



CANNELLI

DINNER
À LA CARTE MENU

Available on selected days only

APPETIZERS

FRESHLY SHUCKED SEASONAL OYSTERS (6 PIECES) (SF, GF) Aji Amarillo Yuzu, Shallot Mignonette, Lemon, and Tabasco	\$65
WHITE SNAPPER CRUDO (GF, D) Blood Orange Leche de Tigre, Avocado and Jalapeño Cream, Green Kosho, Grilled Orange, and Chive Oil	\$25
WAGYU BEEF CARPACCIO (D) Ginger Ponzu, Truffle Aioli, Fried Caper, Horseradish, Parmesan Snow, Micro Cress	\$35
CHARRED CHIMICHURRI OCTOPUS (GF, D, P) Olive and Mint Tapenade, Cauliflower Purée, Chorizo Mayo, Baby Potato	\$30
GRILLED SCALLOPS (GF, D) Butternut Pumpkin Purée, Tomato and Onion Caponata, Basil	\$35
CHICKEN KARAAGE (D) Yuzu Aioli, Ponzu Daikon, Lemon	\$24
BBQ BAY CALAMARI (GF) Salsa Verde, Rocket Salad, Charred Lemon	\$30
BEEF TWISTER (D) Grilled Skewer, Aji Amarillo, Asian Slaw, Sesame Dressing, Wonton Crisp	\$45
MASSAGO ARARE SHRIMP (SF, D) Confit Garlic and Black Ink Aioli, Togarashi Lime	\$30
SEASONAL VEGETABLE RATATOUILLE (VG, D) Puff Pastry, Hummus, Chimichurri, Basil Oil	\$20

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*Non-All Inclusive Item

SALADS

ORGANIC KALE CAESAR SALAD (D, P) Poached Egg, Pecorino Romano, Thyme Croutons, Caesar Dressing, Pork Bacon	\$25
ORGANIC KALE CAESAR SALAD WITH HERB CHICKEN (D, P) Poached Egg, Pecorino Romano, Thyme Croutons, Caesar Dressing, Pork Bacon	\$26
ORGANIC KALE CAESAR SALAD WITH SMOKED SALMON (D, P) Poached Egg, Pecorino Romano, Thyme Croutons, Caesar Dressing, Pork Bacon	\$30
ORGANIC KALE CAESAR SALAD WITH SMOKED SHRIMPS (SF, D, P) Poached Egg, Pecorino Romano, Thyme Croutons, Caesar Dressing, Pork Bacon	\$32
ROASTED HEIRLOOM BEETROOT (N, GF, D) Goat's Cheese Mousse, Candied Walnuts, Herb Vinaigrette	\$28
ITALIAN BURRATA CAPRESE (N, GF, D, P) Marinated Cherry Tomatoes, Citrus Segments, Pine Nuts, Rocket Leaves, Balsamic Caviar, Parma Ham	\$35
HURAWALHI FARM SALAD (GF, D) Mesclun Mix, Pickled Onion, Caper Berry, Persian Feta, Cucumber, Grape Tomato, Kalamata Olives, Raspberry Dressing	\$20
ROASTED MOROCCAN CAULIFLOWER (VG, GF, D) Dates, Chickpea and Herb salad, Dill, Mint, Harissa Yoghurt	\$25

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PASTA AND RISOTTO

CRAB AND CUTTLEFISH LINGUINE (SF, D) Cherry Tomato, Chilli, Lemon, Bread Crumb	\$35
RIGATONI PASTA (D) Braised Lamb Shank, Peas, Basil Pomodoro Sauce	\$28
BUCATINI CARBONARA (D, P) Guanciale, Pecorino Sardo, Free-Range Egg	\$30
MAFALDINE (SF, D, P) Spicy Pork Sausage, Cherry Tomato, Prawns, Parsley, Chilli, Dashi Butter	\$35
TARRAGON GNOCCHI (GF, D) Wagyu Beef Ragu, Parmigiano Reggiano, Crisp Basil	\$30
SALMON AND SCALLOP RAVIOLI (SF, D) Pea Purée, Shellfish Bisque, Asparagus Curls	\$35
RISOTTO ALLA MILANESE (VG, GF, D) Carnaroli Rice, Orange, Saffron, Parmesan	\$30

