BREAKFAST A LA CARTE

JUICES

Freshly Squeezed Juice |v| 16
watermelon / orange / papaya / melon / grapefruit / mango / pineapple

Freshly Squeezed Vegetable Juice |v| 16
beetroot / carrot / celery |ce|

FRESHLY MADE BOOSTERS

Ginger Cooler |v| 20
orange and ginger

Green Garden |v| 20
spinach and cucumber

Celeriac |v|ce| 20
celery and carrot

Bloody Morning |v|ce| 20
tomato and lime

FRESHLY MADE SMOOTHIES

H.O.B.A. |v|n| 20
honey, oats and banana with almond milk

C.A.M.Y. |v|d| 20
chia, agave syrup, mixed berries and yoghurt

P.A.L.L.S. |v| 20
palm sugar, avocado, linseeds, lime and soya milk

Kale Boost|v|sy| 20
banana, chopped kale, linseeds with soya milk and maple syrup

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

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BREAKFAST A LA CARTE

ILLY COFFEE & DILMAH TEA

Single Espresso	9
Macchiato | Americano | Caffè Latte | Cappuccino	12
Matcha Latte | Cold Brew Tonic	12
Brilliant Breakfast | Green Tea with Jasmine | Pure Chamomile | Rose with French Vanilla | Earl Grey | Moroccan Mint	10
Iced Tea Lemon | Peach | Passion Fruit	10

FRUITS | YOGHURTS | CEREALS

Fresh Tropical Fruit Platter	26
Greek-Style Yoghurt |d|	20
Mixed Berry Yoghurt |d|	26
Mango Chunks and Passionfruit Yoghurt |d|	24
Swiss-Style Bircher Muesli with Shaved Apple |d|n|g|	24
Coconut Yoghurt	22
Cereals |d|n|g|v| homemade granola / fruit muesli / corn flakes / toasted muesli / wheat bran with soya milk |sy| / full cream milk |d| / skimmed milk |d|	24

a – alcohol | p – pork | n – nuts | f – fish | e – egg | se – sesame | ce – celery
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BREAKFAST A LA CARTE

BAKERY BASKET | CHARCUTERIE & CHEESE

Pastry Basket |g|d|n|e| 26
croissant, Danish, pain au chocolat and muffins

Freshly Baked Bread Basket |g|d|n|e| 24
with preserves freshly toasted baker's bread, multigrain, rye, farmer loaf with butter and preserves

Cheeses and Charcuterie |p|d|g|n| 34
Crispbread, mustard and pickles

HEALTHY BREAKFAST

Miso Broth |g| 22
tofu, aromatic herbs, wakame, bean sprouts served with jasmine rice

Chia Pudding |v| 26
blueberries, honey and coconut, crispy granola and mixed berries

Organic Açaí |v|g|n| 26
banana, mango, topped with toasted muesli, strawberries, bee pollen, coconut flakes, goji berries and pomegranate

Steel-cut Oats |v|d|n|g| 32
with mixed berries, bee pollen, flaxseed, toasted pumpkin seeds, dried berries (cranberry, goji, raisins) with honey

Buckwheat (sweet) |n|v|d| 26
with preserved figs and orange, roasted almonds and berries

Buckwheat (savoury) |v|g| 26
with soya sauce, olive oil and mixed vegetables

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BREAKFAST A LA CARTE

A LA CARTE BREAKFAST ITEMS

Crisp Cinnamon Waffles |d|g|e| — 26
grilled banana, young coconut, fresh berries, wild honey, raspberry compote

Stacked Pancakes |g|d|n|e| — 26
with nutellla, wild honey and cinnamon sugar

Crêpes |p|g|d|n|e| — 26
choice of nutella, fresh coconut, Black Forest ham, lime and cinnamon or berry compote

Maldivian Breakfast |sp|f|g|e| — 32
green chilli and shallot omelette, yellowfin tuna sambal, red snapper curry, kulhimas (tempered tuna) and tawa-grilled chapatti

Eggs Benedict |p|f|g|e|d| — 32
Black Forest ham / smoked salmon, hollandaise sauce and asparagus

