar cheese, soft bun and butter pickles

BURRITO *(E)(G)(M)*
Scrambled eggs, potatoes, mozzarella, sweet corn, tomato salsa

FRITTATA *(E)(M)*
Baked omelette with potatoes, bell pepper, mushrooms

À la carte

AROUND THE WORLD

MALDIVIAN *(E)(F)(G)(M)(SU)*
Maldivian omelette, tuna mashuni, sambal, red snapper curry, chapati

INDIAN *(E)(G)(M)(SU)*
Vegetable curry, masala scrambled eggs, aloo paratha, pickles, yoghurt

JAPANESE *(E)(F)(G)(L)(SB)(SU)*
Steamed koshihikari rice, marinated salmon, furikake, pickles, seaweed, soft boiled egg

THAI OMELETTE *(CR)(E)(S)(SU)*
Crab, onion, coriander, chilli

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AROUND THE WORLD · CONTINUED

SPANISH OMELETTE *(E)(M)*
Eggs, potatoes, caramelised onion

CROQUE MADAME *(E)(G)(M)(P)(SU)*
Shaved honey ham, truffle, béchamel sauce, Gruyère & Emmental cheese, fried egg

CROISSANT *(E)(F)(G)(M)(SU)*
Guacamole, poached egg, smoked salmon

À la carte

NAUGHTY AND NICE

OATMEAL *(G)*
Choice of milk: Full cream (M), soya or almond (N). Choice of condiments: Macadamia nuts (N), honey, banana, cinnamon. *
Gluten free oats available on request

PANCAKES *(E)(G)(M)(N)*
Choice of: Seasonal fruit compote, maple syrup, Chantilly cream or Nutella

COCONUT KIRU FOLHI *(E)(G)(M)(SU)*
Coconut milk, shredded coconut, fresh coconut, condensed milk, cardamom, pandan leaves

SYRNIKI *(E)(G)(M)(SU)*
Cottage cheese pie, sour cream, condensed milk

FRENCH TOAST *(E)(G)(M)*
Rhubarb, double cream, salted caramel fudge

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LUXE BREAKFAST

KAVIARI BELUGA IMPERIAL CAVIAR (30gm) *(CR)(E)(F)(G)(M)(SU)* 449
Discover exceptional caviar with a unique and distinguished taste. To complement the caviar: Hash browns, blinis, sour cream, chives, egg yolk, egg white, diced shallot, capers, gherkins
— CHAMPAGNE PAIRING: Billecart-Salmon, Brut Rosé, Mareuil-sur-Aÿ, France 150ml · 65
— CHAMPAGNE PAIRING: Cristal, Louis Roederer, Rosé, Reims, France 750ml · 2,520

TRUFFLE *(E)(G)(M)* 40
Mushrooms & duck eggs on brioche, crème fraîche, shaved black truffle

LOBSTER BENEDICT *(CR)(E)(G)(M)* 55
Hollandaise sauce, salmon roe, chives

BRIOCHE & JAMÓN TOASTIE *(E)(G)(M)(P)(SU)* 45
4 types of cheese, butter, shaved black truffle, chives

*Chef's Specials. * ALL ITEMS ON THE LUXE BREAKFAST MENU ARE CHARGEABLE.*

HAPPY START — FOR KIDS

GRANOLA BOWL *(G)(N)(SB)(SU)(V)*
Granola, seasonal fruit, coconut yoghurt

OAT PORRIDGE *(G)(V)*
Choice of milk: Full cream (M), soya (SB) or almond (N)

FRUITY & FUN — FOR KIDS

RAINBOW FRUIT BOWL *(VG)*
Seasonal fruit, mixed berries

TROPICAL FRUIT CUP *(VG)*
Mango, pineapple, watermelon

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EGGY GOODNESS

FOR KIDS

EGG & SOLDIERS *(E)(M)(SU)*
Soft boiled egg, toast strips

EGGS YOUR WAY *(E)(M)*
Fried or scrambled

CHEESE OMELETTE *(E)(M)*
Cheddar cheese, mixed vegetables

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COFFEE AND TEA

COFFEE: THE CLASSICS

FILTERED COFFEE
Freshly ground Arabica served in a French plunger

ESPRESSO
Untouched or available in our variations

RISTRETTO
Served shorter than a traditional espresso for more intense flavour

MACCHIATO *(M)*
CALDO – Espresso with small amount of foamed milk. LUNGO – Served to the top of a demitasse cup with steamed milk. FREDDO – Served with a small jug of cold milk

ALL'AMERICANA
Shot of espresso with hot water

CAPPUCCINO *(M)*
Equal parts of espresso, steamed & foamed milk

LATTE *(M)*
Served long and milky

MOCHA *(M)*
Hot chocolate served with a shot of espresso

HOT CHOCOLATE *(M)*
Served with steamed milk

Our coffee beans are sourced from sustainably certified suppliers. We provide the finest coffee from illy, offering the most exquisite products throughout the world's best destinations. Over the past thirty years illy have taken a series of fundamental steps to ensure the entire supply chain is economically, environmentally and socially sustainable. Let our barista flavour your coffee with the special twist with vanilla, hazelnut, pistachio, canellor or honey. All coffees can be served 'Doppio' with an extra shot of espresso, 'Decafeinato' with illy decaffeinated coffee or iced.

