### **PIZZERIA MENU**

# (Available 11:00 to 16:30)

PIZZA MARGHERITA (V)	17.00
Mozzarella Cheese, Fresh Tomato, Oregano & Basil	
MALDIVIAN PIZZA	18.00
Yellow Fin Tuna, Pimentoes & Chilly	
PIZZA PROSCUTTO & FUNGHI(P)	18.00
Ham And Mushrooms	
PIZZA MARINARA	18.00
Shrimps, Calamari, Scallops & Mussels	
ORIENTAL PIZZA	18.00
Tandoori Marinated Chicken With Onion, Bellpeppers & Coriander	
PIZZA CRUDAIOLA (P)	20.00
Mozzarella, Arugola, Cherry Tomato, Shaved Parmesan & Parma Ham	
FARMERS PIZZA (V)	18.00
With Roast Pimentoes, Grilled Zucchini, Eggplant, Sundried Tomatoes	
Flavoured With Pesto	
PIZZA ALPINA (V)	18.00
Blue Cheese, Brie Cheese, Red Chicory & Asparagus	

**VEGETARIAN (V) CONTAINS PORK (P)** 

### **BREAKFAST**

## (Available 9.00 am to 11.00 am)

CONTINENTAL BREAKFAST  Chilled Fruit Juice, Selection Of Breads with Preserves, Fresh Fruit, Coffee Or T	<b>20.00</b> ea		
AMERICAN BREAKFAST Chilled Fruit Juice, A Selection Of Breads with Preserves, Two Eggs Any Style with Veal Sausages, Beef Bacon & Grilled Tomato, Fresh Fruit, Coffee Or Tea	28.00		
MALDIVIAN BREAKFAST Fish Curry, Flat Bread, Coconut Sambal, Fresh Fruit, Chilled Fruit Juice, Tea Or	<b>16.00</b> Coffee		
HEALTHY BREAKFAST Chilled Fruit Juice, Fresh Fruit with Riccotta Cheese, Muesli with Skim Milk, Herk	<b>16.00</b> oal Tea		
CEREALS  Corn Flakes, Rice Crisps, Weet – Bix, Coco Pops, Toasted Muesli	6.00		
APPETIZERS & SALADS			
GREEK SALAD With Tomatoes, Cucumbers, Kalamata Olives & Greek Feta Cheese	17.00		
PARMA HAM, BOCCONCINI MOZZARELLA & CHERRY TOMATO  Mesculen Lettuce & Balsamico Dressing	19.00		
CHEF'S SALAD Choice Of Smoked Salmon Or Black Pepper Seared Tuna, Quail Eggs, Cherry Tomato, Black Olives & Cucumbers In A Vinaigrette Dressing	<b>18.00</b>		
CAESAR SALAD Romaine Lettuce, Bacon, Anchovies & Shaved Parmesan Blackened Chicken Grilled Prawns	22.00 24.00		
KING CRAB AND PRAWNS TOWER With Tomato Salsa, Guacamole & Sour Cream	20.00		
ORGANIC MIX GARDEN GREEN SALAD Choice Of Dressings:	15.00		

