

Please see following pages for our Wellness Your Way Vegan/Vegetarian, Low Carb/Keto/Paleo, Gluten-Free and Dairy-Free menus.

**Chef's Special of the Day**

Starter	22
Main Course	38

**ENTRÉE**

<b>Coconut Prawns</b>	28
Pineapple mayonnaise dip, lettuce slaw	

<b>Peruvian Ceviche</b>	27
Reef fish, sauce of celery, tomato, bell pepper, onion, ginger	

<b>Caesar Salad</b>	
Cos lettuce, aged parmigiano, Dingley Dell bacon, soft boiled egg, anchovies, croutons	
Hazeldenes Chicken	28
Grilled Tiger Prawns	32

<b>Mystique Salad</b>	
Mixed greens, red cabbage, shredded carrot, avocado, radish, apple cider vinegar, olive oil	
Boiled Egg	27
Searred Maldivian Tuna	30

<b>Green Peppercorn Calamari</b>	25
Coriander, lime, soy	

<b>Grilled Halloumi Salad <i>n</i></b>	25
Sweet potato, wild rice, pine nut, chia seed, avocado vinaigrette, pomegranate	

<b>Poke Bowl</b>	
Rice, edamame, sesame, avocado, radish, egg, soya mirin, your choice of:	
Tofu	22
Maldivian Tuna	28

**TACOS**

<b>Avocado Prawn</b>	32
Crispy corn tortilla, red cabbage, salsa, chipotle mayonnaise	

<b>BBQ Chicken</b>	28
Crispy corn tortilla, sweet potato, capsicum, cheddar cheese	

<b>Black Bean</b>	24
Crispy corn tortilla, black bean, red cabbage, salsa, avocado	

**BAO BUN**

<b>Pulled Beef Cheek</b>	34
BBQ sauce, mayonnaise, cucumber, iceberg lettuce, coriander	

<b>Chicken Teriyaki</b>	28
Japanese mayonnaise, carrot, cabbage, jalapeño	

<b>Cauliflower Tempura</b>	24
Avocado, spring onion, wasabi mayonnaise, tomato salsa	

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## PIZZA

<b>Four Cheese</b>	40
Gorgonzola, mozzarella cheese, goat cheese, brie cheese, herbs, home-grown rocket leaves	
<b>Maldivian</b>	35
Maldivian tuna, onion, home grown chilli, curry leaf, mozzarella, tomato, coconut flakes from The Nut	
<b>Tandoori Chicken</b>	34
Tandoori chicken, makhani gravy, mozzarella, coriander, onion	
<b>Margherita</b>	32
Home-grown basil, mozzarella cheese	
<b>Classic Vegetarian</b>	32
Semi-dried tomato, artichoke, Home grown mushrooms, zucchini, eggplant, olives	

## MAINS

<b>Half-Tail Reef Lobster</b>	56*
Herb-tomato salsa, grilled vegetables	
<b>Grilled Lobster Wrap</b>	38
Mango, baby gem lettuce, onion, chipotle mayonnaise	
<b>EBC Burger</b>	36
Home-grown mushroom, cheddar cheese, lettuce, tomato, relish, fries	
<b>Sri Lankan Chilli Mud Crab</b>	36
Coconut, pandan leaf, pita bread	
<b>Grilled Reef Fish</b>	34
Crushed potato, asparagus, sauce vierge	
<b>Beer-Battered Fish and Chips <i>a</i></b>	34
Mushy peas, lemon, tartar sauce	
<b>Amilla Fried Chicken</b>	34
Breaded chicken, Sriracha dipping sauce	
<b>Vegetable Wrap</b>	26
Lettuce, hummus, cucumber, avocado, tomato confit	

## SIDES

<b>Crab Mac and Cheese</b>	12
<b>Garden Green Salad</b>	11
<b>Grilled Asparagus</b>	11
<b>Sweet Potato Fries</b>	9
<b>French Fries</b>	9

## DESSERTS *Please see our selection inside*

<b>Chocolate Mousse Namelaka</b>	22
<b>Tropical Fruit Platter</b>	20
<b>Salted Caramel Paris-brest <i>n</i></b>	20
<b>Mango Coconut Panna Cotta</b>	18

