



PEACOCK
ALLEY

A P P E T I Z E R

Maldivian Tuna Tartare with Avocado (G) 42

Yuzu Soy Vinaigrette, Mango Ginger Puree, Sesame Seeds, Coriander

Peruvian Style Ceviche (S) 38

Reef Fish, Baby Squid, Octopus, Tomatoes, Jalapeno, Tiger Milk Dressing

Maldivian Rock Lobster (S) 72

Mango, Chili Salsa, Heart of Lettuce, Lemongrass Dressing

Half Board Supplement Applicable 25

Maldivian Tuna Nicoise 40

Seared Tuna, Olives, Potato, Cherry Tomato, French Beans, Quail Egg, Anchovies

Tiger Prawn Cocktail 49

Avocado, Iceberg Lettuce, Cocktail Dressing

Sashimi Mariawase 78

Salmon, Yellow Fin Tuna, Scallop, Hamachi Yellow Tail, Amaebi - Sweet Shrimp

Sweet Pickled Ginger, Wasabi, Shoyu

(P) Pork | (V) Vegetarian | (VG) Vegan | (G) Gluten Free | (D) Dairy Free | (N) Contains Nuts | (S) Spicy

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W A R M S T A R T E R

Crispy Jumbo Prawn (N) (G) 44

Green Mango Salad, Signature” V” Sauce

Pan-seared Sea Scallop 42

Crustacean Emulsion, Artichoke Purée, Truffle Oil

Quick Seared Maldivian Tuna (S) 40

Mango, Avocado, Tangy Citrus Dressing, Espelette Chili

Pan-fried Foie Gras 48

Apple And Passion Fruit Compote, Duck Jus

Slow-baked Warm Aubergine (V) 34

Cherry Tomatoes, Basil, Mozzarella, Roasted Pine Nuts

Malaysian Satay (N) (G) 34

Cucumber, Onion, Rice Cake, Peanut Sauce

Choice of Marinated Chicken, Beef or Lamb

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SALAD

Caesar Salad (P) (G) 34

Heart of Baby Romaine, Parmesan, Croutons, Pork Bacon

Prawn 39

Grilled Chicken Breast 36

Smoked Salmon 38

Wild Organic Green Salad (V) (G) 32

Mixed Green Leaves, Avocado, Cherry Tomatoes, Cucumber, Olives, Croutons
Lemon Vinaigrette

Burrata Salad (V) 39

Heirloom Tomatoes, Arugula, Basil, Olive Oil Caviar, Aged Balsamic Vinegar

Waldorf Salad (V) 34

Granny Smith Apple, Caramelized Walnuts, Raisin, Celery, Truffle Oil, Mayonnaise

Trio Quinoa Salad (V) 39

Avocado, Heirloom Tomato, Cucumber, Lemon Vinaigrette

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SOUP

Wild Mushroom Velouté (V) 34

Truffle Oil

Lobster Bisque 39

Crab Meat, Chives, Cognac

Peking Duck Consommé (G) 36

Mushroom and Shrimp Dumpling, Spring Onions

Tom Yam Gung 34

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PASTA | RISOTTO

Maine Lobster Tagliatelle (S) (G) 110

Cherry Tomatoes, Garlic, Chili, White Wine, Basil

Half Board Supplement Applicable 45

Linguine Gamberi (G) 44

Prawns, Cherry Tomatoes, Garlic, Extra Virgin Italian Olive Oil

Rigatoni with Wagyu Beef Bolognese (G) 46

Button Mushrooms, Aged Parmesan, Basil

Smoked Mushroom Risotto (V) 38

Shiitake, Chanterelle, Button Mushrooms, Parsley,
Parmesan, Truffle Oil

Spaghetti Carbonara (V) (G) 38

Bacon, Mushroom. Parmesan Cheese, Italian Parsley

Penne Arabiatta (V) (G) 34

Cherry Tomato, Fresh Basil, Garlic, Chili, Parmesan Cheese

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BURGERS | SANDWICHES

Wagyu Beef Burger (P) (G) 59

Brioche Bun, Onion, Tomato, Bacon, Gruyere Cheese, Homemade Barbecue Sauce
Half Board Supplement Applicable | 10

