STARTERS

	HB/HBP	DAAI
ROSHI BOARD 🌶 Maldivian roshi, huniroshi and kulhi roshi severed with 3 types of mashuni	27	√
REEF FISH CEVICHE Thinly sliced reef fish topped with Garudhiya creamy sauce, orange segments, pomegranate, puffed rice and cherry tomato garnish with micro greens	29	√
FISH CAKE 🌶 Steamed and pan fried fish cake with a coconut based gravy	29	√
TUNA DUMPLINGS MALDIVIAN STYLE 🌶 Stuffed with local tuna and served with Rihaakuru sauce	30	√

HEDHIKAA

RIHA FOLHI Turmeric coconut milk crepe rolled in with mild spiced tuna curry pate served with Maldivian flavor infused whipped cream cheese	24	√
CUTLETS 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	24	√

🌶 Medium spicy 🌿 Vegetarian

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SOUPS

	HB/HBP	DAAI
MURANGA THOLHI SOUP 🌱 Drumstick soup is a traditional Maldivian coconut based dish inspired by muranga tholhi kiru garudhiya, a well-known accompaniment in everyday Maldivian meal	19	✓

SALADS

MALDIVIAN TUNA SALAD *(Sea almond coated tuna)* 🌶 Kanamadhu spiced coated tuna salad served with githeyo mirus infused passion fruit compote, whipped cream cheese and caviar	28	✓
KOPEE FATHU SATANI *(Collard green leaf salad)* 🌱 Mixture of onion, lime, chili mix with Julian colored greens	24	✓

🌶 Medium spicy 🌱 Vegetarian

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MAINS

	HB/HBP	DAAI
GARUDHIYA RISOTTO 🌶 Risotto cooked in fish broth, topped with light spiced reef fish	34	√
BASHI KUKULHU Grilled chicken with aromatic tempered eggplant infused with fragrant spices	36	√
KANDU KUKULHU 🌶 Traditional Maldivian tuna curry served with condiments	36	√
KUKULHU RIHA 🌶 Maldivian mild spiced, coconut based chicken curry served with condiments	36	√
TUNA STEAK Mildly spiced served with asparagus and creamy leeks	38	√
DINGER RICE 🌶 A simple yet comforting Maldivian style prawn rice with turmeric, chili and coconut milk. Highlights the warmth and authenticity of Maldivian home cooking	38	√

🌶 Medium spicy 🌱 Vegetarian

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SIDE DISHES

	HB/HBP	DAAI
MALDIVIAN ROSHI *(Flat Bread)*	12	✓
STEAMED RICE	12	✓
COCONUT RICE	12	✓
SWEET POTATO MASH	12	✓
POTATO WEDGES	12	✓

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DESSERTS

	HB/HBP	DAAI
KANAMADHU CAKE Made from sea almonds, is a beloved dessert in the Maldives, known for its rich flavor and moist texture, served with caramel ice cream	18	√
DHANDIALUVI BOAKIBA A traditional dessert made out of sweet cassava infused with jasmine flowers served with sea almond dacquoise and coconut sorbet	18	√
PLATED FALOODHA Rose creamux rolled in pandan crêpe served with sea almond crumb and coconut sorbet	18	√
EXOTIC FRUIT PLATTER Our daily selection of fresh cut fruits	18	√
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 Watermelon juice, Lime juice, Sugar syrup, Soda water, Mint leaves	6	✓
WATERMELON GIN COOLER Gin, Watermelon juice, Lime juice, Sugar syrup, Soda water, Mint leaves	8	✓
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	v
CHAMOMILE WHISPER Tequila, Martini bianco, Lychee syrup, Rose water	14	✓
PASSION STORM Vodka, Kaffir lime leaves, Passion fruit purée topped with Bitter lemon	14	✓
CUCUMBER WAVE Gin, Martini bianco, Cucumber, Lemon, Honey syrup topped with Soda water	14	✓

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BEVERAGES

	HB	HBP/DAAI
COGNAC		
Courvoisier V.S	13	✓
Hennesy V.S.O.P	17	11
WHISKEY		
Chivas Regal 12 Years Old	17	✓
The Macallan, 12 Years Old	26	15
RUM		
Bacardi Carta Blanca White	9	✓
Captain Morgan Dark Rum	13	✓
Havana Club (3 Years)	16	7
GIN		
Bombay Sapphire	10	✓
Hendrick's	19	10
VODKA		
Finlandia	9	✓
Grey Goose	18	10
BITTERS		
Fernet Branca	13	✓
LIQUEURS		
Limoncello	10	✓
Baileys Irish Cream	15	✓
BEER		
Carlsberg	10	✓
Lion	10	✓
Singha	12	✓
Corona	16	✓
Non-Alcoholic Beer	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 Chocolate	7	✓
Cold Chocolate	7	✓
Frappé	5	✓

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