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**ENTRÉE**

<b>Green Peppercorn Konjac "Calamari"</b>	28
Coriander, lime, soy	
<b>Mystique Salad</b>	26
Mixed greens, red cabbage, shredded carrot, avocado, radish, apple cider vinegar, olive oil	
Boiled Egg <i>vegetarian</i>	27
<b>Tomato Bell Pepper Gazpacho</b>	24
Cucumber, chives	
<b>Poke Bowl</b>	24
Rice, edamame, sesame, avocado, radish, egg, tofu	
<b>Sweet Potato Salad <i>n</i></b>	24
Wild rice, pine nut, chai seed, avocado vinaigrette	

**TACOS**

<b>BBQ Sweet Potato</b>	26
Crispy corn tortilla, sweet potato, BBQ sauce, capsicum, vegan cheese	
<b>Black Bean</b>	24
Crispy corn tortilla, black bean, red cabbage, salsa, avocado	

**BAO BUN**

<b>Cauliflower Tempura</b>	24
Avocado, spring onion, wasabi mayonnaise, tomato salsa	

**PIZZA**

<b>Margherita</b>	32
Home-grown basil, vegan mozzarella cheese	
<b>Classic Vegetarian</b>	32
Semi-dried tomato, artichoke, Home grown mushrooms, zucchini, eggplant, olives	

**MAINS**

<b>Quinoa Open Sandwich</b>	32
Lettuce, tomato, quinoa patty, pickled cucumber	
<b>Tofu Macaroni</b>	28
Tomato, basil, chili flakes, olive oil, garlic, tofu	
<b>Mushroom Burger</b>	28
Home-grown, lettuce, tomato, fries, relish	
<b>Vegetable Wrap</b>	26
Lettuce, hummus, cucumber, avocado, tomato confit	
<b>Spring Roll</b>	24
Carrot, cabbage, onions, mushroom, sweet chili sauce	

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Wellness Your Way: Vegan / Vegetarian Menu

SIDES

Garden Green Salad	11
Grilled Asparagus	11
Sweet Potato Fries	9
French Fries	9

DESSERTS *Please see our selection inside*

Tropical Fruit Platter	20
Sorbet and Dairy-free Ice Cream	0

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**ENTRÉE**

<b>Coconut Prawns</b>	28
Pineapple mayonnaise dip, lettuce slaw	
<b>Peruvian Ceviche</b>	27
Reef fish, sauce of celery, tomato, bell pepper, onion, ginger	
<b>Caesar Salad</b>	
Cos lettuce, aged parmigiano, Dingley Dell bacon, soft boiled egg, anchovies	26
Hazeldenes Chicken	28
Grilled Tiger Prawns	32
<b>Mystique Salad</b>	
Mixed greens, red cabbage, shredded carrot, avocado, radish, apple cider vinegar, olive oil	26
Boiled Egg	27
Seared Maldivian Tuna	30
<b>Grilled Halloumi Salad <i>n</i></b>	25
Sweet potato, pine nut, chia seed, avocado vinaigrette, pomegranate	
<b>Poke Bowl</b>	
Cabbage, edamame, sesame, avocado, radish, egg, tuna	28

**MAINS**

<b>Half-tail Reef Lobster</b>	56*
Herb-tomato salsa, grilled vegetables	
<b>EBC Burger</b>	36
Home-grown mushroom, cheddar cheese, lettuce, tomato, relish, sweet potato fries	
<b>Grilled Reef Fish</b>	34
Broccoli, asparagus, sauce vierge	
<b>Coconut-Battered Fish and Chips</b>	34
Mushy peas, lemon, tartar sauce, sweet potato fries	
<b>Prawn Garden Salad</b>	32
Mixed green, red cabbage, carrot, avocado, apple cider vinegar	

**SIDES**

<b>Garden Green Salad</b>	11
<b>Grilled Asparagus</b>	11
<b>Sweet Potato Fries</b>	9

