



ST REGIS
MALDIVES • VOMMULI

ALBA

A LA CARTE
LUNCH MENU

SALAD

St. Regis Caesar Salad  	\$32
Baby Romaine, Parmesan, Focaccia Croutons, Pork Bacon	
Marinated Grilled Prawns 	\$38
Grilled Chicken Breast	\$36
Smoked Salmon	\$38
Buffalo Mozzarella Salad    	\$36
Creamy Buffalo Mozzarella, Heirloom Tomato, Arugula, Basil Pesto, 25 Years Aged Balsamic, Extra Virgin Olive Oil	
Organic Kale Salad   	\$32
Orange, Red Onions, Pine Nuts, Baby Radish, Pomegranate Molasses	
Tropical Green Sala  	\$30
Mixed Green Leaves, Mango, Avocado, Cherry Tomatoes, Cucumber, Passion Fruit Vinaigrette	
Organic Quinoa Salad   	\$34
Quinoa, Organic Baby Spinach, Baby Beets, Dehydrated Cherry Tomato, Avocado, Sunflower Seeds	
Thai Green Papaya Salad  	\$30
Raw Papaya, Long Beans, Carrot, Cherry Tomato, Garlic, Peanut, Dried Shrimp, Fish Sauce, Lime Chili Dressing	
Wagyu Beef Salad 	\$45
Grilled Shredded Beef, Lime Juice, Palm Sugar, Fish Sauce, Oyster Sauce, Celery, Carrot, Onions	



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VEGETARIAN



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PRODUCTS



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APPETIZER

- Maldivian Poke Bowl**   \$42
Fresh Salmon, Koppi Leafs, Coconut, Vinegar Rice, Avocado, Red Onion, Tobiko, Maldivian Chili, Sesame Seeds, Spring Onion, Pickled ginger
- Quinoa Buddha Bowl**   \$38
Avocado, Tomato & Coriander Salsa, Mango, Yuzu & Ginger Vinaigrette, Red Cabbage
- Reef Fish "Ceviche"**  \$36
"Leche de Tigre" Dressing, Coconut, Onion, Avocado, Tomato, Crispy Quinoa
- Cold Mezze Platter**   \$45
Hummus, Baba Ganoush, Muhammara, Moutabal, Labneh Cheese, Warak Enab, Kalamata Olives, Pita Bread

HOT APPETIZER

- Frito Misto**  \$38
Battered Baby Calamari, Local Fish & Prawns, Smoked Paprika Aioli, Lemon Wedge
- Hot Mezze Platter**   \$48
Falafel, Kibbeh, Spinach Fatayer, Cheese Sambousek, Tahini Sauce, Pita Bread
- Indonesian Chicken Satay**  \$34
Marinated Chicken Skewers, Sweet Soy Sauce, Peanut Sauce
- Popiah Vegetable Spring Rolls**  \$28
Sweet Chili Sauce
- Grilled Halloumi**    \$34
Halloumi Cheese, Za'atar, Pomegranate Molasses, Arugula Leaves,



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SUSHI AND SASHIMI

SASHIMI

Maguro Sashimi	\$35
Salmon Sashimi	\$35
Local Jack Fish Sashimi	\$30

SUSHI

Teka Maki	\$32
Tuna, Vinegar Rice, Seaweed	

California Uramaki 	\$40
Crab, Avocado, Japanese Mayonnaise, Vinegar Rice, Seaweed, Tobiko	

Salmon Avocado Uramaki	\$40
Salmon, Avocado, Japanese Mayonnaise, Vinegar Rice, Seaweed, Tobiko	

Kappa Maki 	\$20
Cucumber, Vinegar Rice, Seaweed	




Served with wasabi, pickled ginger and soya sauce

SOUP

Chilled Watermelon & Tomato Gazpacho 	\$28
Watermelon, Tomato, Cucumber, PX Vinegar	

Butternut Squash Soup   	\$32
Butternut Squash, Garlic, Onion, Pesto, Parmesan Cream	

Chicken Wonton Soup	\$30
Chicken Broth, Chicken Dumplings, Vegetables, Sesame Oil	

Tom Yum Soup   	\$38
Seafood Broth, Shrimp, Chili, Mushroom, Lemon Grass, Kaffir Lime Leaf	



