



MALAHINI
KUDA BANDOS

DESTINATION DINNER

———— MENU ————

(A) - Contains Alcohol

(V) - Vegetarian

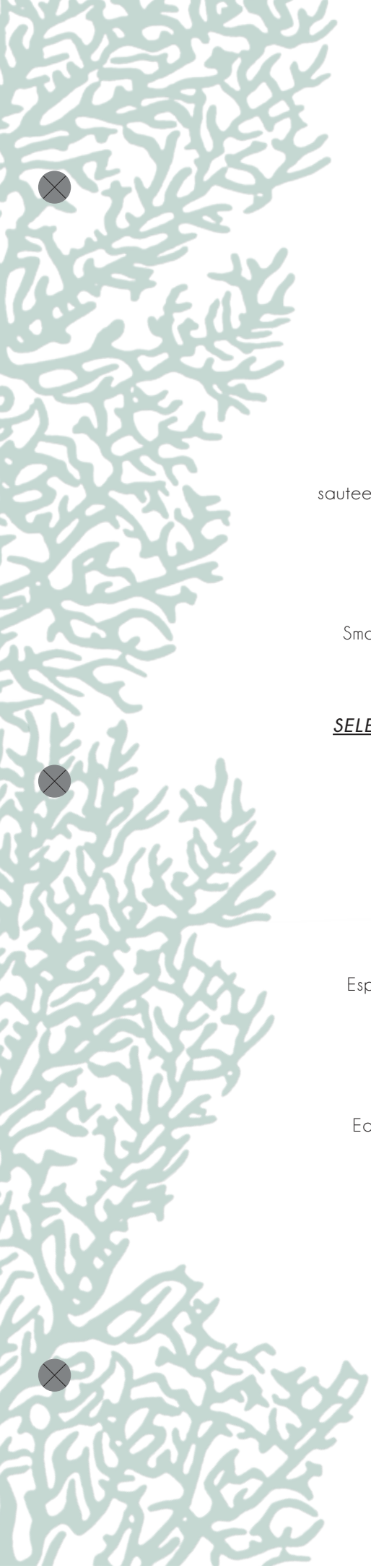
(GF) - Gluten Free

(DF) - Dairy free

(N) - Contains nuts

(VC) - Vegan

All prices are in USD and is subject to 10% service charge and 17% T-GST



THARI - BREAKFAST

USD 125++ per couple

POACHED EGG ON SOURDOUGH TOAST

sauteed mushroom, grilled tomato, beef bacon, and chicken sausage & mesclun lettuce

HOMEMADE GRANOLA BOWL

Smoked salmon, cream cheese, Bagel bread, capers, onions rings

SELECTION OF BAKERY BASKET WITH JAMS, HONEY, BUTTER

FRESH FRUITS SLICE

FRESH JUICE SELECTION

Orange, Pineapple, Watermelon, Mango

COFFEE SELECTION

Espresso, Double Espresso, Americano, Cappuccino, Café Latte, Macchiato, Mocha

TEA SELECTION

Earl Grey, English Breakfast, Sencha Green, Moroccan Mint Tea

Seating 1 0730 - 0915
Seating 2 0930 - 1115

THARI - LUNCH / DINNER

USD 275++ per couple

AMUSE BOUCHE

Smoke Salmon Gravlax with Salmon Caviar (GF)

STARTERS

SCALLOPS

Seared Japanese Scallops, Vanilla Cauliflower Cream, Soy and Honey
Glazed Shitake Mushroom

&

OCTOPUS

Smoked Bell Pepper Coulis, Tomato Jam, Mesclun Mix (GF)

MAIN COURSE

ANGUS BEEF SIRLOINS

Fennel Root Puree / Parsley New Potatoes / Pink Pepper Corn Sauces

OR

GRILL ATALANTIC SALMON

Seasonal Grill Baby Vegetables, Garlic Mashed Potatoes,

Lemon And Butter Sauce

OR

MALDIVIAN ROCK LOBSTER

Grill Asparagus, Roasted Paprika Potatoes and Crustacean Sauces

DESSERT

VANILLA BEAN PARFAIT | ALMOND BISCOTTI | STRAWBERRY ICE
CREAM (V)

