

Reethi Restaurant

❖ Celebration Menu

“Indulge yourself with the best Caviar”

Traditionally the term caviar refers only to roe from wild sturgeon in the Caspian and Black Sea (Beluga, Ossetra and Sevruga caviars). Depending on the country, caviar may also be used to describe the roe of other fish such as salmon, steelhead trout, trout, lumpfish, whitefish and other species of sturgeon.

The four main types of caviar are Beluga, Sterlet, Ossetra, and Sevruga. The rarest and costliest is from Beluga sturgeons that swim in the Caspian Sea, which is bordered by Iran, Kazakhstan, Russia, Turkmenistan and Azerbaijan. Wild caviar production was suspended in Russia between 2008 and 2011 to allow wild stocks to replenish. Azerbaijan and Iran also allow the fishing of sturgeon off their coasts. Beluga caviar is prized for its soft, extremely large (pea-size) eggs. It can range in color from pale silver-gray to black. It is followed by the small golden Sterlet caviar which is rare and was once reserved for Russian, Iranian and Austrian royalty. Next in quality is the medium-sized, gray to brownish Ossetra (Oscietra), and the last in the quality ranking is smaller, gray Sevruga caviar.

Caviar Royal Beluga	30grams	USD 280
Caviar Russian Ossetra	30grams	USD 220
Caviar Transmontanus Sevruga	30grams	USD 150

To complement the Caviar:

Grated Egg White and Egg Yolk

Diced Shallots and Parsley




Diced Capers

Sour Cream

Homemade Buckwheat Blinis

ReethiRestaurant

❖Appetizers

Foie Gras Paté Asparagus panna cotta, orange chutney, walnut lavoche bread	A N38	
Smoked Duck Breast With Belgian endive, balsamic reduction, fresh beetroot		36
Green Mango and Papaya Salad  V23 Lemon grass, glass noodles, soft bean curd		
Pacific Oysters Mignonette and cocktail sauce, lemon wrap, pumpernickel bread		38
Sicilian Style Octopus Salad Slow cooked octopus, tomato, bell pepper, extra virgin olive oil		34
Tuna Carpaccio Thinly sliced local yellow fin tuna, Mediterranean salsa, extra virgin olive oil		32
Reethi Caesar Salad Baby gem lettuce, Italian pancetta, garlic croutons and anchovy dressing with chicken / tiger prawns served with poached egg		P25 28/30
Thai Chicken Salad Marinated chicken, lemongrass, kaffir lime, chili, mint, coriander and cashew nuts		N25

Gluten free alternatives are available for all bread, pasta & pizza products



- Spicy V- Vegetarian P-Pork N -Nuts  -Clean & Lean A- Contains Alcohol

All prices are in US Dollar and subject to 10% service charge plus applicable GST

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❖Soups

Chef's Soup of the Day 25

Potato and Leek Soup **V** 20

Cherry tomato confit, herb crouton



Tom Yam Goong  24

Spicy prawn soup with lemongrass

❖Pizza

Margherita Pizza **V** 28

Tomato, mozzarella and oregano

Tonno Pizza 30

Tomato, mozzarella, Indian Ocean tuna, black olives and Sicilian capers

Quattro Formaggi Pizza **V** 35

Aged "taleggio" cheese, gorgonzola, mozzarella and parmesan

Pizza Parma **P** 35

Tomato, ricotta, mozzarella and parma ham

Chorizo Pizza **P** 35

Tomato, mozzarella, chorizo, bell pepper and onions

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❖ Main Course

 TharukaareeRiha	V29
Light Maldivian vegetable curry with chapatti bread and brown rice	
 KaengKhiao-Wan Kai	36
Green curry chicken, Thai eggplants, galangal, sweet basil, kaffir lime and coconut milk	
Hainanese Chicken Rice	34
Poached chicken, fragrant rice, traditional condiment- blended garlic, chili paste, sweet soya sauce	
Stir Fried Beef	36
Thai style beef tossed in onion and peppers served with jasmine rice	
Thai Fried Fish	38
Thai style whole fried fish with spicy cucumber salsa,steamed bok choy and coconut rice	
Kuay Tiaw Pad Thai	N38
Rice noodles, tamarind, prawns, turnip, spring onion and peanuts	
 Dhivehi Ihi Riha	48
Maldivian lobster curry cooked with coconut milk and local spices	
Wiener Schnitzel	P55
Breaded boneless veal cutlet with traditional German “Bratkartoffeln” (sautéed potatoes with onion, bacon), arugula and cherry tomato salad, balsamic dressing and lemon wedges	
Calamansi Lobster (HB Supplement 25)	64
Maldivian lobster tail tossed with snow peas, tamarind and jasmine rice	