SIGNATURE REETHI COFFEE

HOMEMADE GINGERBREAD LATTE *(M)*
Brewed coffee, molasses, maple syrup, ground ginger, ground nutmeg, ground cinnamon, vanilla, milk

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COFFEE AND TEA

SIGNATURE REETHI COFFEE · CONTINUED

GOLDEN CAPPUCCINO *(N)*
Turmeric powder, coconut oil, cinnamon powder, almond milk, sugar, honey

REETHI-STYLE CARAMEL MACCHIATO *(M)*
Espresso coffee, cold and hot milk, caramel syrup, honey

CINNAMON AND WHITE CHOCOLATE MOCHA *(M)*
Espresso coffee, cold milk, chocolate, cinnamon

SPICY HOT MOCHA *(M)(S)*
Espresso, milk, white & brown sugar, cocoa powder, cinnamon, nutmeg, pepper, salt

ELDER FLOWER CAPPUCCINO *(N)*
Espresso, elderflower syrup, almond milk

HOT CHOCOLATE MARSHMALLOW *(M)*
Hot milk, cocoa powder, marshmallow

HOMEMADE CHAI LATTE *(M)*
Espresso, milk, cardamom, cinnamon stick, clove, honey

ICED COFFEE

CARAMEL CRUSH *(M)*
Double espresso, milk, banana & caramel syrup, caramel foam

DOUBLE ZING
Double espresso, grapefruit juice, agave syrup, tonic water

GINGERBREAD ICED LATTE *(M)*
Double espresso, milk, gingerbread syrup, cinnamon syrup, vanilla syrup

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COFFEE AND TEA

TEA SELECTION

INFUSIONS

FOREST FRUIT
Rich and juicy fruit with citrus notes

CHAMOMILE
A light & herbal flavour with a soothing and creamy finish

PEPPERMINT
Refreshing & elegant with a sweet fresh finish and cooling sensation

BLACK TEA

BRITISH GROWN JERSEY
Vibrant & malty with delicate caramel notes

SMOKY MOUNTAIN TEA
Rose, apple & lemon with subtle smoke and citrus freshness

DARJEELING FIRST FLUSH
An elegant medium body with subtle muscatel notes described as the Champagne of teas with a delicate aroma and smooth peach finish

WHITE TEA

CRISTALLO
Sweet and elegant flavour of white tea with an undertone of juicy peach and sharp pomegranate notes

GREEN TEA

EXCLUSIVE & RARE SENCHA
Elegantly refreshing with subtle classic notes of umami and a fragrant herbaceous finish

CHESTNUT HOJICHA
Roasted Japanese green tea made from stalks, with smoky caramel notes

ICED TEA

GREEN TEA CURLS
Matcha tea, sencha tea, mint leaves, lemon juice

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COFFEE AND TEA

TEA SELECTION · CONTINUED

PEACH & ORANGE
Peach tea, elderflower syrup, fresh orange juice

STRAWBERRY CARAMEL
Strawberry tea, caramel syrup, elderflower syrup, lime juice

Our tea selection is sourced from sustainably certified suppliers. We invite you to enjoy our delicious wild crafted tea. These infusions are hand picked to compliment the exquisite savoury and sweet gastronomy at One&Only Reethi Rah. We present you with a beautiful curation of sustainable, rare teas for a remarkably unique teatime experience. Whether you are looking for a juicy tea and meat pairing, a sharp and fresh tea and seafood duo or an adventurous indulgent tea and the chocolate dessert pairing, explore a unity of flavours and stimulate your senses. We are partnered with The Tea Group to deliver outstanding quality, exemplary taste and bespoke teas for each of our guests to savour. Respecting history and the traditions of tea and the role it plays in international culture, our teatime menu has been curated to offer a variety of tastes and authentic ceremonies, exclusively for your enjoyment.

