

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 practised rarely on special occasions. Enjoy this sumptuous feast of local flavours!

HADHIYA

Chef's tasting gift

THARUKAARI RIHA'FOLHI |v|sp|g|

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

FARUMAS GARUDHIYA |sf|

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

RAHA THAFAATHU

Iced refresher

SUFURAA MATHI

(Maldivian island cuisine)

"Valhoamas mashuni" Dried tuna sambal 
"Kulhi mas" Spicy tempered tuna 
"Boava riha" Maldivian octopus 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

FONI THAKETHI

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

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

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.