Thousand Island, Vinaigrette, Balsamico Or Lemon Olive Oil

### SOUPS

LUPSHA Russian Style Chicken Noodle Soup	11.00		
GAZPACHO ANDALUCIA Cold Pimentoes, Cucumber & Tomato Soup With Avocado Sorbet	11.00		
ALL DAY BREAKFAST			
THREE EGG OMELETTE Ham (P), Cheese Or Mushrooms - Served With Hash Brown & Grilled Tomato	17.00		
FRIED EGG With Bacon (P), Veal Sausages, Grilled Tomato, Hash Brown & Toast	15.00		
PASTAS & SANDWICHES			
OVEN BAKED LASAGNE BOLOGNAISE	18.00		
HOME MADE SPINACH AND RICOTTA CHEESE CANNELLONI In A Tomato, Cheese & Bechamel Sauce	18.00		
SPAGHETTI OR PENNE Carbonara, Bolognaise, Tomato Basil Or Arabiatta	17.00		
KURUMBA CLUB SANDWICH  All Time Favourite With Turkey Ham, Eggs, Beef Bacon, Lettuce & Tomato	18.00		
CHOICE OF SANDWICH Toasted With Beef Bacon/ Lettuce & Tomato/ Tuna/ Chicken Mayonaise	18.00		
PJ STEAK SANDWICH Tenderloin Tips With Spiced Onions, Pimentoes & Cheese On Butter Loaf Served With Steak Fries & Cole Slaw	20.00		
FOCACCIA CAPRESE SANDWICH With Parma Ham, Buffalo Mozzarella, Roasted Pimentoes, Mesculen Leaves, French Fries & Pickled Vegetables	19.00		

#### **ASIAN CORNER**

SUSHI AND SASHIMI PLATTER  A Selection Of Sushi & Sashimi With Traditional Accompaniments	28.00		
VEGETABLES SPRING ROLLS Served With Thai Sweet Chili Sauce	13.00		
SEAFOOD WANTON NOODLES SOUP Seafood Wanton, Chicken Stock, Bokchoi, Shiitake & Spring Onion	15.00		
TOM YAM GOONG Spicy Soup With Prawns, Mushrooms With Kaffir Lime Leaves & Coriander	13.00		
MALAYSIAN NASI GORENG Fried Rice Served With Prawn Crackers, Fried Egg & Chicken Satay	19.00		
MEE GORENG Indonesian Fried Noodles With Asian Vegetables	19.00		
MURGH MAKHNI Indian Style Chicken In A Tomato Gravy With Steamed Rice	24.00		
MAS RIHA  Maldivian Fish Curry With Traditional Accompaniments	22.00		
MAIN DISHES			
FISH AND CHIPS Served With Tartar, Spicy Tomato Sauce & Lemon	24.00		
CHICKEN QUESADILLA With Tomato Salsa, Guacamole & Sour Cream	17.00		
BEEF OR CHICKEN BURGER  Traditional Angus Beef Or Corn Fed Chicken Burger  With Bacon, Onion, Tomato, Cornichon Lettuce, With Or Without Cheese  French Fries & Cole Slaw	21.00		
VEAL BRATWURST SAUSAGE Served With Onion Sauce, Sauer Kraut & Mashed Potatoes	21.00		

### FROM THE GRILL

SIRLOIN	32.00
REEF FISH	26.00
JUMBO PRAWNS	34.00
SPRING CHICKEN	32.00
LAMB CHOPS	34.00
SIDE DISHES	
FRENCH FRIES	7.00
STEAMED RICE	7.00
SEASONAL VEGETABLES	8.00
STEAK FRIES	9.00

All Grills Are Garnished With Mixed Garden Vegetables

A Choice Of Steak Fries, French Fries Or Mashed Potatoes

A Selection Of Specialty Sauces:

Mushroom, Bernaise, Black Pepper, Lime Coriander Butter Sauce

### **DESSERTS**

SWISS CHO	OCOLATE ROULADE WITH WILD BERRY	11.00
MANGO MII	LLEFUILLES WITH PISTACCHIO ICE CREAM	11.00
PINEAPPLE LEMONGRASS CHEESE CAKE		11.00
With Fresh F	Fruits	
COCONUT	CREAM BRULEE	11.00
With Chocol	ate Cookie	
DUO OF CH	OCOLATE MOUSSE	11.00
TROPICAL	FRUIT PLATTER	13.00
CHEESE PLATTER		17.00
With Dry Fru	uits, Walnut & Grape	
ASSORTED	ICE CREAM (PER SCOOP)	4.00
•	Coffee	
•	Vanilla	
•	Strawberry	
•	Strawberry Cheesecake	
•	Chocolate	
•	Belgian Chocolate	
•	Chocolate Chip	
•	Macadamia Nut	
•	Green Tea	
•	Cookies & Cream	

• Rum & Raisin