Avocado Bruschetta |g|e| — 32
field mushrooms, poached egg and tomato salsa

Lobster Eggs Benedict |g|cr|e|d| — 42
rocket, shaved truffles, caviar, English muffin and organic cherry tomatoes

White Egg Omelette |d|e| — 36
baby spinach, topped with feta cheese, tomato and olive relish

Khao Tom 'Rice Congee' |sp|f|e| — 30
with chicken meatballs, poached egg, fried onions, garlic, chilli, fish sauce, sliced ginger, spring onions and coriander

Vegan Scramble – Plant-Based Eggs |g|sy| — 34
on sourdough, tofu, tomato, asparagus, avocado and mushroom

Eggs any style |p|e|d|g| — 36
with bacon, vine tomato, rösti potato, chicken sausage or portobello mushrooms

Omelette and Toppings |p|d|e|g| — 36
choose from: mushrooms, tomato, cheese, onion, mixed peppers, mild green chilli, olives, spinach, chicken ham, bacon, vine tomato, rösti potato, chicken sausage or portobello mushrooms

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ALL DAY DINING 12.00 TO 23.00

STARTERS

Sashimi and Nori Rolls |f|g|cr|sy|se|d|sp|
served with soya sauce, pickled ginger and wasabi

- daily chef's special sushi 48
- daily chef's special sashimi 42
- combination of sushi and sashimi 54

Dry-Aged Beetroot Tartare |v|n|g| 38
avocado, mango, asparagus mâché greens, edamame, pickled shimeji mushrooms and almond cheese

Caesar Salad |p|d|g|e|f|
baby cos, pancetta, parmesan crumbs, poached egg and Spanish white anchovies

- plain 42
- with grilled free-range chicken breast 44
- with spicy prawns |cr|sp| 49
- with lemongrass-perfumed lobster skewer |cr| 54

Greek Salad |d|v| 42
Persian feta, Greek olives, mixed lettuce and fresh lemon vinaigrette

Milaidhoo Salad |n| 42
organic hydro leaves, watercress, avocado, mango, mangosteen, peppers and hazelnut emulsion

Wild Arugula |d|v| 42
garden arugula, figs, feta cheese, french dressing, ricotta cheese, radish, sunflower seeds, plantain chips, white grapes and butternut purée

Peking Duck Salad |n|pe|se| 42
tangerine, toasted almond and truffle peanut dressing

Gambas Al Ajillo |cr|sp|g| 48
garlic, dried chilli, olive oil, sautéed tiger prawns with sun-dried tomatoes and grilled sourdough

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ALL DAY DINING 12.00 TO 23.00

SOUPS

Roasted Vine Tomato Soup |v|d|g|ce| 34
tomato focaccia and crème fraîche

Lobster and Clam Chowder |f|p|d|a|g|cr|mc| 44
lobster, clam, pancetta, Chardonnay and fresh herbs

Cream of Mushroom Soup |v|d|g|e| 34
blue cheese dumpling and chive crème

SANDWICHES | BURGERS

Pit Boss Burger |g|d|sp|e|ce| 48
avocado, mâché greens, tomato, red onion, coriander, Greek yoghurt chipotle, dill pickle, Dijon mustard served with a choice of sweet potato or steak fries

'Veef' Burger |g|sy|n| 42
plant-based meat, seasoned king oyster mushroom, caramelised onion, tomato, lettuce, pickles, beetroot hummus served with a choice of sweet potato or steak fries

Classic Club Sandwich |g|d|p|e| 42
ttriple-layer brown or white bread sandwich with smoked chicken, arugula, crisp bacon, fried egg, salad and french fries

Grilled Chicken and Avocado Sandwich |g|d|e| 49
triple-layer brown or white bread sandwich with smoked chicken, arugula, avocado, lettuce, aged parmesan cheese, salad and French fries

Soft Shell Crab Banh Mi |sp|g|cr|d|e|sp| 38
Vietnamese soft-shell crab sandwich, French fries, rémoulade and nước chấm sauce

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ALL DAY DINING 12.00 TO 23.00