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KIDS

SALADS & SOUPS

CRUDITÉS *(M)(SE)(SU)(V)* 16
Carrot, cucumber, hummus and labneh dip

CORN & COB SALAD *(E)* 18
Chicken breast, corn, cucumber, cherry tomatoes, romaine lettuce, boiled egg

CHICKEN & NOODLE SOUP *(E)(G)* 19
Chicken breast, noodles, carrot, broccoli

CAULIFLOWER & CHEDDAR SOUP *(M)(SU)* 19
Cauliflower, cream, cheddar

BURGER & SANDWICHES

CHEESEBURGER *(E)(G)(M)(SU)* 22
Beef patty, lettuce, tomato, mayonnaise, cheddar

CHICKEN & CHEESE ROLL *(G)(M)(SU)* 22
Chicken breast, tortilla wrap, avocado, cheese

HOT DOG *(E)(G)(M)(SU)* 18
Chicken or beef sausage, mozzarella, mayonnaise

Burgers and sandwiches are served with seasonal salad (VG) and French fries (V)

PASTA, PIZZA & RICE

PENNE OR SPAGHETTI *(G)* 18
With a choice of sauce: tomato, bolognese, cream (M) or carbonara (M P)

SPAGHETTI MEAT BALLS *(G)(M)* 28
Spaghetti, beef meatballs, tomato sauce

MAC & CHEESE *(G)(M)(SU)* 18
Marcaroni pasta, cream, parmesan

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PASTA, PIZZA & RICE · CONTINUED

CHICKEN PIZZA *(G)(M)(SU)* 22
Tomato sauce, mozzarella, minced chicken

PIZZA MARGHERITA *(G)(M)(SU)* 22
Tomato sauce, mozzarella. *Vegan option available

KHICHDI *(M)(SU)* 18
Rice, lentils, green beans, cauliflower, carrot

RISOTTO *(M)(SU)* 22
Vegetable broth, cream, green peas, parmesan

FRIED RICE 18
Choice of: vegetable (V) or egg (E)

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AQUA

CAVIAR

BELUGA *(E)(F)(G)(M)(SU)*
- 30g · 449
- 50g · 789
- 120g · 1,790

OSCIÈTRE CAVIAR *(E)(F)(G)(M)(SU)*
- 15g · 119
- 30g · 139
- 50g · 209

Elevate your dining experience with Kaviari's exclusive French caviar collection, where refinement and indulgence converge in every exquisite morsel. Meticulously curated in the heart of Paris, each caviar offering promises a singular and exceptional taste. From the opulently rich Beluga to the delicately firm yet supple Oscietre berries, our selection caters to the most discerning palates. With the expert guidance of our caviar connoisseurs, every choice is tailored to your individual preference, ensuring a truly personalised culinary experience. Served with warm blinis (M E V), crème fraiche (M), chives, onion, capers, egg white (E), egg yolk (E)

ENTRÉES

FINES DE CLAIRES FRESHLY SHUCKED OYSTERS *(MO)(SU)* 60
Mignonette, lemon wedges. 6 pieces

PRAWN COCKTAIL *(CR)(E)(SU)* 44
Avocado, baby romaine lettuce, grapefruit

CAVIAR & TOAST *(E)(F)(G)(M)(SU)* 124
Oscietre caviar, avocado, brioche

DEVILLED EGGS *(E)(F)* 29
Salmon roe, dill, lamb's lettuce

SMOKED SALMON RILLETTES *(F)(G)(M)(SU)* 39
Homemade pickles & toast

DUCK TERRINE *(A)(G)(MU)(N)(SU)* 44
Prunes, Cognac & pistachios, pickles, grain mustard, mesclun leaves, toasted sourdough

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AQUA

ENTRÉES · CONTINUED

FOIE GRAS & BRIOCHE *(A)(E)(G)(M)(SU)* 62
Foie gras terrine, toasted brioche, fresh figs, aged balsamic

BEEF TARTARE *(E)(G)(MU)(SU)* 48
Wagyu beef, shallots, gherkins, cured egg yolk, baguette crisp

SNAILS *(M)(MO)* 28
Baked Burgundy snails, garlic & parsley butter

SALADS

CRAB & AVOCADO SALAD *(CR)(MU)(SU)* 46
Mesclun leaves, cherry tomatoes, citrus dressing

LOBSTER SALAD *(CR)(SU)* 92
European lobster, baby spinach, orange segments, apple, marinated fennel

SMOKED TROUT & LUMPFISH ROE SALAD *(F)(MU)(SU)* 42
Avocado, pear, lamb's lettuce, mustard & lemon dressing

FIG SALAD *(A)(M)(N)(SU)* 39
Fresh figs, wild watercress, goat cheese, caramelised walnuts, watermelon, Chardonnay vinaigrette. Vegan option available

SOUPS

FRENCH ONION SOUP *(A)(G)(M)* 32
Thyme & Gruyère croutons

SOUPE DE CRUSTACÉS *(CR)(G)(M)(SU)* 49
Shellfish bisque, rouille sauce, toasted baguette

FROM THE SEA

REEF FISH *(F)(M)(SU)* 54
Pan-seared catch of the day, saffron cream, broccolini

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FROM THE SEA · CONTINUED

SEABASS *(F)(SU)* 72
Whole roasted seabass with lemon & thyme, Provençal vegetables, watercress

SEA BREAM *(A)(F)(M)(SU)* 68
Grilled sea bream fillet, lemon & snow pea risotto, lemon zest