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**ENTRÉE**

<b>Coconut Prawns</b>	28
Mayonnaise dip, lettuce slaw	
<b>Peruvian Ceviche</b>	27
Reef fish, sauce of celery, tomato, bell pepper, onion, ginger	
<b>Caesar Salad</b>	
Cos lettuce, aged parmigiano, Dingley Dell bacon, soft boiled egg, anchovies	
Hazeldenes Chicken	28
Grilled Tiger Prawns	32
<b>Mystique Salad</b>	
Mixed greens, red cabbage, shredded carrot, avocado, radish, apple cider vinegar, olive oil	
Boiled Egg	27
Seared Maldivian Tuna	30
<b>Grilled Halloumi Salad <i>n</i></b>	25
Sweet potato, pine nut, chia seed, avocado vinaigrette, pomegranate	
<b>Poke Bowl</b>	
Cabbage, edamame, sesame, avocado, radish, egg, tuna	

**MAINS**

<b>Half-tail Reef Lobster</b>	56*
Herb-tomato salsa, grilled vegetables	
<b>EBC Burger</b>	36
Home-grown mushroom, cheddar cheese, lettuce, tomato, relish, sweet potato fries	
<b>Grilled Reef Fish</b>	34
Broccoli, asparagus, sauce vierge	
<b>Coconut-Battered Fish and Chips</b>	34
Mushy peas, lemon, tartar sauce, sweet potato fries	
<b>Prawn Garden Salad</b>	32
Mixed green, red cabbage, carrot, avocado, apple cider vinegar	

**SIDES**

<b>Garden Green Salad</b>	11
<b>Grilled Asparagus</b>	11
<b>Sweet Potato Fries</b>	9

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**ENTRÉE**

<b>Peruvian Ceviche</b>	27
Reef fish, sauce of celery, tomato, bell pepper, onion, ginger	
<b>Coconut Prawns</b>	28
Pineapple mayonnaise dip, lettuce slaw	
<b>Caesar Salad</b>	
Cos lettuce, aged parmigiano, Dingley Dell bacon, soft boiled egg, anchovies, croutons	26
Hazeldenes Chicken	28
Grilled Tiger Prawns	32
<b>Mystique Salad</b>	
Mixed greens, red cabbage, shredded carrot, avocado, radish, apple cider vinegar, olive oil	26
Boiled Egg	27
Seared Maldivian Tuna	30
<b>Green Peppercorn Calamari</b>	25
Coriander, lime, soy	
<b>Grilled Halloumi Salad <i>n</i></b>	25
Sweet potato, wild rice, pine nut, chia seed, avocado vinaigrette, pomegranate	
<b>Poke Bowl</b>	
Rice, edamame, sesame, avocado, radish, egg, soya mirin, your choice of:	
Tofu	22
Maldivian Tuna	28
<b>TACOS</b>	
<b>Avocado Prawn</b>	32
Crispy corn tortilla, red cabbage, salsa, chipotle mayonnaise	
<b>BBQ Chicken</b>	28
Crispy corn tortilla, sweet potato, capsicum, cheddar cheese	
<b>Black Bean</b>	24
Crispy corn tortilla, black bean, red cabbage, salsa, avocado	
<b>PIZZA <i>gluten-free base</i></b>	
<b>Four Cheese</b>	40
Gorgonzola, mozzarella cheese, goat cheese, brie cheese, herbs, home-grown rocket leaves	
<b>Maldivian</b>	35
Maldivian tuna, onion, home grown chilli, curry leaf, mozzarella, tomato, coconut flakes from The Nut	
<b>Tandoori Chicken</b>	34
Tandoori chicken, makhani gravy, mozzarella, coriander, onion	
<b>Margherita</b>	32
Home-grown basil, mozzarella cheese	
<b>Classic Vegetarian</b>	32
Semi-dried tomato, artichoke, Home grown mushrooms, zucchini, eggplant, olives	

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Wellness Your Way: Gluten-free Menu

**MAINS**

<b>Half-tail Reef Lobster</b>	56*
Herb-tomato salsa, grilled vegetables	
<b>Grilled Lobster Sandwich</b>	38
Mango, baby gem lettuce, onion, chipotle mayonnaise	
<b>EBC Burger</b>	36
Home-grown mushroom, cheddar cheese, lettuce, tomato, relish, fries, almond flaxseed roll	
<b>Sri Lankan Chilli Mud Crab</b>	36
Coconut, pandan leaf	
<b>Grilled Reef Fish</b>	34
Crushed potato, asparagus, sauce vierge	
<b>Coconut-Battered Fish and Chips</b>	34
Mushy peas, lemon, tartar sauce	
<b>Quinoa Open Sandwich</b>	32
Lettuce, tomato, quinoa patty, pickled cucumber	
<b>Vegetable Sandwich</b>	24
Lettuce, hummus, cucumber, avocado, tomato confit	

