

Treat your taste buds to a culinary tour of Naples as you tuck into an authentic Italian pizza, made with love and soul. Hand-picked ingredients embellish a crisp crust, baked in true Neapolitan style in our stone hearth oven - simply 'delizioso'.

PIZZA

VEGETARIAN

Classic Margherita \$27
Buffalo Mozzarella, Fresh Tomato Sauce, Fresh Basil, Extra Virgin Olive Oil

Sette Formaggi \$29
Fresh Tomato Sauce, Basil Pesto, Buffalo Cheese, Mozzarella, Fontina, Parmigiano, Gorgonzola, Emmental, Provolone, Cherry Tomato Confit, Fresh Thyme

Pineapple & Green Apples \$28
Sun-dried Tomato Sauce, Red Beans, Mozzarella Cheese, Thyme, Green Olives, Chili Oil

Crust with Fine Sea Salt \$24
Crusted Pizza Dough, Fresh Arugula Leaves, Shaved Grana Padano, Garlic-Infused EVO Oil

Aubergine & Courgette \$26
Tomato Chunks, Aubergine, Courgette, Mozzarella Cheese, Green Pea Essence, Fresh Oregano

Wild Mushrooms \$27
Wild Mushrooms, Mozzarella Cheese, Buffalo Cheese, Tomato Basil Concasse

Charred Artichoke & Herbs \$29
Char-Grilled Artichoke, Tomato Sauce, Mozzarella Cheese, Kalamata Olive, Feta Cheese, Capsicum Confit, Thyme, Rosemary Oil

Crust with Fine Sea Salt \$24
Crusted Pizza Dough, Fresh Arugula Leaves, Shaved Grana Padano, Garlic-Infused EVO Oil

NON-VEGETARIAN

Arugula \$27
Crusted Pizza Dough, Fresh Arugula Leaves, Prosciutto, Shaved Grana Padano, Garlic-Infused EVO Oil

Smoked Salmon & Green Asparagus \$29
Capers and Roma Tomato Sauce, Mozzarella Cheese, Fresh Cherry Tomato, Onion, Mint Oil

Seafood & Charred Tomato \$29
Prawns, Lobster, Scallops and Green Mussels, Charred Tomato Dill Sauce, Mozzarella Cheese, EVO Oil

Chorizo Mozzarella \$28
Tomato Salsa, Kalamata Olives, Braised Sweet Onion, Fresh Basil, Freshly Cracked Pepper, EVO Oil

Chicken & Green Beans \$29
Grilled Chicken Breast, Marinated Green Beans, Cherry Tomato, Black Olives, Rosemary Oil

Satay Pork Pizza \$29
Home-made Pickled Vegetables, Mozzarella and Cheddar Cheese, Pine Nut Tomato Sauce, Thai Basil

Beef & Chickpeas \$29
Beef Tenderloin and Chickpea Ragout, Mozzarella Cheese, Parmigiano, Onion, Capsicum, Sweetcorn, Green Chili

CREATE YOUR OWN PIZZA \$27

With your favourite toppings and style.

To add a unique Asian twist, choose one of the following toppings: Maldivian Tuna, Chicken Tandoori, Sri Lankan Marinated Prawns

To keep it original, choose one of the following toppings: Italian Salami, Parma Ham, Chicken, Smoked Salmon, Wild Mushrooms, Anchovies, Pineapple, Charred Sweetcorn

BRUSCHETTA

VEGETARIAN

Focaccia Bread, Roma Tomato, Fresh Basil, Garlic, EVO Oil \$14

Buffalo Mozzarella, Tomato Confit, Avocado, Basil Pesto, Fresh Garlic, EVO Oil \$15

Baguette Bread, Herb Marinated Artichoke, Kalamata Olives, Thyme, Chili, Balsamic Syrup \$15

Crispy Sourdough, Fontina, Gorgonzola, Provolone Cheese, Sun-dried Tomato, Spring Onion \$16

NON-VEGETARIAN

Dark Bread, Smoked Salmon, Shallots, Pickled Cucumber, Fresh Basil, Cream Cheese, EVO Oil \$15

