



Maldivian Heritage Degustation |n|ch|ms|sf|d|g|

Hadhiya

chef's tasting gift

Havaadhuli Mas

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

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

ms – mild spicy | n – contains nuts | sf – seafood

d – dairy | g – contains gluten | ch – chef's special | sp – spicy | v – vegetarian



– vegan



– sustainable



– signature

For those with special dietary requirements or allergies, please let your waiter know.

Prices are in US dollars and do not include 17% 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 sf g "barabo mashuni" pumpkin salad with tuna "mashuni" coconut and tuna salad "bashi satani" eggplant mousse "roshi / faratta" flat bread	26
Maldivian Hot Mezze sg d g sf "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 sf banana heart salad, tuna loin, onion, coconut	24
Gabulhi Satani v g masala aubergine paste, light spiced pumpkin and chow chow vegetables, young coconut, diced cucumber and shallot pickle, onion pakora	24
Barabo Mashuni sg sf yellow fin tuna loin salad, a lobster medallion, coconut, butternut pumpkin, chili lime	37
Kopi Fathu Satani ms sf local cabbage with onion and lime, seared mahi mahi marinated in an aromatic blend of spices	28

Garudhiya sf The Maldives' most famous of soups, light poached fresh skip jack tuna, perfumed with pandanus heart and curry leaves	24
--	----

Kiru Garudhiya sg ms sf fresh coconut milk poached fish and shellfish soup, flavoured with island spices, curry leaf	28
--	----

The Main Voyage

Giyolhu Mas sf d coconut barbequed job fish fillet, mashed bread fruit and potato, curry leaf juice	63
Filolhu Ihi Mas sg sf grilled white snapper fillet, Maldivian lobster, plain rice	93
Bakari Sanaamugu d Maldivian five spiced lamb loin, mashed sweet potato and chickpea, brinjal fritters, veal jus	80
Kukulhu Mussama d corn-fed chicken poached in an island blend of spices with first-press coconut cream, mixed vegetables, basmati rice	67
Kandu Kukulhu sg sf n d pandan-wrapped yellow fin tuna, poached in spices, coconut milk, vegetables, basmati rice	63

Fihunu Mas sp sf bbq snapper, tuna broth, chili-tomato chutney, steamed rice	63
--	----

Side Trips

Roshi / Huni Roshi g Maldivian flat bread / coconut flake bread	11
---	----

Mas Bai n sf fragrant rice, smoked tuna and curry leaves	11
--	----

Banbukeyo Bai sg basmati rice with breadfruit and spices	12
--	----

Rangu Kattala Mash sg d sweet potato pûréé	12
--	----

ms – mild spicy | n – contains nuts | sf – seafood | d – dairy | g – contains gluten
ch – chef's special | sp – spicy | v – vegetarian | – vegan | – sustainable | sg – signature

For those with special dietary requirements or allergies, please let your waiter know.
Prices are in US dollars and do not include 17% Government Tax and 10% Service Charge.



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|g|sf|

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.

Nyama Choma |sp|sg|

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 |ms|sf|

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.

ms – mild spicy | n – contains nuts | sf – seafood | d – dairy | g – contains gluten
sp – spicy |  – vegan |  – sustainable | sg – signature

For those with special dietary requirements or allergies, please let your waiter know.
Prices are in US dollars and do not include 17% Government Tax and 10% Service Charge.



Ba'theli Fonika Thakethi (Desserts)

Screwpine Panna Cotta |sg|n|d|g|

coconut candy, coconut ice cream,
iranian date biscuit

22

Cinnamon Pirini |n|d|

semolina pudding, papaya lime sorbet,
kanamadhu crumble, mango gel

22

Gabulhi Boakibaa |n|d|g|

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

22

Maldivian Tasting |sg|n|d|

traditional mini dessert treats
and screwpine ice cream

22

Dhivehi Mayva

freshly sliced island fruit and house sorbet

22

Ice Creams

french vanilla bean crème |d|
coconut crème |d|
roast banana crème |d|
72% valrhona chocolate crème |d|
screwpine crème |d|

8 per scoop

Sorbets

lemongrass and lime sorbet
tangerine sorbet
mango sorbet
passion fruit sorbet

Coffee

illy espresso single	5
illy espresso double	5
illy ristretto	5
illy americano	7
illy café latte	7
illy cappuccino	7

Digestives

tio pepe fino	13
lustau solera reserva manzanilla papiusa	13
niepoort 'the senior' tawny	14
niepoort 'the junior' ruby	14
fernet branca	12

n – contains nuts | d – dairy | g – contains gluten | v – vegetarian

 – vegan |  – sustainable | sg – signature

For those with special dietary requirements or allergies, please let your waiter know.
Prices are in US dollars and do not include 17% Government Tax and 10% Service Charge.