COD FISH *(F)(M)(S)(SU)* 74
Pan-fried Atlantic cod fillet, baby potatoes, parsley, Espelette chilli pepper & lemon butter sauce

MOULES MARINIÈRE *(A)(M)(MO)(SU)* 56
Black mussels, Sauvignon Blanc, shallots, cream, hand-cut frites

SCALLOPS *(M)(MO)(SU)* 84
Pan-seared scallops, lemon butter, salmon roe, caviar, asparagus, herb oil

LOBSTER PASTA *(A)(CR)(E)(G)(M)(SU)* 129
European lobster, Homemade tagliatelle, cherry tomatoes, bisque sauce, tarragon

GRILLED LOBSTER *(CR)(M)(SU)* 142
Whole grilled Maldivian lobster, sauce Choron, lemon, mesclun leaves

CATCH OF THE DAY Minimum for 2 persons *(F)(M)* 125
Whole baked local reef fish, légumes grilles, lemon butter sauce, lemon wedges

FROM THE LAND

CHICKEN SUPREME *(M)(SU)* 69
Free-range chicken breast, porcini & black truffle sauce, mashed potatoes

LAMB *(A)(M)(SU)* 82
Pan-seared lamb loin, ratatouille, rosemary jus

BRAISED BEEF CHEEK *(A)(C)(M)(SU)* 78
Slow-cooked beef cheek with red wine, carrot, beef bacon, mushrooms, baby potatoes

BEEF ROSSINI *(A)(E)(G)(M)(SU)* 145
Grass-fed beef tenderloin, seared foie gras, brioche crouton, truffle wine jus

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(GF) Gluten-free · (L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork
(PN) Peanut · (S) Spicy · (SB) Soybean · (SE) Sesame · (SF) Seafood · (SU) Sulphur dioxide
(V) Vegetarian · (VG) Vegan

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AQUA

STEAK FRITES

PRIME RIB Minimum for 2 persons *(A)(M)* 245

WAGYU SIRLOIN 250G *(A)(M)* 129

WAGYU TENDERLOIN 200G *(A)(M)* 149

SAUCES

AU POIVRE *(A)(S)(SU)*

BÉARNAISE *(E)(SU)*

BORDELAISE *(A)(SU)*

CHIMICHURRI *(SU)(VG)*

FROM THE FIELD

MUSHROOM & BLACK TRUFFLE RISOTTO *(A)(M)(SU)* 54
Porcini mushrooms, parmesan, crème fraîche

ORECCHIETTE *(G)(M)(N)* 45
Macadamia & fresh herb pesto, grilled rapini, plant-based pecorino, olive oil

SIDES

GRATIN DAUPHINOIS *(M)(V)* 16
Potato gratin with Comté cheese

FRITES MAISON *(E)(V)* 16
Herb aioli

LETTUCE & CO *(MU)(SU)(VG)* 14
Apple, radish, mixed leaves, avocado, soft herbs, mustard dressing

LÉGUMES GRILLÉS *(VG)* 16
Selection of seasonal grilled vegetables

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AQUA

SIDES · CONTINUED

BEANS & BACON *(M)(SU)* 16
Sautéed French green beans, smoked beef lardons

DESSERTS

CHEESE PLATTER *(G)(M)(N)(SU)* 54
Brie de Meaux, Comté, Roquefort, Bûche de Chèvre, Tomme de Savoie, dried apricots, prunes, whole wheat crackers, quince paste

PISTACHIO CRÈME BRÛLÉE *(E)(M)(N)(SB)(SU)(V)* 26
Baked pistachio custard, caramelised sugar

LEMON PIE *(E)(G)(M)(V)* 22
Short-crust pastry, lemon curd, raspberry coulis

PÊCHE MELBA *(L)(M)(N)(V)* 24
Vanilla-poached peaches, raspberry coulis, Chantilly cream, almond flakes, vanilla ice cream

APPLE CRISP *(E)(G)(L)(M)(V)* 24
Apple phyllo pie, vanilla sauce, vanilla ice cream

CHOCOLATE FONDANT *(E)(L)(M)(N)(SU)(V)* 26
Valrhona dark chocolate, berry compote, pistachio ice cream

MANDARIN CHOCOLATE CAKE *(E)(G)(M)(N)(SU)(V)* 24
Milk chocolate mousse, mandarin mousse, hazelnut biscuit, mandarin compote

FRUIT PLATTER *(VG)* 22
Selection of seasonal tropical fruit

ICE CREAM & SORBET

HOMEMADE ICE CREAM *(L)(M)(V)* 6 per scoop
Caramel, chocolate (SU), coffee, mint chocolate (SU), pistachio (N SB SU), rum & raisin (A), strawberry, vanilla

HOMEMADE SORBET *(VG)* 6 per scoop
Banana, coconut, lemon, mango, passion fruit, raspberry, strawberry

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THE EARTH'S ESSENTIALS

Discover the flavours of the Mediterranean. Experience the vibrant flavours of beloved seafood, cultural classics, and handcrafted delicacies inspired by the colourful dishes of Spain, Italy, and Greece. With this philosophy in mind, we have developed this menu to bring you the delights of the Mediterranean combined with the highest quality ingredients and the creativity of our chefs.

