



FOOD MENU

# Begin With



## Bruschetta

Tomato & Basil toasted with Olive Served on French Bread

\$10.50

## Chinese Spring Rolls

Crispy & Tender Vegetables Wrapped with Chicken or Prawns and Served with Sweet Chili Sauce

\$10.50

## Hummus Delight

Homemade Hummus Served with Arabic Bread

\$12.00

## Fried Calamari

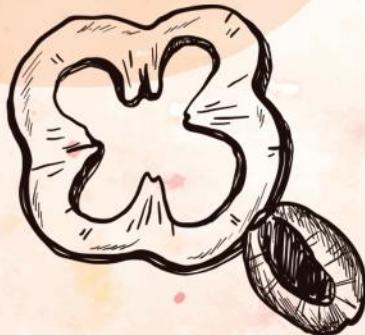
Crumb Fried Calamari and Served with Spring Onion and Jalapeno Mayo

\$14.50

## Japanese Sashimi & Ikura Salmon Caviar

Served with Green Tea Noodles, Light Sesame & Soya Sauce Dressing

\$17.50



# Get Going

## Caesar Salad

**\$15.00**

Crisp Romaine lettuce tossed in a creamy dressing made with light mayonnaise Dijon mustard, Garlic, crisp croutons and Parmesan shavings Chicken or Prawns

## Avocado Fan

**\$13.00**

With freshly sliced avocado Citrus segments, Salad Bouquet and Balsamic Vinaigrette

## Fresh Garden

**\$11.00**

Mesclun, herb feta, olives, cherry tomatoes, sundried tomatoes, English stilton, pomegranate and passion dressing

## Seafood and Mango Salad

**\$14.50**

Seasoned prawns, calamari, fish, mango and black olives tossed in with extra virgin olive oil



# Ladle it On

## Minestrone with Pesto

\$15.00

Mediterranean vegetables in tomato broth, blended basil with pine seed, in bread bowl

## Cognac Enriched Mix Seafood Bisque \$13.00

Prawns, Cuttlefish, Crabs, Mussels Mixed with French Cognac and Topped with Cream

## Chilled Watermelon Gazpacho

\$11.00

Water melon blend with mint, Prawns Timbale, Brioche Crouton

## Mushroom Cappuccino

\$14.50

Sautéed Mushroom and Herbs Served with Whipping Cream

## Tom Yum Goong

\$14.50

Spicy broth of Thai flavors with prawns and topped with Thai spices



# Snack it Up



## Seafood or Chicken Crepe

\$15.50

Crepe Diced Seafood or Grilled Chicken Wrapped in  
Pancake with a Creamy Mustard Sauce

## Meeraa Club House

\$15.50

Layers of Chicken Bacon, Cheese, Chicken with  
Juicy Tomatoes and Crispy Lettuce

## Chicken Quesadilla

\$13.50

Chicken Strips Mixed with Onions and Herbs Served on  
Tortilla Bread with sour cream and tomato salsa

## Norwegian Smoked Salmon

\$17.50

Squid Bun on Spread Horseradish Cream, Lettuce, Vine Ripe  
Tomato, Onion, Pickle Dill Cucumber, Capers and Tossed  
with Sour Cream

## Beef Burger 8.5 Oz OR Chicken Burger 7 Oz

\$16.00

Freshly Baked Brioche Bun, Sautéed Porcini Mushroom,  
Onion Confit, Iceberg, Swiss cheese, Tomato, Gherkin  
Crispy beef Bacon or Crispy Chicken Bacon

## Panini Grilled Vegetable Feta

\$12.00

Garden Vegetable, Feta Cheese, fresh cilantro Tossed with  
Blended Basil and Served on Grilled Panini Bread

*All the above dishes are served with either  
French fries or Garden salad*

# Seafood Meat & Poultry

## Steak Tenderloin

\$32.00

Served with Buttered Vegetables, Mushrooms and Red Wine Reduction

## Rib-Eye Steak (300g)

\$32.00

Served with roasted potatoes, assorted green vegetables and Classic Peppercorn Steak Sauce

## Sirloin Steak (250g)

\$28.50

Served with Duchess Potatoes, Green Beans and Herb Reduction

## Grilled Chicken Breast (190g)

\$18.50

Served with Garlic Mushrooms, Plain Rice, Cajun Butter Peppercorn Sauce

## Syrian Mix Grill

\$25.00

Lamb Chop, Kofta, Shistaouk, Shisk Kebab, Grill Tomato and Potato Wedges

## Barramundi

\$23.50

Served with Orzo, Zucchini, Bell Pepper and Lemon Caper

## Sizzle Jumbo Prawns

\$27.00

Mix salad, homemade fries, BBQ sauce, and lemony garlic cream

## Grilled Seafood Platter

\$52.00

Lobster, Prawns, Cuttlefish, Reef Fish, Clams, Mussels, Oyster

Served with Green Salad and Lemon Butter Sauce



# Italian Pasta & Pizza

## Lasagne alla Bolognese

\$15.50

Layers of beef, tomato, onion Bolognese sauce, béchamel sauce, and Lasagne pasta sheets and Baked with Mozzarella

