


THE SWEET FINISH

Milk Chocolate Raspberry Brioche Pudding (D, G)
Brioche Pudding and Yuzu Honey Ice Cream
with Crispy Hippenmasse, Raspberry Gel \$ 24



Screw pine Parfait (D, G) 
Papaya Lemon Sorbet, Meringue, Marinated Fresh Berries
Chocolate Mint Soil and Passion Fruit Coulis, \$ 22



Basil Chocolate Marquise (A, D)
Basil Chocolate Marquise and Passion Fruit Sorbet,
Strawberry Foam, Basil Gel with
Rum Chocolate Truffle \$ 22



Flourless Chocolate Fudge (N, D)
Toasted Macadamia and Valrhona Alpaco Bittersweet Chocolate
Lavender Macaroon and Café Gelato \$ 24



Your Choice of Hot Souffle (A, D, G)
Hazelnut, Chocolate or Vanilla Accompanied
by Grand Amier Anglaise (Please Allow 20 minutes) \$ 26



Exotic Fruit Flambee (A, D)
Flambee in Spiced rum, Mango Ice Cream
from the Gueridon \$ 28



Turkish Coffee with Baklava (N, D)
Traditionally Brewed at the Table \$16

lime dinner ■ à la carte

Appetizers

Vitello Tonnato **(D)** \$22

Veal Tenderloin, Creamy Tuna Espuma with Caper Berries,
Oven Dried Tomatoes and Rocket

Seared Crudo **(SF)** \$18

Fresh Fish of The Day, Lemon Zest, Lemon Juice, Olive Oil, Chives,
Black Olive Soil, Sea Salt Wild Rocket

Tuna Tartar **(D G D)** \$20

Avocado, Herbed Brioche Toast, Sliced Cucumber, Radish, Pickled Ginger

Miso And Mushroom Panna Cotta **(V, G, D, N)** \$25

Fine Herbs, Toasted Brioche, Pickled Shimji, Olive Oil, Pistachio

Beet Tabbouleh **(VG, N)** \$24


Granny Smith, Beetroot, Walnut, Crushed Wheat, Tomato,
Mint Leaves, Lemon, and Extra Virgin Olive Oil

Thai Papaya Salad with Prawns **(SF, S, N)** \$22

Green Papaya, Carrot, Long Bean, Cherry Tomato, Dried Shrimps,
Peanuts, and Nam Jim Dressing

Thai Glass Noodle Salad **(SF, S)** \$22

Seafood, Thai Celery, Lime, Chilli, Tossed in a Spicy Dressing

Contains of **(N) Nuts (P) Pork (V) Vegetarian (VG) Vegan (S) Spicy (GF) Gluten Free (G) Gluten
(SF) Seafood (D) Dairy**  Sustainable

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lime dinner ■ à la carte

Soups

Oriental Lentil Soup (VG) \$22

Lemon and Crispy Lentils

Roasted Butternut (V, D) \$22

Goat Cheese with Pumpkin Seeds and Garlic Croutons

Roasted Tomato Soup (V, G) \$22

Fresh Basil, Fresh Oregano, Goat Cheese, Blanched Cherry Tomatoes, Roasted Tomatoes

Salads

The Caesar (D, P) \$20

Baby Cos Lettuce, Crispy Pork Bacon, and Anchovy, Garlic Croutons
Poached Egg and Aged Parmesan


- Grilled Chicken (D, P) \$24
- Grilled Tiger Prawns (D, P, Sf) \$24

Greek Salad (V, D) \$18

Feta Cheese, Olives, Cucumber, Mixed Pepper, Onion, Tomato,
Lettuce and Lemon Vinaigrette

Baby Spinach Salad (V, G, N) \$18

Cherry Tomatoes, Endive, Mint, Pecans, Dried Cranberries,
Goji Berries, and Tangy Vinaigrette

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House Pasta

Mezzi Rigatoni (G, D) \$30

Dry-Aged Beef Ragout, Parmesan Fondue

Pappardelle (G, D, N) \$32

Kale Sauce, Broccoli, Preserved Lemon, Roasted Garlic,
Roast Croutons, Parmigiano, Chili Flakes, Olives

Mushroom Risotto (V, D, N) \$32

Green Peas, Rocket, Roasted Walnut Crumble, Truffle


Mushroom Ravioli (V, G, D, A) \$33

Spinach Dough, White Wine Sauce, Broccolini, Semi Dry Tomato, Shaved Parmesan,
Stuffed with a Mushroom Duxelles