STARTERS

SMOKED BEEF CARPACCIO *(M)(SU)* 48
Horseradish cream, pickles, confit tomatoes, parmesan, rocket leaves

MARINATED SCALLOPS *(MO)(S)(SU)* 42
Fennel, grapefruit & chilli dressing

TUNA TARTARE *(F)(N)(SU)* 38
Avocado, pine nuts, lemon zest, passion fruit vinaigrette, herb oil

OCTOPUS A LA GALLEGA *(MO)(SU)* 46
Espelette pepper, tomato salsa, crushed potatoes

GAMBAS *(CR)(G)(S)(SU)* 48
Garlic & chilli prawns in extra virgin olive oil, lemon zest, grilled sourdough

FRITTO MISTO *(CR)(E)(F)(G)(MO)(SU)* 42
Lemon tartare, pickles

BURNT EGGPLANT *(G)(M)(V)* 32
Flatbread, smoked paprika yoghurt sauce, mint, pomegranate

SALADS

MEDITERRANEAN LOBSTER *(CR)(SU)* 74
Poached lobster, heirloom tomatoes, cucumber, capers, basil leaves. Supplement of 30

PRAWN & ROASTED VEGETABLE *(CR)(SU)* 48
Zucchini, bell pepper, eggplant, basil leaves

BLUE CHEESE & PEAR *(M)(N)(SU)(V)* 36
Roquefort cheese, chicory, caramelised walnuts

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THE EARTH'S ESSENTIALS

SALADS · CONTINUED

BURRATA *(M)(V)* 32
Heirloom tomato jam, charred peach, figs

SALT-BAKED BEETROOT *(M)(N)(SU)(V)* 32
Burnt orange, green olives, cashews, candied walnuts, yoghurt

SOUPS

MINESTRONE *(G)(M)(V)* 28
Seasonal vegetables, macaroni, parmesan

ROASTED VINE TOMATO *(G)(M)(SU)(V)* 28

MAINS

BRAISED WAGYU BLACKMORE SHORT RIB *(A)(C)(G)(M)(SU)* 109
Parmesan polenta, glazed carrot, wine jus. Supplement of 40

DUCK BREAST *(A)(N)(SU)* 65
Pistachios, baby potatoes, morello cherry jus

CHICKEN MILANESE *(E)(G)(M)* 64
Gribiche sauce, cherry tomatoes, rocket leaves, parmesan shavings

YELLOWFIN TUNA STEAK *(F)(SU)* 58
Citrus vierge sauce, charred zucchini

PAN-SEARED REEF FISH *(F)(M)(SU)* 52
Capsicum, tomatoes, chat potatoes

BARBECUED PRAWNS *(CR)(SU)* 66
U5 prawns, gremolata, roasted potatoes, mesclun salad, burnt lemon

LOBSTER THERMIDOR *(A)(CR)(E)(G)(M)(MU)* 146
Baked Maldivian lobster, Thermidor sauce, roasted potatoes, mesclun salad. Supplement of 65

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THE EARTH'S ESSENTIALS

FROM THE GRILL

BLACK ANGUS SIRLOIN *(A)(M)(MU)(SU)* 78
Confit garlic, mesclun salad, salsa verde

ANGUS TENDERLOIN *(A)(M)(MU)(SU)* 79
Confit garlic, mixed green salad, red wine jus

LAMB CHOPS *(A)(M)(SU)* 72
Smoked aubergine purée, confit capsicum, black garlic, lamb jus

CHICKEN BREAST *(M)(SU)* 68
Charred vegetables, herb salsa

SALMON STEAK *(F)(M)(MU)* 72
Fennel salad, lemon butter sauce

SIDES

TRUFFLE MASHED POTATOES *(M)(SU)(V)* 18

PATATAS BRAVAS *(E)(M)(S)(SU)(V)* 14
Garlic aioli, smoked chilli-tomato sauce

HAND-CUT FRIES *(G)(V)* 14

FRENCH BEANS & ASPARAGUS *(M)(V)* 16

GRILLED BABY CORN & CHILLI BUTTER *(M)(S)(V)* 14

PADRÓN *(S)(VG)* 14
Char-grilled peppers, chilli salt

MIXED GREENS *(MU)(VG)* 14
Mesclun salad, mustard dressing

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THE EARTH'S ESSENTIALS

PASTA

RIGATONI *(A)(C)(G)(M)(SU)* 48
Braised wagyu brisket, olives, tomatoes, basil leaves, smoked paprika