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BURGER & SANDWICH

- The Astor Signature Wagyu Burger**  \$55
Wagyu Beef Patty, Smoked Scamorza Cheese,
Fried Free-Range Egg, Dijon Mustard Mayonnaise,
Tomato, Romaine Lettuce
- The St. Regis Club Sandwich**  \$37
Toasted Bread, Chicken Breast, Smoked Bacon, Fried Eggs,
Tomato, Romaine Lettuce, Mayonnaise
- Wagyu Steak Sandwich**  \$58
Ciabatta Bread, Wagyu Minute Steak, Mustard Mayonnaise,
Tamarind, Red Onion Marmalade
- The Vegetarian Meatless Burger**  \$42
Lovingly Made From Plants Meat Patty, Romaine Lettuce,
Tomato, Caramelized Onion, Sesame Bun, Dijon Mustard
- Feta Cheese & Roasted Vegetables Sandwich**   \$28
Sourdough Bread, Feta Cheese, Red Onion, Tomato,
Eggplant, Zucchini
- Tandoori Chicken Wrap**  \$30
Corn Tortilla, Chicken Tikka, Red Onion, Coriander, Bell Pepper,
Mint Sauce
- Cubano Sandwich**   \$42
Ciabatta Bread, Ham, Roasted Pork, Swiss Cheese,
Pickles, Mustard

All Sandwich & Burger Served With French Fries or House Salad.



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PASTA & RISSOTTO

HOMEMADE STUFFED FRESH PASTA

Spinach and Ricotta Agnolotti  \$42

Sage Butter, Pine Nuts, Cream Spinach, Confit Cherry Tomatoes

Lobster & Calamari Raviolis  \$54

Lobster & Squid Ragout, Sweet Onion, Coral Sauce,
Roasted Bell Peppers

CHOICE OF OUR ARTISANAL PASTA:

Penne, Spaghetti or Fettuccini

Bolognese  \$46

Wagyu Beef & Tomato, Parmesan Cheese

Pomodoro  \$38

San Marzano Tomato Sauce, Fresh Basil, Parmesan Cheese

Carbonara  \$42


Guanciale, Egg Yolk, Pecorino Cheese, Black Pepper

Marinara  \$48

Tomato & Seafood Jus, Prawns, Calamari, Scallops, Basil

Wild Mushrooms Risotto  \$45

Forest Mushrooms, Garlic, Onion, Black Truffle Essence,
Mascarpone & Parmesan Cheese

Green Barley Risotto  \$38

Snow Green Peas, French Beans, Spinach, Parmesan Cheese



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MAIN COURSES

FROM THE SEA

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

Maldivian Tuna   \$42
Barely Seared Spiced Tuna, Basque Piperade,
Provencal Vierge Vinaigrette, Black Ink Tuille

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

Grilled Indian Ocean Lobster    \$120
Whole Maldivian Lobster, Dijon Mustard, Tarragon &
Garlic Butter Sauce, Grilled Vegetables

MEAT FROM THE GRILL

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

Black Angus Beef Tenderloin   \$85
Angus Prime Beef 220g

Grass-Fed Cape Grim Ribeye Steak   \$78
Australian Grass Fed Ribeye 250g

Lamb Rack   \$72
Australian Lamb Rack 300g

Iberico Pork Chops  \$68
Spanish Iberico Bone-In Pork Chops 300g

Chicken Shish Tawook  \$50
Chicken, Tomato, Lemon, Garlic, Arabic Spices, Pita bread,
Garlic Mint Yogurt Sauce



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CHOICE OF SAUCE:

Red Wine  

Peppercorn Sauce  

Truffle Sauce  

Béarnaise  

SIDE DISHES:

French Fries 	\$12
Mash Potato   	\$12
Grilled Vegetables  	\$12
Sautéed Green Asparagus   	\$15
Wild Mushrooms with Garlic   	\$15
Steamed Organic Brown Rice  	\$15



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INDIAN CUISINE




Tandoori Chicken Tikka   \$50
Marinated Chicken, Yogurt, Chili, Garam Masala,
Dried Fenugreek Leaf

Punjabi Tandoori Fish Tikka   \$45
Marinated Fish, Garlic, Chili, Yogurt, Lentil Flour, Garam Masala

Butter Chicken   \$55
Chicken Tikka, Tomato, Cashew Nut, Fenugreek Leaf, Garam Masala,
Cream, Butter, Served With Basmati Rice

Paneer Butter Masala     \$42
Cottage Cheese, Onion, Tomato, Cashew Nut, Fenugreek Leaf,
Garam Masala, Cream, Butter, Served With Basmati Rice