Craft Your Pasta (D,G) \$30

Spaghetti | Linguini | Penne

Carbonara, Napolitana, Alle Vongole (S F) Aglio E Oli, or Bolognaise

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Mains

Roasted Spatchcock (D,G,A) \$46

Turned Vegetables, Green Peas, Leeks, Dill, Classic White Wine Lemon and Herb Sauce

Lamb Rack (D) \$55

Cauliflower and Potato Puree, Roasted Baby Carrots,
Amaranth Crust, Wilted Kale, and Mirin Jus

Aged Angus Beef Tenderloin (D) \$52

Truffle Mashed Potato, Smoked Confit White Onion, Glazed Asparagus,
and Cherry Tomato with Black Truffle Jus

Grilled Tuna Steak (SF, D) \$40

Grilled King Oyster Mushroom, Wilted Pak Choy, Cauliflower,
Potato Puree with Tomato and Olive Fondue

Chef Special \$36

Catch Of the Day

Pan Seared Black Cod (Sf, D) \$55

On Chickpea Puree, Preserved Lemon, Haricot Vert, Carrot

Maldivian Fried Sea Bass (Sf, S) \$32


Steamed Rice, Dhal Curry, Lime, Mint Yogurt Sauce, Grilled Vegetables

Roasted Market Asparagus (G, F) \$34

Fresh Herbs, Preserved Meyer Lemon, Celeriac Puree Jerusalem Artichoke.
Garlic Hollandaise, Mushroom Schnitzel

Grilled Cauliflower Steaks (V, G, Gf) \$28

Confit Spring Onions, Smoked Paprika, Chimichurri Sauce,
Braised Celeriac Puree

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Mains

Lobster Curry (S, SF) \$55

Basil Leaves, Chilli Paste, Coconut Milk, and Garlic Vermicelli Noodles

Vegetable Thai Green Curry (S, VG) \$32

Eggplants, Pumpkin, Thai Sweet Basil, Kaffir Lime Leaves, Coconut Milk, and Jasmine Rice

Indian Style Butter Chicken (S, N, G) \$30

Curry with Tomato and Cashew Nut Gravy
Served with Naan Bread or Basmati Rice, Pickle and Papadum

Moroccan Tagine (S, D, G)

Slowly Cooked Aromatic Spices, Prunes, Apricots, Vegetables, and Tomatoes.
Giant Couscous, Olives, Haloumi Cheese, and Tabbouleh

- Stewed Beef Cheek **\$36**
- Vegetable Kofta (V) **\$30**

Phad Kaprow (S) \$30

Stir-Fried With Chilli, Garlic, and Holy Basil, Jasmine Rice and Poached Egg
Choice of Pork, Beef, or Chicken


Phad Thai (S, V, N) \$28

Sweet and Sour Stir Fried Phad Thai Noodles, Chives, Bean Sprouts, Onion, Garlic
Tofu with Crusted Peanut and Chilli Flakes

- Chicken **\$30**
- Prawns **\$32**

Tom Yum Goong (SF, D) \$30

Aromatic Thai Prawn Soup Flavoured with Lemongrass, Chili, and Galangal.
Mushrooms, Coriander, Evaporated Milk, Lime Juice and Jasmine Rice

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lime breakfast - à la carte

Energize

Belgian Waffles (D, G)

Orange Saffron Confit, Fresh Berries, Greek Yoghurt and Nutella

Grilled French Toast Brioche (D, G)

Oven Roasted Fruits, Maple Syrup and Ricotta

Souffle Pancake (D, G, SG)

Matcha Cream, Maple Syrup, Tropical Fruit Chutney, Ricotta Romana

Crêpes-Filled with Your Choice

- Nutella
- Black Forrest Ham P
- Xocolatl
- Coconut
- Pistachio
- Fresh Berries
- Tomato Tapenade
- Cucumber & Mint

Simply Prepared with

"Normandes" Apple Compote, Honey, Lemon Wedges, Cinnamon, Maple Syrup G

Your Choice of Artisan Organic Honey to Accompany Your Energize Dishes:

- Accasia
- Oak Wood
- Lavender
- Thyme
- Orange Blossom

Hot Bowl

Old Fashioned Steel Cut Oats GF

Old Fashioned Rolled Oatmeal

- Mixed Exotic Fruit
- Honeycomb
- Fresh Berries
- Dates
- Goji Berries
- Coconut

Acai Bowls

Quinoa (VG, GF)

Mandarin, Quinoa, Mango, Bee Pollen, Banana, Dragon Fruit, Fresh Berries

Coconut (VG, SG)

Old fashion Granola, Kiwi, Fresh Berries, Banana, Dragon Fruit, Goji Berries, Avocado

Chia Mousse (VG, G)

