

CAFE
Umi

LUNCH

STARTER

Tom kha soup (V)(N) <i>Cherry tomato, mushroom, coriander, chili, coconut milk</i>	18
Add Seafood **	10
Crispy salmon roll (S)** <i>Salmon, avocado, sesame, wasabi salsa, yuzu miso sauce</i>	34
Dynamite roll (S) <i>Prawn tempura, avocado, cucumber, tobiko, unagi sauce</i>	32
Mango avocado roll (V) <i>Mango, tanuki, red miso, chives and sesame seed</i>	24
Yellow fin tuna sashimi(S)(9pcs) <i>Chakawakame salad, soya sauce, wasabi</i>	30
Salmon sashimi (S)(6pcs) ** <i>Chakawakame salad, soya sauce, wasabi</i>	34
Yellow tail sashimi (S)(6pcs) ** <i>Chakawakame salad, soya sauce, wasabi</i>	34
Sashimi selection (S)(9 pcs) ** <i>Yellow fin tuna, yellow tail & salmon</i>	32
Marinated pumpkin salad (V) <i>Avocado wheatgrass puree, snow pea sprouts, mizuna leaves, couscous pearls, finger lime, spicy lemon dressing</i>	24
Green superfood salad (V)(N) <i>Cos lettuce, spinach, cucumber, broccoli, quinoa, pumpkin, avocado, cherry tomato, pomegranate, nuts and seeds</i>	24
Local tuna salad (S) <i>Seared tuna, cucumber, tomato, spring onion, coriander, beans sprouts red chili mint leaves, garlic, lemon oil dressing</i>	28
Bocconcini tomato salad (V)(D) <i>Rocket leaves, bocconcini, tomato, avocado, basil salsa</i>	26
Cæsar salad (P) <i>Baby romaine, herb crouton, crisp pork bacon, shaved parmesan, poached egg, garlic & anchovy dressing</i>	21
Add grilled chicken**	9
Grilled prawn**	12
Smoked salmon**	12
Café Umi salad (V)(D) <i>Spinach, baby tomato, dry miso, grated parmesan, miso dressing</i>	24
Crispy falafel tacos (V) <i>Shredded lettuce, diced tomato & roasted garlic tahini</i>	26
Chilled prawn salad (S) <i>Avocado, cherry tomato, mixed leaves & caper salad</i>	28

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N- contains nuts, D- contains dairy, P- contains pork, V- vegetarian, S- contains seafood,

Kindly inform your server about any Food Allergies, Intolerances or Special Dietary requirements

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

Menu is subjected to change on seasonal basis

Chicken yakitori <i>Chicken, mushroom, bell pepper skewer, crispy leeks, yakitori sauce</i>	24
King prawn & vegetable tempura (S) <i>Grated white radish, tentsuyu dipping sauce</i>	32
Hummus chicken wrap <i>Baby spinach, white radish, semi-dried tomato & poached chicken wrap</i>	22
Toasted beef teriyaki wrap <i>Slow cooked beef, mushroom, pickled radish</i>	28
Toasted tandoori wrap (V)(D) <i>Lettuce, marinated vegetable, grated paneer</i>	22
 M A I N	
Aged Angus beef burger (P)(D) <i>Crisp pork bacon, aged cheddar cheese, smoked tomato chutney, crispy onion omelette, tomato & lettuce on brioche bun, french fries</i>	36
Chickpea and sweet potato burger (D) <i>Goat cheese, truffle mayo, bean sprouts, tomato & lettuce on sesame bun, french fries</i>	30
Chicken katsu burger <i>Crispy panko chicken, shredded cabbage mix, Japanese mayo and tonkatsu sauce</i>	34
Club sandwich (P)(D) <i>Sous vide chicken breast, crisp bacon, cheese, avocado, tomato & lettuce on ciabatta slab, french fries</i>	29
Batter fried fish (S)(A) <i>Shaved fennel slaw, tartar sauce, french fries</i>	34
Crab capellini (S)** <i>Fresh roma tomato, snow peas, lemon butter, fresh basil</i>	40
Spaghetti aglio e olio (V) <i>Garlic flakes, parsley, olive oil and a hint of chilli</i>	28
Penne pasta (V)(D) <i>Creamy tomato, baby spinach, semi-dried tomato, parmesan</i>	32
Grilled local reef fish (S)(D) <i>Mesclun mix salad, creamy mash, lemon butter sauce</i>	34
Maldivian yellow fin tuna steak (S)(D) <i>Mesclun mix salad, creamy mash, curry sauce</i>	36
Sri Lankan king prawn (S)(D) ** <i>Mesclun mix salad, creamy mash, garlic butter sauce</i>	42

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Premium lamb cutlets ** <i>Grilled vegetable, grain mustard jus</i>	44
Angus striploin ** <i>Grilled vegetable, peppercorn jus</i>	48

SIDE DISHES

<i>Char grilled vegetable</i>	09
<i>Steamed vegetable</i>	09
<i>Chef's salad</i>	08
<i>Mashed potatoes</i>	08
<i>Steamed rice</i>	08
<i>French fries</i>	08

DESSERT

Café Umi trifle <i>Coconut sponge, yuzu custard, regional mango</i>	16
Pinacolada mousse <i>Coconut, candied pineapple & lemon cream</i>	18
Green tea cheese cake <i>Candied nut and sesame wafer</i>	18
Lemon tart <i>Meringue, raspberry coulis</i>	18
Dark chocolate parfait <i>Cocoa soil</i>	20
Gelato selection 3 of today's gelato or sorbet creation <i>Chocolate sauce, blackberry berry coulis, wafers</i>	15
Fresh tropical fruit platter (V) <i>Our pick of the best 5 on island</i>	18
Cheese platter (D)(N)** <i>Stilton, brie de meaux, aged cheddar, emmental with poppy seed lavoche, dried fruit, pickled vegetables, nuts & dried muscatels</i>	24

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