




RANGALI BAR



Rangali Bar, set by the beach in an open-air ambiance, invites guests to relax with refreshing cocktails, light bites, and stunning ocean views.

The menu features a mix of international favorites and locally inspired dishes, making it the perfect spot for casual dining and laid-back moments.



FOOD ALLERGY

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

APPETIZERS

SHRIMP COCKTAIL (SF, D, E)* | \$48 | \$16*

Poached shrimps, onion, celery, Marie Rose sauce, scallions

CURED REEF FISH CARPACCIO (D) | \$38

Local white fish cured with pickled shallots, avocado, capers

BBQ CHICKEN WINGS (D, E) | \$42

Crispy chicken wings, homemade blue cheese dressing

CRISPY CALAMARI (E, G) | \$38

Fried calamari rings with homemade tartar sauce

VEGETABLE QUESADILLA (D, G) | \$36

Bean paste, onions, peppers, tomato, cheddar cheese with guacamole

ORGANICS

CHILLED GAZPACHO (G, A) | \$32

Blended Roma tomatoes, cucumber, peppers, sherry vinegar and basil

RANGALI HOUSE SALAD (V, D) | \$38

Seasonal mixed greens, crumbled goat cheese, olives, green & red peppers, onions, cucumbers and tomato in red wine vinaigrette

SESAME SEARED AHI TUNA SALAD (N) | \$42

Crisp field greens, edamame, soba noodle, cucumber, in soy sesame dressing

CAESAR SALAD (G, D, E, P) | \$42

Romaine lettuce in classic Caesar dressing, topped with Grana Padano flakes, grilled chicken breast, sticky bacon and garlic croûtons

LOBSTER SALAD (SF, D)* | \$65 | \$18*

Mesclun greens, apple, grilled Maldivian lobster, chicory, celery, pomelo and honey-mustard dressing

D - DAIRY | N - NUTS | P - PORK | E - EGGS | A - ALCOHOL | G - GLUTEN | SF - SHELLFISH | V - VEGETARIAN

PRICES ARE IN US\$, SUBJECT TO 10% SERVICE CHARGE AND 16% T-GST.

KINDLY INFORM YOUR SERVER ABOUT ANY DIETARY REQUIREMENTS OR SPECIAL REQUESTS YOU MAY HAVE.

FOR THE GUESTS ON THE HALF/FULL BOARD MEAL PLAN, DISHES MARK WITH ASTERISK () WILL INCUR ADDITIONAL CHARGES, WHILE ALL THE OTHER DISHES ARE INCLUDED.

SANDWICHES

RANGALI CLUB (G, P, D, E) | \$44

Sandwich toast with grilled chicken breast, bacon, cheddar cheese, lettuce, tomato and fried egg

CALIFORNIA WRAP (SF, G, D) | \$48

Smoked salmon, Philadelphia cream, avocado, grilled asparagus, Ranfinolhu-farmed iceberg lettuce, wrapped in a flour tortilla

WAGYU BEEF BURGER (D, G)* | \$56 | \$16*

Jack Creek Wagyu Beef burger with cheddar cheese, caramelized onion, lettuce, tomato and chipotle sauce

VEGETARIAN BURGER (V, N, G) | \$42

Home-baked brioche bun, baked tofu, kimchi slaw, sesame aioli

All sandwiches are served with a choice of French fries, grilled vegetables or side salad

PIZZA OVEN

PIZZA MARGARITA (G, D) | \$34

Fresh tomato sauce, mozzarella cheese and basil

PIZZA AL DIAVOLA (G, D) | \$44

Fresh tomato sauce, mozzarella, chili, spicy pepperoni

PIZZA FRUTTI DI MARE (SF, G, D)* | \$48 | \$14*

White sauce, mixed seafood, parmesan and mozzarella

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FROM THE GRILL

SEAFOOD

Local Spiny Lobster* | **\$78 | \$24***

Yellowfin Tuna Steak | **\$47**

Local Reef Fish | **\$47**

Jumbo Tiger Prawns* | **\$64 | \$19***

Norwegian Salmon | **\$58**

MEAT

Jack Creek 150 Day Grain Fed Black Angus Tenderloin 200g * | **\$85 | \$31***

Jack Greek 150 Day Grain Fed Black Angus Striploin 250g* | **\$75 | \$27***

Australian Lamb Chops 250g* | **\$75 | \$22***

Half-Rack BBQ Pork Ribs* | **\$64 | \$18***

Corn-fed Chicken Breast | **\$47**

VEGETARIAN

Grilled Eggplant with Crispy Tofu | **\$38**

Grilled Halloumi Skewers with Tzatziki | **\$38**

SIDE DISHES

Please choose one

French Fries, sweet potato fries, pumpkin purée, charred cauliflower, steamed farm vegetables, mixed green salad

SAUCES

Please choose one

Café de Paris, peppercorn sauce, mushroom sauce, chimichurri

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DESSERTS

PEACH MELBA (N, D, G, E) | \$24

Vanilla poached peach, vanilla ice cream, pistachio sponge,
raspberry coulis and almond tuile

MANGO PASSIONFRUIT CHEESECAKE CRUMBLE (N, D, G, E) | \$24

Cheesecake mousse and passionfruit curd, sable crumbles,
Nam Dok Mai mango

HALF BAKED (D, G, E) | \$24

White chocolate and matcha soft cookie served with chocolate ice cream

FRUIT TEMPTATION | \$26

Selection of sliced fruits

ICE CREAM DESSERTS

SUMMER ROMANOFF (G) | \$20

Vanilla and strawberry ice cream, fresh sliced strawberry and strawberry coulis

CHOCO LOVER (N, D) | \$20

Swiss chocolate ice cream, chunky Snickers bar,
chocolate topping and chocolate shavings

COCO LOCO (D) | \$20

Coconut ice cream, coconut sorbet, coconut crunch and cream

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