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❖ From the Grill

All Grilled items are served with Garden Vegetables

Reef Fish (Catch of the day)	38
Tasmanian Salmon	42
Maldivian Tuna	40
Tiger Prawns	45
Chicken Breast	40
Australian Lamb Rack	58
Maldivian Lobster (HB Supplement 25)	98

Tasmanian Cape Grim Beef:(HB Supplement 25)

A unique grass fed Wagyu beef, from one of the cleanest corners of the globe. Tender as regular Wagyu, but full flavored as a result of pristine grazing pastures.

Tenderloin	200grams	68
Rib Eye	250grams	72

Australian "Tajima Wagyu" Beef:(HB Supplement 25)

Wagyu, special breed of Japanese beef in Australia more marbled in its meat structure, which makes it tender

Tenderloin	200grams	95
Rib Eye	250 grams	98




Australian Angus Beef:

Tenderloin	200grams	56
Strip Loin	200 grams	46
Rib eye	250 grams	52

❖ Sauces (A)

Hollandaise
 Béarnaise
 Bordelaise
 Lemon Beurre Blanc
 Gorgonzola Fondue
 Forest Mushroom
 Green Peppercorn

❖ Side Dishes (All side dishes are \$8 per portion)

Baked Potato with Sour Cream		V
Creamed Spinach 		V
Truffle Mashed Potato		V
French Fries		V
Sautéed Mushrooms 	V	
Steamed Broccoli 	V	
Sautéed Kipfler Potato		V
Sautéed Vegetables		V

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❖ Cheese

Our finest selection of cheese with quince paste, walnut lavoche bread

N39

❖ Desserts

Pistachio Parfait, Passion Fruit Sorbet on Sago Pearl Jus

N 18

Rum Baba with Pineapple Minestrone and Bourbon Vanilla Ice Cream

A16

Frozen Grand Cru Valrhona Chocolate Craquant, Citrus Semi Confit, with Passion Fruit Emulsion

N20

Caramelized Lemon Tart with Peshawari Pistachio Ice Cream, Raspberry Compote and Jus

N18

Date Cheese Cake with Pistachio Foam

N16

Chocolate Fondant with Vanilla Ice Cream

N 24



Freshly Cut Seasonal Tropical Fruits

❖ Ice Creams & Sorbets

Ice Creams:

Madagascar Bourbon vanilla

Strawberry

'Caraïbe' Valrhona Chocolate

'San Pallegriano' Pistachio Ice Cream

Maldivian baby Banana

"Oreo Cookie" ice cream

Rum and Raisin ice cream **(A)**

Sorbets:



Mango and Ginger Sorbet

Coconut and Lemongrass

Calamansi Lime and Orange **(A)**

Pink Grape Fruit

Tropical Fruit

\$6 per scoop

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❖ Reethi Digestive Drinks

Liqueurs

Grand Marnier	17
Bailey's Irish Cream	16
Sambuca	16
Jägermeister	16

Eaux de Vie, Grappa & Bitters

Framboise, Miclo	29
Sureau, Miclo	29
Grappa Prosecco, Alexander	20
Castello di Barbaresco Gaia and Rey	20
Grappa Alexander	20

Speciality Coffee

Irish Coffee	19
<i>Espresso, Jameson Irish Whiskey, topped with whipped cream</i>	
Calypso Coffee	19
<i>Espresso, Tia Maria, topped with whipped cream</i>	
Jamaican Coffee	19
<i>Espresso, Jamaican rum, topped with whipped cream</i>	
Reethi Coffee	19
<i>Australian dark rum, white chocolate liqueur with espresso, topped with whipped cream</i>	

Port & Dessert Wine

Dow's Fine Tawny Port, NV, Portugal	15
Waterford Family Reserve Heatherleigh, NV, South Africa	18
Muscat de Saint Jean, de Minervois, Les Vignerons de la Méditerranée, France	28

Cognac & Armagnac

Hennessy VS	29
Hennessy Fine	35
Rémy Martin XO	65
Darroze 1974	78

Gluten free alternatives are available