

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 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 served 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 lonymurus whipped coconut cream

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



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

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

S O U P S

BARABOA SURUVAA 19

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

S A L A D S

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 lonumirus bread crumb



KANDU KUKULHU 36

Traditional Maldivian tuna curry served with any side to choose from (it will come as a thaali dish with condiments)



KUKULHU RIHA 36

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

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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 crepe 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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BEVERAGES

	regular	inclusive
WATERS		
Bonaqua Still 500ml	3	✓
Bonaqua Still 1.5L	4	✓
San Pellegrino 750ml Sparkling	7	3
Acqua Panna 750ml Still	7	3
SOFT DRINKS		
Coca Cola, Diet Coke, Fanta, Sprite, Bitter Lemon, Tonic, Soda	5	✓
ASIAN INSPIRED COCKTAILS		
LEMON GRASS MARTINI Lemon-grass 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 puree 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	5	✓
FRESH FRUIT JUICES		
Orange / Pineapple / Watermelon / Papaya / Mixed	10	5
HOUSE WINE		
By the glass	10	✓
BEER		
Carlsberg	10	✓
Lion	10	✓
Singha	11	✓
Corona	16	✓

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.
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TEA & COFFEE

	regular	inclusive
Pot of House Tea	7	✓
English breakfast, Earl Grey, Darjeeling, Vanilla Bourbon, Camomile		
Jasmine Green, Sencha Green	3	✓
Espresso	5	✓
Double Espresso	8	✓
Cappuccino	8	✓
Latte	8	✓
Hot / Cold Chocolate	7	✓
Frappé	5	✓

* Please inform your waiter about sugar and milk preference

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