Setting Sail

MALDIVIAN COLD MEZZE

"Barabo Mashuni" pumpkin salad with tuna |f|	11
"Mashuni" coconut and tuna salad |f|	11
"Bashi Satani" eggplant mousse |f|	11
"Valhomas Mashuni" smoked tuna sambal |f|	11

MALDIVIAN HOT MEZZE

"Bajiya" potato and tuna fried dumpling |f|g|	11
"Gulha" deep-fried dough ball stuffed with smoked tuna and coconut |f|g|	11
"Kavaabu" tuna, lentils and mixed spices with grated coconut fried patties |f|g|	11
"Kulhi boakibaa" spicy tuna rice cake |f|g|sp|	11
"Keemia" filled with tuna and vegetables |f|g|	11

served with mild curry sauce and cumin yoghurt raita

MALDIVIAN SALADS AND SATANI

Boashi Satani \|f\|g\| 42
Banana heart salad, tuna loin, onion, coconut

Gabulhi Satani \|v\|g\| 40
Masala aubergine paste, lightly spiced pumpkin and chow chow vegetables, young coconut, diced cucumber and shallot pickle, onion pakora

Kopi Fathu Satani \|f\| 26
Local cabbage with onion and lime, seared mahi-mahi marinated in an aromatic blend of spices

Falho Satani \|v\| 28
Raw papaya salad

a – alcohol | p – pork | n – nuts | f – fish | e – egg | se – sesame | ce – celery
d – dairy | g – gluten | cr – crustacean | sp – spicy | v – vegetarian | sy – soya
– vegan | – sustainable | pe – peanut | mc – molluscs

For those with special dietary requirements or allergies, please let your waiter know.
Prices are in USD and are inclusive of 10% Service Charge and 17% Government Service Tax

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 refined dishes inspired by the epicurean delights of the Spice Route using only the finest ingredients, blending herbs and spices to enhance natural flavours.

THE MAIN VOYAGE

Kiru Garudhiya |cr|f|mc|d| 36
Fresh coconut milk-poached fish and shellfish soup, flavoured with island spices and curry leaf
served with your choice of rice

FROM THE GRILL

Filolhu Mas |sp|f|d| 58
BBQ snapper with chilli-tomato chutney and curry sauce

Giyolhu Mas |f|d| 62
BBQ jobfish fillet with curry sauce and curry leaf juice

Fihunu Faana |f|d| 58
Grilled grouper fillet with curry sauce

Fihunu Bandaidhoo and Biss |f|sp|d| 40
Maldivian spices, grilled tuna belly and tuna caviar

Fihunu Bakari |d|g| 68
Maldivian five-spice grilled lamb loin with veal jus

Fihunu Dingaa |cr|d| 62
Grilled giant tiger prawns with curry sauce

Fihunu Bodu Ihi 100g |cr|d| 42
Grilled coral Maldivian lobster with curry sauce

SIGNATURE MALDIVIAN CURRIES

Dhivehi Ihi Riha |cr|sp| 42
Maldivian lobster curry
Per 100g

Uthuru Bakarimas Riha |sp|d| 48
Northern Maldivian lamb curry

Kukulhu Mussama |d|sp| 48
Corn-fed chicken poached in an island blend of spices with fist-pressed coconut cream

Kandu Kukulhu |f|d| 48
Pandan-wrapped yellowfin tuna, poached in spices and coconut milk

Southern Golha Riha |sp|f| 48
Reef fish meatball, poached in spices and coconut milk

Kulhi Hiki Mas Riha |sp|f| 48
Dry tuna with island spices, cooked in coconut milk

SIDE TRIPS

Select your favourite side to pair with your main dish

Roshi / Huni Roshi |g| 12
Maldivian flatbread / coconut flake bread

Mas Bai |n|f| 14
Fragrant rice, smoked tuna and curry leaves

Banbukeyo Bai |v| 16
Basmati rice with breadfruit and spices

Mas Kurolhi |f| 12
Coconut and dried fish

Bai 12
Steamed jasmine rice

Banbukeyo Mash |d| 12
Breadfruit purée

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Spice Route Influences

Here at Ba'theli, we've recreated a selection of dishes inspired by the famous Indian Ocean spice routes, presented in a modern "island cuisine" style. We hope you enjoy our interpretations and the stories behind the spices.

EGG HOPPERS |sp|e|f| — 68

Fermented rice flour pancake with a soft-cooked egg centre

Accompaniments:

"Pol Sambol" freshly grated coconut with chilli, onion and lime

"Seeni Sambol" caramelised onions with tamarind and chilli

"Fish Curry" Sri Lankan tuna curry with roasted spices

"Gotu Kola Salad" shredded pennywort salad with coconut and lime

Egg hoppers are a distinctive Sri Lankan delicacy—bowl-shaped pancakes made from fermented rice flour, cooked with an egg cracked into the centre, combining unique textures and flavours.

BEEF RENDANG |sp|g|cr| — 72

Indonesian braised beef cheek red curry with prawn crackers

Rendang is a mildly spicy beef dish that originates from Minangkabau, Padang in Sumatra which is one of the largest islands of Indonesia. The dish contains many spices, including galangal, turmeric, lemongrass, cinnamon, cloves and coriander. Rendang is commonly prepared for special ceremonial occasions such as wedding feasts and major national holidays.

NYAMA CHOMA |sp| — 94

Wagyu beef striploin blended with Zanzibar spices, grilled on a salt block, served with tamarind sauce and mint chutney

From the southeastern region of Africa, Zanzibar boasts a colourful history. Lying across the sea trade routes from Europe to Asia. This spice–rich island has brought with it a diversity of marvellous ingredients: coriander, mustard, fennel, turmeric, cumin, sweet paprika, cinnamon, ginger, cardamom, brown sugar, cayenne pepper, black pepper, cloves and white pepper.

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