

**Inspired by Indian Ocean cuisine,  
at Senses we never fail to delight  
with our tempting selection of  
curries and Tandoor cuisine  
among others.**



**Our planet needs  
a little TLC—Tender Loving Care.**

Because we care about what matters, we challenged our chefs to create delicious feel-good vegetarian and plant-based dishes. We had a lot of fun testing recipes.

That's how Keen on Green came to be.

Even if you're not a vegetarian (yet), we hope that you are keen on trying the dishes labelled in green. But know that regardless of your choice, everything is made with love in kitchens that care.

## SIGNATURE

\* The Signature Dishes are chargeable and not included in any meal plan. A 30% discount is applicable for guests on Full Board and All Inclusive meal plans.

\* **WHOLE KERALA LOBSTER 120  
800G (D)**

Yoghurt marination, basil, coriander, mint, cumin, cabbage poriyal, Bombay potato

\* **WHOLE FISH 65  
VARUTHATHU 800G**

Ginger marination, garlic, Indian spices, mooli gravy, saffron pulao rice Hariyali style

**Allergic to  
pollen, peanuts  
or negativity?**

Please inform your waiter. We do our best to avoid cross-contamination but we cannot guarantee our dishes are free of allergens.

**(G)** Gluten

**(N)** Nuts

**(D)** Dairy

**(A)** Alcohol

# SET MENU - FLAVOURS OF SENSES

**USD 135++ PER PERSON**

## **On arrival**

Refreshing Saffron Lassi (D) (N)  
Homemade yogurt, cumin, ground  
Pistachios.

CAL 68

## **STARTER**

Tandoori Lobster Salad (D)  
Mango, mint chilli salsa & herbs salad

OR

Indian-flavored Confit Duck Onion  
marmalade & mixe herbs salad

## **SOUP**

Spicy Traditional Indian Puli Rasam  
(G) Tomato, onion, ginger, garlic,  
coriander, tamarind water

CAL 56

OR

Chicken vegetable coriander Soup  
(G) (D)

Lemon Sorbet & Lime Caviar CAL 35

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# SET MENU - FLAVOURS OF SENSES

## MAIN

Indian Style Lamb Chop (D)  
Garlic, Achar Marinated  
Vegetables

OR

Grilled Coconut Lobster  
Achar Marinated Vegetables

## DESSERT

Gulab Jamun (G) (D)  
Saffron Crème Brûlée  
CAL 268

OR

Cheese Kanafeh  
(G) (D) (N)  
Kanafeh, rose & orange syrup  
CAL 210

## ACCOMPANIMENTS

Ghee Rice (N) (D) CAL 190  
Vegetable Raita (D) CAL 48  
Truffle Naan (G) (D) CAL 178

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## STARTER

### INDIAN LAMB CUTLET 28

(D) (G) (N)

Potato, spices, mint chutneys

### ANNASI PIPINNA 22

SAMBOL (D) (N)

CAL 142

Pineapple, cucumber, tomato, pomegranate, coconut, green herbs

### ARABIC MEZZE 26

(N) (G) (D)

CAL 330

Hummus, mouhmara, Babaganoush with pitta bread

### MALDIVIAN SHORT EATS 26

(G)

Bajiya tuna, onion, Kimya cabbage, carrot, Golha tuna, coconut

### ALOO ZEERA (D) 22

CAL 186

Dry sautéed fried potato, turmeric, cumin, mango chutney, cumin raita

### PANI PURI 28

(D)

Chick peas, tomato, onion, potato, coriander, tamarind chutney, mint chutney, sweet and sour water

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**TABOULEH (G) 22**

CAL 285

Parsley, mint, pomegranate and onion served on top of hummus with pitta bread

**FATTOUSH SALAD (G) 22**

CAL 259

Romaine lettuce, cucumber, Roma tomato, onion, red radish, mint leaves, pita bread, sumac powder, lemon dressing, green capsicum

**CHAPLI KEBAB (D) 28**

Pan seared smoked lamb minced patty, mint chutney, laccha onion

**GOTU KOLA SAMBAL (N) 26**

Pennywort, fresh coconut, smashed tuna, onion, tomato, green herbs

**CHICKEN TIKKA 26****SALAD (D) (G)**

Light Masala dressing, cucumber, chicken tikka

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**TOMATO DHANIYA SHORBA (G)** **22**

