





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.

# SOUPS

## TOM YUM (SF) | \$35

Spicy prawn soup with galangal, lemongrass, kaffir lime, straw mushrooms

## BOSTON STYLE SEAFOOD CHOWDER (SF, D, G) | \$39

Mixed seafood, potato and corn

# CHILLED GAZPACHO (V, G, A) | \$32

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

# **SALADS**

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

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

## TOMATO AND MOZZARELLA SALAD (V, N, D) | \$32

Aged balsamic, pesto, olive oil, garden basil

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

Garlic-infused chicken, bacon, Tijuana Caesar dressing, romaine lettuce, shaved parmesan, croûtons

## SPINACH SALAD (VG, N) | \$29

Baby spinach salad, apple, avocado, mint, lemon, roasted almond

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

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

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

Mesclun greens, apple, grilled Maldivian lobster, chicory, celery, pomelo, 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.

# **APPETIZERS**

### THAI CHICKEN SATAY (N, S) | \$29

Thai style chicken skewers, peanut sauce and spicy raw papaya salad

# SHRIMP COCKTAILS\* (SF, D, E, G) | \$48 | \$16\*

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

# BBQ CHICKEN WINGS (G, D) | \$42

Crispy chicken wings, homemade blue cheese dressing, potato wedges

# SUSHI AND SASHIMI PLATTER (N, SF, G) | \$48

Rolled sushi maki, sashimi and niglri served with Japanese pickles, wasabi and soy sauce

# PRAWN TEMPURA (G) | \$48

Prawn and lotus root tempura, lime, wasabi mayonnaise and garden salad

# VEGETABLE QUESADILLA (V, D, G) | \$36

Bean paste, onions, peppers, tomato, cheddar cheese with guacamole, sour cream and tomato salsa



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# **INTERNATIONAL COMFORTS**

#### BEER BATTERED FISH AND CHIPS (G, A) | \$42

Tartar sauce, French fries, lemon

CHOICE OF YOUR FAVORITE PASTA (G, D) | \$38

Spaghetti, penne or fettuccine

#### WITH A SAUCE OF YOUR CHOICE (D, A, G, P)

Tomato and basil, Bolognese, carbonara, Arrabiata, aglio e olio, peperoncino

### CHICKEN TIKKA MASALA (N, D, G) | \$42

Indian spiced tandoori chicken, spiced onion, tomato gravy, naan bread, vegetable raita

### CHICKEN TIKKA (G, D) | \$42

Indian-spiced tandoori chicken, garlic naan bread, and mint chutney

## THAI GREEN VEGETABLE CURRY (V, N) | \$38

Green curry, coconut milk, lemongrass, basil, kaffir lime, cherry tomatoes and rice

### THAI RED SEAFOOD CURRY (S, N) | \$44

Red curry, coconut milk, lemongrass, basil, kaffir lime, cherry tomatoes and rice

## PALAK PANEER (V, D, G) | \$42

Cottage cheese, spiced spinach purée, butter naan, mixed pickles

### DAL MAKHANI (V, D, G) | \$42

Slow-cooked black lentil with Indian spices, butter and tomato. Served with butter naan and pickles.

### CHICKEN BIRYANI (D, N) | \$48

Chicken cooked in Indian spiced gravy, yoghurt, basmati rice. Served with vegetables raita, pickles and papadam

## FARUHAMAS DONRINHA MALDIVIAN FISH CURRY (SF, N, G) | \$42

Local reef fish cooked with Maldivian spices and coconut milk. Served with chapatti, steamed rice and coconut salad

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## OSSETRA CAVIAR 50 GRAMS (E, G)\*\* | \$199

Served with blinis, sour cream, pickled onions and grated eggs

# SANDWICHES

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

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

## 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, vegetable patty, cheddar cheese, kimchi slaw, lettuce, tomato and sesame aioli

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

# **FROM THE GRILL**

### SEAFOOD

Maldivian Lobster\* (SF, D) | \$78 | \$24\* Yellowfin Tuna Steak | \$47 Local reef fish | \$47 Catch of the Day | \$47 Jumbo Tiger Prawns\* | \$64 | \$19\* Norwegian Salmon | \$58

### MEAT

Jack Creek 150 Day Grain Fed Black Angus Tenderloin 200g\* **| \$85 | \$31\*** Jack Creek 150 Day Grain Fed Black Angus Striploin 250g\* **| \$75 | \$27\*** Corn-fed Chicken Breast **| \$47** 

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#### PIZZA MARGARITA (G, D) | \$34

Tomato pelati, mozzarella and garden basil

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

Fresh tomato sauce, mozzarella, chili, spicy pepperoni

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

Tomato pelati, mixed seafood, mozzarella, spring onion, sautéed mushroom

VEGGIE (V, G, D) | \$34

# **SIDES**

#### **TRUFFLE FRENCH FRIES (D) | \$16**

Truffle salt, parmesan cheese and parsley

**GRILLED OR STEAMED VEGETABLES | \$12** 

CREAMY MASHED POTATOES (D) | \$13

NAAN BREAD (G, D)|\$13

Choice of plain, butter or garlic

#### MIXED GREEN SALAD| \$12

Tomato, cucumber, mixed greens, mustard dressing

FRENCH FRIES | \$12

**STEAMED PLAIN RICE | \$10** 

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#### 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

# **ICE CREAM DESSERTS**

#### SUMMER ROMANOFF (G) | \$17

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

#### CHOCO LOVER (N, D) | \$17

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

### COCO LOCO (D) | \$17

Coconut ice cream, coconut sorbet, coconut crunch and cream

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