OR

TROPICAL FRESH CUT FRUITS PLATTER (V, VG, GF)

PETITE FOURS

Seating 1	1130 - 1315
Seating 2	1330 - 1515
Seating 3	1645 - 1900



THARI - EVENING HIGH TEA

USD 100++ per couple

SNACKS, (FINGER FOOD)

CARROT AND RAISIN CAKE (V)

CLASSIC SCONES (V)

OATS MEALS COOKIES (V)

CHOCOLATE CHIPS CUPCAKE (V)

CROISSANT SALMON SANDWICH

VEGETABLE ROLLS (V)

FRESH FRUITS (V, GF)

COFFEE SELECTION

Espresso, Double Espresso, Americano, Cappuccino,
Café Latte, Macchiato, Mocha

TEA SELECTION

Earl Grey, English Breakfast, Sencha Green,
Moroccan Mint Tea

Seating: 1530 - 1630



THARI - WINE MENU

CHAMPAGNE

Dom Pérignon, Brut, 2009	365
Moët & Chandon, Brut, NV	170

CHAMPAGNE ROSE'

Taittinger, Cuvee Prestige, Brut Rose, NV	175
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SPARKLING

La Montelliana Prosecco di Treviso, Brut, Veneto, Italy, NV	90
Mont Blanc Cuvee, Extra Dry, Veneto, Italy, NV	85

SPARKLING ROSE'

Charles de Fere Cuvee Jean-Louis Rose, Brut, France, NV	75
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WHITE WINE

Henri Bourgeois Pouilly-Fume En Travertin, France, 2020	95
Marques de Casa Concha, Chardonnay, Chile, 2019	75

ROSE' WINE

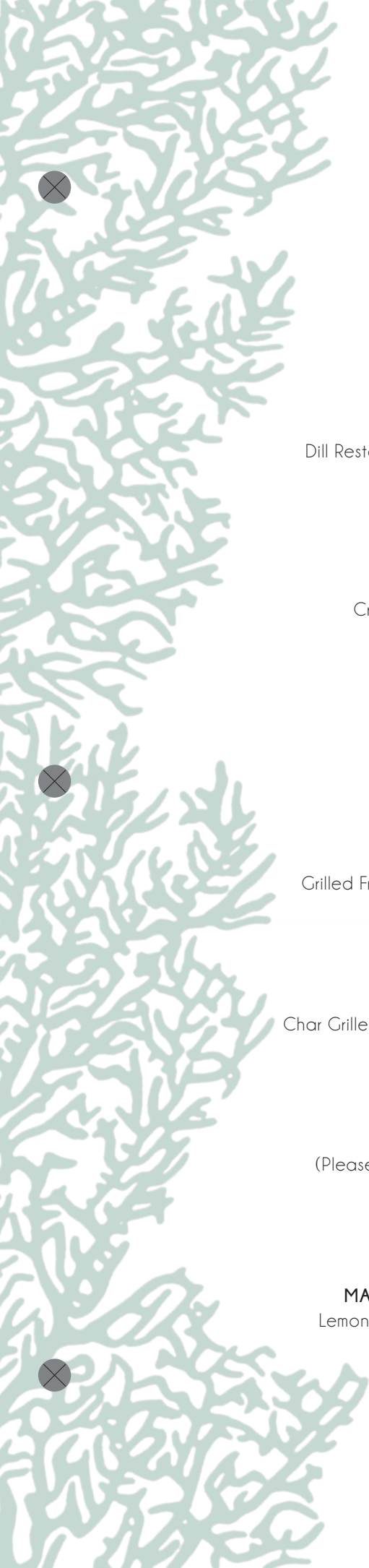
Norton, Finca La Colonia Rosado, Mendoza, Argentina, 2021	65
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RED WINE

Jean-Pierre Moueix, Bordeaux Rouge, Merlot, France, 2016	75
Planeta, La Segreta Sicilia Rosso IGT, Nero d'Avola, Italy 2017	70

DESSERT WINE

Fontanafredda, Moscato d'Asti DOCG, Piedmont, Italy, 2019	75
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ROMANTIC LOBSTER