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MAIN COURSE

SPANISH MUSSEL (SF, D) Spicy Tomato Sauce, Piquillo Pepper, Basil, Grilled French Baguette	\$35
RED MULLET (N, GF) Courgette Spaghetti, Pine Nuts and Port Raisins, Fennel Bone Jus	\$40
SCOTTISH SALMON (D) Smoked Aubergine Purée, Green Tomato Broth, Artichoke Chips	\$45
MALDIVIAN TUNA (GF) Roasted Red Bell Pepper Purée, Chicken Broth, Mandarin Gel, Micro Cress	\$36
LAMB RUMP (GF, D) Cauliflower Couscous, Jerusalem Artichoke Purée, Oyster Mushroom, Coriander Jus	\$42
SOUS VIDE DUCK (D) Parsnip Purée, Glazed Beetroot, Radicchio, Pickled Kumquat, and Lavender Jus	\$45
12 HOUR SLOW COOKED PORK BELLY (GF, D, P) Ginger Apple Sauce, Mint Gel, Orange Braised Fennel, Vanilla Pork Jus	\$40
STEAMED FISHERMAN'S CATCH WHOLE FISH * Ginger and Scallion Fish, Grilled Bok Choy, Charred Lime	\$62
GRILLED LOBSTER * 500–700G (SF, GF, D) Sweet Miso and Vanilla Beurre Blanc, Jalapeño Salsa, Charred Lemon	\$85
GRILLED LOBSTER * 1000–1100G (SF, GF, D) Sweet Miso and Vanilla Beurre Blanc, Jalapeño Salsa, Charred Lemon	\$125
BEEF T-BONE STEAK * (GF, D) Grilled Portobello, Truffle Pommés Purée, Thyme Pepper Jus	\$132

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MAIN CURRIES

MALDIVIAN FISH CURRY (D) Steamed Rice, Paratha, Poppadum	\$35
CLASSIC BUTTER CHICKEN (N, D) Malabar Paratha, Steamed Rice, Poppadum	\$35
PANEER TIKKA MASALA (VG, D) Malabar Paratha, Poppadum	\$32
DAL TADKA (VG) Indian-style Lentil Curry, Steamed Rice, Paratha	\$28

SIDES

GRILLED BROCCOLI, BLUE CHEESE DRESSING, ALMOND FLAKES (N, VG, GF, D)	\$16
TRUFFLES AND PERI-PERI FRENCH FRIES (VG, V, GF)	\$14
GRILLED CONFIT GARLIC AND ONION SNOW PEAS (VG, GF, D)	\$14
PAPRIKA GRILLED MUSHROOM (VG, GF, D)	\$16

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DESSERT

PEANUT FINGER (N, D) Peanut, Milk Chocolate, Feuilletine, Hazelnut Paste	\$28
PISTACHIO PRALINE SILKY TEXTURE (N, D) Nut Praline, Ivory Chocolate, Honey, Lotus Cookies	\$25
COCONUT, BERRIES AND LYCHEE CONFIT (N, D) Soft Biscuit, Coconut, Nuts, Berries, Lychee	\$30
LAVENDER CITRIC CURD (D) Spate de Sable, Crispy Meringue	\$30
BANANA CRÈME BRÛLÉE (GF, D) Baileys, Irish Cream, Pumpkin Ice Cream, Nutmeg	\$28
HINOJO FLAN (GF, D) Caramel, Orange Blossom Cream, Mandarin Gel, Orange Blossom Honey Crunch	\$25
CLASSIC MILLE-FEUILLE (N, D) Wild Honey, Cinnamon Cream, Nutmeg	\$25
FRESH FRUIT PLATTER (GF, D) Seasonal Fruits	\$20

ICE CREAM

SORBET

CARAMELIZED GINGER BROWNIE (D)	\$14	PIÑA COLADA (VG,V,GF)	\$14
MASCARPONE CREAM CHEESE (D)	\$15	FINEST ESPRESSO (VG,V,GF)	\$14
ASST. NUT KULFI (D)	\$14	NINJA CREAMY RASPBERRY (VG,V,GF)	\$16
COOKIES AND CREAM (D)	\$14	MANGO AND CHILLI (VG,V,GF)	\$14
MELON AND LEMON ZEST (D)	\$14	NECTARINE AND CHAMOMILE (VG,V,GF)	\$14

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