



ALL-DAY-DINING



KUDADOO RAW BAR



SEASONAL OYSTERS

Choice of Sauce: Cucumber Mignonette,
Citrus Ponzu or Blood Orange Vinaigrette
(SF)

CURED REEF FISH CEVICHE

Jalapeño & Avocado Emulsion, Fish Roe, Kiwi,
Bubu Arare & Leche de Tigre, Crispy Calamari
(SF, D)

MALDIVIAN SNAPPER CARPACCIO

Hand Cut White Fish, Ginger Dressing, Horseradish,
Avocado Puree, Dried Wakame
(GF, D)

SALMON - SAKE

Aji Amarillo Dressing, Passion Fruit Gel, Crispy Salmon Skin
(GF)

TUNA

Pomegranate Leche de Tigre, Wasabi Peas, Basil
(GF)

KINGFISH

Shiso Dressing, Granny Smith Apple, Ocean Trout Roe, Chives
(GF)

PRAWN

Nikkei-Style Leche de Tigre, Kizami Wasabi Dressing,
Edamame, Avocado
(SF, GF, D)

(N) CONTAINS NUTS (SF) SHELLFISH (VG) VEGETARIAN (V) VEGAN (GF) GLUTEN FREE
(D) DAIRY (P) PORK (AL) CONTAINS ALCOHOL

APPETIZERS



CHEF'S SIGNATURE HUMMUS

Edamame Beans, Purple Corn Tostada, Roasted Heirloom Carrot,
Pickled Cucumber, Olives, Crispy Chicharrón
(D, P)

RUSTIC BUTTERNUT

Thyme Roasted Butternut, Ricotta Cheese, Organic Kale, Crispy
Shallots, Cherry Tomato, Rye Toast
(D)

SUMMER ROLLS

(Chicken / Lobster / Prawn)
Rice Vermicelli, Cucumber, Coriander, Mint, Lettuce, Avocado,
Nuoc Cham Dressing
(SF, GF)

GRILLED OCTOPUS

Smoked Eggplant Confit, Pork Belly, Chorizo, Micro Herbs
(SF, GF, D, P)

CLASSIC BEEF TARTARE

Quail Egg, Capers, Shallots, Chive Blossoms, Toasted Brioche
(D)

CAVIAR

30 gram of Beluga Caviar \$140
125 gram of Beluga Caviar \$600

Served with:

Blini, Egg White, Hard Boiled Egg Yolk, Sour Cream, Shallot, Chives
(D)

SASHIMI, NIGIRI & MAKI ROLLS



SASHIMI (3PCS)

Maldivian Yellowfin Tuna
Saba (Mackerel)
Tasmanian Salmon
BBQ Unagi
Hamachi (Yellowtail)
Tiger Prawns
Reef Fish (White Snapper)
Ikura

NIGIRI (2 PCS)

Maldivian Yellowfin Tuna
Saba (Mackerel)
Tasmanian Salmon
BBQ Unagi
Hamachi (Yellowtail)
Tiger Prawns
Reef Fish (White Snapper)
Japanese Octopus

MAKI ROLLS (6 PCS)

HOT SAKE MAKI

Sweet Potato & Avocado Tempura, Seared Salmon,
Spicy Mayo, Shiso Leaves & Tempura Flakes
(D)

SEA DRAGON ROLL

Prawn Tempura, Avocado, Japanese Cucumber,
Kizami Wasabi, Pink Pepper, Anago Sauce, Braised Eel
(SF)

SPICY LOCAL TUNA IKURA

Local Tuna, Togarashi, Spring Onion,
Sriracha Aioli, Ocean Trout Roe, Pickled Daikon
(GF, D)

KUDADOO SIGNATURE ROLL

Soft Shell Crab, Avocado, Masago Caviar, Uni - Hishio Aioli
(SF, D)

HEALTHY SURPRISE ROLL

Spiced Mango, Cucumber, Tempura Asparagus,
Tofu, Cream Cheese, Chives
(D)



