TEA&COFFEE

	Regular	Inclusive
Cup of House tea or coffee	3.00	$\sqrt{}$
Pot of House tea or coffee	7.00	$\sqrt{}$
Special Hebal tea	7.00	$\sqrt{}$
Espresso	5.00	$\sqrt{}$
Cappuccino	8.00	$\sqrt{}$
Latte	8.00	$\sqrt{}$
Double Espresso	8.00	$\sqrt{}$
Hot / Cold Chocolate	7.00	$\sqrt{}$
Frappe	5.00	$\sqrt{}$

please inform your waiter about sugar and milk preference

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

Drinks marked with a tick are included in Dine Around All Inclusive and Half Board Plus package. Regular Price corresponds to guests on Half Board Package, Inclusive Price corresponds to guests on Half Board Plus and Dine Around All Inclusive Package.

Listed items and prices are subject to change without prior notice, based on seasonality and government tax regulations.

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 lemongrass, scotch bonnet infused jus

HEDHIKAA



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



CUTLETS 24

Deep fried tuna, potato and mild flavored balls coated with bread crumbs fried into crispy shell served with lonumirus whipped coconut cream

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

SOUPS

BARABOA SURUVAA 19

Barabo velouté with toasted pumpkin seeds roasted pumpkin seed pureè

pumpkin soup served with hommade kirugarudhiya crutons and pickled

butternut squash

SALADS

MALDIVIAN TUNA SALAD 28

Kanamadhu spiced coated tuna salad served with githeyo mirus infuesed passion fruitcompte, whipped creamsheese and caviar (sea almond coated tuna salad)

KOPPEE FATHU SATANI (colored green leaf salad) 24

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

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BEVERAGES

WATERS	Regular	Inclusive
BONAQUA Still 500ml	3.00	$\sqrt{}$
BONAQUA Still 1.5L	4.00	$\sqrt{}$
San Pellegrino 750 ml Sparkling	7.00	3.00
Acqua Panna 750 ml Still	7.00	3.00
SOFT DRINKS		
Coca Cola, Diet Coke, Fanta, Sprite, Bitter Lemon, Tonic, Soda	5.00	$\sqrt{}$
ASIAN INSPIRED COCKTAILS		
LEMONGRASS MARTINI Lemongrass infused vodka, triple sec, lime, syrup	14.00	$\sqrt{}$
PINEAPPLE & CORIANDER MOJITO Dark rum, pineapple juice, coriander, mint, lime, syrup topped with ginger beer	14.00	$\sqrt{}$
CHAMOMILE WHISPER Tequila, martini bianco, lychee syrup, rose water	14.00	$\sqrt{}$
PASSION STORM Vodka, kaffir lime leaves, passion fruit puree topped with bitter lemon soda	14.00	$\sqrt{}$
CUCUMBER WAVE Gin, martini bianco, cucumber, lemon, honey syrup topped with soda water	14.00	$\sqrt{}$
CANNED FRUIT JUICES		
Apple / Grapefruit / Orange / Pineapple / Peach / Mixed	5.00	$\sqrt{}$
FRESH FRUIT JUICES		
Orange / Pineapple / Watermelon / Papaya / Mixed	10.00	5.00
HOUSE WINE		
By the glass	10.00	$\sqrt{}$
BEER		
Carlsberg / Lion	10.00	$\sqrt{}$
Singha	11.00	
Corana	16.00	

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Drinks marked with a tick are included in Dine Around All Inclusive and Half Board Plus package.

Regular Price corresponds to guests on Half Board Package, Inclusive Price corresponds to guests on Half Board Plus and Dine Around All Inclusive Package.

KIDS MENU

PUMPKIN SOUP 14

Pumpkin velouté soup with toasted pumpkin seeds

CHICKEN & CHIPS 14

Crispy chicken tenders, French fries, mayonnaise & tomato sauce

BEEF BOLOGNESE 14

Spaghetti, beef Bolognese, cherry tomatoes & basil

FISH & CHIPS 14

Homemade crispy battered fish fillet, French fries

HAMBURGER 14

Burger bun, beef patty, tomato, cucumber, cheese & French fries

MAINS



RIHAA KURUDHIYA 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 lonumirus bread crumbs



KANDU KUKULHU 36

Traditinal Maldivian tun curry served with any sides to choose from (it will come as a thaali dish with condiments)



KUKULHU RIHA 36

Maldivian mild spiced, coconut based chicken curry served with any sides to choose from (it will come as a thaali dish with condiments)

TUNA STEAK 38

Mildly spiced served 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 KANDI 18

Pumpkin Poridge, a traditional rice congee flavored with jasmine, slices of sweet screwpine.

DHANDI ALUVI 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 crepe served with sea almond crumb and coconut ice cream

A SELECTION OF ICE CREAM AND SORBET - ONE SCOOP 11

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