CAL 56

Indian spicy tomato broth, coriander leaves

**PULI ARNAM (G)** **26**

CAL 120

Mild tamarind flavor spicy soup, cherry tomatoes, reef fish, crispy roti

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## TANDOORI MAIN COURSE

### MIXED SEAFOOD SKEWER (D) (G) 40

Tandoori marinated roasted fish, prawn, kachumber salad

### MIXED MEAT SKEWER (D) (G) 38

Tandoori marinated roasted lamb, beef, chicken, kachumber salad

### MIXED VEGETABLE PANEER SKEWER (D) (G) 32

CAL 248

Tandoori marinated roasted cottage cheese, pineapple, onion, capsicum, apple, kachumber salad

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## CURRIES & MAIN COURSES

- NANDU KARI** 36  
Blue swimmer crab, coconut milk, spices, raita, pol sambal
- MAS RIHA** 28  
Catch of the day on Maldivian curry, kopi mashuni, lemon pickle, mango chutney
- KADHAI PANEER (D)** 26  
**CAL 306**  
Dry cottage cheese, spices, capsicum, onion, tomato gravy, mixed pickles
- BUTTER CHICKEN (D) (N)** 32  
Chicken tikka morsels, cashew nuts, creamy tomato gravy, kachumber salad
- ALOO MATAR (D)** 26  
**CAL 240**  
Green peas, potato, tomato, curry gravy and condiments
- LAMB MUGHLAI KORMA (D) (N)** 38  
Slow cooked lamb, cashew nut gravy, fragrant spices, seeni sambal
- LAMB KABSA (D) (N)** 38  
Cooked on tomato gravy and finished with basmati rice, almond, spices and raisin

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**DHAL MAKHNI (D) 26**

CAL 156

Slow-cooked black lentils, tomato, butter, spices

**CHICKEN KABSA (N) (D) 32**

Tomato gravy, almonds, spices, raisin, basmati rice,

**VEGETABLE BIRIYANI 32**

**FOR TWO (D) (N)**

CAL 612

Traditional rice mixed with aromatic seasonal vegetable masalas, Kuchumbar salad & pickles

**VEGETARIAN INDIAN 32**

**THALI SET FOR TWO**

**(D) (N) (G)**

CAL 648

Beetroot thoran, sambhar, vegetable korma, cabbage poriyal, ghee rice, sago payasam, pickle, raita

**CHICKEN BIRYANI 40**

**FOR TWO (D) (N) (G)**

Chicken, egg, vegetable raita, kachumber salad

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**MALDIVIAN KUKULHU RIHA 32**

Maldivian chicken curry, coconut mil, local spices, kopi mashuni

**MIXED VEGETABLE MILONI TARKARI (D) 26**

CAL 145

Dry mixed vegetable curry, onion, garlic, ginger, cream, raita

**PANEER MAKHANI D) (N) CAL 260 26**

Cottage cheese, traditional Indian Makhani gravy, pickles, raita, kuchumber

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## SIDE DISHES

### NAANS

Wild Mushroom & Truffle Naan 10  
(D) (G) CAL 178

Peshawari Nuts Naan 10  
(D) (G) (N) CAL 202

Cheese Naan 8  
(D) (G) CAL 212

Butter Naan 7  
(D) (G) CAL 198

Garlic Naan 7  
(D) (G) CAL 198

Onion Naan 7  
(D) (G) CAL 198

### BREADS

Chapati (D) (G) 7  
CAL 138

Paratha Lachha (D) (G) 7  
CAL 260

Roti (D) (G) 7  
CAL 170

### RICE SELECTION

Saffron Rice (D) 10  
CAL 190

Ghee Rice (D) (N) 8  
CAL 190

Steamed Basmati Rice 7  
CAL 182

Jeera Rice (D) (N) 7  
CAL 182

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**CHAI PANA COTTA** 18  
**WITH MALAI KULFI (D) (N)**  
CAL 246

**GULAB JAMUN WITH** 18  
**VANILLA ICE CREAM**  
**(D) (N)**  
CAL 265  
Milk fried dumpling, vanilla ice  
cream

**UMALI (D) (N)** 18  
Puffy pastry, milk, nuts

**RICE AND SAFFRON** 18  
**KHEER (D) (N)**  
Saffron, rice, milk, nuts, cardamom  
foam, 24 karat gold

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**CARROT HALWA WITH  
SAFFRON ICE CREAM** 18**(D) (N)**

CAL 261

Carrot, milk, cardamom, nuts,  
saffron ice**SEASONAL, FRESH  
FRUIT PLATTER** 18

CAL 190

**SELECTIONS OF  
ICE CREAM** 12**3 SCOOPS (D)**

CAL 150

Tonka bean, lemongrass,  
cardamom, coconut or vanilla**SELECTIONS OF  
SORBET** 12**3 SCOOPS**

CAL 75

Pineapple, banana,  
passion fruit or lime**Allergic to  
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