

ENTRÉE

Caprese Insalata <i>vegetarian</i>	30
Heirloom tomato, basil, burrata, balsamic glaze	
Tomato Salad	30
Heirloom tomato, homegrown basil, balsamic glaze	
Cold Asparagus Velouté	28
Green asparagus, marinated egg yolk, truffle	
Melon & Tofu	24
Duo of melon, citrus sauce, mint	
Eggplant a la Parmigiana <i>vegetarian</i>	24
Mozzarella, tomato, homegrown basil	
Minestrone Soup	24
Seasonal vegetables, confit tomato	
Insalata a la Italiano	18
Lettuce, cucumber, tomato, avocado, balsamic dressing	

Wellness Your Way - Vegan / Vegetarian

HOMEMADE PASTA AND RISOTTO

	ENTRÉE	MAIN
Plant-Based Prawn Fettucine	40*	72*
Cherry tomato, tomato sauce, basil		
Truffle Orecchiette	28	36
Mushroom, fresh truffle, extra virgin olive oil		
Spaghetti Pomodoro	20	26
Homemade tomato sauce, extra virgin olive oil, homegrown basil, dairy-free parmesan		
Truffle Risotto	40*	58*
Mushroom, dairy-free parmesan, fresh truffle		
Saffron Risotto	28	38
Dairy-free parmesan, licorice powder		

n - Contains Nuts. *a* - contains Alcohol

Please inform us of any food allergies or special dietary requirements and we will be happy to accommodate you.

Prices are quoted in USD and subject to 27.6% taxes and service.

Guests on Half-Board, Full-Board and All-Inclusive meal plans are entitled to 3 courses.

* These dishes carry a 50% surcharge on the menu price to your Half-Board, Full-Board and All-Inclusive meal.

MAINS

Grilled Konjac Calamari	42
Vierge sauce, cauliflower rice with sundried tomato	
Grilled "Prawns"	40
Plant-based king prawns, broccoli, pumpkin seed	
Fishless Fillet	36
Lightly battered plant-based fillet, pumpkin purée, baby vegetables	

SIDES

Grilled Broccoli Extra virgin oil, toasted almonds	11
Ocean Water Potato Chives	11
Roasted Vegetables Rosemary, garlic	11
Sweet Potato	11
Island Salad	8
Wild Rice Coconut, chili oil	8

DESSERTS

Chocolate Fondant <i>vegetarian</i>	26
Chocolate soil, vanilla ice cream, hot chocolate sauce	
Open Lemon Meringue Tart <i>vegetarian</i>	26
Macaroon, lemon sorbet, lemon curd	
Berry Berry <i>n vegetarian</i>	24
Hazelnut, biscuit, berry ice cream, sorbet, coulis, pistachio meringue	
Dark Chocolate Ingot <i>n vegetarian</i>	24
Chocolate bar 70%, crumble, white chocolate ice-cream, hazelnut	
Café Au Lait Crème Brûlée <i>vegetarian</i>	24
Biscotti, vanilla mousse, meringue, cocoa sorbet	
Panna Cotta Passion <i>vegetarian</i>	24
Crumble, passion cream, passionfruit caviar, chocolate soil	
Rosemary Fig Tart <i>vegetarian</i>	24
Fresh figs, cream, rosemary ice cream	
Fruit Plate	22

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ENTRÉE

Antipasto al'Italiana (for two)	40
Italian cheese and cold cuts, Kalamata olives, cassava flour crackers	
Caprese Insalata <i>low-carb</i>	30
Heirloom tomato, basil, burrata, balsamic glaze	
Reef Fish Tartare	30
Reef fish, green asparagus, mint, poppy seed	
Cold Asparagus Velouté	28
Green asparagus, marinated egg yolk, truffle	
Tuna Carpaccio & Avocado	28
Tuna, avocado mayonnaise, basil-mint dressing	
Melon & Ham <i>low-carb</i>	27
Cantaloupe melon, Parma ham, citrus sauce, mint	
Eggplant a la Parmigiana <i>low carb</i>	24
Mozzarella, tomato, homegrown basil	
Minestrone Soup <i>low-carb</i>	24
Seasonal vegetables, confit tomato	

