



Aragu means ESSENCE in local Dhivehi.

Presenting a contemporary European cuisine with an Asian twist, Aragu is taking its dining experience to a new level, combining passion for culinary art with awareness and sustainability.

Each day begins with the arrival of carefully selected ingredients. Executive Chef Gaushan de Silva's network of suppliers, cultivated over years of working together, provides only the best products.

To indulge in the essence of Maldivian gastronomy, our Chef Gaushan also offers a tasting menu exploring the elements of traditional Maldivian cuisine using modern techniques.

To complement the refined cuisine of Aragu, Musthafa Mohamed, our Chief Sommelier, has created the 800-bin wine list. With his team, he offers a knowledgeable and tailor-made service for an extensive and constantly evolving wine list.

To complete the picture, this thrilling expression of culinary craft plays out in truly elegant and sophisticated surroundings with the infinity of the ocean mirroring to the ceiling which invites you to relax and let your gaze wander.

Experience creativity, generosity and impeccable cuisine at Aragu with a professional, bespoke and friendly service.





TASTE OF MALDIVES

CAVIAR

fermented sweet potato

REEF FISH

consommé, drumstick leaves

YELLOWFIN TUNA

confit egg yolk

CRAB

roasted coconut sabayon

LOBSTER

curry, kandukukulhu

CHICKEN

barbecued, braised eggplant

COCONUT

coconut espuma, creole ice cream, kanamadhu

TEA OR COFFEE

All prices are quoted in US dollars and subject to a 10% service charge and all applicable government tax.
We will be happy to assist you in your selection if you suffer from any allergies or food intolerance.





GOURMET HOUSE CAVIAR

Beluga 30g

Sevruga 30g

Oscietra 30g

served on ice with grated egg, capers, lemon, sour cream and blinis

IRISH OYSTERS

citrus, shallot dressing, tabasco

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TO BEGIN

GAUSHAN'S SPECIAL

LOBSTER - mini burger, quail egg

CRAB - yuzu, caviar

FOIE GRAS - lemon peach, cocoa

WAGYU CHEEK - kataifi fried

CHICKEN - crunchy winglet, mango marmalade

CONSOMMÉ

tomato and prosciutto, scallop and prawn dumpling, melon

TOMATO AND TAMARILLO

basil purée, burrata ice cream, tomato and pepper gazpacho

BLUEFIN TUNA AND HAMACHI

avocado, apple salad, roasted sesame dressing

DUCK FOIE GRAS

seared, rhubarb, citrus puree, apple balsamic, doughnut

MALDIVIAN LOBSTER

slow-cooked, tapioca pearl risotto, pickled cucumber, shimeji mushroom

TIGER PRAWNS

char-grilled, sweet potato noodle, green mango, shellfish soy emulsion

SPANNER CRAB

steamed, lobster aioli, avocado, caviar, crispy blinis

COTURNIX QUAIL

slow-cooked, puy lentil ragout, pancetta, carrot and passion fruit purée, teriyaki balsamic

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TO BEGIN

OCEAN TROUT

raw ravioli, confit of roulade, mustard ice cream, citrus emulsion

HOKKAIDO SCALLOP

XO gratin, spinach, champignon, tenkasu

VEGETARIAN

ORGANIC TOFU

quinoa crusted, edamame dumpling, shiitake mushroom

CHICKPEA AND LENTIL

croquette, aubergine purée, tomato marmalade

FISH

RED EMPEROR

pan fried, scallion pesto, ginger, fennel, bouillabaisse

CHILEAN SEABASS

pistachio crusted, green onions, creamy polenta

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MAIN EVENTS

VENISON AND BARBERY DUCK

ragout, parmesan tortellini red currant reduction

LOCAL YELLOWFIN TUNA

foie gras, potato fondant, artichoke, truffle teriyaki sauce

CHICKEN BREAST

wok-fried sour cherries and morel mushroom, bacon, spinach, peanut shaoxing

ROSE VEAL

char-grilled tenderloin, potato gnocchi, green pea, chanterelle, truffle jus

LAMB LOIN

romano pepper, eggplant, mashed potato, ponzu jus

PREMIUM WAGYU A-5

chargrilled tenderloin, braised cheek, pomme purée, red wine jus

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CHEESE SELECTION

Indulge yourself with a selection of truffle cheeses

DESSERTS

RASPBERRY

pistachio biscuit, orange blossom crèmeux, tcharek m'seker ice cream

PANNA COTTA

vanilla panna cotta, strawberry confit, chervil sorbet

AMALFI

limoncello mousse, candied lemon, thyme biscuit

DULCEY

peanut, blondie, namelaka, chocolate sorbet

HAY

coffee walnut cake, lagavulin 16 chantilly, baileys ganache, hay ice cream

SELECTION OF HOMEMADE ICE-CREAMS AND SORBETS

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