

12 00hrs to 17 00hrs

STARTER

Pumpkin miso soup (V) <i>Tofu & oyster mushroom</i>	18
Unagi, tobiko, wakame & avocado roll (S)**	28
Cucumber, daikon radish, avocado & wakame roll (V)**	24
Hummus wrap <i>Baby spinach, white radish, semi-dried tomato & poached chicken wrap</i>	22
Bacon, egg, tomato & cheese toasted wrap (P)	23
Roasted tandoori vegetable toasted wrap (V)	22
Sashimi selection (S)** <i>Yellow fin tuna, kingfish & salmon</i>	32
King prawn & vegetable tempura (S) <i>Grated white radish, tentsuyu dipping sauce</i>	32
Steamed reef fish salad (S) <i>Snow pea sprouts, mizuna leaves, toasted buckwheat, finger lime, spicy lemon dressing</i>	24
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) <i>Spinach, baby tomato, dry miso, miso dressing</i>	24
Crispy falafel salad (V) <i>Shredded lettuce, diced tomato & roasted garlic tahini</i>	26
Roasted pumpkin & endive salad (V)(N) <i>Beetroot, pinenut, apple cider dressing</i>	24
Red quinoa salad (V)(N)(D) <i>Pumpkin, almond, broccoli, fetta & mixed leaf</i>	21
Chilled prawn salad <i>Avocado, cherry tomato, mixed leaves & caper salad</i>	28
Roasted beetroot salad (V)(D)(N) <i>Goat cheese, pine nut, caramelized onion, arugula</i>	24

*Items marked with ** are at 30% discount for guest with FB meal plan
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% government sales tax

MAIN

Aged Angus beef burger (P) <i>Crisp pork bacon, aged cheddar cheese, smoked tomato chutney, crispy onion omelette, tomato & lettuce on brioche bun, french fries</i>	36
Reef fish burger (S) <i>Kaffir lime scented fish patty, daikon radish, kimchi mayo, bean sprouts, tomato & lettuce on sesame bun, french fries</i>	32
Club sandwich (P) <i>Sous vide chicken breast, crisp bacon, cheese, avocado, tomato & lettuce on ciabatta slab, french fries</i>	29
Batter fried fish (S) <i>Shaved fennel slaw, tartar sauce, french fries</i>	34
Sumac dusted grilled white snapper (S) <i>Asparagus, rocket & pickled lemon salad, charred pepper salsa</i>	34
Spaghetti aglio e olio (V) <i>Garlic flakes, parsley, olive oil and a hint of chilli</i>	28
Penne pasta (V) <i>Creamy tomato, baby spinach, semi-fried tomato, parmesan</i>	32
From The Charcoal Grill	
Local reef fish	34
Maldivian yellow fin tuna steak	36
Sri Lankan king prawn **	42
Premium lamb cutlets **	44
Angus striploin **	48

DESSERT

Café Umi trifle <i>Coconut sponge, yuzu custard, regional mango</i>	16
Pinacolada mousse <i>Coconut, candied pineapple & lemon cream</i>	18
Sticky date pudding <i>Caramel sauce, vanilla ice cream</i>	16

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From the gelateria, 3 of today's gelato or sorbet creations <i>Chocolate sauce, blackberry compote, 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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