## Fettuccine al Pomodoro

\$15.50

Cooked with Fresh Tomatoes & Basil

## Gnocchi di Patate con Ragù di Agnello \$13.50

Lamb Stew Mixed with Gnocchi Served with Grated Parmesan

## Spaghetti alla Scoglio

\$17.50

Prawns, Clams, mussels, Squids tossed with tomato puree and white wine

## Ravioli Ripieni di Brasato al Burro Versato e Salvia

\$16.00

Tomato Sauce Topped with Buffalo Mozzarella & Fresh Basil

## Frutti di Mare

\$12.00

Tomato Sauce Topped with Prawns, Clams, Mussels, Squids, Reef Fish and Mozzarella

## Tuna & Onion Pizza

\$12.00

Tomato Sauce Topped with Sauté Tuna, Onion and Mozzarella

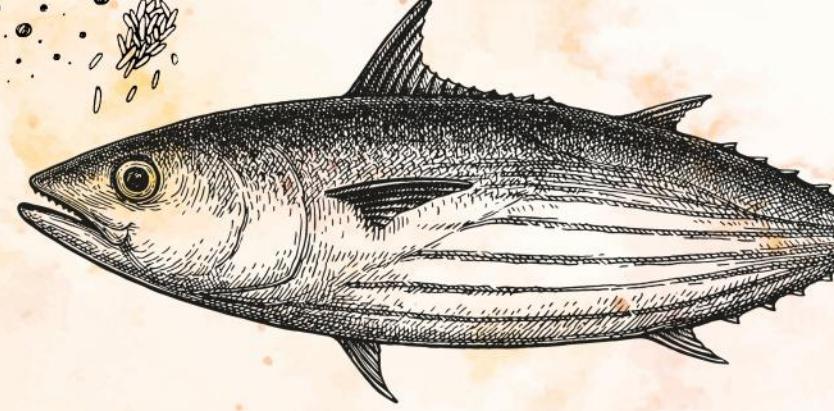
## Pepperoni Pizza with Maldivian Chiles \$12.00

Tomato Sauce Topped with Slice pepperoni, pecorino Romano cheese, Mozzarella and Maldivian Chile peppers

# Asian & Mediterranean

<b>Chicken Nasi Goreng</b>	<b>\$20.00</b>
Spicy Vegetable Fried Rice, Chicken Sate, Fried Egg and Prawn Crackers	
<b>Singaporean Noodle</b>	<b>\$19.50</b>
Chili Garlic Egg Noodles with Silken Tofu	
<b>Thai Mix Fried Rice</b>	<b>\$20.50</b>
Chicken, Beef, Shrimps, Calamari, Vegetables with Oyster Sauce	
<b>Seafood Pad Thai</b>	<b>\$23.00</b>
Stir-fried Rice Noodles with Fresh Seafood	
<b>Prawn Laksa Curry Bowl</b>	<b>\$22.00</b>
Spicy Flavored Laksa Paste Tender with Coconut Milk and Served with Rice, Noodles & Prawns	
<b>Butter Chicken Masala</b>	<b>\$19.50</b>
Chicken Cubes Simmered in Rich Tomato and Onion Gravy Served with Arabic Bread	
<b>Chicken or Mutton Dum Biryani</b>	<b>\$22.00</b>
Served with Egg, Paneer Butter Masala, Mint Chutney and Cucumber Raita	
<b>Sri Lankan Crab Curry</b>	<b>\$25.00</b>
Homemade Roast Bread, Coconut Sambol Served with a Sri Lankan Salad Bowl	
<b>Sweet &amp; Sour Reef Fish</b>	<b>\$22.00</b>
Batter Fried Reef Fish with Pineapple & Sesame Sauce	
<b>Singapore Style Chili Crab</b>	<b>\$30.00</b>
Mud Crab Cooked with Tauku paste & Sweet Chili Sauce	

# Meera Signature



## Roshi & Mashuni

\$22.00

Served with Kulhi Mas, Maldivian Chili, Onion, Lime Wedges

## Octopus Curry with Pol Roti

\$25.00

Served with Dhal Curry, Onion Sambol

## Mas Aluvi Roshi with Maldivian Fish Curry

\$20.00

Served with Maldivian Chili, Onion, Lime Wedges

## Meera Thali

\$45.00

Prawn Curry, Batter Fried Calamari, Chilli Crab, Kulhi Mas, Clams  
and Mussels Served with garlic Rice, Raita, Chutney & Pickle



# Sweets & Fruits



## Apple Tatin

**\$13.50**

Cinnamon ice cream, crunchy cracker, honey comb salted caramel sauce

## Ginger Pudding

**\$13.50**

Rum and Raisin Ice Cream, Butterscotch Sauce, Milk Skeen, Sugar Courted Ginger

## Crème Brûlée

**\$14.50**

Vanilla flavored rich custard base topped with hard caramel and fruit coulis

## Tiramisu

**\$15.00**

Tender Sponge, Rich coffee, creamy sweet filling, and plenty of chocolate

## Fresh Fruit Platter

**\$15.00**

Pineapple, Water Melon, Papaya, Orange, Rabutan, Banana & Mango

## Homemade Ice Cream Boat

**\$15.00**

Vanilla Ice, Chocolate Chip, Salted Caramel, Tamarind