PACCHERI *(CR)(F)(G)(MO)* 54
Reef fish, prawns, mussels, crab, tomato bisque sauce, lemon zest

SPAGHETTI ALL'ARAGOSTA *(CR)(G)(S)(SU)* 98
Maldivian lobster, cherry tomatoes, tomato sauce, chilli, parsley. Supplement of 40

TRUFFLE MUSHROOM FETTUCCINE *(G)(M)(SU)(V)* 46
Wild mushrooms, truffle cream sauce, parmesan

LINGUINI *(G)(M)(SU)(V)* 42
Pomodoro, basil leaves, burrata

DESSERTS

CHOCOLATE ALMOND CAKE *(E)(G)(L)(M)(N)(SU)(V)* 24
Chocolate ganache, blanched almonds, almond-honey ice cream

CHOCOLATE CHERRY AMARETTO CAKE *(E)(G)(L)(M)(N)(V)* 24
Chocolate biscuit, chocolate mousse, cherries, amaretto crumble, vanilla ice cream

PANNA COTTA *(M)(SU)* 23
Greek yoghurt, olive oil, orange marmalade

PISTACHIO BAKLAVA CHEESECAKE *(E)(G)(L)(M)(N)(V)* 24
Phyllo pastry, pistachio cream, honey, yoghurt ice cream

PLUM CLAFOUTIS *(E)(G)(L)(M)(V)* 24
Baked plum custard cake, vanilla ice cream

FRUIT PLATTER *(VG)* 22
Selection of seasonal tropical fruit

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THE EARTH'S ESSENTIALS

ICE CREAM & SORBET

HOMEMADE ICE CREAM *(M)(V)* — 6 per scoop
Caramel, chocolate, coffee, Oreo (E G), pistachio (G N SB SU), strawberry, vanilla, yoghurt

HOMEMADE SORBET *(VG)* — 6 per scoop
Banana, coconut, lemon, mandarin, passion fruit, raspberry

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TASTE OF ASIA

Invoking all the life, colours and exciting flavours of Asia. We source and use the freshest, most exotic ingredients from all corners of Asia, which are then skillfully prepared by the team and showcased straight to the plate for you. For those of you who have yet to taste authentic Asian delights, join us, be seated in our breathtaking restaurant overlooking the moonlit Indian Ocean and enjoy this unique dining experience that invokes all the culture and vibrance that Asia has to offer.

SALADS

THAI BEEF *(F)(S)(SE)(SU)* 42
Marinated beef, romaine lettuce, cucumber, cherry tomatoes, onion, chilli, garlic, mint, coriander, lime, fish sauce

LOBSTER *(CR)(F)(N)(S)(SU)* 68
Pomelo, romaine lettuce, crispy onion, cashews, Nuoc Cham dressing

MANGO & PAPAYA *(N)(S)(SU)(V)* 34
Raw mango & papaya, lime juice, chilli, cashews, Thai aromatic herbs

CUCUMBER *(G)(L)(S)(SB)(SE)(SU)(V)* 32
Spring onion, garlic, ginger, sesame oil, vinegar, soy sauce, chilli paste

SOUPS

WONTON *(E)(F)(G)(L)(SE)(SB)(SU)* 46
Chicken wontons, aromatic chicken broth, shiitake mushrooms, bok choy, egg noodles, soy sauce

TOM YUM *(CR)(F)(MO)(N)(S)(SU)* 56
Prawns, calamari, galangal, lime leaf, onion, lemongrass

HOT & SOUR PRAWN *(CR)(E)(F)(G)(L)(S)(SB)(SU)* 52
Black fungus, tofu, bamboo shoots, egg, vinegar, soy sauce

STREET FOOD

MARANGGI SATAY *(CR)(G)(L)(PN)(S)(SU)* 38
Indonesian-style marinated chicken satay, sambal, peanut sauce, rice cakes

CHICKEN WINGS *(G)(L)(M)(S)(SB)(SE)(SU)* 36
Honey garlic barbecued chicken wings, sesame seeds

CRISPY REEF FISH BAO BUNS *(E)(F)(G)(SU)* 34
Butter lettuce, apple, radish, yuzu mayonnaise

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TASTE OF ASIA

STREET FOOD · CONTINUED

CHINESE BUTTER PRAWNS *(CR)(E)(G)(M)(S)* 46
Deep-fried prawns, crispy egg yolk, curry leaves, chilli

CRISPY VIETNAMESE SPRING ROLLS *(CR)(F)(G)(SE)(SU)* 32
Prawn, crab, rice paper, black fungus, spring onion, Vietnamese dipping sauce

FROM THE TANDOOR OVEN

TANDOORI CHICKEN *(M)(MU)(S)(SU)* 29
Whole chicken leg, yoghurt, fenugreek, chilli powder, mustard oil

TANDOORI ROASTED PICKLED PRAWNS *(CR)(MU)(S)(SU)* 46
Homemade spice powder, mixed vegetable pickle, yoghurt, mustard oil

