

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	USD280
Caviar Russian Ossetra	30grams	USD220
Caviar TransmontanusSevruga	30grams	USD150

To complement the Caviar:

Grated Egg White and Egg Yolk

Diced Shallots and Parsley

Diced Capers

Sour Cream

Homemade Buckwheat Blinis

Gluten free altern



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

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❖Appetizers

Vietnamese Duck Rice Paper Roll		23
Leek, slow braised duck, cucumber and spicy mint dip		
Angus Beef Carpaccio		32
Arugula, parmesan shavings, lemon and extra virgin olive oil		
Grilled Prawn Salad	 N34	
Wild arugula, pine nuts, lemon dressing and feta cheese		
Fatoush Salad		25
Cos lettuce, bell pepper, cucumber, tomato, mint, onion, fried pita bread, sumak		
Niçoise Salad		30
Seared rare tuna, beans, olives, tomato, Kipfler potato and poached egg		
Sicilian Style Octopus Salad		34
Slow cooked octopus, tomato, bell pepper, extra virgin olive oil		
Rah Salad		26
Garden greens, vegetables, tomatoes, boiled egg, avocado and sherry vinaigrette		
ReethiCaesar Salad		25
Baby gem lettuce, Italian pancetta, garlic croutons and anchovy dressing with chicken / tiger prawns served with poached egg		
 Pomelo Salad		43
Grilled salmon fillet with pomelo-chili salad and nam jim sauce		
❖Soups		
Chef's Soup of the Day		25
 Tom Yam Goong		24
Spicy prawn soup with lemongrass		
Chilled Green Gazpacho		20
Cos lettuce, cucumber, baby spinach, green asparagus, sour cream		

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






 -Spicy V -Vegetarian P - Contains Pork N -Contains Nuts  -Clean & Lean A-Contains Alcohol
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❖ Sandwich, Burgers & Wraps

Reethi Club Sandwich	P29
Bacon, guacamole, lettuce, tomato, egg, grilled chicken and mustard mayonnaise	
Grilled Prawn Wrap	30
Iceberg lettuce, grilled prawns, cherry tomato garlic aioli	
 Barbequed Lamb Panini 28	
Chili and onion jam, cos lettuce, red radish, cucumber tzatziki	
Tandoor Chicken Wrap	26
Cucumber, mint and yoghurt slaw, romaine, roasted bell peppers and feta cheese	
Reethi Rah 'Angus' or 'Wagyu' Beef Burger	34/37
Gruyère cheese, red onion confit, vine-ripened tomato, lettuce, gherkins, French fries	
Chicken Burger	30
Gruyère cheese, pineapple-onion jam, whole wheat bun, lettuce, tomato, avocado and French fries	
Vegetarian Burger	V24
Homemade whole wheat bun, Quinoa, potatoes, tomato, baby spinach, bell pepper and French fries	
Garden Vegetable Focaccia	VN24
Homemade rosemary focaccia, grilled vegetables, goat cheese, rocket pesto	

❖ Curries & Stir Fry

 Dhivehi Ihi Riha	48
Maldivian lobster curry cooked with coconut milk and local spices	
 Tharukaaree Riha	V29
Light Maldivian vegetables curry with chapatti bread and brown rice	
 Kaeng Khiao-Wan Kai	36
Green curry chicken, Thai eggplant, galangal, sweet basil, kaffir lime and coconut milk	
Kuay Tiaw Pad Thai N36	
Noodles, tamarind, prawns, turnip, spring onion and peanut	
 Traditional Balinese Nasi Goreng N29	
Fried rice with chicken, crab meat, crispy shallots, prawn crackers, spicy tomato sambal	
 Seafood Laksa	N38
Poached seafood in spicy coconut sauce, rice noodles, crispy tofu, bean sprout	

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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	39
Tiger Prawns	45
Chicken Breast	40
Australian Lamb Rack	58
Maldivian Lobster	98

Tasmanian Cape Grim Beef:

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 Angus Beef:

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

Australian "Tajima Wagyu" Beef:

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

Tenderloin	200 grams	95
Rib Eye	250 grams	98

❖ Sauces (A)

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

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

Steamed Rice		V
Baked Potato with Sour Cream		V
Creamed Spinach		 V
Truffle Mashed Potato		V
French Fries		V
Boiled Green Asparagus	 V	
Sautéed Mushrooms	 V	



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❖ Desserts


Pistachio Parfait, Passion Fruit Sorbet on Sago Pearl Jus					N18
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
DateCheese Cake, with Pistachio Foam					N16
Chocolate Fondant with Vanilla Ice Cream					N 24
Freshly Cut Seasonal Tropical Fruits			20		 20

❖ Ice Cream & Sorbets

Ice Creams:



Madagascar Bourbon Vanilla
Strawberry
'Caraïbe' Valrhona Chocolate
Maldivian Baby Banana
"Oreo Cookie" Ice Cream
Tropical Fruit

Sorbets:

 Mango and Ginger Sorbet
Coconut and Lemongrass
Calamansi Lime and Orange(A)
Pink Grape 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

Specialty 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 alternat