

IVD MENU

11AM - 11PM

SALAD AND APPETIZER

ARABIC MEZZE PLATTER

HUMMUS, BABA GANOUSH, LABNEH AND MARINATED OLIVES, SERVED WITH PITA BREAD

\$20

CHEF RUBEN'S HEALTHY SALAD BOWL

AVOCADO, COCONUT, MUSHROOMS, BROCCOLI, BEETROOT, SPINACH, SHREDDED CARROTS, POMEGRANATE, TOMATOES, WALNUTS, CHIA, SUNFLOWER AND PUMPKIN SEEDS OVER MIXED GREENS WITH OLIVE OIL AND LIGHT BALSAMIC VINAIGRETTE

TOPPED WITH GRILLED PRAWNS

\$22

TOPPED WITH GRILLED CHICKEN BREAST

\$20

\$18

CLASSIC CAESAR SALAD

CRISP ROMAINE LETTUCE WITH CROUTONS, ANCHOVIES, GRATED PARMESAN CHEESE, CRISPY PARMA HAM AND BOILED EGG, TOSSED IN CREAMY CAESAR DRESSING

TOPPED WITH GRILLED PRAWNS

\$24

TOPPED WITH GRILLED CHICKEN BREAST

\$22

\$18

BUFFALO MOZZARELLA AND HEIRLOOM TOMATO

BUFFALO MOZZARELLA, HEIRLOOM TOMATOES, SPINACH LEAVES, BASIL PESTO, EXTRA VIRGIN OLIVE OIL

\$22

SEAFOOD SALAD

A SELECTION OF SEAFOOD, MIXED WITH CHERRY TOMATOES, CUCUMBER, MINT, CORIANDER, ICE BERG CUP AND ASIAN LIME JUICE DRESSING

\$22



MACCHERONI / SPAGHETTI / PENNE / FUSILI

WITH ALFREDO SAUCE AND CHICKEN \$20

WITH BOLOGNAISE SAUCE \$20

WITH SEAFOOD MARINARA SAUCE \$20

SANDWICH AND BURGER

ALL SANDWICHES AND BURGERS ARE ACCOMPANIED BY FRIES OR GARDEN SALAD

VEGGIE WRAP

CREAM CHEESE, FALAFEL AND ROASTED VEGETABLES IN A TORTILLA BREAD, SERVED WITH MUSTARD GARLIC SPREAD FOR DIPPING

\$20

CHICKEN SHAWARMA IN PITA BREAD

ARABIC SPICED CHICKEN, TOMATOES, ONIONS, CUCUMBERS IN A PITA BREAD, SERVED WITH GARLIC MAYO AND TAHINA SAUCE FOR DIPPING

\$20

ARABIC WRAP

HUMMUS, BABAGANOUSH, MEAT KEBAB, ONIONS, PICKLES AND TOMATOES IN A TORTILLA BREAD, SERVED WITH GARLIC SAUCE FOR DIPPING

\$20

CLUB SANDWICH

THINLY SLICED POACHED CHICKEN, BEEF BACON, TOMATOES, FRIED EGG, AVOCADO AND MAYONNAISE ON A WHITE BREAD

\$32

SESSIONS BURGER

SESAME BUN WITH 100% BEEF PATTY AND TOPPED WITH CHEDDAR CHEESE, SLICED GHERKINS, TURKEY BACON, TOMATO AND CARAMELIZED ONIONS

\$30

DESSERT

TRIPLE CHOCOLATE MOUSSE

CHOCOLATE CAKE WITH WHITE, MILKY AND DARK CHOCOLATE MOUSSE

\$18

CLASSIC CRÈME BRULÉE

CARAMELIZED SUGAR COATED EGG CUSTARD TOPPED WITH MERINGUE KISSES AND LEMON CURD ON SIDE

\$18

FRUIT PLATTER

A SELECTION OF SEASONAL FRUITS, FRESHLY CUT INTO BITE SIZE PIECES SERVED WITH LIME SORBET

\$20

NOODLES & RICE

MIE GORENG

INDONESIAN FRIED EGG NOODLES WITH SHREDDED VEGETABLES, CHILI AND LIME, SERVED WITH FRIED EGG

\$20

NASI GORENG

FRIED RICE WITH VEGETABLES AND SHRIMPS, SERVED WITH FRIED EGG, PRAWN CRACKERS AND CHICKEN SATAY WITH SPICY PEANUT SAUCE

\$27

PIZZA

CHEF RUBEN'S SIGNATURE PIZZA

MUSHROOM & THYME DUXELLES WITH TRUFFLE SALSA, PECORINO CHEESE AND ROCKET LEAVES

\$20

PIZZA MARGHERITA

TOMATO SAUCE, MOZZARELLA AND FRESH BASIL

\$20

PIZZA PEPPERONI

TOMATO SAUCE, MOZZARELLA CHEESE AND PEPPERONI HAM

\$20

QUATTRO FORMAGGI

TOMATO SAUCE, MOZZARELLA, GORGONZOLA, BRIE AND PARMESAN

\$20

TURKISH PIDE

TOMATO SAUCE, TOMATO SLICE, MUSHROOM, MOZZARELLA AND FETA CHEESE

\$20

SPICED MALDIVIAN

TOMATO SAUCE, MOZZARELLA, LOCAL TUNA, MALDIVIAN CHILI AND CURRY LEAVES

\$20

FROM THE LAND AND OCEAN

EGGPLANT STEAK

MARINATED GRILLED EGGPLANT WITH TRUFFLE CREAMY POTATO, SAUTÉED MUSHROOMS AND TOMATO SALSA

\$22

FISH 'N CHIPS

BATTERED FILLET OF REEF FISH SERVED WITH MUSHY PEAS, POTATO WEDGES AND TARTARE SAUCE FOR DIPPING

\$34

BEEF RIB-EYE

TENDER AT EVERY BITE, FULL POUND RIB-EYE GRILLED TO PERFECTION WITH SEASONAL VEGETABLES, CORN ON THE COB, BEETROOT PUREE AND PEPPERCORN SAUCE

\$60

LOCAL REEF FISH

GRILLED FILLET OF LOCAL REEF FISH WITH LOCAL VEGETABLES, PUMPKIN PUREE AND COCONUT CURRY SAUCE

\$33

TUNA FILLET

SEARED TUNA FILLET WITH PARSLEY CRUSHED POTATO, ROASTED CHERRY TOMATOES, ASPARAGUS AND CURRY SAUCE

\$35

SALMON FILLET

PAN FRIED FILLET OF SALMON WITH WILTED SPINACH, SERVED WITH CREAMY POTATO AND GRENEBLOISE SAUCE

\$50