MAIN

Nasi or Bakmi Goreng |sp|n|f|g|cr|mc|pe|e|se| 58
Indonesian fried rice or noodles, prawns, chicken, beef satay, egg omelette, sambal and peanut sauce

Tom Kha Gai or Goong |sp|f|cr| 52
classic Thai soup, lemongrass, kaffir lime leaves, red chilli, chicken or prawns, straw mushrooms, Thai parsley, coriander, galangal and coconut milk served with jasmine rice

Beef Pho |sp|f|g|sy|se| 58
authentic South Vietnamese-style, richly seasoned beef broth, shimeji mushroom rice noodles with thinly sliced beef, cilantro, basil, lime juice and bean sprouts

Pad Kaprao |p|sp|f|g|se|e|sy|mc| 44
minced pork or chicken served with jasmine rice, fried egg, crispy pork belly, nam jim, holy basil, long beans and Thai hot chilli

Beef Kway Teow with Prawns |cr|g|sp|se|sy|mc| 52
thick noodles with prawns, dry-aged beef, bean sprouts, spring onion and tofu

Phad Thai |pe|sp|g|se|e|mc|
sweet and sour stir-fried phad Thai noodles with chives, bean sprouts, onion, garlic tofu served with crushed peanuts, chilli flakes and lime wedges on the side

- chicken 48
- prawns |cr| 52
- vegetable 44

Mixed Reef Fish Grill with Lobster |cr|d|a|f|mc| 146
tuna loin, local reef fish, calamari, green mussels with beurre blanc and young Dutch carrots and lemon

Yellowfin Tuna Steak |f|d| 64
cooking suggestion of medium-rare served with green salad with potato, onion, edamame, cherry tomato, basil and olive vinaigrette

Spice Crusted Jobfish |f|sp|a|d|ce| 52
mushrooms, five spices, asparagus, celeriac mousseline and port wine reduction

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d – dairy | g – gluten | cr – crustacean | sp – spicy | v – vegetarian |sy – soya
– vegan | – sustainable | pe – peanut |mc – molluscs

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ALL DAY DINING 12.00 TO 23.00

MAIN

Lamb Shank Tagine |g| 58
dried apricots, preserved lemon wedges, moghrabieh and vegetable caponata

Pasta Creation |g|d| 52
served with shaved parmigiano reggiano

spaghetti, pappardelle or penne - gluten-free option available upon request

fresh tomato and basil sauce |d|ce|e|

à la bolognaise sauce |d|ce|e|

seafood marinara |f|d|ce|cr|mc|g|e|

carbonara sauce, garlic and cream |p|d|e|

VEGETARIAN | VEGAN

Vietnamese Rice Paper Rolls |sp|se|pe| 40
cilantro, chilli, mint, carrot and bean sprout

Yellow Lentil Risotto |d|v|sp|g| 52
yellow lentil risotto with cauliflower Manchurian, eggplant and chilli vinegar

Hummus |g|se|sy|n| 42
house-made trio of hummus, marinated olives, tabouleh, crispy chickpeas, warm pita, falafels and herbed kofta

Harissa "Meatball" |sp|sy|n|ce|g| 62
plant-based meatballs, harissa lemon potatoes, warm quinoa with artichoke tabbouleh and coconut yoghurt

Ravioli |v|n|d|g|e|ce| 44
goat cheese, zucchini, mint and almond ravioli, lemon peel and parmesan cheese flakes and fresh tomato sauce

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d – dairy | g – gluten | cr – crustacean | sp – spicy | v – vegetarian |sy – soya
– vegan | – sustainable | pe – peanut |mc – molluscs

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ALL DAY DINING 12.00 TO 23.00

DESSERT

Screwpine Brûlée |n|d|e|g| 32
breadfruit chips, mango jelly, coconut ice cream and kanamadhu nougatine

Chocolate Lava Pudding |d|g|e| 32
with orange cream, chocolate mousse and compote

Caramel Bake Cheesecake |d|g|e| 32
with berry ice cream, dark chocolate-coated sablé and cassis coulée

Chocolate Brownies with Kanamadhu Nougat|d|g|n|e| 32
vanilla ice cream and raspberry gel

