

# STARTERS

## **ROSHI BOARD 27**

Maldivian roshi, huniroshi and kulhi roshi served with 3 types of mashuni

## **REEF FISH CEVICHE 29**

Thinly sliced reef fish topped with Garudhiya creamy sauce, orange segments, pomegranate, puffed rice and cherry tomato garnish with micro greens

## **FISH CAKE 29**

Steamed and pan fried fish cake with a coconut based gravy

## **TUNA DUMPLINGS MALDIVIAN STYLE 30**

Stuffed with local tuna and served with Rihaakuru sauce

# HEDHIKAA

## **RIHA FOLHI 24**

Turmeric coconut milk crepe rolled in with mild spiced tuna curry pate served with Maldivian flavor infused whipped cream cheese

## **CUTLETS 24**

Deep fried tuna, potato and mild flavored balls coated with bread crumbs fried into crispy shell served with beetroot and carrot puree, bell peppers and a touch of chilli

 Medium spicy

 Vegetarian

All prices mentioned are in USD, inclusive of 17% TGST and subject to 10% service charge

## SOUPS

### MURANGA THOLHI SOUP 19

Drumstick soup is a traditional Maldivian coconut- based dish inspired by muranga tholhi kiru garudhiya, a well-known accompaniment in everyday Maldivian meal

## SALADS

### MALDIVIAN TUNA SALAD 28

(sea almond coated tuna)

Kanamadhu spiced coated tuna salad served with githeyo mirus infused passion fruit compote, whipped cream cheese and caviar

### KOPEE FATHU SATANI 24

(colored green leaf salad)

Mixture of onion, lime, chili mix with Julian colored greens

 Medium spicy

 Vegetarian

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# MAINS

## **GARUDHIYA RISOTTO 34**

Risotto cooked in fish broth, topped with light spiced reef fish

## **BASHI KUKULHU 36**

Grilled chicken with aromatic tempered eggplant infused with fragrant spices

## **KANDU KUKULHU 36**

Traditional Maldivian tuna curry served with condiments

## **KUKULHU RIHA 36**

Maldivian mild spiced, coconut based chicken curry served with condiments

## **TUNA STEAK 38**

Mildly spiced served with asparagus and creamy leeks

## **DINGER RICE 38**

A simple yet comforting Maldivian style prawn rice with turmeric, chili and coconut milk.  
Highlights the warmth and authenticity of Maldivian home cooking

 Medium spicy       Vegetarian

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## SIDE DISHES

MALDIVIAN ROSHI (FLAT BREAD) 12

STEAMED RICE 12

COCONUT RICE 12

SWEET POTATO MASH 12

POTATO WEDGES 12

 Medium spicy

 Vegetarian

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# DESSERTS

## **KANAMADHU CAKE 18**

Made from sea almonds, is a beloved dessert in the Maldives, known for its rich flavor and moist texture, served with caramel ice cream

## **DHANDIALUVI BOAKIBA 18**

A traditional dessert made out of sweet cassava infused with jasmine flowers served with sea almond dacquoise and coconut sorbet

## **PLATED FALOODHA 18**

Rose creamux rolled in pandan crêpe served with sea almond crumb and coconut sorbet

## **EXOTIC FRUIT PLATTER 18**

Our daily selection of fresh cut fruits

## **SELECTION OF ICE CREAM AND SORBET**

Vanilla ice cream, chocolate ice cream, pistachio ice cream  
Lemon sorbet, raspberry sorbet, coconut sorbet

✦ 1 SCOOP 10

✦ 2 SCOOP 15

✦ 3 SCOOP 18

# BEVERAGES

	HB	HBP/DAAI
<b>WATERS</b>		
Bonaqua 500 ML still	2	✓
Bonaqua 1.5 L still	4	✓
San Pellegrino 750 ML sparkling	7	3
Acqua Panna 750 ML still	7	3
<b>SOFT DRINKS</b>		
Coca Cola, Diet Coke, Fanta, Sprite, Bitter Lemon, Tonic Water, Soda Water	5	✓
<b>CANNED FRUIT JUICES</b>		
Apple, orange, pineapple, peach, grapefruit, mixed fruit	5	✓
<b>FRESH FRUIT JUICES</b>		
Orange, pineapple, watermelon, papaya, mixed fruit	10	5
<b>HOUSE WINE</b>		
By the glass - White, red, rosé	10	✓
<b>NON ALCOHOLIC WINE</b>		
By the glass - white or red	8	✓
<b>MALDIVIAN SPECIAL</b>		
<b>WATERMELON MINT COOLER</b>		
Watermelon juice, lime juice, sugar syrup, soda water, mint leaves	6	✓
<b>WATERMELON MINT COOLER</b>		
Gin, watermelon juice, lime juice, sugar syrup, soda water, mint leaves	8	✓
<b>ASIAN INSPIRED COCKTAILS</b>		
<b>LEMONGRASS MARTINI</b>		
Lemongrass infused vodka, triple sec, lime, syrup	14	✓
<b>PINEAPPLE &amp; CORIANDER MOJITO</b>		
Dark rum, pineapple juice, coriander, mint, lime, syrup topped with ginger beer	14	✓
<b>CHAMOMILE WHISPER</b>		
Tequila, martini bianco, lychee syrup, rose water	14	✓
<b>PASSION STORM</b>		
Vodka, kaffir lime leaves, passion fruit purée topped with bitter lemon soda	14	✓
<b>CUCUMBER WAVE</b>		
Gin, martini bianco, cucumber, lemon, honey syrup topped with soda water	14	✓

# BEVERAGES

	HB	HBP/DAAI
<b>COGNAC</b>		
Courvoisier V.S	13	✓
Hennesy V.S.O.P	17	11
<b>WHISKEY</b>		
Chivas Regal 12 Years Old	17	✓
The Macallan, 12 Years Old	26	15
<b>RUM</b>		
Bacardi Carta Blanca White	9	✓
Captain Morgan Dark Rum	13	✓
Havana Club (3 Years)	16	7
<b>GIN</b>		
Bombay Sapphire	10	✓
Hendrick's	19	10
<b>VODKA</b>		
Finlandia	9	✓
Grey Goose	18	10
<b>BITTERS</b>		
Fernet Branca	13	✓
<b>LIQUEURS</b>		
Limoncello	10	✓
Baileys Irish Cream	15	✓
<b>BEER</b>		
Carlsberg	10	✓
Lion	10	✓
Singha	12	✓
Corona	16	✓
Heineken 0.0 alcohol free	10	✓

## TEA & COFFEE

	HB	HBP/DAAI
Pot of house tea English breakfast, Earl Grey, Darjeeling, vanilla bourbon, chamomile Jasmine green tea, Sencha green tea	7	✓
Espresso	5	✓
Double espresso	8	✓
Cappuccino	8	✓
Latte	8	✓
Hot or cold chocolate	7	✓
Frappé	5	✓