Tuna Avocado Salad

Pan Seared Fish Cakes with Lime & Mint Guacamole

Steamed Snapper with Arugula, Tomato& Roasted Bell Pepper Salsa

Char-grilled Lobster Salad with Green Papaya, Basil & Chili Dressing

Yellow Fin Tuna Tartare with Chili, Coriander, Ginger & Mixed Greens

Char-grilled Calamari Salad with Mango, Chili & Lemon Dressing

Chef's Chopped Salad

to grill & steam...

Reef Fish

This inspiring outdoor restaurant

allows guests a truly unique "garden-to-table" al fresco dining

experience in Reethi Rah, set amidst

Our Chef's Garden wasdesigned to be aesthetic, educational and of course to

supply seasonal bounty to the table.

We are proud that at Chef's Garden our food hasbeenprepared using

organic and sustainable produce from the vicinity of our garden or artisanal

resources by utilizing clean bio-diesel produced from recycling our cooking

producers within Maldives. We are committed to promote sustainable

Weare actively involved in organic agriculture andhydroponic agriculture

and supporting local growers.

Ingredients from the surrounding gardens and use them to prepare wholesome, sumptuous and delicious

feasts right in front of your eyes. The Chef's Garden at Reethi Rah brings

fresh local ingredients to a whole new level with an air of pep and spirit.

Watch as the Chefs pickthe

oils.

beautiful organic vegetables, herbs and our famous Orchid Garden back drop.

King Prawns

Yellow Fin Tuna

Maldivian Lobster

Tropical Squid

Organic Tofu with Vegetable Skewer (V)

Chef's Special Seafood Wrapped in Banana Leaf with Lemongrass & Curry Leaf

to infuse...

Lemongrass & Curry Leaves

Ginger & Lime

Coconut Oil, Garlic & Lime

Reethi Spice Rub

Maldivian Spice Rub

Chili & Mint

to finish...

Caramelized Banana with Coconut Ice Cream

Pineapple Carpaccio with Lemon Sorbet

Coconut Cake with Raisin Ice Cream

Kashikeyo Pudding with Mango Sorbet

Fresh Exotic Fruit in Lemongrass Syrup with Lychee Sorbet

\$105 per person (3 course menu)