Bee Pollen, Chia Seeds, Coconut Milk, Fresh Berries, Honeycomb

Toast

Ten Grains: Crushed Avocado,

Free Range Poached Egg, Parmigiano-Reggiano D, G

Loaded: Tabouleh, Houmous, Pomegranate, Roasted Pine Nuts, Rocket, Quinoa VG, G, N

(P) Pork (V) Vegetarian (GF) Gluten Free (VG) Vegan (N) Nuts
(G) Gluten (S) Seafood (D) Dairy (SP) Spicy (DF) Dairy Free (SG) Baros Signature

lime breakfast - à la carte

Breakfast Around the Globe



Maldivian Breakfast (SP, S, G, SG)

Maldivian Tuna Curry, Boiled Egg, Mashuni with Coconut Sambal, Drumstick Leaves, Chapatti

Arabic - Shakshuka (D, N, G)

Full Medames, Olives, Halloumi Cheese, Lebanese Bread, Houmous, Tabouleh

Mexican (D, N, SP, GF)

Corn Tortillas, Queso Fresco, Guacamole, Salsa Roja, Poached Egg, Shallots

Japanese

Omelette, Grilled Salmon, Wakame Salad, Steamed Rice, Miso Soup, Teriyaki Sauce

Rice Congee (SP)

Congee with Your Choice (Chicken, Tofu, Salmon)
Coriander, Chili, Ginger, Spring Onion, Poached Egg, Fried Onion

Specialty Eggs

Two Farm Fresh Eggs (Your Style)

Fried, Scrambled, Poached, Boiled

Egg Benedict (G)

Scottish Smoked Salmon | Beef Ham | Pork Ham | Plant Based Ham
with Poached Egg, Hollandaise Sauce, Focaccia Bread

Forest Mushrooms (N, SG)

Soft Poached Egg, Truffle, Mushrooms, Romesco Hollandaise

Fresh Harvested Kale (DF)

Free Range Egg White Omelete, Poached Asparagus, Prosciutto Cheese

Vegan Scramble (VG, DF)

Plant Based Egg Substitute, Vegan Sausage, Kale, Mushroom, Shallots, Tomato Provencal

Vegan Omelet (VG, DF)

Plant Based Egg Substitute, Vegan Sausage, Kale, Mushroom, Shallots, Tomato Provencal

Omelette (Your Way)

Free Range Egg Omelet with Your Choice of Fillings:
Pork Ham | Beef Ham | Smoked Scottish Salmon | Tomato | Bell Pepper | Chili | Kale | Onion | Mushroom
Mozzarella | Feta | Gruyere | Toasted Multi Grain Bread

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lime lunch ■ à la carte

Appetizers

Selection Of Mezze (VG, G) \$18

Hummus, Baba Ghanoush, Tabbouleh, Wine Leaves,
Muhammara and Assorted Arabic Bread

Fritto Misto (SF, G) \$18

Prawns, Calamari, Reef Fish, Lemon, Mussels,
Tomato Dipping Sauce and Pepperoncini

Tuna Tartar (D, G, SF) \$20

Avocado, Herbed Brioche Toast, Sliced Cucumber, Radish, Pickled Ginger

Vietnamese Rice Paper Roll

Nuoc Cham Dressing

Prawns, Spring Onion, Mint Coriander and Rice Noodles (SF, GF) \$25

Tofu, Carrot, Mint, Coriander and Rice Noodles (V, GF) \$22

Soups

Roasted Butternut Goat Cheese (V, D, G) \$22

Pumpkin Seeds and Garlic Croutons

Oriental Lentil Soup (VG, G) \$22

Lemon and Crispy Lentils

Roasted Tomato Soup ((V, D, G) \$22

Fresh Basil, Fresh Oregano, Goat Cheese, Blanched Cherry Tomatoes, Roasted Tomatoes

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Salads

The Caesar (P, D, G) \$20

Baby Cos Lettuce, Crispy Pork Bacon, Anchovy and Garlic Croutons
Poached Egg and Aged Parmesan

For our Caesar Salads, we have the following additions

- Grilled Chicken (D) \$24
- Grilled Tiger Prawns (SF, D) \$24

Greek Salad (V, GF, D) \$18

Feta Cheese, Olives, Cucumber, Mixed Pepper, Onion, Tomato,
Lettuce and Lemon Vinaigrette

Baby Spinach Salad (VG, N, G) \$18

Cherry Tomatoes, Endive, Mint, Pecans, Dried Cranberries,
Goji Berries, Tangy Vinaigrette and Toasted Baguette