USD 115++ per person

AMUSE BOUCHE

Chef 'S Generous Welcome Treat

STARTER

SEAFOOD SAMPLER PLATTER

Dill Rested Smoked Salmon, Poached Prawns, Tuna Tarter, Mesclun Mix (GF)

SOUP

ESSENCE OF ASPARAGUS

Cream Of Fresh Asparagus Soup with Truffle Oil and Grissini (V)

PALATE CLEANSER

Lemon-Basil Explosion (V)

MAIN COURSE

LOCAL LOBSTER

Grilled Fresh Lobster with Sauteed Vegetables, Cajun Spice Baby Potatoes, Garlic- Lemon Beurre Blanc

OR

ROCK LOBSTER TAIL

Char Grilled Local Lobster with Mushroom Risotto & Grilled Vegetables, Pommery Mustard Cream Sauce

OR

LOBSTER FREE-STYLE

(Please Meet Our Service Crew to Prepare the Lobster for Your Choice)

DESSERT

MALAHINI LEMON AND RASBERRY BAKE CHEESECAKE (V)

Lemon & Raspberry Cheesecake, Frozen Passionfruit Glazier Homemade Chocolate Finger Cookies

OR

FRESH FRUITS

Fresh Tropical Fruit Platter (V, VG, GF)

SPLENDERS OF LOVE

USD 150++ per person

STARTERS

MAAGA TROPICAL MIXED SALAD (V)

Japanese Cucumber, Cherry Tomato, Sweet Peppers, Mixed Olives, Green Apple, Cherkins, Capers, English Parsley, Basil, Romaine Leaves, Honey Mustard Vinaigrette

OR

INSALATA CAPRESE WITH REEF FISH GRAVLAX

Sliced Sweet Cluster Tomato, Marinated Buffalo Mozzarella, Fresh Basil Leaves, Cinnamon Cured Reef Fish Carpaccio, Fried Cappers, Basil Oil

SOUP

ESSENCE OF SEAFOOD & TOMATO

Seafood Marinara Mix, Oven Dried Tomato, Zesty Orange & Heavy Basil Cream

OR

SOUP OF THE DAY

(Please Meet Our Service Crew for Available Choices)

Served With Freshly Baked Bakers Basket

PALATE CLEANSER

Passion Fruit Granita (V)

MAIN COURSE

A CLASSIC TOURNEDOS ROSSINI & LAMB (A)

Herb Marinated Tenderloin Steaks, Orange and Cheese Crusted Rack Of Lamb, White Truffle Infused Melody Potato Gnocchi, Forest Mushroom Ragout, Steamed Vegetables with Cabernet Merlot Jus

OR

CRISPY ATLANTIC SALMON

Seared Fillet Of Fresh Salmon, Brown Onion Hash Brown, Asparagus Spares, Parsley Cream, Roma Tomato & Pineapple Marmalade

OR

CHAR-GRILLED MIX SEAFOOD COMBO

Basil & Garlic Lobster, Indian Ocean Giant Scampi, Green-Lip, Mussels, Squids & Baby Octopus, Steamed Broccoli, Cajun Fries & Lemongrass Beurre Blanc

