

WHALE BAR
GRILL MENU



ST REGIS
MALDIVES ♦ VOMMULI

APPETIZER

Burrata 🍴🌿

Confit Bell Pepper, Rocket & Walnut Pesto, Garden Leaves, Extra Virgin Olive Oil
\$36

Heritage Beetroot 🍴🌿

Feta Cheese, Jumbo Raisins, Mint, Manuka Honey & Whole Grain Mustard Dressing
\$27

Heirloom Tomato Salad 🍴🌿

Basil Aioli, Aged Balsamic, Spring Onion, Rocket Leaves, Smoked Sea Salt
\$29

STARTERS

Pork Baby Back Ribs 🍴🌿

Homemade Jack Daniel's BBQ Sauce, Spring Onion
\$31

Hand Dived Scallop 🍴🌿🍷

Carrot, Celery, Lemon Beurre Blanc and Chives
\$38

Wagyu Beef Tartare 🍴

MB4+ Tenderloin, Wholegrain Mustard, Worcestershire Sauce, Mayonnaise, Red Onion, Capers, Gherkins, Flat Parsley, Extra Virgin Olive Oil
\$42



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FROM THE GRILL

Seafood

Maldivian Octopus 🍴🌿
\$75

Maldivian Tuna 🍴
\$80

Whole Maldivian Reef Fish 🍴
\$70

Tiger King Prawn 🍴🌿
\$75

Meat

MB6+ Wagyu Rib Eye (230g) 🍴
\$90

MB7+ Wagyu Striploin (230g) 🍴
\$85

Lamb Fillet 🍴
\$80

MB7+ Wagyu Beef Tenderloin (250g) 🍴
\$190

Sharing Experience

MB5+ Wagyu Beef Tomahawk (1.2kg) 🍴
\$280

Maldivian Lobster Thermidor (1kg) 🍴
\$160

All Meat and Seafood served with Cherry Tomato, Watercress, Roasted Garlic or Grilled Lemon and a choice of 01 Sauce

VEGETARIAN

Oven Baked Zucchini Bayaldi 🍴🌿

Yellow and Green Zucchini, Eggplant, Tomato Concasse, Kalamata Olives, Manchego Cheese
\$45

Wood Fired Tomato Tart 🍴🍴

Candied Tomato, Halloumi Cheese, Basil, Arugula Leaves, Aged Balsamic
\$45

Sauces

Black Peppercorn Sauce, Red Wine Jus 🍷, Bearnaise Sauce 🍴, Tomato Relish, Creamy Porcini Sauce 🍴, Garlic R Paisley Butter 🍴.



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SIDE DISHES

Truffle French Fries
\$15

Chargrilled Sweetcorn, Parmesan, Espelette Pepper 🍷
\$12

Coleslaw, Red Onion, Raisin, Japanese Mayonnaise 🌿🍷
\$12

Pomme Puree 🍷
\$12

Chef's Salad, white Asparagus, Avocado, Balsamic Dressing 🌿🍷
\$12

ADD TO CUT

Foie Gras 🌿
\$45

Caramelized Shallot 🍷
\$9

Sauteed Wild Mushroom 🌿🍷
\$9

Black Truffle 🌿
\$15 for 5gm

Black Truffle 🌿
\$30 for 10gm

Grilled Asparagus 🌿🍷
\$12



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SWEET FINALE

Basque Style Burnt Cheesecake 🍷🌿
Salted Caramel Apple Compote, Cinnamon Ice Cream
\$30

Double Chocolate & Banana Fudge Brownie 🍷
Passion Cremeux, Banana Mousse, Milk & Ginger Ice Cream
\$28

Tropical Baked Alaska 🍷🍹🌿
Grand Marnier, Vanilla Bourbon, Coconut, Mango
\$30

Spiced Panna Cotta 🍷🌿
Citrus Aromatic Pudding, Pistachio Financier, Yogurt Ice Cream, Forest Berries Sauce
\$25

Choice of Ice Cream 🍷🌿
Vanilla, Chocolate, Strawberry
\$8 per scoop



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