

LUNCH

STARTERS & SOUPS

Aromatic chicken broth, chicken quenelles, carrot, celery shave	21
Minestrone soup with spring vegetables, basil, plum tomatoes, pesto (V)	21
Arborio rice, mushroom arancini with tomato sauce (V)	21
Plum tomato, black olives, shallots, sweet chilly on French baguette (V) (G)	21
Tropical silky lobster soup infused with parsley oil (SF)	25
Fresh Prawn, zucchini, onion, fritto misto served with cocktail sauce (SF)	30

SALADS

Quinoa, avocado, chickpeas, halloumi cheese (V)	25
Bocconcini mozzarella salad with rocket cream, truffle oil (V)	25
Latitude cesar salad with choice of /chicken/tuna/prawns (SF) (G)	25
Mövenpick garden salad with red wine poached pear (V) (A)	25

SANDWICHES & BURGERS

Latitude club, chicken, fried egg, iceberg salad, tomato, bacon, mayo (G) (P)	25
Chicken burger, tomato confit, caramelised onions, lettuce, cocktail sauce (G)	25
Roasted broccoli, chickpea vegan burgers, tomato confit (V) (G)	25
Wagyu burger in black ink bun/bacon, tomato, onions, lettuce, Japanese mayo (G)	30

PIZZA

Margherita, basil, mozzarella cheese, tomato Sauce (V) (G)	22
Four cheese, mozzarella, gorgonzola, parmesan, cheddar (V) (G)	25
Villaggio beef, capsicum, black olives, tomato, cheese (G)	28

PASTA & RICE

Penne, tomatoes, basil, mozzarella, cherry tomatoes, pesto (V) (G)	21
Fettuccine alfredo, white sauce, mushrooms, chicken (G)	25
Aromatic lobster risotto with mascarpone cream, butter, bisque jus (SF) (G)	28
Spaghetti marinara with shrimps and mussels (SF) (G)	28

(V) vegetarian / (P) pork / (N) nuts / (S) spicy / (A) alcohol / (SF) shellfish / (G) gluten / (GF) gluten free.

Please notify your server if you have any food intolerances or allergies.

All prices are in US dollars and subject to 10% service charge and 12% GST.

LUNCH

MAIN COURSES

Grilled cottage cheese, bell pepper and cherry tomato (V)	28
Fresh catch of the day with cauliflower purée, baby carrot (SF)	28
Seared fresh tuna steak, pumpkin cream, mix lettuce (SF)	30
Free range chargrill chicken breast with potato confit, broccoli	30
Lamb chops, mushroom, chives, served with mint jus	45
Grass-fed striploin steak served with mix vegetable, veal jus	50

SIDES DISHES

Steamed vegetables or grilled vegetables (V)	7
Green salad (V)	7
Steamed rice	7
French fries (V)	7
Potato wedges (V)	7
Mashed potatoes (V)	7
Onion rings (V)	10

DESSERTS

Mövenpick ice creams, choice of vanilla, strawberry and chocolate (per scoop)	5
New York cheesecake with blueberry compote and chanthilly cream (G)	18
Traditional carrot cake with cream cheese and vanilla ice cream (G)	18
Almond fig financier served with forest berry sorbet (N)	18
Apple strudel, almond croquante, cream anglaise (G)	18
Slice tropical fruit platter	18
Luxury Valrhona chocolate caprese, vanilla ice cream and romanoff sauce (A) (G)	22

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DINNER

STARTERS & SOUPS

Exotic mushroom cream soup with truffle oil (V)	21
Fresh reef fish and salmon mosaic with garden lettuce, mango salsa (SF)	25
Tropical yellow fin tuna tartare, guacamole, plum tomato (SF)	25
Gourmet style lobster soup infused with parsley oil (SF)	25
Maldivian juicy crab, truffle mayo, basil mascarpone (SF)	28
Seared Scottish scallops, beetroot purée, baby jam (SF)	30

SALADS

Kuredhivaru chef's salad, pumpkin seeds, roma tomato, balsamic (V)	21
Greek salad, feta cheese, capsicum, cucumber, tomato (V)	21
Heirloom tomato salad with fresh rocket, sprinkled with truffle salt (V)	25
Latitude classic cesar salad choice of /chicken/tuna/prawns (SG) (G)	25

PASTA & RISOTTO

Pasta penne alfredo, chicken, mushroom, cheese, white sauce (G)	25
Creamy mushroom risotto with mushroom, truffle cream (V) (G)	25
Aromatic lobster risotto with mascarpone cream, butter, bisque jus (SF)	28
Black ink linguine with baby squid, tomato thatch, baby spinach (G) (SF)	28

MAIN COURSE

Chicken roulette, mushroom cream, cappuccino sauce	28
Tropical fresh tuna steak, pumpkin cream, dijon mustard (SF)	30
Salmon with rich miso broth, bok choy, cherry tomato (SF)	32
Slow cooked duck confit, caramelised apple and pumpkin	35
Seared foie gras with spinach. cherry gel, toast brioche (G)	50
Braised beef, dashi mash potatoes, veal jus, fried garlic	55

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DINNER

SIDES DISHES

Steamed vegetables or grilled vegetables (V)	7
Green salad (V)	7
Steamed rice	7
French fries (V)	7
Potato wedges (V)	7
Mashed potatoes (V)	7
Onion rings (V)	10

DESSERT

Tart aubergine (G) (A)	18
Orange and eggplant tart served with forest berry sorbet	

Rustic mille feuille (G)	18
Pistachio mousseline, raspberry caramel, crispy pate feuilletée, cream anglaise	

Crème Brûlée (N) (G)	18
Custarded berries, hazelnut almond crumble, pate sable	

Pavlova and passion fruit salads	18
Rustic dried meringue, passion fruit butter cream, coconut ice cream	

CHOCOLATE DECADENCE

Mövenpick ice cream, choice of vanilla, strawberry and chocolate (per scoop)	5
Chocolate mousse with salted caramel cremeux with romanoff sauce (A)	18
Sliced tropical fruit platter	18

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