



## The story of Malaafaiy

Malaafaiy is the name given to large, wooden serving dishes, with the exterior and lid adorned with intricate traditional Maldivian lacquer work. These dishes are typically filled with rice and small bowls of curry, as well as bananas and other side dishes and salads, before being covered with the wooden lid. The entire malaafaiy is then wrapped with a cloth, tied at the top. Traditionally, this was done so that the large dish could be easily carried into the dining room and to protect the beautiful lacquer work from damage. This tradition is now practiced rarely on special occasions. Enjoy this sumptuous feast of local flavours!

### Hadhiya

chef's tasting gift

### Tharukaari Riha'folhi |v|sp|g|

rolled vegetable crepe with spicy aioli  
and kopi fathu (Maldivian collard greens) salad

### Farumas Garudhiya |sf|

the Maldives most famous of soups, light poached fresh reef fish,  
perfumed with pandanus heart and curry leaves

### Raha Thafaathu

iced refresher

### Sufuraa Mathi |sf|sp|g|

(Maldivian island cuisine)

"valhoamas mashuni" dried tuna sambol

"kulhi mas" spicy tuna

"boava riha" Maldivian octopus's curry

grilled slipper lobster

grilled coral lobster

grilled giant tiger prawns

grilled seabass

tomato, onion and cucumber salad

served with traditional coconut rice, chapatti  
and condiments

### Local Coconut Nectar Soaked Spongy Kanamadhu Cake |n|g|d|

tropical almond cake with mango sorbet, organic papaya  
compote, fresh screw pine puree, crispy curry leaves and  
banana tulip

285 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 | sg – signature

Please note that this menu must be ordered one day in advance.

This menu is not included in the milaidhoo gourmet plan.

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

Prices are in USD and do not include 17% government tax and 10% service charge