Wellness Your Way – Keto / Paleo / Low-Carb

KONJAC PASTA

	ENTRÉE	MAIN
Squid Ink Linguine <i>low-carb</i>	40*	72*
Lobster, cherry tomato, tomato sauce, homegrown basil		
Pesto Pasta	28	36
Basil pesto, burrata		
Spaghetti Bolognese <i>low-carb</i>	24	35
Rich beef ragout, crispy parmesan		
Traditional Spaghetti Carbonara	24	34
Pancetta, egg yolks, parmesan, black pepper		
Spaghetti Pomodoro <i>low-carb</i>	20	26
Homemade tomato sauce, extra virgin olive oil, homegrown basil, parmesan		

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BAROLO GRILL

Italian Kitchen

GRILLS

Cape Grim Cube Roll MB4 250g	62*	King Prawns 4 pcs	56*
Cape Grim Tenderloin MB2 200g	58*	NZ Regal King Salmon 180g	42
Grass Fed Lamb Rack	52	Maldivian Tuna Steak 200g	40
Cape Grim Striploin 200g	44	Maldivian Reef Fish	36
Chicken Maryland	42	Maldivian Lobster 100g	22*

Served with Pumpkin Purée

Served with Cherry Tomato Salsa

MAINS

Dingley Dell Baby Back Ribs <i>low-carb</i>	44
Pumpkin purée, homemade BBQ sauce, baby vegetables	
Grilled Konjac Calamari	42
Vierge sauce, cauliflower	
Beef Cheek <i>a low-carb</i>	40
Pumpkin purée, baby vegetables, braised in red wine	

SIDES

Grilled Broccoli Extra virgin oil, toasted almonds	11
Roasted Vegetables Rosemary, garlic, butter	11
Sweet Potato	11
Island Salad	8

DESSERTS

Chocolate Fondant	26
Chocolate soil, mascarpone, hot chocolate sauce	
Berry Berry <i>n</i>	24
Hazelnut, biscuit, coulis, pistachio meringue	
Dark Chocolate Ingot <i>n</i>	24
Chocolate bar 70%, crumble, hazelnut	
Panna Cotta Passion	24
Crumble, passion cream, passionfruit caviar, chocolate soil	

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ENTRÉE

Antipasto al'Italiana (for two)	40
Italian cheese and cold cuts, sundried tomatoes, Kalamata olives, bruschetta selection	
Caprese Insalata	30
Heirloom tomato, basil, burrata, balsamic glaze	
Reef Fish Tartare	30
Reef fish, green asparagus, mint, poppy seed	
Cold Asparagus Velouté	28
Green asparagus, marinated egg yolk, truffle	
Tuna Carpaccio & Avocado	28
Tuna, avocado mayonnaise, basil-mint dressing	
Melon & Ham	27
Cantaloupe melon, Parma ham, citrus sauce, mint	
Eggplant a la Parmigiana	24
Mozzarella, tomato, homegrown basil	
Minestrone Soup	24
Seasonal vegetables, confit tomato	

Wellness Your Way - Gluten-free

HOMEMADE PASTA AND RISOTTO	ENTRÉE	MAIN
Squid Ink Linguine	40*	72*
Lobster, cherry tomato, tomato sauce, homegrown basil		
Spaghetti Bolognese	24	35
Rich beef ragout, crispy parmesan		
Traditional Spaghetti Carbonara	24	34
Pancetta, egg yolks, parmesan, black pepper		
Spaghetti Pomodoro	20	26
Homemade tomato sauce, extra virgin olive oil, homegrown basil, parmesan		
Truffle Risotto	40*	58*
Mushroom, parmesan, fresh truffle		
Saffron Risotto	28	38
Parmesan, licorice powder		

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BAROLO GRILL

Italian Kitchen

Wellness Your Way – Gluten-free

GRILLS

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Grass Fed Lamb Rack	52	Maldivian Tuna Steak 200g	40
Cape Grim Striploin 200g	44	Maldivian Reef Fish	36
Chicken Maryland	42	Maldivian Lobster 100g	22*
<i>Served with Pumpkin Purée</i>		<i>Served with Cherry Tomato Salsa</i>	

