

Starter

Black Angus Beef Tenderloin Carpaccio(D)	36
Arugula, Parmagiano Reggiano Cheese, Truffle, Olive Tapenade. Prepared and Served Right at your Table.	
Our Mediterranean Salad (VG)(V) ●	30
Artichoke, Pomegranate, Cherry Tomatoes, Tagiasche Olives, Baby Carrots, Asparagus, Grissini, Confit Red Pepper, Parsley, Basil, Dressing of Lemon-Infused Olive Oil.	
Karpuzi (D)(V)(N) ●	32
Mixed Mesclum, Feta Cheese, Walnut, Balsamic Vinegar, Honey Mustard Dressing.	
Prawn Salad (SF)	35
Tiger Prawns, Avocado, Heirloom Tomato, Vinaigrette Dressing.	

Italian Creamy Burrata (D)(V)(N) ★	38
Romesco Sauce, Heirloom Tomatoes, Toasted Almonds, Basil Emulsion.	
Scallops (SF)(D)(N) ★	42
Celeriac Purée, Green Apple, Hazelnut, Caviar Berreu Blanc.	

Soup

Kuredhivaru Lobster Bisque (SF)	30
Cherry Tomato, Broccolini.	
Rassolnik Beef Barley Soup (D)	30
Baby Potato, Baby Carrot, Pickled Gherkin.	

● Go Healthy Food Suggestion

Items indicated with★are part of the Luxury All-inclusive Meal Plan.
Other Meal Plan applies 25% discount on Premium Dishes.

Dishes indicated with (V) Suitable for Vegetarians (VG) Vegan (N) Contains Nuts
(A) Contains Alcohol (G) Gluten (D) Dairy (Sf) Seafood (P) Pork

Please let our servers know if you have any special dietary requirements,
food allergies or intolerances.

All prices are in US dollars and subject to 10% service charge and 17% GST

Pasta

Tagliatelle Shiso, Edamame & Basil Pesto (D)(V) ● Baby Vegetables, Parmigiana Reggiano Cheese, Amatriciana Sauce.	34
Oven Baked Beef Lasagna (D) Truffle Mushrooms, Spinach Layer.	38
Mezzi Penne Allo Scoglio (SF)(D) Penne Pasta with Seafood, Garlic, Maldivian Chili, Tomatoes, Cream sauce.	34

Risotto

Ai Funghi (VG)(V) Vegan Cheese, Portabello Mushrooms, Black Truffle Scent.	35
Risotto Ai Gamberoni (SF)(G) Cauliflower Purée, Confit Tiger Prawns, Aromatic bread.	38
Risotto Alla Milanese (D)(N) Saffron infused, Slow-cooked Beef Short Ribs, Gremolata.	40

Fish

Line-caught Maldivian Tuna (SF)(D) Pickled Baby Carrot, King Edward Potato Croquette, Green Herb Infused Hollandaise.	34
Barramundi (SF)(D) Pecorino Potato Gnocchi, Edamame, Baby Carrot, Shallot, Ginger, Coconut Sauce.	36
Salmon “Kulebiaka” (SF)(D) Baked in pastry shell with Rice, Egg and Wild Mushrooms, Creamy Sauce.	36
Maldivian Grilled Reef Fish (SF)(D) Tarragon-Dill Mashed Potato, Mussel, Capers, Cornichons, Peas, Parsley.	34
Mediterranean Seabass (SF)(D) Capers, Olives, Cherry Tomato, Shallot.	40

Signature Pizza

Meat Lover (D)(P)(G) Beef Ragu, Italian Chorizo, Bresaola, Arugula, Parmesan Cheese.	36
Pork Mortadella & Salami Pizza (D)(N)(G)(P) Bocconcini Cheese, Pistachio, Roasted Beetroot, Pesto Sauce.	34
Fungi Tuffle Bianca (V) (D)(G) Wild Mushrooms, Baby Spinach, Cream Sauce, Truffle Olive Tapenade	34
Prosciutto (D)(P)(G) Buffalo Mozarella,Prosciutto, Arugula,Tomato Sauce	36

Meat and Poultry

A prime steak, dry-aged and seared in the Josper Grill to your preferred doneness, delivering a mouth-watering, smoky flavour that pairs beautifully with our signature steak sauce,	
New York Cut Striploin 250g	55
Milk-fed Veal Chops 250g	60
Beef Stroganoff (D) Rib Eye, Duchess Potatoes, Mustard Mushroom Sauce.	56
Grilled Mulwarra Lamb Rack (D) (G) Baked Butternut Squash, Ratatouille, Mint Sauce.	60
Chicken Cordon Bleu (D) Chicken, stuffed with Bresaola, Truffle Kalamata Coulis, Smoked Potato Cream, Chicken Jus.	36
Grilled Smoked Duck Breast (D) Raspberry Sauce, Peach Purée, Hoisin sauce.	40

Latitude 5.5 Signature Burger (D) ★ Wagyu Beef Patty, Black Truffle Kalamata Olive, Foie Gras, Mushroom Ragu, White Truffle scented Parmesan Steak Fries, Arugula Toast with 12-years aged Balsamic Vinegar, Aioli.	65
Prime Choice Black Angus Beef Tenderloin 220g (D) ★	65
Australian Stockyard Black Wagyu 260g (D) ★ Roasted Purple Potato, Selection of Mustard and Madeira Sauce.	145

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Dessert

Latitude 5.5 Tiramisu (D) (G) Espresso, Lady Finger, Mascarpone Cream.	26
Crème Brûlée (N) (G) Custurd Berries, Hazelnut Almond Crumble, Pâte Sablée.	26
Passion Fruit Yogurt Mousse (D) Popping Candy, Passion Fruit Sorbet.	26
Dark Chocolate Coconut Tart (VG) Date, Desiccated Coconut, 70% Guanaja Valrhona Dark Chocolate .	26
Selection of Seasonal Tropical Fruit Platter (VG) (V) Papaya, Pineapple, Rambutan, Passion Fruit, Dragon Fruit, Watermelon.	18
Honey Cake “Medovik” (D) (G) Vanilla Cremieux, Chanthly Cream, Berries	20