



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 VELAA

TO BEGIN

TART - crab - avocado - sabayon

TACO - lobster - bone marrow - caviar

BOUILLON - aromatic spices - quail

TASTING DISHES

TUNA - foie gras - miso cashew cream

PUMPKIN - pearls - curry - kandu kukulhu

SNAPPER - coconut dashi - chili-bonito oil

WAGYU OHMI A5 - truffle egg yolk ravioli - teriyaki

SWEET DELIGHTS

HEEN NARAN - Citrus mousse - sautéed raspberry - chocolate ganache

and mango yuzu sorbet

CITRUS - homemade bonbons



KASPIAN CAVIAR

Beluga 30g	480
Diamond 30g	410
Gold oscietra 30g	350
Imperial 30g	350

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

IRISH OYSTERS

citrus, shallot dressing, tabasco



TO BEGIN

GAUSHAN'S SPECIAL	65
LOBSTER - burger, quail egg	
CRAB - yuzu, caviar	
FOIE GRAS - peach, cocoa	
WAGYU CHEEK - kataifi fried	
CHICKEN - wingleet, mango	

CONSOMMÉ - tamarind, barbary duck mochi, kataifi tiger prawn	35

TOMATO AND Tamarillo - basil, burrata, pepper gazpacho	48

TUNA, HAMACHI AND SALMON - pesto couscous, soy emulsion, essence of roasted fish bone butter	58

DUCK FOIE GRAS - rhubarb, apple balsamic, crunchy doughnut	55

MALDIVIAN LOBSTER - cauliflower, truffle shellfish velouté	105

TIGER PRAWNS - sweet potato noodle, crustacean soy emulsion	58

SPANNER CRAB - yuzu kosho, pickled cucumber, Kaspian royal caviar	105

COTURNIX QUAIL - kanamadhu crusted, morel, whole-grain mustard	52

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



TO BEGIN

TRIO OF TARTARE	42
YELLOWFIN TUNA - black truffle	
OCEAN TROUT - mustard granita	
HAMACHI - spiced espuma	



HOKKAIDO SCALLOP - XO gratin, squid ink purée, king brown, tenkasu	52
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VEGETARIAN

ORGANIC TOFU - quinoa crusted, edamame dumpling, wild mushroom	44
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CHICKPEA AND LENTIL - croquette, aubergine purée, tomato marmalade	42
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FISH

LOCAL REEF FISH - lemongrass parmesan, tom yam cream, confit radish	65
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CHILEAN SEA BASS - premium tamari sake glazed, asparagus, kombu dashi	80
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MAIN EVENTS

PIGEON ANJOU - ragout, scallop and scampi tortellini, sage oil 48

LOCAL YELLOWFIN TUNA - sesame crusted, koji eggplant, aromatic citrus 70

CORN - FED POUSSIN - breast, foie gras mushroom farce, morel cream 62

ROSE VEAL - tenderloin, foie gras, olive polenta, rossini sauce 75

ORGANIC LAMB - char-grilled, braised cheek, croquette, roasted tomato jus 80

PREMIUM OHMI A5 - tenderloin, black garlic, braised potato, xo jus 195

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CHEESE SELECTION

Indulge yourself with a selection of truffle cheeses 42

DESSERTS

ESSENCE OF MADIROFOLO - dark chocolate mousse, vanilla caramel, orange compote 26

TEAR DROP - luxardo cherry compote, lemon cream, candid kumquat 26

CITRUS - vanilla cream, meringue, citrus fruits, caviar, lemon sorbet 26

TROPICAL - sautéed pineapple, coconut mousse, lime snow, mango sorbet 26

LOCAL - passion fruit vanilla ganache, lime coconut mousse, orange crumble 26

SELECTION OF HOMEMADE ICE-CREAMS AND SORBETS 10 per scoop

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