

COLD APPETIZERS

Yellow fin tuna tartare with avocado & mizuna 18
Heirloom tomato gazpacho with herbed poached egg
& baby cress V 20
With Alaskan king crab slaw 28
Bucket of prawns with Marie rose dipping sauce 26
Raw vegetable basket with hummus dip V 18

WARM APPETIZERS

Sautéed calamari, butter, garlic & ginger 22
Soft shell crab tacos – spicy mayo 26
Coconut Prawns – spicy mayo 26

SALADS & CRABS

Baby spinach salad, sundried tomato, pine nuts $V\ N18$



Crab Shack Salad - King crab, Asian mix, grapefruit, fennel 24

Alaskan king crab Caesar, whiff of tarragon 30

Heirloom tomatoes salad, scallions, basil V24

TO SHARE OR NOT TO SHARE THIS IS THE QUESTION!!



Seafood Sampler for Two 68

Steamed king crab, seared tuna, salmon ceviche, scallop ceviche, reef fish sashimi, pacific rock oyster, green lip mussels, crispy tuna roll, fried calamari, sautéed prawns, parmesan, basil, lemon, bread sticks

Full board supplement 35



We are Famous for!



Vegetarian



Pork

Contains Nuts



Whole roasted chicken for two 56

Half roast chicken 28 (Served with chopped house salad with roast gravy)

Baked whole fish (Local fisherman's catch of the day for two) 46

Baked fish fillet 28

(Served with chopped house salad with garlic cream sauce)

Grilled Maldivian Lobster 98

(Served with chopped house salad with garlic cream sauce)

Full board supplement 68

TO SHARE OR NOT TO SHARE THIS IS THE QUESTION!



Sri Lankan Mud Crab Cooked in style

Chef's special "Jaffna style mud crab curry" with drumstick leaves and coconut rice 90

Full board supplement 58

Pot of Steamed crab served with chopped house salad and chili soya dressing 90 Full board supplement 58

PASTA Garlic prawns over vegetable linguine 28 House made roasted pumpkin ravioli V 22 With Alaskan king crab meat 34 King crab spaghetti with truffle cream sauce 32

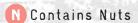
| FISH & SEAFOOD | |
|---------------------------------------|----|
| Battered fish n chips | 24 |
| Fisherman's basket | |
| Reef fish, prawns, baby lobster tail | |
| calamari & octopus (grilled or tried) | 98 |
| Full board supplement | 68 |













| SIDE | c | |
|--------------------------|---------|----|
| OIDL | U | |
| Chunky chips | | 12 |
| Truffle fries | | 16 |
| Steamed rice | | 8 |
| Homemade mashed potatoes | | |
| | Plain | 10 |
| | Truffle | 12 |
| | Crab — | 18 |
| Snow peas | | 12 |
| Steamed Vegetables | | 12 |
| Creamy spinach | | 12 |

| SWEETS | |
|---|----|
| Tropical fruit sticks | 18 |
| One scoop of sorbet (Please ask for available flavours) | 4 |
| One scoop of ice cream (Please ask for available flavours) | 4 |
| Finolhu signature lemon tart with coconut ice cream for two | 26 |
| Banana & coconut chocolate truffle | 18 |









RETRO REVIVAL FAMILY STYLE TREAT MINIMUM 04

\$210 for four people

Soft shell crab tacos

Heirloom tomato gazpacho shooter V

Bucket of prawns, mary rose sauce, lemon

Alaskan king crab Caesar, whiff of tarragon

Fisherman basket (reef fish, prawns, calamari, baby lobster tail, octopus (grilled or fried)

House made roasted pumpkin ravioli V

Tropical fruit skewer

Banana & coconut chocolate truffle

Coconut sorbet Full board supplement \$24 per person

QUIRKY AND PROUD **FAMILY STYLE TREAT** MINIMUM 06

\$270 for six people

Soft shell crab tacos Heirloom tomato gazpacho shooter V Bucket of prawns, mary rose sauce, lemon Alaskan king crab Caesar, whiff of tarragon Fisherman basket (reef fish, prawns, calamari, baby lobster tail, octopus (grilled or fried) Whole roast chicken House made roasted pumpkin ravioli V Tropical fruit skewer Finolhu signature lemon tart with coconut ice cream

> Coconut Sorbet Full Board supplement \$32 per person

GROOVY AND SPARKLE FAMILY STYLE TREAT MINIMUM 08 \$470 for eight people

Soft shell crab tacos Heirloom tomato gazpacho shooter V Bucket of prawns, mary rose sauce, lemon Alaskan king crab Caesar, whiff of tarragon Fisherman basket (reef fish, prawns, calamari, baby lobster tail, octopus (grilled or fried)

Chef's special Jaffna style mud crab curry with drumstick leaves and coconut rice Whole roast chicken House made roasted pumpkin ravioli V

Tropical fruit skewer Finolhu signature lemon tart Banana & coconut chocolate truffle Coconut Sorbet

Full Board supplement \$46 per person



Vegetarian



