

ANTIPASTI

ANTIPASTO 35

Selection of Italian Cheese and Meat Charcuterie

TAGLIERE DI FORMAGGI 36

Selection of Italian Cheese, Vegetable Crudités, Grapes, Figs, Dried Fruits, Nuts, Lavash Bread

INSALATA CAPRESE 39

Buffalo Mozzarella, Heirloom Tomato, Basil, Onion Purée, Balsamic Vinegar

VERDURE AL FORNO 32

Grilled Vegetables, Smoked Aubergine Purée, Balsamic Shallot Dressing

TONNO CRUDO 36

Maldivian Yellowfin Tuna, Capers, Orange Segments, Pistachio, Lemon Dressing

TARTARE DI MELANZANE CON POLPO FRITTO 32

Fried Maldivian Octopus, Aubergine Caponata, Lemon Aioli

ZUPPA CREMOSA AL POMODORO 27

Roasted Roma Tomato Soup, Sundried Tomato, Sourdough Baguette

PASTA FATTA IN CASA

TAGLIATELLE ALLA BOLOGNESE 42

Hand Crafted Tagliatelle Pasta, Minced Beef Ragu, Parmesan Cheese

CAVATELLI DI SALSICCIA 35

Homemade Cavatelli Pasta and Italian Beef Sausage, Salted Ricotta, Tomato Sauce

CAVATELLI PECORINO 33

Hand Crafted Cavatelli Pasta, Roasted Cauliflower, Pecorino Cheese, Pumpkin Seeds

SPAGHETTI ALLA CARBONARA 41

Spaghetti, Crispy Pancetta, Egg Yolk, Parmesan, Pecorino Cheese

SPAGHETTI DI GAMBERI ALLA BOTTARGA 38

Spaghetti, Bottarga, Organic Farm Raised Prawns, Gremolata

RISOTTO AL TARTUFO E FUNGHI PORCINI 46

Italian Rice, Black Truffle Paste, Mascarpone Truffle Foam, Porcini Purée, Parmesan Cheese

PIZZA

MARGHERITA 38

Mozzarella, Basil Leaves, San Marzano Tomato Sauce

PIZZA DI CARNE 43

Mozzarella, Beef Pepperoni, Homemade Italian Beef Sausage, Salami, San Marzano Tomato Sauce

QUATTRO FORMAGGI 36

Mozzarella, Asiago, Gorgonzola, Parmesan, White Sauce

TARTUFO 48

Fresh Truffle, Arugula, Salted Ricotta Cheese, Truffle Oil, White Sauce

PIZZA PROSCIUTTO DI PARMA 39

Mozzarella, Parma Ham, Arugula, Vine Ripen Cherry Tomato, San Marzano Tomato Sauce

PIZZA FRUTTI DI MARE 39

Mozzarella, Prawns, Mussels, Squid, Fresh Parsley, San Marzano Tomato Sauce

LA LOCANDA SIGNATURES

** ARAGOSTA ALLA GRIGLIA 110

Maldivian Lobster, Warm Cherry Tomato Salsa, Gremolata, Butter Poached Vegetables, Lemon Aioli

TONNO ALLA SICILIANA 47

Maldivian Tuna Steak, Olive Crumbs, Sautéed Spinach, Quenelle Siciliana Sauce

** PESCE DEL GIORNO 110

Day's Catch Whole Baked Fish, Fennel Orange Salad, Gremolata, Charred Lemon

SECONDI CARNE

** TOMAHAWK DI MANZO 228

1.2kg Australian Tomahawk, Butter-Poached Vegetables, Roasted Baby Potato, Truffle Compound Butter, Veal Jus (Requires Pre-Order)

GALLETTO INTERO 55

Roasted Baby Chicken, Carrot Textures, Veal Jus

** FILETTO DI MANZO AI FUNGHI PORCINI E TARTUFO 89

Angus Beef Tenderloin, Mushrooms Ragu, Butter-Poached Vegetables, Roasted Baby Potatoes, Caramelized Onion Purée, Veal Jus

LONZA DI AGNELLO 58

Grilled Lamb Loin, Asparagus, Lamb Shank Croquettes, Pea Purée, Rosemary Jus

SIDE DISHES

BUTTER-POACHED ASPARAGUS 18

Lemon Zest

ROSEMARY ROASTED BABY POTATOES 12

BUTTER-POACHED BROCCOLINI 15

Lemon Aioli

DOLCE

TIRAMISU 26

Coffee Soaked Sponge, Mascarpone Cheese, Chocolate Crumble, Almond Biscotti, Berries, Kahlua

PANNACOTTA AL CAFÉ 26

Coffee Flavored Cream, Coffee Jelly, Sesame Micro Sponge, Raspberry Gel

TATIANA AL LAMPONE 26

Raspberry Tatin, Fig Berries Compote, Baked Frangipane, Vanilla Ice Cream

DARK CHOCOLATE CREMEUX 26

Chocolate Mousse, Mango Jelly, Mandarin Gelato, Salted Caramel Macaron

** SEMIFREDDO AL LIMONE 26

White Chocolate Cream, Lemon and Passion Fruit Gel, Oats Almond Crumble

** FRESH FRUIT PLATTER 26

Seasonal Selection of Mixed Fruits

Please inform one of our Ladies and Gentlemen, should you have any food allergies or intolerance.
Prices are in US Dollars and subject to 27.6% Government Taxes and Service Charge.

** Not Included in the Half Board and Full Board Meal Plan.
50% discount applies



Chef's Special



Vegetarian



Fish



Soy



Lactose



Shellfish



Gluten



Egg



Nuts