



AQUA MENU

STARTERS

FROM THE SEA

Roasted Lobster & Potato Chowder <i>Lemon Yoghurt, Fresh Herb Scones</i>	\$21
Shrimp - Pomelo Cocktail <i>Mustard Seeds, Fresh Pomelo, Soured Dressing</i>	\$18
Tian of Crab * <i>Seaweed Essence, Caviar Butter Sauce</i>	\$18
Yellow Fin Tuna Tartare <i>Fresh Tuna, Olive Oil, Scallions, Jalapeño, & Avocado</i>	\$18
Ceviche of Reef Fish <i>Line-caught Fish pickled with Lime Juice, Chillies, Red Onion & Tomatoes</i>	\$18
Assorted Raw Fish <i>Wasabi Jelly, Micro Greens Salad and Soya and Salmon Caviar</i>	\$19

Rolled Fresh Salmon in Avocado <i>Microgreen, Black Pepper Dressing</i>	\$19
---	------

Caramelized Seared Scallops <i>Grilled Water Melon Stake, Kikkoman Soy Ponzu Dressing</i>	\$22
---	------

FROM THE GARDEN

Cobb Salad <i>Bacon, Avocado, Tomato, Gem Lettuce, Soft Egg, Buttermilk - Blue Cheese Dressing</i>	\$13
--	------

Wild Mushroom 'Veloute' <i>Truffle Cream</i>	\$13
--	------

Rocket Salad <i>Lemon Yoghurt, Fresh Herb Scones</i>	\$16
--	------

Beef Carpaccio <i>Truffle - Mustard Emulsion, Hazelnuts & Rocket</i>	\$21
--	------

All prices are in US\$ and subject to 10% service charge and T-GST (Tourism Goods & Service Tax)



B O D U H I T H I
M a l d i v e s

MAINS

FROM THE SEA

Thai Red Seafood & Purple Eggplant Curry \$32
Prawns, Scallops, Reef Fish, & Asian Eggplant with Jasmine Rice

'Harra' Grouper \$34
Fish Fillet, Spiced Green & Red Bell Pepper Sauce, Buttered Rice

Catch of the day Fillet \$39
Job / Grouper / Jack / Dorado

Aqua Seafood Platter \$140
Maldivian Lobster Grilled Over Coconut, Banana Leaf Wrapped Reef Fish, Butter Fried Tiger Prawns, Crispy Panko Calamari, Asian Salad & Oriental Dips

Steamed Black Mussels \$23
Tomato, Chillies, & Herbs, Chargrilled Soubread

Sea Scallops *Per 180grs* \$40
Dill & Mandarin Dip

Red Snapper \$34
Black Garlic Courgette, Olive-crumbed Basil & Red Pepper

Pan Fried Lobster Tail Smoked Paprika Butter \$42
Char Grilled Asparagus, Gratin Risotto

Pink Pepper Coated Pan Fried Salmon \$38
Spinach Cream, Champagne Sabayon, Salmon Caviar

Asian Spicy Marinated White Reef Fish Fillet \$36
Steamed Jasmine Rice, Tom Broth



Chef Skye's Signature Dish

Pan Fried Sea Bass \$34
XO Sauce, Brown Tomato and Pumpkin



FROM THE GRILL

Select a sauce & a side dish to accompany your choice.

Whole Maldivian Spicy Lobster <i>Per 100grs</i>	\$17
Jumbo Prawns 200g	\$32
Red Snapper Fillet 180g	\$34
Yellow Fin Tuna Steak 180g	\$39
White Reef Fish Fillet 180g	\$24
Black Onyx Angus Rib-Eye <i>260g</i>	\$42
Black Onyx Angus	\$47
Black Onyx Angus New York Strip Loin <i>225g</i>	\$47
Double Lamb Cutlets <i>320g</i>	\$42

Sauces

Garlic Herb Butter, Hollandaise, Thai Style Green

Curry, Sri Lankan Spiced Curry

ON THE SIDE

Simple Buttered Potato	\$7
Triple Cooked Chips	\$7
Straight Fries	\$7
Double Mac 'N' Cheese	\$7
Creamed Spinach & Parmesan	\$7
Buttered Asparagus	\$7
Tomato & Red Onion Salad	\$5
Beer Battered Onion Rings	\$6
Green Beans & Sautéed Shallots	\$6



FROM THE SWEET SIDE

Mini Vanilla Custard Doughnuts <i>Frozen Chocolate Wine</i>	\$12
Pineapple – Passion Fruit ‘Tarte Tatin’ <i>Vanilla Bean Ice Cream</i>	\$12
75% Chocolate - Espresso Mousse <i>Dried Cherry & Hazelnut Biscotti</i>	\$19
Iced Lime & Yogurt Soufflé	\$13
Coconut & Lemon Crème Brûlée	\$13
Cascading Tropical Fruit	\$13
Warm Dark Chocolate Brownies <i>Pistachio Crusted Ice Cream Popsicle, Vanilla Cream</i>	\$18

All prices are in US\$ and subject to 10% service charge and T-GST (Tourism Goods & Service Tax)



CHEF SKYE GYNGELL

Originally from Australia, Skye Gyngell is now one of Britain's most respected and acclaimed chefs, most recently having been named Female Chef of the Year by Square Meal. Skye is chef patron at the hugely popular restaurant, Spring at Somerset House, and also culinary director at the beautiful Heckfield Place in Hampshire.

After initially training in Sydney and then Paris, Skye moved to London to work at The French House as well as with a number of high-profile private clients before taking on the role of head chef at Petersham Nurseries. It was at Petersham that Skye became renowned for her distinctively seasonal, elegant cooking, earning the establishment a Michelin star in 2011. Skye was the Independent on Sunday's food writer for five years, and had worked at Vogue as food editor prior to that.

Skye hosted an incredible two 6-course dinners and treated guests to an immersive masterclass at Coco Bodu Hithi in February 2022. You can experience a taste of her residency by trying out her Signature Dish on our menu.