MAINS

Dingley Dell Baby Back Ribs	44
<i>Pumpkin purée, homemade BBQ sauce, baby vegetables</i>	
Beef Cheek <i>a</i>	40
<i>Pumpkin purée, baby vegetables, braised in red wine</i>	

SIDES

Grilled Broccoli Extra virgin oil, toasted almonds	11
Ocean Water Potato Sour cream, chives	11
Roasted Vegetables Rosemary, garlic, butter	11
Sweet Potato	11
Island Salad	8
Wild Rice Coconut, chili oil	8

DESSERTS

Chocolate Fondant	26
<i>Chocolate soil, vanilla ice cream, hot chocolate sauce</i>	
Open Lemon Meringue Tart	26
<i>Macaroon, lemon sorbet, lemon curd</i>	
Berry Berry <i>n</i>	24
<i>Hazelnut, biscuit, berry ice cream, sorbet, coulis, pistachio meringue</i>	
Dark Chocolate Ingot <i>n</i>	24
<i>Chocolate bar 70%, crumble, white chocolate ice-cream, hazelnut</i>	
Café Au Lait Crème Brûlée	24
<i>Biscotti, vanilla mousse, meringue, cocoa sorbet</i>	
Panna Cotta Passion	24
<i>Crumble, passion cream, passionfruit caviar, chocolate soil</i>	
Rosemary Fig Tart	24
<i>Fresh figs, cream, rosemary ice cream</i>	
Fruit Plate	22

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ENTRÉE

Reef Fish Tartare	30
Reef fish, green asparagus, mint, poppy seed	
Cold Asparagus Velouté	28
Green asparagus, marinated egg yolk, truffle	
Tuna Carpaccio & Avocado	28
Tuna, avocado mayonnaise, basil-mint dressing	
Melon & Ham	27
Cantaloupe melon, Parma ham, citrus sauce, mint	
Minestrone Soup	24
Seasonal vegetables, confit tomato	

Wellness Your Way - Dairy-free

HOMEMADE PASTA AND RISOTTO

	ENTRÉE	MAIN
Squid Ink Linguine	40*	72*
Lobster, cherry tomato, tomato sauce, homegrown basil		
Spaghetti Bolognese	24	35
Rich beef ragout, dairy-free parmesan		
Traditional Spaghetti Carbonara	24	34
Pancetta, egg yolks, dairy-free parmesan, black pepper		
Spaghetti Pomodoro	20	26
Homemade tomato sauce, extra virgin olive oil, homegrown basil, dairy-free parmesan		
Truffle Risotto	40*	58*
Mushroom, dairy-free parmesan, fresh truffle		
Saffron Risotto	28	38
Dairy-free parmesan, licorice powder		

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Cape Grim Striploin 200g	44	Maldivian Reef Fish	36
Chicken Maryland	42	Maldivian Lobster 100g	22*

Served with Pumpkin Purée

Served with Cherry Tomato Salsa

MAINS

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<i>Pumpkin purée, homemade BBQ sauce, baby vegetables</i>	
Beef Cheek <i>a</i>	40
<i>Pumpkin purée, baby vegetables, braised in red wine</i>	

SIDES

Grilled Broccoli Extra virgin oil, toasted almonds	11
Ocean Water Potato Sour cream, chives	11
Roasted Vegetables Rosemary, garlic, butter	11
Sweet Potato	11
Island Salad	8
Wild Rice Coconut, chili oil	8

DESSERTS

Berry Berry <i>n</i>	24
<i>Hazelnut, biscuit, berry ice cream, sorbet, coulis, pistachio meringue</i>	
Dark Chocolate Ingot <i>n</i>	24
<i>Chocolate bar 70%, crumble, white chocolate ice-cream, hazelnut</i>	
Panna Cotta Passion	24
<i>Crumble, passion cream, passionfruit caviar, chocolate soil</i>	
Fruit Plate	22

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