



MEEERU







B A R











LUNCH MENU

Starter

| | |
|--|------|
| Meeru Mesclun Leaves Salad  | \$22 |
| <i>Creamy Tarragon Vinaigrette, Baby Leaves, Carrots, Tomatoes</i> | |
| Classic Caesar Salad     | \$26 |
| <i>Romaine Lettuce, Cherry Tomato, Croutons, Pork Bacon</i> | |
| Additional Add-ons for the Caesar Salad | |
| Grilled Chicken Breast  | \$32 |
| Grilled Prawns   | \$34 |
| Shrimps Cocktail       | \$27 |
| <i>Prawns, Cocktail Sauce, Mesclun, Cherry Tomatoes</i> | |
| Salad Frisee Lyonnaise    | \$24 |
| <i>Mesclun, Frisee Lettuce, Pork Bacon, Poached Eggs, Toasted Brioche, Basil Creamed Dressing</i> | |
| Salad Nicoise Medium Rare Tuna    | \$28 |
| <i>Red Balsamic Marinated Tuna, Eggs, Tomatoes, Red & Green Pepper, French Beans, Black Olives</i> | |
| Beef Carpaccio, Truffle Dressing, Rucola, Shaved Parmesan   | \$28 |
| <i>Beef Tenderloin Carpaccio, Parmesan Cheese, Truffle Oil, Citrus Dressing, Rucola</i> | |
| Pan Fried Mussels with White Wine Sauce     | \$30 |
| <i>Creamy White Wine Sauce & French Bread Toasted with Garlic Butter</i> | |
| Chipirones Style Baby Calamari     | \$40 |
| <i>Lemon Sea Salt Butter & Red Pepper Coulis</i> | |

Sandwich

| | |
|---|------|
| Serrano Ham Baguette Grated Tomato Olive Oil   | \$26 |
| <i>French Baguette with Grated Tomatoes, Olive Oil & Serrano Ham with French Fries</i> | |
| Piadina Mozzarella Parma Ham and Rucola     | \$25 |
| <i>Mozzarella, Parma Ham, Tomatoes & Basil, Piadina Bread</i> | |

| | | |
|---|---|--|
|  Gluten |  Nuts |  Pork |
|  Crustaceans |  Celery |  Molluscs |
|  Eggs |  Mustard |  Milk |
|  Fish |  Sesame Seeds | |
|  Peanut |  Sulphur Dioxide and Sulfite | |
|  Soya Beans |  Lupin | |

All prices are subject to 10% service charge and 12% tourism goods & services tax





Sandwich

| | |
|---|------|
| Grilled Halloumi Wrap 🌾 🥛 🥚 🥑 🍌 | \$25 |
| <i>Maldivian Papaya Chutney, Baby Spinach, Halloumi Cheese with French Fries</i> | |
| Croque Monsieur 🌾 🥛 🥚 🥑 🍌 | \$28 |
| <i>Sliced Bread, Ham & Emmental Cheese with Bechamel Sauce</i> | |
| Pan Bagnat 🌾 🥚 🍌 🥑 | \$26 |
| <i>French Round Bread with Tomatoes, Cucumber, Lettuce, Tuna, Broiled Eggs, Bell Pepper, Anchovies, Black Olives, Red Onions Served with French Fries</i> | |
| Croque Chicken and Brie 🌾 🥛 🥚 🥑 | \$26 |
| <i>Sliced Bread, Cooked Chicken Breast & Brie with Bechamel Sauce</i> | |
| Hideaway Beef Tenderloin Burger 🌾 🥚 🥑 🍌 | \$30 |
| <i>Cheddar Cheese, Balsamic Onions, Roasted Mushrooms, French Fries, Sliced Tomatoes, Lettuce</i> | |
| Additional Add-ons for the Burger | |
| Pork Bacon 🍖 | \$3 |
| Beef Bacon 🍖 | \$3 |
| Fried Egg 🍳 | \$2 |
| Meeru Club Sandwich 🌾 🥚 🥛 🥑 🍌 | \$28 |
| <i>Sliced Bread, Mayonnaise, Chicken Breast, Pork Bacon, Tomato, Lettuce, Cheddar Cheese Emmental Cheese, French Fries</i> | |



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|-------------|-----------------------------|----------|
| Gluten | Nuts | Pork |
| Crustaceans | Celery | Molluscs |
| Eggs | Mustard | Milk |
| Fish | Sesame Seeds | |
| Peanut | Sulphur Dioxide and Sulfite | |
| Soya Beans | Lupin | |

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Soup




- Spanish Gazpacho    \$22
Spanish Chilled Tomato Soup
- Mushroom Soup with Duck Confit, Morels, Shallots  \$24
Mushrooms Creamy Soup with Duck Confit, Mushrooms Sautéed with Shallots & Herbs
- Coconut Seafood Chowder           \$25
Kaffir Lime & Drizzle Chili Oil

