

STARTERS

ROSHI BOARD 27

Maldivian roshi, huniroshi and kulhi roshi severed 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 with a sour spicy dressing

TUNA DUMPLINGS MALDIVIAN STYLE 30

Stuffed with local tuna and served with Rihaakuru sauce

TRIO SEAFOOD TARTARE 29

Reef fish, tuna and prawn tartare serve on a bed of orange, carrots with lemon-grass, scotch bonnet infused jus

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 Ionomirus whipped coconut cream



Chilli indicates a spicy dish. Please ask your server if you prefer a different level of heat.

'Regular' price correspond to guests on Half Board and Half Board Plus Package. 'Inclusive' price correspond to guest on Dine Around All Inclusive Package. Listed items and prices are subject to change without prior notice, based on seasonality and government tax regulations. All prices mentioned are in USD, inclusive of 17% TGST and subject to 10% service charge.

SOUPS

BARABOA SURUVAA 19

Baraboa velouté with toasted pumpkin seeds roasted pumpkin seed purée
pumpkin soup served with homemade kirugarudhiya croutons and pickled butternut squash

SALADS

MALDIVIAN TUNA SALAD 28

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

KOPPEE FATHU SATANI 24

(colored green leaf salad)

Mixture of onion, lime, chili and smoked tuna mix with Julian colored greens



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MAINS

RIHAAKURU DHIYA AND ALA 27

Soft boiled Taro mixture with onion, lime, scrapped coconut, curry leaves placed as a roll on a bed of coconut cream based jus made out of Maldivian fish paste and spices

GARUDHIYA RISOTTO 34

Risotto cooked in fish broth, topped with light spiced reef fish with Ionomirus bread crumb

🌶 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



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SIDE DISHES

MALDIVIAN ROSHI (FLAT BREAD) 12

STEAMED RICE 12

COCONUT RICE 12

SWEET POTATO MASH 12

POTATO WEDGES 12



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DESSERTS

BARABOA KANDHI 18

Pumpkin Porridge, a traditional rice congee flavored with jasmine, slices of sweet screw-pine

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

ICE CREAM AND SORBET - ONE SCOOP 11

Chocolate ice cream, strawberry ice cream, vanilla ice cream, pistachio ice cream, green tea ice cream, coconut sorbet, lime sorbet, raspberry sorbet

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B E V E R A G E S

WATERS

	regular	inclusive
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	✓
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ASIAN INSPIRED COCKTAILS

LEMONGRASS MARTINI Lemongrass infused vodka, triple sec, lime, syrup	14	✓
PINEAPPLE & CORIANDER MOJITO Dark rum, pineapple juice, coriander, mint, lime, syrup topped with ginger beer	14	✓
CHAMOMILE WHISPER Tequila, martini bianco, lychee syrup, rose water	14	✓
PASSION STORM Vodka, kaffir lime leaves, passion fruit purée topped with bitter lemon soda	14	✓
CUCUMBER WAVE Gin, martini bianco, cucumber, lemon, honey syrup topped with soda water	14	✓

CANNED FRUIT JUICES

Apple, orange, pineapple, peach, grapefruit, mixed fruit	5	✓
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FRESH FRUIT JUICES

Orange, pineapple, watermelon, papaya, mixed fruit	10	5
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HOUSE WINE

By the glass – White, red, rosé	10	✓
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NON ALCOHOLIC WINE

By the glass – white or red	8	✓
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BEER

Carlsberg	10	✓
Lion	10	✓
Singha	12	✓
Corona	16	✓
Heineken 0.0 alcohol free	10	✓

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TEA & COFFEE

	regular	inclusive
Pot of house tea English breakfast, Earl Grey, Darjeeling, vanilla bourbon, camomile	7	✓
Jasmine green tea, Sencha green tea	3	✓
Espresso	5	✓
Double espresso	8	✓
Cappuccino	8	✓
Latte	8	✓
Hot or cold chocolate	7	✓
Frappé	5	✓

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