







Ocean

DESSERTS

Berry Tiramisu g d	20
mascarpone, coffee sponge, 100% cocoa	
Flourless Rich Chocolate Macadamia Slice n d	20
coffee ice cream, mixed berry compote and mango gel	
Bittersweet Chocolate Lava Pudding cr g d	22
griotte compote, caraibe dark chocolate mousse, bitter-sweet chocolate ice cream, preparation time: 20 to 25 minutes	
Screwpine Brûlée n cr d 	22
bread fruit chips, mango jelly, coconut ice cream and kanamadhu nougatine	
Cheese Plate d g n	32
fine continental cheeses with dried fruits and lavosh	
Freshly Sliced Tropical Fruit Platter	20
Ice Creams d	
french vanilla bean crème	
72% valrhona chocolate crème	
coconut crème	
berry relish crème	
illy coffee crème 	
screwpine crème 	
Sorbets 	8 per scopp
lemongrass & lime sorbet	
tangerine sorbet	
passion fruit sorbet	
mango sorbet	

COFFEE AND DIGESTIVES

[illegible]

a – contains alcohol | p – contains pork | n – contains nuts | sf – seafood
d – contains dairy | g – contains gluten | ch – chef's special | sp – spicy | v – vegetarian
 – vegan |  – sustainable | cr – chef recommendation

All items on this menu are included in the half-board, full-board and Milaidhoo gourmet plan. For further details on ingredients and cooking methods with regard to special dietary requirements and allergies. Kindly inform one of our family members.

Prices are in US dollars and do not include 17% Government Tax and 10% Service Charge.