Soft Shell Crab Burger (S) (G) 45

Brioche Bun, Soft Shell Crab, Tangy Chili Mayonnaise, Tobiko, Gherkin

Maldivian Yellow Fin Tuna Burger (S) (G) 42

Squid Ink Bun, Seared Tuna, Capers, Lettuce, Tangy Mayonnaise, Espelette Chili

Westholme Wagyu Beef Steak Sandwich (G) 52

Ciabatta Bread, Gruyère Cheese, Caramelized Onion, Arugula Salad, Garlic Mayonnaise

Triple Decker Club Sandwich (P) (G) 38

Fried Egg, Grilled Chicken, Tomato, Lettuce, Bacon, Mayonnaise

Tandoori Chicken Wrap (G) 38

Turmeric Tortilla, Tandoori Chicken, Kechumber Salad, Mint Sauce

Traditional Fish and Chips (G) 42

Tartare Sauce, Green Pea Mash, Lemon Wedges

All Burgers and Sandwiches served with Truffle Fries or Mesclun Salad

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MALDIVIAN SPECIALTY

Dhonhiyala (S) (G) 45

Tuna Curry, Local Style Rice, Fried Moranga Leaves, Green Papaya Salad

Thakuru (S) (G) 48

Octopus, Paratha, Nuts, Rice, Papaya Salad, Morangga Leaf

Radhun (S) (G) 110

Lobster Curry, Coconut And White Rice, Papaya Salad, Morangga Leaf

Half Board Supplement Applicable 45

INDIAN CUISINE

Butter Chicken Masala 52

Indian Tandoori Chicken, Onions, Tomato Gravy, Cashew Nut Butter

Vegetarian Thali (V) 45

Palak Paneer, Broccoli, Tandoori

All Indian Dishes Served with Basmati Rice, Mango Chutney, Papadum, Raita

Naan (G)

Plain | Butter 12

Garlic 12

Cheese 15

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RICE | NOODLE

Nasi Goreng Kampong (S) (G) 35

Chef's Made Chili Paste, Prawn, Chicken, Squid, Local Spinach, Crispy Silver Fish

Crab Meat Fried Rice (P) (G) 40

Crab Meat, Barbecued Pork, Spring Onions, Beansprouts

Penang-style Char Kuey Teow (G) 36

Flat Rice Noodle, Beansprouts, Fish Cake, Spring Onions, Tiger Prawn, Squid, Cockle, Chicken

Malaysian Mee Goreng (G) 38

Yellow Noodle, Beancurd, Beansprouts, Spinach, Egg, Prawn, Squid, Potato

Singapore Hokkien Mee (G) 38

Yellow and Rice Noodle, Prawn, Squid, Fish Cake, Spring Onions

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SEAFOOD

Patagonian Toothfish 72

Mushrooms Fricassee, Roasted Baby Potato, Green Asparagus, Black Truffle Sauce

Half Board Supplement Applicable 25

Mediterranean-style Sea Bass 58

Mussels, Baby Squid, Vine Ripe Tomatoes, Basil

Jumbo River Prawn Har Lok Style 46

Signature “Har Lok Glaze”, Ginger, Spring Onions, Steamed Jasmine Rice

POULTRY

“Au Chapon Bressan” French Farmed Chicken 54

Slow-cooked, Fava Beans, Carrot Vichy, Sautéed Spinach, Morel Mushroom Sauce

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FROM THE GRILL

SEAFOOD

Maldivian Yellow Fin Tuna 49

Atlantic Salmon 58

Whole Maldivian Reef Fish (400 Gm - 600gm) 65

Grilled With Authentic Maldivian Spices

Maldivian Live Lobster (100gm) 24

Grilled or Thermidor

**Half-Board Credit Non-Applicable*

Grilled Seafood Platter 175

Maldivian Lobster, King Prawn, Scallop, Squid, Reef Fish

**Half-Board Credit Non-Applicable*

BEEF

Westholme Wagyu Beef Sirloin Mbs 6-7 (300g) 148

Half Board Supplement Applicable 60

Westholme Wagyu Beef Tenderloin Mbs 3-5 (280g) 128

Half Board Supplement Applicable 50

Westholme Wagyu Beef Rib Eye Mbs 3-5 (300g) 118

Half Board Supplement Applicable 30

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FROM THE GRILL

PORK (P)

Snake River Farm Kurobuta Pork Rack (300g) 88

LAMB

Great Southern Lamb Rack (300g) 78

SAUCE

(Choice of Two)