Focaccia Bread, Potato Puree, Home-made Pickled Red Onion, Tomato Herring, Black Mustard Seeds \$16

Crispy Sourdough, Char-Grilled Honey Pear, Pata Negra, Crème Fraiche, Snow White Egg, Fennel Seeds Oil \$17

Home-made Bread, Rocket Leaves, Parma Ham, Parmesan Cheese, Caramelized Garlic, EVO Oil \$15

DIPS \$4 Each

Basil Pesto

Arugula Pesto

Sun-dried Tomato Pesto

Black Olives

Sweetcorn

Artichoke

Spicy Tomato

Herb Cream Cheese

Please inform one of the waiters of any allergies or food intolerance.
All prices are subject to 10% service charge and prevailing government taxes.

Crust

At Craft, ingredients are meticulously sourced by our culinary craftsman and transformed into delicious masterpieces. Treat your palate to a burst of flavour as you tuck into our hand-made burgers and scrumptious tacos, each crafted to perfection.

APPETIZER

- Cajun Buffalo Wings** \$22
Smoked Paprika Mayo, Salted Potato Chips
- Crispy Panko Prawns** \$29
Tomato Salsa, Sour Cream, Saffron and Garlic Aioli
- Bacon & Green Peas Cheese Potato Skins** \$14
Avocado Dip, Chives Cream Cheese

SIDE DISHES

- Tortilla Chips Nachos** \$10
- Home-made Potato Chips Nachos** \$10

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BURGERS

- Maldivian Lobster Burger** \$39
Toasted Bun, Garlic Mayo, Homemade Ketchup, Lettuce, Fresh Tomato, Pickled Cucumber
- Cape Grim Grass Fed Beef Burger** \$39
Slider Bun, Guacamole, Lettuce, Gruyère Cheese
- Crispy Fried Chicken Burger** \$29
Burger Bun, Japanese Cucumber Pickled, Japanese Mayo, Sriracha, Butter Lettuce

All Burgers served with French Fries and Toasted Salad.

WHEAT TORTILLA SOFT TACOS

- Seared Maldivian Yellowfin Tuna Finger** \$29
Sautéed Spinach, Curry Flavored Guacamole, Roma Tomato, White Cabbage Salad, Mango and Passionfruit Salsa, Homemade Chips
- Fried Green Peas Falafel** \$29
Cheddar Cheese Romaine Lettuce, Avocado, Beets, Pickled Cucumber, Japanese Mayo, Sambal Oelek Tomato Salad, Homemade Chips

CRUNCHY TACO SHELLS

- Crispy Maldivian Lobster** \$39
Cucumber Cilantro, Spicy Tomato Salsa, Peanuts, Jack Daniel's Barbecue Sauce, Cajun Spice Potato Wedges
- Marinated Corn-fed Chicken Breast** \$29
Seared in the Plancha, Gruyère and Cheddar Cheese, Red Beans Ragout, Caramelize Red Onion, Pickled Jalapeño, Guacamole, Sour Cream, Tomato Salsa

ICE CREAM DESSERTS

- Summer Romanoff** \$16
Vanilla and Strawberry Ice Cream, Fresh Sliced Strawberry and Strawberry Coulis
- Coffee Extravaganza** \$16
Three Scoops Espresso Croquant Ice Cream, Vanilla Crème, Coffee Topping and Wafer
- Light 'N Fresh** \$16
Lime and Lemon, Mango and Passion Fruit, Raspberry and Strawberry Sorbets, Mixed Fruits Compote
- Chocó Lover** \$16
Three Scoops Swiss Chocolate Ice Cream, Chunky Snickers Bar, Chocolate Topping and Chocolate Shavings
- Exotic Journey** \$20
Banana Delight, Caramelita and Mango Ice Creams, Spiced Banana in Rum, Vanilla Crumble
- Gigantic Sensations** \$22
An Eight-Scoop Selection of Ice Cream or Sorbet with Different Topping of the Day