SOUPS



CHILLED WATERMELON & CUCUMBER GAZPACHO

Marinated Watermelon, Compressed Cucumber, Basil & Almond
(N, VG, V)

TOMATO GAZPACHO

Tomato, Cucumber, Garlic, Onion, Rustic Sourdough
(N, VG)

TOM YUM

Thai Aromatic Broth, Prawns, Calamari, Kaffir Lime Leaves
(SF, GF)

PHO BO

Vietnamese Beef Consommé, Cinnamon Star Anise, Rice Noodles,
Spring Onion, Fresh Ginger, Coriander Leaves
(GF)

FRENCH ONION SOUP

Caramelised Onion, Beef Broth, Gruyère Cheese Toast
(D, AL)

SINGAPORE LAKSA

Bean Sprouts, Rice Noodles, Prawn, Fish Cake, Quail Egg
(SF)



SALADS



MAKE YOUR OWN SALAD

Seasonal Greens
Baby Romaine Salad
Rocket
Endive
Cos
Baby Spinach
Kale

PROTEIN FOR YOUR SALAD

Herb Chicken
Grilled Shrimp
Pan-Seared Reef Fish
Strip Steak

TOPPINGS

Radish
Palm Heart
Sundried Tomatoes
Watermelon
Red Onion
Cabbage
Broccoli
Capsicum
Asparagus
Cherry Tomatoes
Cucumber
Black Olives
Sweet Corn
Mushroom
Beetroot
Roasted Pumpkin
Avocado
Sprouts
Edamame

SEEDS

Pumpkin Seeds
Sunflower Seeds
Chia Seeds
Hemp Seeds
Quinoa

DRESSINGS

Balsamic
French
Lemon
Thousand Island
Raspberry
Apple Cider Vinaigrette
Extra Virgin Coconut Oil Vinaigrette

CHEESE FROM THE CELLAR

Truffle Cheddar
Stilton
Gorgonzola
Pecorino
Parmesan
Feta



SALADS



ROAST BABY BEETROOT SALAD

Goat Cheese Mousse, Candied Walnut

(N, VG, D)

ORGANIC RED QUINOA SALAD

Cooked Red & White Quinoa, Organic Kale, Chickpeas, Pine Nuts, Pomegranate, Cucumber, Feta Cheese, Avocado, Yoghurt & Lemon

Dressing

(N, VG, D, GF)

CAESAR SALAD

Baby Gem Lettuce, Soft Poached Egg, Crispy Bacon, Parmesan Shaving, Garlic Croutons

Choice of: Smoked Marlin or Prawn or Boquerones

(SF, D, P)

NICOISE

Seared Yellowfin Tuna, Anchovies, Quail Eggs, Potato, Green Beans, Tomato, Cucumber, Bell Pepper, Olives, Lemon Dressing

(GF)

KUDADOO SUPERFOOD SALAD

Red Cabbage, Edamame Beans, Cucumber, Shredded Carrot, Mung Bean Sprout, Shredded Beet, Broccolini, Toasted Chia Seed, Avocado, Apple Cider Vinegar, Lemon Garlic Dressing

(VG, V, GF)

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COMFORT CUISINE



LOBSTER ROLL

Brioche, Celery, Nashi Pear, Yuzu Mayonnaise, Shallot, Chives
(SF, D)

SOFT SHELL CRAB BURGER

Kimchi Coleslaw, Coriander, Pickled Red Onion, Kewpie
(SF, D)

WAGYU BEEF BURGER

Tomato, Onion, Russian Sauce
(D)

CRISPY PRAWN TACOS

Pineapple Salsa, Pico de Gallo, Jalapeño
(SF)

PULLED PORK SHOULDER BURGER

Braised Pork Shoulder, Texas BBQ Sauce,
Celeriac & Apple Remoulade, Green Sofrito
(D, P)

CLUB SANDWICH

Smoked Turkey Breast, Avocado, Tomato, Bacon,
Fried Egg, Lettuce, Cranberry Sauce
(D, P)

FISH & CHIPS

Beer Batter, Chunky Chips, Onion Vinegar, Minted Mushy Peas,
Tartar Sauce, Charred Lemon
(D, AL)