TANDOORI BROCCOLI *(M)(MU)(S)* 24
Yoghurt, fenugreek, chilli powder, mustard oil

MALAI CHICKEN TIKKA *(E)(L)(M)(N)(S)(SU)* 29
Green chilli paste, cashew purée, cottage cheese, coriander, garam masala

AJWAIN FISH TIKKA *(F)(M)(MU)(N)(S)* 28
Mustard oil, yoghurt, caraway seeds, fennel powder, cashews

FROM THE WOK

BLACK PEPPER BEEF *(G)(L)(MO)(S)(SB)(SU)* 66
Wok-tossed beef in aromatic Sarawak black pepper sauce with onion and capsicum

KUNG PAO CHICKEN *(C)(G)(L)(N)(S)(SB)(SU)* 56
Wok-seared chicken with dried chilli, roasted cashews, kung pao glaze

KRA PROW CHICKEN *(E)(F)(G)(L)(MO)(S)(SB)(SU)* 56
Stir-fried minced chicken, fried egg, Thai basil; served with jasmine rice

NASI GORENG *(CR)(E)(G)(L)(PN)(S)(SB)(SU)* 59
Fried rice, fried egg, chicken satay, acar pickles, sweet sambal, peanut sauce, chilli prawn crackers

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TASTE OF ASIA

FROM THE WOK · CONTINUED

PAD THAI
Wok-fried rice noodles with sweet tamarind sauce, tofu, egg, bean sprouts, chives, roasted peanuts, lime
- — CHICKEN (E F PN S SU) · 48
- — PRAWN (CR E F PN S SU) · 62

SWEET & SOUR REEF FISH *(F)(G)(S)(SU)* 58
Sweet and sour reduction, caramelised pineapple, capsicum, lychee salad

SICHUAN CHILLI PRAWNS *(C)(CR)(L)(S)(SB)(SE)(SU)* 72
Wok-fried prawns with Sichuan peppercorn, garlic, ginger, spring onion, sesame seeds, soy sauce

SINGAPOREAN CHILLI CRAB *(CR)(E)(G)(S)(SU)* 78
Mud crab, chilli sauce, spring onion, eggs; served with fried mantou buns

MALDIVIAN LOBSTER *(CR)(G)(L)(MO)(S)(SB)(SU)* 98
Stir-fried lobster with Tellicherry peppercorn, onion, oyster sauce, soy sauce

CURRY

THAI RED *(CR)(F)(L)(N)(S)(SU)*
Coconut, pineapple, red chilli, Thai spices, jasmine rice
- — BEEF · 68
- — CHICKEN · 56

THAI GREEN *(F)(L)(N)(S)(SU)* 58
Chicken, coriander, lychee, baby eggplant, jasmine rice

INDIAN BUTTER CHICKEN *(L)(M)(MU)(N)(SU)* 56
Chicken thigh, tomatoes, cashews, Indian spices, basmati rice

MALDIVIAN LOBSTER *(CR)(F)(G)(S)(SU)* 98
Coconut, Maldivian mixed spices, tuna sambal, chapati, basmati rice

YELLOW VEGETABLES *(G)(VG)* 48
Crispy cauliflower, mushrooms, sweet potatoes, coconut cream, jasmine rice

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TASTE OF ASIA

GRILL & ROAST

ROASTED DUCK *(G)(L)(SB)(SU)* 62
Slow-roasted duck breast with a caramelised honey–soy glaze and aromatic spices; served with spring onion, cucumber, carrot, herbs, steamed pancakes, hoisin and plum sauce

MALDIVIAN-STYLE GRILLED U5 PRAWNS *(CR)(MU)(S)* 66
Havaadhu paste, curry leaves, chilli, charred lime

THALI

INDIAN OCEAN *(CR)(F)(G)(M)(MU)(S)(SU)* 98
Bengali fish curry, chicken tikka masala, achari jinga, dal makhani, steamed basmati rice, mango chutney, raita, onion, chilli, papadum, butter naan

NO MEAT FOR ME *(G)(S)(SU)* 86
Dal tadka, jackfruit korma, aloo jeera, mushroom and green pea masala, plain roti, mango chutney, papadum, kachumber salad

BREAD

PLAIN ROTI *(G)* 10

BUTTER ROTI *(E)(G)(M)* 12

PLAIN NAAN *(E)(G)(M)* 10

BUTTER NAAN *(E)(G)(M)* 12

GARLIC NAAN *(E)(G)(M)* 12

CHEESE NAAN *(E)(G)(M)* 12

SIDES

EGG FRIED RICE *(E)(SU)* 14
Rice, egg, spring onion

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TASTE OF ASIA

SIDES · CONTINUED

VEGETABLE FRIED RICE *(VG)* 14
Rice, vegetables, spring onion

SPICY GLAZED POTATO *(G)(L)(S)(SB)(SE)(SU)(V)* 14
Gochujang glaze

STIR-FRIED GREENS *(G)(L)(SB)(SU)(V)* 14
Kai lan, snow peas, green beans, soy sauce, garlic