Dal Tadka   \$30
Yellow Lentils, Garlic, Cumin, Onion, Tomato, Fresh Coriander


Subz Handi    \$38
Seasonal Mixed Vegetables, Cashew Nuts, Onion & Tomato Gravy

Subz Biryani    \$34
Basmati Rice, Vegetables, Yogurt, Indian Spices, Brown Onion,
Mint, Served with Raita

SIDE DISHES

Steamed White Basmati Rice   \$12

Naan   \$12

Garlic Naan   \$12

Roti  \$12

Laccha Paratha   \$12



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MALDIVIAN & ASIAN SPECIALTY

Kandu Mas Riha 🌿	\$48
Maldivian Tuna, Local Spices, Onion, Tomato, Coconut, Curry Leaf Served With Chapatti or Basmati Rice	
Ihi Riha - Maldivian Lobster Curry 🌿🐚	\$90
Maldivian Lobster, Local Spices, Onion, Tomato, Coconut, Curry Leaf Served With Chapatti or Basmati Rice	
Beef Rendang 🌿	\$68
Slow-Cooked Wagyu Beef Cheek, Coconut, Tamarind, Malaysian Herbs & Spices, Jasmin Rice	
Stir-Fry Thai Basil Wagyu Beef 🍷	\$72
Wagyu Beef Strips, Garlic, Onion, Bell Peppers, Soy, Oyster Sauce, Jasmin Rice	
Black Pepper Tofu with Bok Choy 🌿🌿	\$38
Stir-fried Tofu, Garlic, Ginger, Black Pepper, Scallions, Jasmin Rice	
Thai Vegetable Green Curry 🌿🌿🌿	\$34
Green curry, Coconut, Lemon Grass, Basil, Kaffir Lime, Cherry Tomato, Basil, Jasmin Rice	
Nasi Goreng Istimewa	\$36
Wok-fried Jasmin Rice, Eggs, Chicken Satay, & Cut Chili	
Vegetarian Fried Rice 🌿	\$32
Wok-Fried Fragrant Rice, Petit Vegetables, Soya Sauce	
Malaysian Mee Goreng Mamak 🌿🐚	\$36
Mamak-Style Wok-Fried Yellow Noodles, Vegetables, Prawn, Chicken Slice, Potatoes, Aromatic Peanuts	



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DESSERT

- Alba Signature Chocolate Fondant**   \$30
64% Dark Chocolate Pudding, Chocolate Tuile,
Espresso Ice Cream, Coconut Sable
- Coconut & Mango Tiramisu**    \$25
Mascarpone Cheese, Coconut Dacquoise, Coconut Gel,
Fresh Mango
- Lemon Pistachio Meringue**   \$25
Lemon Cake, Lemon Curd, Basil Namalaka,
Pistachio Nut Meringue, Fresh Berries, Passion Gel
- Almond Inspiration Crème Brûlée**   \$25
Almond & Chocolate Crème Brulee, Hazelnut Ice Cream,
Vanilla Mascarpone Chantilly, Cherry Cremeux
- Selection of Sliced Seasonal Fruit Platter** \$25
- Ice Cream**   \$8 per scoop
Mango Passion, Young Coconut, Screwpine, Guava Strawberry,
White Chocolate & Banana
- Sorbet**  \$8 per scoop
Pinacolada, Lychee Rose, Melon Basil, Red Berry,
Mango Lemongrass



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ALBA KID'S MENU

APPETIZERS

Butternut Squash Soup   \$12
Pumpkin Cream, Croutons
Mini Tomato

Mozzarella Salad    \$15
Cherry Tomatoes and Baby Mozzarella




Coleslaw Salad   \$12
Cabbage, Carrot, Green Apple,
Raisins, Mayonnaise

CHILDREN FAVOURITES

Fish & Chips \$19
Fish Fingers served with French Fries

Chicken Nuggets \$20
Tomato Ketchup and French Fries

PASTA

Choice of Spaghetti or Penne
Tomato Sauce   \$18
Cheese Cream Sauce   \$18
Bolognese -Tomato & Beef Ragout  \$22

FROM THE GRILL

Grilled Chicken Breast   \$20
Served with Mashed Potatoes and Gravy

Grilled Fish   \$20
Reef Fish Fillet, Carrots and Broccoli

Burger Slider \$22
Black Angus Beef Patty, Cheese,
French Fries

Chargrilled Sweetcorn    \$10
Parmesan Cheese

DESSERT

Chocolate Brownie  \$12
Vanilla Ice Cream

Fruit Salad  \$10

Homemade Ice Cream  Per Scoop \$3
Chocolate, Vanilla or Strawberry



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