SIDES

Hand Cut Fries (VG, V, GF) Sweet Potato Fries (VG, V, GF)
Triple Cooked Fries (VG, V, GF) Mixed Green Salad (VG, V, GF)

PIZZA



MARGHERITA

Tomatoes, Basil, Fresh Mozzarella
(D)

TOPPING SELECTION FROM THE CELLAR:

Parma Ham (P) Black Forest Ham (P)
Coppa di Parma (P) Honey Glazed Ham (P)

TRUFFLE

Summer Black Truffle, Truffle Cheese, Shaved Pecorino,
Truffle Salsa, Fresh Rocket Leaves
(VG, D)

PIZZA BIANCHI

Pistachio Mortadella, Smoked Scamorza, Roasted Peppers,
Marinated Olives, Rocket Pesto
(N, D, P)

MALDIVIAN PIZZA

Tuna, Lime, Chili, Tomato Sauce, Red Onion Kata Sambal, Curry
Leaves, Coconut
(D)

KUDADOO QUATTRO FORMAGGI CARCIOFI

Gorgonzola DOP, Mozzarella, Goat Cheese & Gran Milano,
Artichoke, Garden Spinach, Tomato Passata
(VG, D)

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PASTA & RISOTTO



SEAGRASS RISOTTO

Plankton Powder, Poached Egg, Local Prawns, Calamari, Dashi Foam
(SF, GF, D)

LINGUINE GENOVESE

Basil, Pine Nuts, Parmesan Cheese, Olive Oil
(N, VG, D)

BLACK INK GNOCCHI ALL' ASTICE

Lobster Tail, Crab Bisque, Chili
(SF, D)

WILD LANGOUSTINE & SCALLOP RAVIOLI

Roasted Pumpkin, Coconut-Lime Ginger Veloute, Micro Cress, Kaffir
Lime
(SF, D)

VEGETABLE SPAGHETTI

Ribbons of Carrots, Zucchini, Sweet Potato, Tomato Fondue Sauce,
House Ricotta Cheese, Carotene Chips
(N, VG, GF, D)

SEAWEED GARGANELLI

King Crab Meat, Grilled Shrimp, Roasted Cherry Tomato, Bird's Eye
Chili, Lemon, Summer Peas
(SF)

BRAISED WAGYU BEEF CHEEKS TORTELLINI

Wild Mushroom Ragout, Truffle Cream, Poached Egg
(D)

TAGLIATELLE BOLOGNESE

Traditional Italian Ragout, Pancetta, Red Wine
(D, P, AL)

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MAINS



LOBSTER THERMIDOR

Mornay Sauce, Champignon, Brandy,
French Mustard & Gruyère Cheese
(SF, GF, D, AL)

SHOE LOBSTER

Coriander & Lemongrass Butter,
Sambal Matta, Charred Lemon
(SF, GF, D)

GRILLED TUNA STEAK

Roasted Bell Pepper Chimichurri,
Corn Salsa, Charred Lemon
(GF)

ATLANTIC BLACK COD

Champagne Yuzu Miso Sauce, Hajikami,
Shoga, Lotus Root Chips
(GF, AL)



MARKET GRILL



ALL STEAKS ARE COOKED ON ORDER

Corn-Fed Baby Chicken (D)
New Zealand Lamb Cutlet (D)
Dingley Dell Pork Chop (D)
Australian Wagyu Tenderloin MB+6 (D)
Wagyu Scotch Fillet MB+5 (D)
Stockyard Wagyu Striploin MB+6 (D)
Reef Fish Fillet (D)

SAUCE

Beef Jus
Veal Jus
Chicken Jus
Pork Jus
Béarnaise
Pepper Sauce
Mushroom Sauce
Chimichurri
Salsa Verde
Sauce Vierge
Apple Sauce
Horseradish Sauce
Mint Sauce

SIDES

Truffle Mash (VG, D)
Hand Cut Fries (VG, V, GF)
Triple Cooked Fries (VG, V, GF)
Sweet Potato Fries (VG, V, GF)
Truffle Mac & Cheese (VG, D)