Cheese Plate |n|g|p| 42
fine continental cheeses with dried fruit, salami and lavosh

Freshly Sliced Tropical Fruit Platter 36

Ice Cream |d|e| 8 per scoop
- French vanilla bean crème
- 72% Valrhona chocolate crème
- coconut crème
- berry relish crème
- Illy coffee crème
- screwpine crème

Sorbet 8 per scoop
- lemongrass and lime sorbet
- tangerine sorbet
- passion fruit sorbet
- mango sorbet

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OVERNIGHT DINING 23.00 TO 07.00

Caesar Salad |p|g|d|f|e| 44
with grilled chicken, pancetta, baby cos, parmesan crumbs, poached egg and Spanish white anchovies

Greek Salad |d|v| 42
Persian feta, Greek olives, mixed lettuce and fresh lemon vinaigrette

Roasted Vine Tomato Soup |v|d|g|ce| 34
tomato focaccia and crème fraîche

Pit Boss Burger |g|d|sp|e|ce| 48
avocado, mâché greens, tomato, red onion coriander, Greek-yoghurt chipotle, dill pickle, Dijon mustard served with a choice of sweet potato or steak fries

'Veef' Burger |g|sp|n| 42
plant-based meat, seasoned king oyster mushroom, caramelised onion, tomato, lettuce, pickles, beetroot hummus served with a choice of sweet potato or steak fries

Classic Club Sandwich |g|d|p|e| 42
triple-layer brown or white bread sandwich with smoked chicken, arugula, crisp bacon, fried egg, salad and French fries

Pasta Creation |g|d| 52
spaghetti, pappardelle or penne - gluten-free option available upon request

fresh tomato and basil sauce |d|ce|e|

à la bolognaise sauce |d|ce|e|

served with shaved parmigiano reggiano

Phad Thai |pe|sp|g|se|e|mc|
sweet and sour stir-fried phad Thai noodles with chives, bean sprouts, onion, garlic tofu served with crushed peanuts, chilli flakes and lime wedges on the side

chicken 48
prawns |cr| 52
vegetable 44

Nasi or Bakmi Goreng |sp|n|f|g|cr|mc|pe|e|se| 58
Indonesian fried rice or noodles, prawns, chicken, beef satay, egg omelette, sambal and peanut sauce

Freshly Sliced Tropical Fruit Platter 36

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
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DESTINATION DINING

SUNRISE AWAKENING

MALAAFAIY BREAKFAST — 385 for two

Freshly Squeezed Juice

Freshly Brewed Illy Coffee or Selected Dilmah Tea

Egg Any Style |p|g|e|
Fried, Poached, Scrambled, Boiled or Omelette with Bacon, Vine Tomato, Rosti Potato, Chicken Sausage or Portobello Mushrooms

Eggs Benedict with Smoked Tuna |f|g|e|
Poached Eggs, Smoked Tuna, Toasted English Muffin, Hollandaise Sauce

Smoked Tuna and Avocado on Toast |g|f|e|
Sourdough Toast, Avocado, Smoked Yellowfin Tuna, Soft-Poached Egg

Maldivian Omelette |e|sp|
Three-Egg Omelette with Tuna, Onion, Chilli and Fresh Herbs

SIDES

Baraboa Mashuni and Valhomas Mashuni with Roshi |g|f|sp|

Kulhimas and Mas Riha |sp|f|

Caramel Folhi

Seasonal Fruit Platter

Homemade Granola and Yoghurt |d|

Coconut Chia Pudding

Selection of Freshly Baked Maldivian Pastries and Breads |g|d|

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DESTINATION DINING

SUNRISE AWAKENING

PRIVATE SANDBANK BREAKFAST — 840 for two

Half Bottle of Brut Champagne and Fresh Berries, Diced Mango, Papaya, Pomegranate with Honey and Whipped Greek Yoghurt |d|

Freshly Squeezed Juice

Freshly Brewed Illy Coffee or Selected Dilmah Tea

Freshly Baked Bread Basket, Croissants and Danish Pastries with Homemade Jams and Butter |d|g|e|

