

MENU LIST

Items, descriptions and prices extracted from the provided menu images

COCKTAILS

CLASSICS

Item	Description / Ingredients	Price
Classic Mojito	White rum, fresh lime, mint, sugar, soda	\$12
Passion Fruit Mojito	White rum, passion fruit, lime, mint, soda	\$14
Classic Margarita	Tequila, triple sec, fresh lime, salt	\$12
Spicy Margarita	Tequila, triple sec, fresh lime, chilli	\$14
Tequila Sunrise	Tequila, orange juice, grenadine	\$12
Daiquiri	White rum, fresh lime, sugar syrup	\$12
Pina Colada	White rum, coconut cream, pineapple	\$14
Moscow Mule	Vodka, fresh lime, ginger beer	\$12
Espresso Martini	Vodka, coffee liqueur, fresh espresso	\$14
Gin & Basil Smash	Gin, fresh basil, lemon, sugar syrup	\$14
Negroni	Gin, Campari, sweet vermouth	\$14
Aperol Spritz	Aperol, sparkling wine, soda	\$14
Whiskey Sour	Whiskey, fresh lemon, sugar syrup, egg white	\$14
Old Fashioned	Bourbon, bitters, sugar, orange	\$14

BLUE OASIS SIGNATURES

Item	Description / Ingredients	Price
Oasis Sunset	Vodka, passion fruit, pineapple, fresh lime, grenadine	\$14
Zanzibar Spice	Spiced rum, passion fruit, fresh lime, ginger, cinnamon	\$14
Michamvi Sunset	Tequila, Aperol, passion fruit, fresh lime, pineapple	\$14
Blue Oasis	Vodka, blue curacao, coconut, pineapple, fresh lime	\$14
Tropical Storm	Dark rum, spiced rum, passion fruit, pineapple, lime	\$14

PREMIUM COCKTAILS

Item	Description / Ingredients	Price
1942 Margarita	Don Julio 1942, orange liqueur, fresh lime, agave	\$18
Clase Azul Margarita	Clase Azul Reposado, orange liqueur, fresh lime, agave	\$18
Hennessy Passion	Hennessy, passion fruit, pineapple, fresh lime	\$18
Grey Goose Passion Martini	Grey Goose, passion fruit, vanilla, fresh lime	\$18
Belvedere Espresso Martini	Belvedere, coffee liqueur, fresh espresso	\$18
Jameson Black Barrel Sour	Jameson Black Barrel, fresh lemon, sugar syrup, egg white	\$18

FOOD MENU

USD and TSH prices are shown exactly as listed in the source menu

STARTERS

Item	Description	USD	TSH
Kingfish Ceviche	Fresh kingfish, coconut milk, lime, red onion, chilli, coriander, mango, avocado.	14 USD	36,000 TSH
Beef Tartare	Hand-chopped beef tenderloin, caper, shallots, quail egg yolk, Dijon mustard, olive oil.	14 USD	36,000 TSH
Beetroot Ceviche	Charred beets, orange, goat cheese, walnuts, micro greens, citrus gel.	12 USD	31,000 TSH
Tuna Tataki	Seared tuna, sesame crust, ponzu dressing, wasabi mayo, micro greens.	14 USD	36,000 TSH
Caprese Salad	Buffalo mozzarella, cherry tomatoes, basil, basil oil, aged balsamic.	12 USD	31,000 TSH
Quail Egg Salad	Quail eggs, baby leaves, parmesan, croutons, caesar dressing.	10 USD	26,000 TSH
Veg Tempura	Crispy seasonal vegetables, tempura style, sweet chili dipping sauce.	10 USD	27,000 TSH
Tempura Prawns	Crispy golden prawns in light tempura batter, sweet chili dipping sauce.	14 USD	36,000 TSH

SEAFOOD PLATTERS

Item	Description	USD	TSH
Blue Oasis Seafood Platter	A lavish selection of the ocean's finest, served with steamed rice, fries or salad and signature sauces. Includes lobster, prawns, catch of the day fish, calamari and octopus.	145 USD	334,000 TSH

MAIN COURSES

Item	Description	USD	TSH
Catch of the Day Fish	Decided by what catches our local fisherman is able to source on that day.	26 USD	68,000 TSH
Prawns	Grilled prawns, garlic butter, lemon, herbs.	26 USD	68,000 TSH
Octopus	Grilled octopus, smoked paprika, sweet potato puree, chimichurri.	22 USD	57,000 TSH
Calamari	Tender calamari, lightly fried or grilled. Served with garlic aioli and lemon.	24 USD	62,000 TSH
Lobster - Medium	Grilled or garlic butter, served with your choice of sides.	85 USD	221,000 TSH
Lobster - Large	Grilled or garlic butter, served with your choice of sides.	105 USD	273,000 TSH
Veg Coconut Curry	Mixed seasonal vegetables simmered in creamy coconut curry with spices and herbs.	24 USD	62,000 TSH
Beef Fillet	Tender beef fillet, accompanied by golden potato slices, fragrant fried rice, and a rich red wine jus.	28 USD	73,000 TSH
Grilled Free Range Chicken	Flame-grilled free-range chicken, served with your choice of seasonal vegetables, fragrant rice, or golden potato slices.	22 USD	57,000 TSH

PASTA

Item	Description	USD	TSH
Pasta White Sauce	Pasta in creamy white sauce with garlic.	18 USD	47,000 TSH
Pasta Arrabbiata	Pasta in spicy tomato sauce with garlic, chilli and basil.	18 USD	47,000 TSH

SIGNATURE MAINS

Item	Description	USD	TSH
Seafood Risotto	Creamy arborio rice infused with saffron, parmesan, white wine, and reef essence.	26 USD	68,000 TSH
Seafood Linguine	Linguine pasta, prawns, calamari, cherry tomato, garlic, white wine.	24 USD	62,000 TSH
Grilled Yellowfin Tuna Steak	Seared with grilled pineapple salsa, coconut lime beurre blanc.	28 USD	73,000 TSH
Seafood Curry (Swahili Style)	Zanzibar spices, coconut milk, and fresh herbs.	24 USD	62,000 TSH
Thermidor Lobster	Live lobster grilled with thermidor sauce and Swiss cheese. Add-on to lobster price.	+6 USD	+16,000 TSH

SIDES

Item	Description	USD	TSH
Seafood Fried Rice	-	10 USD	26,000 TSH
Veg Fried Rice	-	8 USD	21,000 TSH
French Fries	-	6 USD	16,000 TSH
Grilled Mix Vegetables	-	6 USD	16,000 TSH

DESSERTS

Item	Description	USD	TSH
Baobab Cheesecake	Creamy baobab cheesecake, with baobab seed powder, honey gel, toasted coconut crumble.	12 USD	31,000 TSH
Floating Coconut	Fruit salad glazed in coconut, vanilla foam, pandan syrup, toasted coconut flakes.	10 USD	27,000 TSH
Passion Fruit Cheesecake	Passion fruit cheesecake with tropical coulis, coconut tuile.	12 USD	31,000 TSH
Ice Cream Selection (3 Scoops)	Vanilla, Chocolate, Mango, Passion.	8 USD	21,000 TSH