Thai Papaya Salad with Prawns (SF, N, S) \$22

Green Papaya, Carrot, Long Bean, Cherry Tomato, Dried Shrimps,
Peanuts and Nam Jim Dressing

Thai Glass Noodle Salad (SF, S) \$22

Seafood, Thai Celery, Lime, Chili, and tossed in a Spicy Dressing

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Mains

Chef Special \$36 
Catch Of the Day

Fish and Chips (SF, G) \$26

Mahi Mahi Tempura Batter, Tartar Sauce, Served with Homemade Coleslaw, and Fries

Tuna Poke Bowl (SF) \$33

Tuna, Brown Rice, Avocado, Marinated Cucumbers, Wakame Salad,
Sprouts, Sweet Corn Habanero, Ponzu,

Phad Kaprow (S) \$30

Stir-Fried with Chilli, Garlic, Holy Basil, Poached Egg, and Jasmine Rice
Choice of Pork, Beef, or Chicken

Vegetable Malai Kofta (V, N, G) \$36

Paneer Dumpling with Tomato-Cashew Nut Gravy and Cumin Rice,
Naan Bread, Poppadum and Mango Chutney

Roasted Market Asparagus (GF, D) \$34

Fresh Herbs, Preserved Meyer Lemon, Celeriac Puree Jerusalem Artichoke.
Garlic Hollandaise, Mushroom Schnitzel

Vegetable Thai Green Curry (S, VG) \$32

Eggplants, Pumpkin, Thai Sweet Basil, Kaffir Lime Leaves,
Served with Steam Jasmine Rice

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Mains

Grilled Tuna Steak (SF, D) \$40

King Oyster Mushroom, Wilted Pak Choy, Cauliflower,
Potato Puree, with Tomato and Olive Fondue

Phad Thai Noodles (V, N, S) \$28

Sweet and Sour Stir Fried Phad Thai Noodles, Chives, Bean Sprout, Onion, Garlic
Tofu with Crusted Peanut and Chilli Flakes Serve with Lime Wedges on the side

- Chicken \$30
- Prawns \$32

Sushi and Sashimi

- Daily Sushi Roll and Nigiri 6 Pieces \$30
- Daily Sashimi "Tuna, Reef Fish and Salmon" 12 Pieces \$28
- Combination "Daily Sushi 4 Pieces and Sashimi 9 Pieces" \$34
- Avocado, Cucumber Chives and Toasted Sesame Seeds (V) \$28
Wasabi, Pickled Ginger and Kikkoman Soya Sauces

House Pasta

Mezzi Rigatoni (G, D) \$30

Dry-Aged Beef Ragout, Parmesan Fondue.

Pappardelle (G, D, N) \$32

Kale Sauce, Broccoli, Preserved Lemon, Roasted Garlic, Parmigiano,
Roast Croutons, Chili Flakes, Olives

Craft Your Pasta (G, D) \$30

Spaghetti | Linguini | Penne

Carbonara, Napolitana, Alle Vongole, Aglio E Olio, or Bolognese

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Burger, Sandwiches and Panini

Pit Boss Burger (G) \$36

Wagyu Beef, Roma Tomato, Dill Pickle, Crushed Avocado, Mixed Leaf Salad, Corn Chips, Beetroot Dip and Pico De Gallo

Beyond Burger (VG) \$32

Charcoal Bun, Plant-Based Meat Patty, Avocado, Tomato, Red Onion, Mixed Leaf Salad with Corn Chips, Beetroot Dip and Pico De Gallo

The Turkey Club Sandwich (G) \$22

Turkey Ham, Fried Egg, Turkey Bacon, Lettuce, Tomato, Cucumber, Corn Chips and Pico De Gallo

Tuna Pita (SF, S, G) \$28

Maldivian Chili, Pita Bread, Anchovies, Capers, Coriander Aioli, Fennel, Radicchio Salad, French Fries

Panini (G, D) \$24

Plum Tomato, Fresh Mozzarella, Olive Tapenade, Corn Chips, and Pico De Gallo

Grilled Chicken Cobb Wrap (G, D, P) \$25

Egg, Avocado, Romaine, Crispy Bacon, Roasted Tomato, Red Onion, Herbed Goat Cheese, Lemon Vinaigrette, Rocket, Served with French Fries

Beef Short Ribs on Corn Tortillas (G, S) \$28

Carrot, Ginger, Gochujang Slaw, Pickled Cucumber, Coriander, Sweet Potato Fries

Grilled Cheese and Beef Quesadilla (D, G) \$25

Dry Aged Tenderloin, Tortillas, Provolone Cheese, Parmesan, Pickled Jalapeno Red Onion, Fresh Rocket

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