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WELCOME TO FLAME RESTAURANT

ENJOY THE AROMA OF SIZZLING CHAR,
BREATHTAKING OCEAN VIEWS, AND A PERFECTLY
PAIRED WINE.

END THE NIGHT WITH A NIGHTCAP ON THE DECK,
SOAKING IN THE MALDIVES' SERENE AMBIANCE.

AT FLAME,
EVERY MOMENT IS A CELEBRATION OF THE SENSES.



BEGIN WITH

FLATHEAD LOBSTER SALAD 🏠🌿🦞	\$30
Warm Sand Lobster Salad with Caramelize Peach and Asparagus, Spring mix green Honey Mustard Dressing and Roasted Squash Puree	
#THENOOWAY – CAESAR SALAD – CHICKEN 🏠🌿🐔	\$25
Romaine Lettuce, Parmesan Cheese, Anchovy, Garlic Olive Focaccia, Caesar dressing	
#THENOOWAY – CAESAR SALAD – SHRIMP OR BEEF 🏠🌿🦐🥩	\$25
Romaine Lettuce, Parmesan Cheese, Anchovy, Garlic Olive Focaccia, Caesar dressing	
CARAMELISED JUMBO SCALLOP 🏠🌿🦪	\$32
Scallops, Butternut Puree, Rihakuru Pearls, Lime and Dill Cream	
GOAT CHEESE GOLD ROCHER 🏠🌿🥛	\$28
Chevre and Hazelnut Rocher, 24 Carat edible Gold	
HMP SALAD 🏠🌿🥗	\$26
Grilled Halloumi Cheese, Mandarin, Sakura mix, Candied Pecan	
LAMB KIBBEH 🏠🌿🍖	\$26
Mince Lamb, Bulgur, Parsley accompanied with Mint Yoghurt	
PEARL OF ARABIA – MEZZE PLATTER 🏠🌿🥗	\$18
Hummus, Baba Ghanoush, Tzatziki, Marinated Olives with Pita	

LIQUID TEXTURES

LANGOUSTINE BISQUE 🏠🌿🦞	\$18
Creamy Lobster Puree, Mousseline, Garlic Crostini	
COCK-A-LEEKIE 🏠🌿🐔	\$14
Chicken and Charred Leek Mousseline, Truffle oil, Seedlings	
CREAM OF BUTTERNUT 🏠🌿🥗	\$14
Creamy Butternut Puree served with Pumpkin Seed and Garlic Bread	

🌿GLUTEN | 🏠DAIRY | 🌿VEGETARIAN | 🍷ALCOHOL | 🌿NUTS | 🐷PORK | 🌶️SPICY | 🦞SEAFOOD

All prices are in United States Dollars & exclusive of 10% service charge and prevailing government taxes. Please inform us of any allergies or dietary requirements. Our team will be delighted to assist you with your selection.

MAIN MOMENT

BLACK ANGUS RIB EYE 🍷🌿	\$45
6 oz Black Angus, Purple Potato Mash, Asparagus, Mushrooms, Burnt Onion and Thyme sauce	
FILET MIGNON – AUSTRALIAN BLACK ANGUS 🍷🍷🌿🌿	\$50
6 oz Black Angus, Purple Potato Mash, Green Beans, Spiced Marcona Almonds and Natural Jus	
BOURBON BABY BACK RIBS 🍷🍷🐷🔥	\$32
8 oz Jerk Marinated Pork Ribs, Smoked Bourbon Glaze and Purple Cabbage Slaw	
TATBILA CRUSTED LAMB RACK 🍷🌿🌿	\$40
Butternut Squash Puree, Tatbila Crust Grilled Lamb, Braised Beetroot and Dill Cream Emulsion	
CONFIT CHICKEN LEG 🍷🌿	\$32
Thyme scented Confit Chicken Leg, Roasted Potato Wedges, Broccoli and Raspberry Jus	
SKILLET-SEARED SALMON 🍷🌿🐟	\$36
Pan seared Salmon, Spinach and Mushroom cream with Meyer Lemon and Burnt Onion Sauce	
REEF FISH AND BUTTERNUT 🍷🐟	\$28
Grilled Reef Fish, Broccolini, Butternut Puree, Meyer Lemon and Tarragon Beurre Blanc	
CITRUS JUMBO PRAWNS 🍷🌿🦐	\$40
Oven Roasted Herbed Prawns, Potato Puree, Broccolini and Dill Lemon Cream	
MALDIVIAN LOBSTER 🍷🦐	\$90
Garlic and Herb Grilled Lobster, Sautéed Garden Greens and all the goodness of Bearnaise	
GREEN & WHITE ASPARAGUS 🍷🌿🌿🌿	\$28
Grilled Green and White Asparagus (Choice of sauce: Tarator OR Agri Dolce)	
AUBERGINE, TOMATO AND CHICKPEA BAKE 🍷🌿🌿	\$28
Aubergine, Courgette, Chickpea, Tomato Sauce and warm homemade Bread	
CHEF'S SPECIAL OF THE DAY	\$45
Curated Daily by our Executive Chef. Kindly consult your Food & Beverage Host for Today's Exclusive Selection	

🌿 **GLUTEN** | 🥛 **DAIRY** | 🌱 **VEGETARIAN** | 🍷 **ALCOHOL** | 🌰 **NUTS** | 🐷 **PORK** | 🌶️ **SPICY** | 🦐 **SEAFOOD**

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SWEET INDULGENCE

THE NOOE PEAR 🍷🥛🌿	\$24
Poach Pear Compote with light creamy Pear Mousse	
FRIED KUNAFI ROSEMARY CREAM BRÛLÉE 🥛🌿	\$20
Arabic Kunafa cover with Rosemary Cream Brûlée and Icing Dust	
CHOCOLATE LAVA CAKE 🥛🌿	\$20
Warm Dark Chocolate Indulgence with Vanilla Ice Cream	
PINEAPPLE CARPACCIO 🌿	\$20
Braised pineapple immersed in hibiscus syrup and pink pepper and mango sorbet	
CHOCOLATE PRALINE COFFEE DELIGHT 🍷🌿🍷	\$24
Roasted Hazelnut Paste, Coffee Mousse, Chocolate Ganache, Chocolate Sand and Cacao Sorbet	
CURVED TROPICAL FRUITS 🌿	\$20
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