



ST REGIS
MALDIVES • VOMMULI

ALBA

A LA CARTE
DINNER MENU

SALAD AND APPETIZER

- Burrata and Tomato**  \$40
Arugula, Capers, Kalamata Olives, Basil,
Pine Nuts, Aged Balsamic
- Beetroot and Gorgonzola**  \$34
Poached Pear, Gorgonzola, Aged Balsamic, Toasted Hazelnut
- Maldivian Lobster**  \$68
Butter Lettuce, Avocado, Irish Marie Rose Sauce, Tobiko
* Half-Board Supplement Charge of USD 15
- Yellowfin Tuna Tartare**  \$38
Papaya, Avocado, Roma Tomato, Apple, Sour Cream, Capers,
Rice Vinegar Dressing
- Alaskan King Crab Tian**  \$48
Celeriac, Avocado, Tomato, Avruga Caviar, Sour Cream, Lime Mayonnaise
* Half-Board Supplement Charge of USD 10
- Black Angus Beef Carpaccio**  \$38
Ricotta and Truffle Ravioli, Cream Fraiche, Asparagus, Pickled Onions, Micro
Cress, Caramelized Walnuts, Parmesan
- Zucchini and Ricotta Involtini**  \$38
Sun-dried Tomato, Arugula, Pomodoro Sauce, Parmesan
- Seared Hokkaido Scallops**  \$48
Citrus Orange Sauce, Baby Heirloom Carrots
* Half-Board Supplement Charge of USD 10


VEGETARIAN


CONTAINS
PORK


SPICY


CONTAINS
ALCOHOL


CONTAINS DAIRY
PRODUCTS


GLUTEN
FREE


CONTAINS
SHELLFISH


CONTAINS
NUTS

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SOUP

- The Alba Signature Bouillabaisse**   \$50
Seafood Soup served with Lobster, Fish, Garlic Croutons, Rouille Sauce
* Half-Board Supplement Charge of USD 10
- Butternut Squash**    \$32
Pumpkin, Garlic, Onion, Pesto, Parmesan Cream
- Cream of Mushroom**   \$34
Forest Mushrooms, Truffle Essence, Thyme

PASTA & RISSOTTO

HOMEMADE FRESH PASTA

- Spinach and Ricotta Agnolotti**    \$42
Sage Butter, Pine Nuts, Cream Spinach, Confit Cherry Tomatoes
- Lobster and Calamari Ravioli**    \$54
Lobster & Squid Ragout, Sweet Onion, Coral Sauce,
Roasted Bell Peppers
- Black Truffle Fettuccini**   \$55
Mascarpone and Parmesan Cream Sauce
- Basil and Arugula Pesto Spaghetti**    \$42
Manchego Cheese, Petit Vegetables, Roasted Pine Nuts


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RISOTTO

Porcini Risotto    \$48
Forest Mushrooms, Garlic, Onion, Black Truffle Essence,
Mascarpone, Parmesan

Seafood Risotto    \$80
Maldivian Lobster, Prawns, Calamari, Seafood Jus

* Half-Board Supplement Charge of USD 25

ITALIAN SPECIALTIES

Gnocchi   \$42
Potato Dumpling, Spinach Puree, Ricotta, Pancetta Ham,
Truffle Essence

Wagyu Beef Lasagne  \$62
Wagyu Beef Ragout, Fresh Pasta, Tomato Sauce, Mozzarella,
Parmesan, Fresh Basil

Eggplant Parmigiana   \$44
Tomato Sauce, Mozzarella, Parmesan, Fresh Basil


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MAIN COURSES

FROM THE SURF

Catch of the Day   \$54
Grilled Reef Fish, Grilled Vegetables, Kaffir Lime
and Fresh Tomato Dressing

Chilean Sea Bass   \$74
Caponata, Truffle & Pea Velouté, Pine Nuts, Orange Reduction
* Half-Board Supplement Charge of USD 20




Maldivian Tuna  \$49
Barely Seared Spiced Tuna, Basque Piperade, Vierge Vinaigrette,
Black Ink Tuille

Barramundi   \$58
Mussels & Saffron Sauce, Parsnip Puree, Petit Vegetables

Grilled Maldivian Rock Lobster    \$120
Whole Lobster, Dijon Mustard, Grilled Vegetables,
Tarragon and Garlic Butter Sauce
* Half-Board Supplement Charge of USD 45

Grilled Chili Jumbo Prawns     \$52
Garlic, Parsley, Spring Onion, Seafood Jus

FROM THE TURF

Stuffed Free Range Chicken Breast    \$55
Spinach, Pine Nuts, Sun-dried Tomato, Cream Cheese,
Garlic Mash, Red Wine Jus

36 Hours Sous Vide Suckling Pig    \$65
Red Cabbage, Green Apple, Red Wine Jus
* Half-Board Supplement Charge of USD 15

"8" Hours Braised Veal Cheek   \$65
Parmesan & Mascarpone Risotto, Thyme Sauce


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CUTS FROM THE GRILL

All Served with Oven Baked Potato, Sour Cream, Marinated Grilled Green Asparagus

Black Angus Beef Tenderloin   **\$85**

Angus Prime Beef 220g

* Half-Board Supplement Charge of USD 25

Grass-Fed Cape Grim Ribeye Steak   **\$78**

Australian Grass-Fed Ribeye 250g

* Half-Board Supplement Charge of USD 25

Lamb Rack   **\$72**

Australian Lamb Rack 300g

Iberico Pork Chops    **\$68**

Spanish Iberico Bone-In Pork Chops 300g

Choice of Sauce:

Red Wine  

Peppercorn Sauce 



Truffle Sauce 

Béarnaise  

SIDE DISHES

French Fries  **\$12**

Mashed Potato    **\$12**

Grilled Vegetables   **\$15**

Sautéed Green Asparagus    **\$15**

Wild Mushrooms with Garlic    **\$15**

Steamed Organic Brown Rice   **\$15**



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DESSERT

- Alba Signature Chocolate Fondant**   \$30
64% Dark Chocolate Pudding, Chocolate Tuile,
Espresso Ice Cream, Coconut Sable
- Lemon Pistachio Meringue**   \$25
Lemon Cake, Lemon Curd, Basil Namelaka,
Pistachio Nut Meringue, Fresh Berries, Passion Gel
- Mango & Passionfruit Cheese Cake**   \$30
Pineapple Tamarind Ginger Salsa, Passion Fruit Sorbet,
Fresh Strawberry, Ivory Micro Sponge, Vanilla Chantilly
- Cointreau, Orange & Praline Semifredo**     \$30
Orange Biscuit, Raspberry Coulis, Cardamom Ice Cream,
Ginger Crumble
- Hazelnut & Chocolate Mille Feuille**   \$35
Hazelnut Praline Mousse, Hazelnut Dacquoise, Milk Chocolate
Crunch, Plum Compote, White Chocolate Banana Ice Cream
- Selection of Sliced Seasonal Fruit Platter** \$25
- Ice Cream**   \$8 Scoop
Mango Passion, Young Coconut, Screwpine
- Sorbet**  \$8 Scoop
Pina Colada, Lychee Rose, Melon Basil


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