



Ocean

STARTERS

Seared Reef Fish Salad sf 	32
cannellini bean purée, jicama salsa, edamame, radish, baby gem lettuce, fresh green asparagus, oven-dried tomato and horseradish dressing	
Tabouleh n g 	30
pine nuts, parsley, mango, pomegranate, fine bulgar, olives, baby romaine, tomato and avocado tartare with pita bread	
Milaidhoo Salad n cr v 	32
organic hydro leaves, watercress, avocado, tomato, mango, mangosteen, peppers and hazelnut emulsion	
Greek Salad d	32
persian feta, greek olives, mixed lettuce, cucumber, peppers with fresh lemon vinaigrette	
Wild Arugula d 	32
garden arugula, figs, feta cheese, french dressing, ricotta cheese, radish, sunflower seeds, plantain chips, dried grapes and butternut purée	
Som Tum n sp sf	32
green papaya, carrot, long bean, cherry tomato, shrimps, peanuts and nam jim dressing	
Heirloom Tomato and Buratta Cheese Salad n d	36
basil pesto, pine nuts and balsamic reduction with basil seeds	
Beef Bobotie sp g d	24
beef spring rolls, chilli, mango chutney, chakalaka, mango chutney and mint raita	
Gambas Al Ajillo sf sp g	33
garlic, dried chilli, olive oil, sautéed prawns with sundried tomatoes and grilled sourdough	

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.



Ocean

STARTERS

<hr/>	
Caesar Salad p d sf g	
baby cos lettuce, crisp pancetta, parmesan crumbs, porched egg and spanish white anchovies	
plain	32
grilled breast of free-range chicken	34
spicy prawns	38
lemongrass permeated lobster skewer	41
Sashimi and nori rolls sf d g 	
accompanied with soy sauce, wakami, sesame seeds, pickled ginger and wasabi	
chef's daily special sushi	37
daily fresh sashimi	32
combination of sushi and sashimi	41

SOUPS

<hr/>	
Roasted Vine Tomato Soup g v d	26
roasted pepper ragout, poached baby tomato and crème fraîche	
Lobster and Clam Chowder sf p d a g	34
lobster, clam, pancetta, chardonnay and fresh herbs	
Soup of the Day cr	26
chef's daily special creation	

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.

Ocean

MAINS

Pit Boss Burger sp d g	38
avocado, mâché greens, tomato, red onion, greek-yogurt chipotle, dill pickle, dijon mustard served with a choice of sweet potato or steak fries	
"Veef" Burger g 	32
plant-based meat, seasoned king oyster mushroom, caramelised onion, tomato, beetroot hummus, lettuce and pickles served with a choice of sweet potato or steak fries	
Tom Kha Gai or Goong sp sf	40
classic thai soup, lemongrass, kaffir lime leaves, red chilli, chicken/prawns, mushroom, thai parsley, coriander, galangal and coconut milk served with jasmine rice	
Beef Kway Teow with Prawns sf g sp	39
thick noodles with prawns, dry aged beef, beansprouts, spring onion and tofu	
Ravioli v n d g	34
goat cheese, zucchini, mint and almond ravioli, lemon peel, parmesan cheese flakes and fresh tomato sauce	
Spiced Crusted Job fish sf sp a d 	38
mushrooms, five spices, asparagus, celeriac mousseline and port wine reduction	
Phad Thai n sp sf	
sweet and sour stir fried phad thai noodles, chives, bean sprouts, onion, egg, garlic tofu with crusted peanut, chilli flakes and lime wedges on the side	
chicken	37
prawns	39
vegetable	34
Roasted Cornish Hen d a	53
baby chicken with butter vegetables, chive mashed potato, thyme jus and garlic foam	
Nasi or Bakmi Goreng n sf sp g	44
indonesian fried rice or noodles, prawns and chicken, beef satay, fried egg and peanut sauce	
Pad Kaprao p sf sp g	37
minced pork/chicken, jasmine rice, fried egg, crispy pork belly, nam jin, holy basil, long beans and thai hot chilli	




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.

Ocean

MAINS

Yellowfin Tuna Steak sf d 	49
cooking suggestion of medium rare served with green salad with potato, onion, edamame and a light tomato, basil and olive vinaigrette	
From Ocean To Table sf 	47
chef's daily fish preparation of the day	
Hummus v g 	32
homemade trio hummus, marinated olives, tabouleh, crispy chickpeas, warm pita, falafels and herbed kofta	
Soft Shell Crab Banh Mi sp g sf	30
Vietnamese soft shell crab sandwich, french fries, ramoulade and chic nước chấm sauce	
Spice Crusted Slow Roasted Steak Sandwiches d g	38
caramelised onion, pickles, rosemary, mushroom, gruyère cheese, cream cheese salad and fries	
Milaidhoo Club Sandwich p d g	38
triple layer brown or white bread sandwich with smoked chicken, arugula, crisp bacon, fried egg, salad and french fries	
Your favourite pasta creation	32
spaghetti, pappardelle or penne - gluten free option available on upon request	
choice of sauce:	
arrabbiata sp g d	
salmon cream sf d g	
carbonara p d g	
basil pesto n d g	
seafood marinara sf d g	
aglio e olio sp g d	
bolognese d g d	

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.



Ocean

MAIN / CHEF SPECIALTY

Please note that these items have to be ordered one day in advance.

Items below are intended for two people.

Sri Lankan Savouring sp sf g dhal white curry / potato tempered / tempered cuttlefish / chicken curry / long beans curry / mustard fish curry / coconut sambal / mango chutney / papadum / served with white, brown rice and ross paan	221
Indian Essence n sp sf d vegetable or chicken biriyani / buttered chicken / aloo gobi / chana masala / rogan josh / kerala fish curry / goan prawn curry with coconut / paratha / naan bread / yogurt mint raita / lime pickle / papadum	221
Taste of Thai sp sf g labh gai (warm salad with minced chicken) / gaengphet gai (chicken or vegetable) / chucheepla (fish or vegetable green curry) / tom kha gai (chicken coconut soup) / geang mas-sa-man (beef cheek curry) / khao-neow ma-moung (mango sticky rice)	221

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 page are not included in the half-board and full-board.
US\$ 65 credit is applicable to the items on this page.

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.