Private-Chef Prepared Omelettes with Your Favourite Filling Alongside Rösti Potato, Chicken Sausages, Mushrooms and Bacon |p|g|e|

or

Maldivian Breakfast
Green Chilli and Shallot Omelette, Tuna Sambal, Red Snapper Curry, Tawa-Grilled Chapatti |f|g|sp|e|

Hot Pancake with Whipped Cream, Fresh Berries, Nutella, Honeycomb and Berry Compôte |d|g|n|e|

Mixed Tropical Fruit Platter

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
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DESTINATION DINING

SUNRISE AWAKENING

FLOATING BREAKFAST — 485 for two

Half Bottle Brut Champagne and Mint Marinated Papaya or Mango Cubes, Stimulation of Blood Flow and Vitality Starter

Freshly Squeezed Juice

Freshly Brewed Illy Coffee or Selected Dilmah Tea

Continental Cheese Platter with Charcuterie, Dried Fruits and Lavosh |p|d|g|n|

Mango Chunks, Yoghurt and Mint |d|

Bircher Muesli, Apple Salad and Grains |d|g|

Eggs Benedict, Smoked Salmon or Parma Ham, Soft-Poached Eggs, Hollandaise Sauce, Caviar and Rocket Leaves |p|g|f|e|d|

or

Eggs Any Style with Your Choice of Bacon, Vine Tomato, Rosti Potato, Chicken Sausage, Whole Grain Farmer Loaf, Portobello Mushrooms |p|g|e|

Homemade Pastry Basket with Homemade Jams |d|g|e|

Mixed Tropical Fruit Platter

a – alcohol | p – pork | n – nuts | f – fish | e – egg | se – sesame | ce – celery
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DESTINATION DINING

CURIOUS ADVENTURES

BEACH COMBER TRIP — 840 for two

Inclusive of Soft Beverages

Snack Bag of Cookies, Cassava Chips |d|g|e|

Rustic Breads from the Bakery and Butter |d|g|e|

Bento Boxes |p|d|g|n|f|cr|sp|e|

Cold Cuts, King Prawns, California Rolls, Mediterranean Pasta Salad, Pickled Ginger and Wasabi

Selection of International Cheeses with Crackers and Fig Compôte |d|g|n|

or

Arabic Mezze |d|g|sy|se|v|

Labneh, Hummus, Moutabel, Tabbouleh, Mix Marinated Olives , Roasted Bell Pepper and Pita Bread

Cheese and Tomato Sandwich with Mixed Diced Vegetables Salad |d|g|e|

Cheesecake, Chocolate Bar with Berry Sauce and Tropical Fruits |d|g|e|

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– vegan | – sustainable | pe – peanut |mc – molluscs

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DESTINATION DINING

CURIOUS ADVENTURES

UNINHABITED ISLAND SANDBANK BBQ LUNCH — 970 for two

Begin with:
Bruschetta Canapés, Bread Basket, Olive Oil and Dippings |d|g|e|

Assorted California Rolls with Condiments |g|f|cr|sp|

Mix Salad with Cucumber, Tomato, Pineapple, Onion and Coriander with Honey-Mustard Dressing |v|

Mixed Grill Platter
(Select any 5 items for the main course)
With Charred Grilled Vegetables, Baked Potato, Tomato-Feta Cheese and Citrus Wedges |d|

SEA
Maldivian Coral Lobster |cr|
Tiger Prawns |cr|
Calamari |mc|
Reef fish wrapped in banana-leaf |f|
Tuna |f|
Green Mussels |mc|

LAND
New Zealand Lamb Cutlets
Pork Chop |p|
Wagyu Tenderloin
Confit Chicken Breast
Wagyu Beef Skewers

Select Your Sauce: Mushroom Sauce|g|, Red Wine Jus|a|g|, Green Pepper Sauce|g|, Lemon Butter Sauce|d|, Peruvian Chilli Sauce|sp|

