





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 soy 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 - SEAFOOD | 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.

**THIS ITEM IS CHARGEABLE AND IS NOT A PART OF ANY MEAL PLAN.

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 I \$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 nigiri 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

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

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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 (SF, N, G) | \$42

MALDIVIAN FISH CURRY

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

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CAVIAR

OSSETRA CAVIAR 50 GRAMS* (E, G) | \$199 | \$119*

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.

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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**

SAUCES

Please choose one

Café de Paris, peppercorn sauce, mushroom sauce, chimichurri

SIDE DISHES

Please choose one

Green salad, grilled vegetables, French fries, mashed potato, steamed rice

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PIZZA OVEN

MARGARITA (G, D) | \$34

Tomato pelati, mozzarella and garden basil

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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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

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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