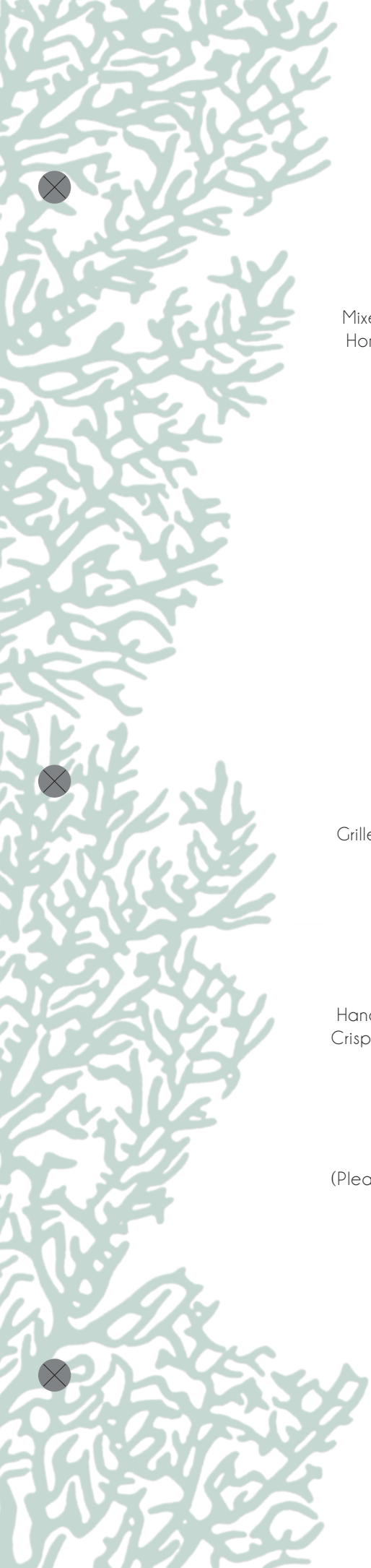
DESSERT

TRIO

Passion Fruit & Strawberry Panna Cotta, Mix Berry Cooler, White & Dark Chocolate Truffles with Mix Nuts

OR

SEASONAL CUT FRESH FRUIT PLATTER (V, VG, GF)



ENDLESS SHRIMP

STARTER

USD 85++ per person

SEAFOOD PANCAKES

Mixed Seafood Tossed In Herbs Butter Sauce And Wrapped With
Homemade Pancakes, Parmigiano- Reggiano & Saffron Sabayon
Garden Baby Leaves, Chili Oil & Aged Balsamic

SOUP

CAPPUCCINO

Shrimp & Lusty Crabmeat Cappuccino, Crispy Grissini

Freshly Baked Bakers Basket

PALATE CLEANSER

Fresh Celery & Green Apple Whip (V)

MAIN COURSE

GRILLED PRAWNS

Grilled Jumbo Prawns, Cajun Spiced Fried Potatoes, Sauteed Butter
Vegetables,

Chimichurri Sauce And Fresh Lemon

OR

SEASIDE SHRIMP TRIO

Hand- Dipped Jumbo Shrimps Tossed in Flaky Coconut & Fried Until
Crisp Giant Scampi Dipped in Rich Garlic Sauce and Shrimp Linguini
Alfredo

OR

PRAWN FREE-STYLE

(Please Meet Our Service Crew to Prepare the Prawn to Your Liking)

DESSERTS

CHOCOLATE RELIGIEOUSE (V)

With Orange Compote and Mermaid Ice Cream

OR

FRESH FRUITS (V, VG, GF)

Fresh Tropical Fruit Platter



STEAK HOUSE

STARTERS

USD 85++ per person

CURED CHICKEN SALAD

Home Cured Peppered Blackened Chicken, Organic Vegetables, Mix Greens & Balsamic Dressing

OR

BEEF CARPACCIO

Herbs Crusted Seared Beef Carpaccio, Fried Cappers, Cherry Tomatoes, Balsamic Reduction, Parmesan Shavings and Arugula Leaves

SOUP

ESSENCE OF CHICKEN

Cream Of Chicken & Mushroom Soup

OR

SOUP OF THE DAY

[Please Meet Our Service Crew for Available Choices]

Served With Freshly Baked Baker's Basket

PALATE CLEANSER

Fresh Rosemary and Pineapple Shooter (VG, GF)

MAIN COURSE

BUTCHERS BLOCK

Herb Marinated "Fillet Mignon", Overbake Potatoes, Forest Mushroom Ragoût, Black Pepper Corn Sauce

OR

CHEF'S MEAT TASTING BOARD

Minute Steak, Burned Hollandaise, Pommes Fondant, Asparagus, Slow-Cooked Lean Beef, Caramelized Onion Marmalade & Beef Dripping Truffle Sauce (GF)