Chargrilled Seasonal Asparagus,
Ricotta, Sundried Tomato Rosso,
Preserved Lemon, Nut Flakes
(N, VG, D)

Curried Spiced Roasted Heirloom Carrot,
Feta Cheese, Coriander
(VG, GF, D)

Roasted Butternut Pumpkin,
Rocket Pesto, Sunflower Seeds,
Gooseberry Salsa
(N, VG, D)

Seasonal Iceberg,
Roasted Sesame Dressing Furikake
(VG, GF)

SEASONAL SIDES OF THE DAY

(Please ask your waiter)

Wilted Greens
Broccoli
Garden Spinach
Snow Peas
Brussels Sprouts
Bok Choy
Roasted Cherry Tomatoes



ASIAN



CHICKEN WINGS

Fennel Tamarind-Orange Sauce, Alfalfa Sprout, Spring Onion

SEASONAL DIAMOND CLAMS

Lemongrass Reduction, Asian Herbs, Clam Juice, Sea Asparagus,
Red Bird's Eye Chili
(SF)

SEARED ASIAN SCALLOPS

Miso Glaze, Stir Fried Bok Choy
(SF)

SEAFOOD PAD THAI

Stir-Fried Rice Noodles, Mixed seafood, Tofu,
Roasted Peanuts
(N, SF)

NASI GORENG

Jasmine Rice, Fried Egg, Chili, Prawns, Calamari, Sweet Soy,
Peanut, Lime, Prawn Crackers, Sambal, Chicken Satay
(N, SF)

CHOW MEIN

Chicken or Seafood Sesame Seeds, Egg Noodles,
Sesame Oil, Bok Choy, Bell Pepper, Ginger
(SF)

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ASIAN



BUTTER CHICKEN

Chicken, Cashew Nuts, Tomato, Chili, Garam Masala,
Ginger, Cream, Paratha, Jasmine Rice
(N, D)

PRAWN GREEN CURRY

Green Chili Paste, Thai Parsley, Coriander, Coconut,
Kaffir Lime, Lemongrass, Ginger, Shiitake, Jasmine Rice
(SF, GF)

MALDIVIAN REEF FISH CURRY

Reef Fish, Curry Paste, Coconut Milk, Curry Leaves, Chapati, Jasmine Rice
(GF)

THAI YELLOW CURRY

Authentic Thai Ground Spices, Seasonal Vegetables,
Fried Onion, Coconut Milk, Jasmine Rice
(VG, GF)

STEAMED WHOLE REEF FISH

Ginger, Scallions, Bird's Eye Chili, Hunan Sauce, Coriander Cress

BLACK PEPPER REEF FISH

Homemade Five-Spice Powder, Spring Onion, Sweet Basil

DOUBLE COOKED PORK BELLY

Char Siu Sauce, Stir-Fry Carrot & Snow Peas, Steamed Bok Choy, Asian Herbs
(P)



DESSERTS



TIRAMISU

Mascarpone Cream, Coffee, Chocolate
(D, AL)

BANOFFEE PIE

Coconut Sorbet
(D)

RICOTTA CHEESECAKE

Mango Glaze & Ice Cream
(D)

KUDADOO SIGNATURE OPERA CAKE

Sponge Cake, Dark Chocolate Ganache, Golden Dust, Cherry Sorbet
(D)

STRAWBERRY MOUSSE

Strawberry & Vanilla Mousse, White Chocolate, Meringue
(D)

SELECTION OF SEASONAL FRESH FRUITS

SORBET (VG, V, GF)

Coconut Pandan
Blood Orange
Quince
Green Apple
Passion Fruit & Mint
Beetroot & Horseradish
Dark Bloody Peach

ICE CREAM (D)

Cinnamon Pumpkin Cheesecake
Churros Dulce de Leche
Caramel Truffle
Peanut Butter & Banana (N)
Gingerbread
Honeycomb
Earl Grey Tea
Yuzu Avocado
Pink Dragon Fruit
Sea Buckthorn