COCONUT RICE *(VG)* 12

DESSERTS

PINEAPPLE CARPACCIO *(L)(M)* 24
Vanilla-infused pineapple, lime yoghurt, ginger jelly, vanilla ice cream

MANGO STICKY RICE *(SE)(VG)* 22
Rice, coconut cream, fresh mango, sesame seeds

PANDAN COCONUT *(E)(M)(V)* 22
Pandan biscuit, coconut mousse, brown sugar syrup, coconut crumble

BUBUR MADURA *(E)(M)(N)(V)* 23
Silky tapioca pearl custard, avocado, jackfruit, pandan ice cream

FRUIT PLATTER *(VG)* 22
Selection of seasonal tropical fruit

ICE CREAM & SORBET

HOMEMADE ICE CREAM *(L)(M)* 6 per scoop
Banana, cardamom, coconut, green tea, pandan

HOMEMADE SORBET *(VG)* 6 per scoop
Lemon, lychee, mango, passion fruit

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Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.

WELLNESS: GLUTEN-FREE, RAW, VEGAN

One&Only Reethi Rah Maldives is proud to present a selection of nutritious and balanced foods that fit into a raw food, gluten-free or vegan diet. We believe in nourishing the body from the inside out to achieve optimal health, happiness and wellbeing. From the team at One&Only Reethi Rah, we hope you enjoy our raw, vegan and gluten-free options. We aim to inspire you to nourish your mind, body and soul with good food to reach your healthiest potential. With our culinary regards, Raymond Rjaily, Culinary Director

SALADS

BEETROOT & ROCKET *(GF)(N)(VG)* 26
Salt-baked beetroot, rocket leaves, vegan pecorino, aged balsamic vinegar, baby radish, candied walnuts

BARBEQUE PINK GUAVA *(VG)* 28
Burnt pink guava, mesclun lettuce, cherry tomatoes, pomegranate seeds, pumpkin seeds, figs, cherry vinaigrette

WILD ORGANIC GARDEN GREEN *(VG)* 28
French beans, grilled asparagus, zucchini, snow peas, edamame, kale, sesame, sundried tomatoes, molasses, extra virgin olive oil

SOUP & STARTERS

GINGER-INFUSED BUTTERNUT SQUASH SOUP *(VG)* 28
Honey, cumin, roasted butternut squash, ginger, coconut espuma

GRILLED CORN *(GF)(VG)* 36
Thai marinated grilled baby corn, mixed pickles, kaffir lime and palm sugar dipping

GRILLED AUBERGINE *(VG)* 24
Confit cherry tomatoes, rocket leaves, buckwheat, smoked vegan mozzarella

MAINS

VEGAN BURGER *(VG)* 32
Beetroot, red kidney beans, impossible meat, chickpeas, pickled cucumber, celery slaw, avocado, tomato jam, sweet potato fries

PALAK TOFU TWIST *(GF)(VG)* 36
Spinach gravy, tofu balls, South Asian aromatics, tempered quinoa, pomegranate seeds

BARLEY RISOTTO *(GF)(VG)* 46
Wild mushrooms, garlic scrapes, asparagus, black truffle

(A) Alcohol · (C) Celery · (CR) Crustaceans · (D) Dairy · (E) Egg · (F) Fish · (G) Gluten
(GF) Gluten-free · (L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork
(PN) Peanut · (S) Spicy · (SB) Soybean · (SE) Sesame · (SF) Seafood · (SU) Sulphur dioxide
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MAINS · CONTINUED

ROASTED CAULIFLOWER STEAK *(D)(GF)(V)* 36
Hummus, pomegranate seeds, brown butter, molasses, parsley dust, tomato jam

DESSERTS

COCONUT & PASSION FRUIT JELLY *(GF)(VG)* 24
Coconut cream, vegan cream, fresh passion fruit

CHOCOLATE & RASPBERRY COMPOTE *(GF)(VG)* 22
Vegan chocolate, vegan cream, fresh raspberries

CARROT CAKE *(GF)(VG)* 22
Carrot, vegan cream, coconut milk

RAW BROWNIE *(GF)(N)(VG)* 24
Cacao, dates, cashews, pistachios, pecans, coconut oil

DATE & CACAO *(GF)(N)(VG)* 22
Dates, cacao, cashews, orange

YOGHURT & BERRIES *(GF)(VG)* 22
Coconut yoghurt, fresh berries, fresh banana

COCONUT & MANGO *(GF)(VG)* 24
Coconut yoghurt, fresh coconut, fresh mango

CHOCOLATE MOUSSE *(GF)(VG)* 24
Organic chocolate, vegan cream, fresh mango, mango coulis

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