Sliced Tropical Fruits, Cashew Nut Meringues, Fruit Coulis |n|

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DESTINATION DINING

DINING BY THE SHORE

MILAIDHOO MOMENT DINNER — 840 for two

STARTER

Seared Scallop with Bell Pepper Coulis |mc|d|sp|

or

Beef Tartare, Onion, Capers, Citrus Gherkins with Brioche Bread |g|d|e|

FIRST COURSE

Tuna Tataki, Sesame Seeds, Lemon Zest with Ponzu Sauce |f|g|se|sy|

or

Seafood Cake, Lemon, Coriander, Chilli with Fish Sauce and Sweet Chilli Sauce |cr|g|sp|f|

MAIN COURSE

Cep Mushroom-Glazed Wagyu Beef, Grilled Maldivian Lobster Tail, Grilled Asparagus, Squash Crush and Soubise Sauce |cr|a|d|

or

New Zealand Salt Brush Lamb Loin, Grilled Scampi with Broccolini, Baked Potato, Mint Jus and Garlic Butter Sauce |cr|d|

DESSERTS

Apple Crumbled Tart with Mixed-Spiced Ice Cream |d|g|e|

or

Variation of Chocolate, Dark Chocolate Mousse, White Chocolate Cream, Bitter Chocolate Fondue Chocolate Chip Biscuit, Raspberries and Orange Peels |d|g|

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DESTINATION DINING

DINING UNDER THE STARS

BEACHSIDE BBQ DINNER — 980 for two

Selected Japanese Canapés, Nigiri Sushi, Teriyaki Unagi, Togarashi Tuna |cr|g|f|sy|

STARTER

Reef Fish Ceviche, Coriander, Chilli, Garlic, Avocado, Lemon and Olive Oil |sp|f|

or

Seafood Bisque, Lobster, Prawns, Calamari, Fish with Cream and Croutons |d|g|a|cr|mc|f|

LAND

Australian Grass-Fed Tenderloin, New Zealand Lamb Cutlets, Pork Ribs / Pork Loin|p|, Confit Chicken Breast

Condiments: Caramelised BBQ Sauce|g|, Green Pepper Sauce|g|, Mushroom Jus|g|, Red Wine Jus|a|

or

SEA

Tuna Fillet, Reef Fish Wrapped with Banana Leaf, Tiger Prawns, Calamari and Slipper Lobster Tails |f|d|cr|mc|

Condiments: Lemon Beurre Blanc |d|a|, Lemon Cheek, Chimichurri |sp|

With Grilled Vegetables, Corn on the Cob and Baked Potatoes

DESSERTS

Chocolate Panna Cotta, Grand Marnier Infused Orange and Meringue |d|a|e|

or

Soft Fruits and Berries, Orange Liqueur Sabayon, Pistachio Ice Cream |n|a|d|e|

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d – dairy | g – gluten | cr – crustacean| sp – spicy | v – vegetarian |sy – soya
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DESTINATION DINING

A STAR'S REFLECTION

ROMANTIC SANDBANK DINNER 1680 for two

Sunset Champagne and Canapés |d|g|p|f|
Smoked Trout and Buckwheat Blinis, Sevruga Caviar, Parma Melon Sticks, Camembert and Grape Boats

STARTER

Pacific Angassi Oysters, Red Wine Vinegar Shallot, Nam Jim and Lemon |mc|sp|a|

or

Beetroot-Cured Salmon, Dill, Capers, Onion, Cucumber Salad with Sour Cream and Flour Tortilla |d|f|a|g|

HOT GRILL

Wagyu Sirloin, New Zealand Lamb Cutlets and Grilled Chicken, Grilled Vegetables, with Green Pepper Sauce, Mushroom Jus and Mint Jus |g|d|

King Prawn, Whole Maldivian Lobsters, Marinated Persian Feta and Tomato Salad, Grilled Potato Salad with Lemon Beurre Blanc and Lemon Cheek |d|a|cr|

DESSERTS

Pistachio Brownie, Mixed Berry Relish, King Island Double Cream |d|n|g|e|

or

Cheese Parfait, Raspberry Jellification and White Chocolate Fondue |d|g|

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

Destination Dining is not included in half board or gourmet plans.

Prices are in USD and are inclusive of 10% Service Charge and 17% Government Service Tax.