



Maldivian Heritage Degustation **MS|N|SG**

Hadhiya

chef's tasting gift

Havaadhuli Mas

island spiced Maldivian yellow fin tuna loin seared medium rare,
kullha fila fai (local mustard leaf plant), copra essence

Moodhumas Kiru Garudhiya

fresh coconut milk poached fish and shellfish, flavoured with island
spices and curry leaves

Raha Thafaathu

iced refresher

Sufuraa Mathi

[Maldivian island cuisine]

“dhivehi ihi riha” Maldivian lobster curry

“uthuru bakarimas riha” northern archipelago slow
braised lamb curry

“dhekunu kukulhu riha” southern Maldivian chicken curry

“barabo bondikopi satani” pumpkin and local leaf salad
served with traditional steamed rice, chapatti
and condiments

Foni Thakethi

traditional mini Maldivian dessert treats,
and screwpine ice cream

\$244 for two

| **V** | Vegetarian | **VV** | Vegan | **N** | Contains nuts | **SP** | Spicy
| **GF** | Gluten free | **SG** | Signature | **H** | Healthy | **MS** | Mildly Spicy

For those with special dietary requirements or allergies, please let your waiter know.
Prices are in USD and do not include 16% government tax and 10% service charge



The story of Ba'theli

Welcome aboard the only restaurant in the world set on a boat in a lagoon featuring gourmet dishes of inspired island cuisine from the Maldivian Spice Route. The story began over 5,000 years ago when the Maldives became a key port of call for traders sailing from Indonesia and India to Arabia with cargoes of cinnamon, cardamom, turmeric, cloves, ginger and pepper. The story continues tonight as our chefs create dishes of finesse based on the epicurean delights of the Spice Route using only the finest ingredients, blending herbs and spices to enhance natural flavours.

Setting Sail

Maldivian Cold Mezze SG "barabo mashuni" pumpkin salad with tuna "mashuni" coconut and tuna salad "bashi satani" eggplant mousse "roshi / faratta" flat bread	\$26
Maldivian Hot Mezze SG "bajiya" potato and tuna fried dumpling "masroshi" tuna stuffing flat bread "biscutlet" egg and potato cutlet served with mild curry sauce and cumin yogurt raita	\$26
Boashi Satani banana heart salad, smoked and air dried tuna loin, coconut, copra essence	\$24
Gabulhi Satani v masala aubergine paste, light spiced pumpkin and chow chow vegetables, young coconut, diced cucumber and shallot pickle, onion pakora	\$24
Barabo Mashuni GF SG yellow fin tuna loin salad, a lobster medallion, coconut, butternut pumpkin, chili lime	\$37
Kopi Fathu Satani GF MS local cabbage with onion and lime, seared mahi mahi marinated in an aromatic blend of spices	\$28
Garudhiya GF H The Maldives' most famous of soups, light poached fresh skip jack tuna, perfumed with pandanus heart and curry leaves	\$24
Kiru Garudhiya SG fresh coconut milk poached fish and shellfish soup, flavoured with island spices, curry leaf	\$28

The Main Voyage

Giyolhu Mas GF coconut barbequed job fish fillet, mashed bread fruit, curry leaf juice	\$63
Filolhu Ihi Mas SG grilled white snapper fillet, Maldivian lobster, tomato essence, plain rice	\$93
Bakari Sanaamugu Maldivian five spiced lamb loin, mashed sweet potato and chickpea, brinjal fritters, veal jus	\$80
Kukulhu Mussama N corn-fed chicken poached in an island blend of spices with first-press coconut flesh, mixed tuber vegetables, basmati rice	\$67
Kandu Kukulhu GF SG pandan-wrapped yellow fin tuna, poached in spices, coconut milk, root vegetables, basmati rice	\$63
Fihunu Mas SP H bbq snapper, tuna broth, chili-tomato chutney, steamed rice	\$63

Side Trips

Roshi / Huni Roshi Maldivian flat bread / coconut flake bread	\$11
Mas Bai N fragrant rice, smoked tuna and curry leaves	\$11
Banbukeyo Bai vv SG basmati rice with breadfruit and coconut milk	\$12
Rangu Kattala Mash GF SG H sweet potato pûrêé	\$12

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Spice Route Influences

Here at Ba'theli, we've recreated various dishes from the famous Indian Ocean spice routes, presented in a modern "island cuisine style". We hope you enjoy our interpretations and the story behind the spices.

Beef Rendang **MS|SG**

Indonesian braised beef cheek red curry, sautéed long beans, vegetable pickle, prawn crackers, steamed jasmine rice
\$83

Rendang is a mildly spicy beef dish which originates from Minangkabau, Padang in Sumatra which is one of the biggest islands of Indonesia. The dish contains many spices, including galangal, turmeric, lemongrass, cinnamon, cloves and coriander. Rendang is commonly cooked for special ceremonial events such as wedding feasts and major national holidays.

Lamb Tikka Biryani **N|SP**

Tender lamb shank, with fragrant saffron rice, egg, cashew nuts, yoghurt raita, tikka spices, dried plums, kachumber salad and spicy papad
\$83

The Indian subcontinent has a history of foreign rulers, with each ruler introducing the country to various cultures and traditions as well as cuisines. Staking the claim to fame loudest among all such dishes is biryani. Traditionally made as mutton and chicken biryani, the dish was introduced to the subcontinent by Arabs and Persians.

Nyama Choma **SP**

Wagyu beef striploin blended with Zanzibar spices grilled on a salt block, served with avocado kachumbari salad, rice, tamarind sauce and mint chutney
\$86

From the southeastern region of Africa, Zanzibar boasts a colorful history. Lying across the sea trade routes from Europe to Asia. This spice-rich island, has brought with it a diversity of marvelous ingredients: coriander, mustard, fennel, turmeric, cumin, sweet paprika, cinnamon, ginger, cardamom, brown sugar, cayenne pepper, black pepper, cloves and white pepper.

Tongkol Sambal Belacan **GF|MS**

Malaysian-seared tuna fillet, hot and sour shrimp paste sambal, curried vegetables, coconut rice
\$67

Sambal belacan is a popular spicy Malaysian condiment consisting of chili, shrimp paste and kaffir lime juice or tamarind. An indispensable accompaniment in Malaysian cuisine, many people would say that a meal is incomplete without it.

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Ba'theli Fonika Thakethi (Desserts)

Screwpine Panna Cotta **SG**

coconut candy, coconut ice cream,
iranian date biscuit
\$22

Cinnamon Pirini **N**

semolina pudding, papaya lime sorbet,
kanamadhu crumble, mango gel
\$22

Gabulhi Boakibaa **N**

young coconut cake, plantain purée, peanut cream,
peanut brittle and roast banana ice cream
\$22

Maldivian Tasting **GF|N|SG**

traditional mini dessert treats
and screwpine ice cream
\$22

Dhivehi Mayva **GF|VV**

freshly sliced island fruit and house sorbet
\$22

Ice Creams and Sorbets

french vanilla bean crème	lemongrass and lime sorbet GF VV
coconut crème	tangerine sorbet GF VV
roast banana crème	mango sorbet GF VV
72% valrhona chocolate crème	passion fruit sorbet GF VV
screwpine crème	

\$8 per scoop

Coffee and Digestives

illy espresso single	\$5
illy espresso double	\$5
illy ristretto	\$5
illy americano	\$7
illy café latte	\$7
illy cappuccino	\$7
tio pepe fino	\$13
lustau solera reserva manzanilla papriusa	\$13
niepoort 'the senior' tawny	\$14
niepoort 'the junior' ruby	\$14
fernet branca	\$12

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