

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 purée, 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

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Prices detailed apply to guests on Half Board and Half Board Plus Meal Plans.

S O U P S

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

S A L A D S

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

(collard green leaf salad)

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



Medium spicy



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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



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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

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BEVERAGES

	HB	HBP/DAAI
WATERS		
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
SOFT DRINKS		
Coca Cola, Diet Coke, Fanta, Sprite, Bitter Lemon, Tonic Water, Soda Water	5	✓
CANNED FRUIT JUICES		
Apple, Orange, Pineapple, Peach, Grapefruit, Mixed fruit	5	✓
FRESH FRUIT JUICES		
Orange, Pineapple, Watermelon, Papaya, Mixed fruit	10	5
HOUSE WINE		
By the glass – White, Red, Rosé	10	✓
NON ALCOHOLIC WINE		
By the glass – White or Red	8	✓
MALDIVIAN SPECIAL		
WATERMELON MINT COOLER	6	✓
Watermelon juice, Lime juice, Sugar syrup, Soda water, Mint leaves		
WATERMELON GIN COOLER	8	✓
Gin, Watermelon juice, Lime juice, Sugar syrup, Soda water, Mint leaves		
ASIAN INSPIRED COCKTAILS		
LEMONGRASS MARTINI	14	✓
Lemongrass infused vodka, Triple sec, Lime, Syrup		
PINEAPPLE & CORIANDER MOJITO	14	✓
Dark rum, Pineapple juice, Coriander, Mint, Lime, Syrup topped with Ginger beer		
CHAMOMILE WHISPER	14	✓
Tequila, Martini bianco, Lychee syrup, Rose water		
PASSION STORM	14	✓
Vodka, Kaffir lime leaves, Passion fruit purée topped with Bitter lemon		
CUCUMBER WAVE	14	✓
Gin, Martini bianco, Cucumber, Lemon, Honey syrup topped with Soda water		

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BEVERAGES

COGNAC

Courvoisier V.S

Hennesy V.S.O.P

HB

HBP/DAAI

13

✓

17

11

WHISKEY

Chivas Regal 12 Years Old

The Macallan, 12 Years Old

17

✓

26

15

RUM

Bacardi Carta Blanca White

Captain Morgan Dark Rum

Havana Club (3 Years)

9

✓

13

✓

16

7

GIN

Bombay Sapphire

Hendrick's

10

✓

19

10

VODKA

Finlandia

Grey Goose

9

✓

18

10

BITTERS

Fernet Branca

13

✓

LIQUEURS

Limoncello

Baileys Irish Cream

10

✓

15

✓

BEER

Carlsberg

Lion

Singha

Corona

Non-Alcoholic Beer

10

✓

10

✓

12

✓

16

✓

10

✓

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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	✓

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