Peppercorn Sauce | Black Truffle Sauce | Bearnaise | Bordelaise Lemon
Butter | Garlic Butter | Maldivian Spicy Sauce

SIDE DISH

Truffle Fries | Mashed Potato | Fine Beans 14
Sautéed Spinach | Mushrooms | Green Asparagus 14
Broccoli | Mesclun Salad | Arugula 12
Pita Bread 10

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DESSERT

Dark Valrhona Chocolate Cake 26

Cocoa, Almond Ice Cream Bar

Tiramisu 25

Mascarpone Cream, Vanilla Sponge, Chocolate Shaving

Classic Vanilla Crème Brûlée (G) 25

Raspberry Furrow, Fresh Raspberry

Red Velvet Cake 25

Cream Cheese Frosting, Fresh Berries

Lemon Cheese Cake 25

Citrus Merengue, Lemon Sauce

Ice Cream (G)

Vanilla, Strawberry, Coffee, Belgian Chocolate

Sorbets

Peach, Lemon, Raspberry, Guava

8 | Scoop

Cheese Platter (N) 68

Allesse Cheese Platter

Fruit Bread, Dried Fruits, Nuts, Grapes, Homemade Chutney

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VEGETARIAN

Slow-baked Warm Aubergine (V) 34

Cherry Tomatoes, Basil, Mozzarella, Roasted Pine Nuts

Wild Organic Green Salad (V) 32

Mixed Green Leaves, Avocado, Cherry Tomatoes, Cucumber, Olives, Croutons Lemon Vinaigrette

Burrata Salad (V) 39

Heirloom Tomatoes, Arugula, Basil, Olive Oil Caviar, Aged Balsamic Vinegar

Waldorf Salad (V) 34

Granny Smith Apple, Caramelized Walnuts, Raisin, Celery, Truffle Oil, Mayonnaise

Trio Quinoa Salad (V) 39

Avocado, Heirloom Tomato, Cucumber, Lemon Vinaigrette

Wild Mushroom Velouté Soup (V) 34

Truffle Oil

Smoked Mushroom Risotto (V) 38

Shiitake, Chanterelle, Button Mushrooms, Parsley, Parmesan, Truffle Oil

Penne Arabiatta (V) 34

Cherry Tomato, Fresh Basil, Garlic, Chili, Parmesan Cheese

Vegetarian Thali (V) 45

Palak Paneer, Broccoli, Tandoori

SIDE DISH

Truffle Fries | Mashed Potato | Fine Beans 14

Sautéed Spinach | Mushrooms | Green Asparagus 14

Broccoli | Mesclun Salad | Arugula 12

Pita Bread 10

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Organic Green Salad 15
Mixed Organic Leaf, Carrot, Cherry Tomato

The Cobb Salad 15
Tomato, Chicken, Cucumber,
Corn, Egg, Avocado

Mushroom Soup (V) 15
Parmesan-Emmental Cheese Toast

Seasonal Vegetable Soup (V) 15
Italian Style Blended Vegetable Soup

Chicken Noodle soup 15
Chicken, Noodle, Clear Soup

Penne or Spaghetti 15
With a Choice of Sauce:
Bolognese, Carbonara or Tomato

Mini Pizza Margherita (V) 15
Tomato Sauce, Mozzarella, Basil

Mushroom Risotto 16
Chicken Chunk, Mushroom, Parmesan

Egg Fried Rice 16
Chicken, Spring Onion, Vegetables

Angus Beef Tenderloin 32
Chicken Breast 18
Salmon 18
Catch of the Day 18

Choose Your Side Dish:
Mashed Potato, Broccoli, Steamed Rice

Chocolate Brownie 15
Seasonal Fruit Salad 12

Ice Cream 8 per Scoop
Vanilla, Chocolate, Strawberry

Ham & Cheese Toast (P) 15
Ham, Cheese, Mustard

Hot Dog 15
Chicken Sausage, Salad, Mayonnaise

Cheese Burger 18
Home Made Beef Pattie, Lettuce, Tomato

Chicken Nugget 15
Breaded Chicken Thigh

Fish Fingers 15
Breaded Reef Fish

Served with French Fries or Seasonal Salad



 Vegetarian  Pork

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Only applicable for Children under 12 years old. Children with meal package can choose 1 main dish with 1 dessert from the kids menu. Additional items will be charged.