Pasta and Risotto

- Seafood Risotto    \$45
Soft Arborio Risotto with Grilled Seafood Creamed, White Wine & Parmesan
- Seafood Raviolis, Seafood Bisque with Kalamansi        \$40
Seafood Ravioli with Lobster Bisque, Scented of Kalamansi & Grilled Seafood
- Pappardelle with Pesto     \$28
Pasta with Pesto Creamed Sauce, Tomato Cherries & Parmesan
- Baked Macaroni Gratin     \$30
Pasta Gratinated with Bechamel & Cheddar Cheese
- Fusilli Bucati with Tomato and Basil Sauce, Buffalo Mozzarella    \$28
Pasta with Tomato & Basil Sauce, Fresh Mozzarella & Parmesan

From Land

- Dry Aged Beef Entrecote, Black Peppercorn Sauce    \$70
- Black Angus Beef Tenderloin, Whole Grain Mustard Sauce    \$65
- Braised Lamb Shank    \$35
- Barbecue Style Pork Ribs   \$45
- Corn Fed Baby Chicken Herbs Provencal  \$50

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



From Sea

| | |
|--|------|
| Live Reef Fish from Aquarium, 100g   | \$20 |
| Live Lobster from Aquarium, 100g   | \$35 |
| Yellow Fin Tuna Steak   | \$34 |
| Tiger Prawn, Large   | \$44 |
| Jumbo Scallops   | \$50 |

Side Dish

| | |
|---|------|
| Mashed Potato  | \$16 |
| Truffle Mashed Potato   | \$18 |
| French Fries         | \$14 |
| Spicy Wedges Potatoes         | \$14 |
| Onion Rings         | \$18 |
| Corn on the Cobb  | \$16 |
| Steak Fries         | \$16 |
| Grilled Vegetables | \$15 |
| Steamed Vegetables  | \$15 |
| Sautéed Mushrooms  | \$15 |
| Pan Grilled Asparagus  | \$18 |
| Steamed Rice  | \$14 |
| Creamy Spinach  | \$15 |

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Butter and Sauce

1 type of Sauce or Butter will be included with Land or Sea order

Garlic & Herb Butter 

Creamy Lemon Butter 

Whisky Sauce     

Whole Grain Mustard Sauce    

Blue Cheese Sauce    

Red Wine Sauce    

Thyme Jus  

Black Pepper Corn Sauce   

Sauce Béarnaise    

Truffle Jus     

Mushroom Sauce    













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Pizza Corner








| | |
|---|------|
| Margherita 🍅🍷 | \$22 |
| <i>Tomato, Mozzarella Fresh Basil</i> | |
| Tuna Pizza 🍷🐟🍷 | \$26 |
| <i>Tomato, Mozzarella, Tuna, Onion, Maldivian Chili, Coconut & Curry Leaves</i> | |
| Quattro Fromaggi 🍷🧀 | \$26 |
| <i>Tomato, Mozzarella, Brie, Goat Cheese & Blue Cheese</i> | |
| Chicken 🍷🍷 | \$27 |
| <i>Homemade Marinated Chicken with Tomato & Mozzarella</i> | |
| Seafood 🍷🐟🐙 | \$28 |
| <i>Tomato, Mozzarella, Shrimps, Scallop, Reef Fish, Calamari, Garlic</i> | |
| Beef Pepperoni 🍷🍷🍷🍷 | \$26 |
| <i>Tomato, Mozzarella, Beef Pepperoni</i> | |
| Vegetarian Pizza 🍷🍷🍷 | \$28 |
| <i>Spinach, Tomato, Mozzarella, Bell Pepper, Mushroom Artichoke</i> | |
| Parma Ham, Rucola and Parmesan 🍷🍷🍷🍷 | \$28 |
| <i>Tomato, Mozzarella, Basil, Parma Ham, Rucola, Parmesan Cheese</i> | |
| Tarte Flambée Classic Fromage Blanc, Onion, Bacon 🍷🍷🍷🍷 | \$26 |
| Make Your Own Pizza (Select up to 3 toppings) | \$30 |
| <i>Tomato, Mozzarella, Ham 🍷, Chorizo 🍷, Prosciutto 🍷, Chicken, Seafood, Beef, Eggplant, Bell Pepper, Artichoke, Pineapple, Chorizo, Maldivian Chili, Parmesan Cheese, Mushroom, Shrimps, Blue Cheese</i> | |
| Sweet Pizza with Hazelnut Praline and Hideaway Banana 🍷🍷🍷🍷 | \$18 |







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Dessert

| | | |
|-----------------------------------|---|------|
| Cheese Platter |  | \$22 |
| Crepes Suzettes |  | \$20 |
| Classic Coffee Tiramisu |  | \$22 |
| Lemon Tart |  | \$18 |
| Chocolate Tart |  | \$18 |
| Pistachio Saint-Honoré |  | \$22 |
| Baba Au Rhum Vanilla Pastry Cream |  | \$18 |
| Seasonal Fruit Plate | | \$22 |

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