The Story of Malaafaiy

Malaafaiy is the name given to large wooden serving dishes, with the exterior and lid adorned with intricate traditional Maldivian lacquerwork. These dishes are typically filled with rice and small bowls of curry, along with bananas and other side dishes and salads, before being covered with the wooden lid.
The entire malaafaiy is then wrapped in cloth and tied at the top. Traditionally, this was done to make the large dish easier to carry into the dining room and to protect the beautiful lacquerwork from damage.
This tradition is now rarely practised, except on special occasions.
Enjoy this sumptuous feast of local flavours!

HADHIYA

Chef's tasting gift

THARUKAARI RIHA'FOLHI |v|sp|g|

Rolled vegetable crêpe with spicy aioli and kopi fathu salad
(Maldivian collard greens)

FARUMAS GARUDHIYA |f|

One of the Maldives' most famous soups, lightly 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 |f|
"Kulhi mas" Spicy tempered tuna |f|
"Boava riha" Maldivian octopus curry |mc|

Grilled slipper lobster |cr|d|
Grilled coral lobster |cr|d|
Grilled giant tiger prawns |cr|d|
Grilled seabass |f|d|
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|

368 FOR TWO

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