**SIDES**

<b>Garden Green Salad</b>	11
<b>Grilled Asparagus</b>	11
<b>Sweet Potato Fries</b>	9
<b>French Fries</b>	9

**DESSERTS**

<b>Chocolate Mousse Namelaka</b>	22
<b>Tropical Fruit Platter</b>	20
<b>Mango Coconut Panna Cotta</b>	18

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**ENTRÉE**

<b>Peruvian Ceviche</b>	27
Reef fish, sauce of celery, tomato, bell pepper, onion, ginger	
<b>Coconut Prawns</b>	28
Pineapple mayonnaise dip, lettuce slaw	
<b>Caesar Salad</b>	
Cos lettuce, Dingley Dell bacon, soft boiled egg, anchovies	26
Hazeldenes Chicken	28
Grilled Tiger Prawns	32
<b>Mystique Salad</b>	
Mixed greens, red cabbage, shredded carrot, avocado, radish, apple cider vinegar, olive oil	26
Boiled Egg	27
Seared Maldivian Tuna	30
<b>Green Peppercorn Calamari</b>	25
Coriander, lime, soy	
<b>Grilled Halloumi Salad <i>n</i></b>	25
Sweet potato, wild rice, pine nut, chia seed, avocado vinaigrette, pomegranate	
<b>Poke Bowl</b>	
Rice, edamame, sesame, avocado, radish, egg, soya mirin, your choice of:	
Tofu	22
Maldivian Tuna	28
<b>Sweet Potato Salad <i>n</i></b>	24
Wild rice, pine nut, chia seed, avocado vinaigrette	
<b>TACOS</b>	
<b>Avocado Prawn</b>	32
Crispy corn tortilla, red cabbage, salsa, chipotle mayonnaise	
<b>BBQ Chicken</b>	28
Crispy corn tortilla, sweet potato, capsicum, vegan cheese	
<b>Black Bean</b>	24
Crispy corn tortilla, black bean, red cabbage, salsa, avocado	
<b>BAO BUN</b>	
<b>Pulled Beef Cheek</b>	34
BBQ sauce, mayonnaise, cucumber, iceberg lettuce, coriander	
<b>Chicken Teriyaki</b>	28
Vegan mayonnaise, carrot, cabbage, jalapeño	
<b>Cauliflower Tempura</b>	24
Avocado, spring onion, wasabi vegan mayonnaise, tomato salsa	

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Wellness Your Way: Dairy-free Menu

PIZZA

<b>Margherita</b>	32
Home-grown basil, vegan mozzarella cheese	
<b>Classic Vegetarian</b>	32
Semi-dried tomato, artichoke, Home grown mushrooms, zucchini, eggplant, olives	

MAINS

<b>Half-tail Reef Lobster</b>	56*
Herb-tomato salsa, grilled vegetables	
<b>Grilled Lobster Wrap</b>	38
Mango, baby gem lettuce, onion, chipotle vegan mayonnaise	
<b>EBC Burger</b>	36
Home-grown mushroom, cheddar cheese, lettuce, tomato, relish, fries	
<b>Sri Lankan Chilli Mud Crab</b>	36
Coconut, pandan leaf, coconut rice	
<b>Grilled Reef Fish</b>	34
Crushed potato, asparagus, sauce vierge	
<b>Beer-Battered Fish and Chips <i>a</i></b>	34
Mushy peas, lemon, vegan tartar sauce	
<b>Amilla Fried Chicken</b>	34
Breaded chicken, Sriracha dipping sauce	
<b>Vegetable Wrap</b>	26
Lettuce, hummus, cucumber, avocado, tomato confit	

SIDES

<b>Garden Green Salad</b>	11
<b>Grilled Asparagus</b>	11
<b>Sweet Potato Fries</b>	9
<b>French Fries</b>	9

DESSERTS

<b>Tropical Fruit Platter</b>	20
<b>Mango Coconut Panna Cotta</b>	18

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