DESSERTS

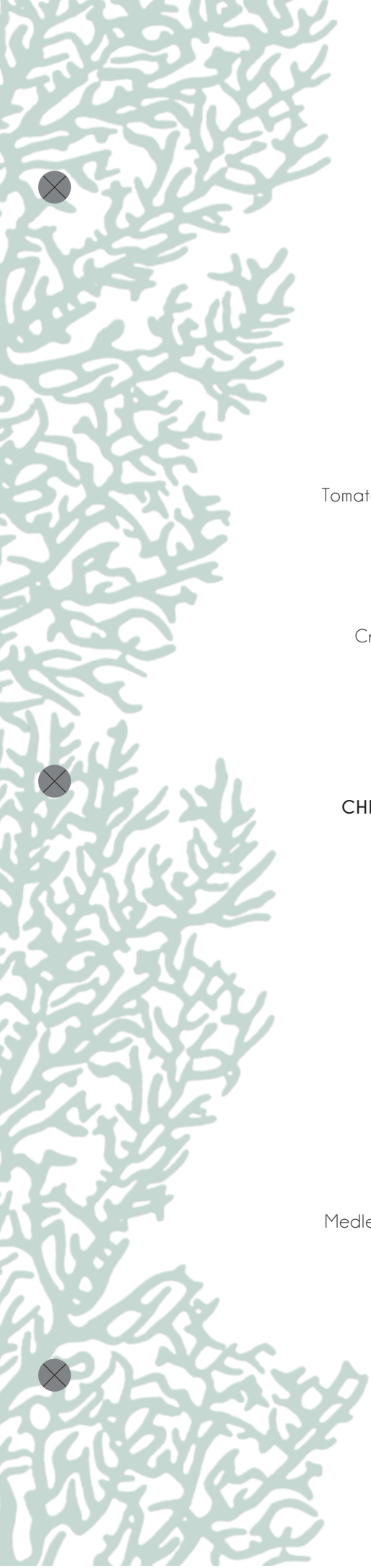
DARK & WHITE CHOCOLATE MOUSSE

Mix Berry Compote with Cinnamon Foam (V)

OR

SEASONAL CUT FRESH FRUIT PLATTER (V, VG, GF)





BONFIRE BBQ

USD 165++ per person

MARINATED GREEN-LIP MUSSELS & CALAMARI

With Organic Garden Greens and Lemon Dressing

OR

GREEK SALAD

Tomatoes, Cucumbers, Bell Peppers, Red Onions, Olives, Oregano and Creamy Feta Cheese (V)

SOUP OF THE DAY (V)

Cream Of Forest Mushroom with Sun Blushed Tomato Floats (V)

Freshly Baked Bakers Basket

FROM THE GRILL

CHICKEN SATAY - INDONESIAN STYLE CHICKEN SKEWERS

LAMB CHOPS

CHICKEN GARLIC SAUSAGES

BEEF MEDALLIONS

MARINATED LAGOON PRAWNS

CALAMARI SKEWERS

REEF FISH

YELLOW- FIN TUNA

ACCOMPANIED WITH

Hot Bbq Sauce, Garlic Butter, Spicy Thai Sauce (V)

Medley Of Grilled Vegetables, Corn on The Cobs, Lemon Wedges (V)

DESSERT

Flambé Fresh Fruits with Vanilla Ice Cream (A, V)

SEAFOOD BBQ

USD 85++ per person

STARTERS & SALADS

ASSORTED SUSHI & SASHIMI WITH CONDIMENTS

HOME CURED FISH WITH GRATED EGG

CHICKEN HAWAIIAN SALAD

BEET ROOT SALAD WITH FETA

TRADITIONAL GREEK SALAD

SALAD NICOSIA

RAW SALAD BAR

Carrots, Cabbage, Lettuce, Tomato, Cucumber,

ACCOMPANIMENTS

Capers, Gherkin, Olives, Lemon, Sundried Tomato

DRESSINGS

Chili Soy, Lemon Vinaigrette, Cocktail sauce, Balsamic, Extra Virgin Olive Oil

SOUP

Roasted Pumpkin Soup (V)

ASSORTED MINI BREAD DISPLAY

(Cheese Bread, Hard Roll, Soft Roll, Brown Bread, Rex Milano)

HOT DISHES

STEAMED BASMATI RICE (GF)

TEMPERED LENTILS (GF, V)

JACKET POTATO WITH SOUR CREAM

HERB MARINATED VEGETABLES (VG)

GRILLED CORN ON THE COB (V)

FROM THE BBQ

LAGOON PRAWNS, CALAMARI, BABY OCTOPUS

GREEN LIP MUSSELS, CRABS

REEF FISH, TUNA

SAUCES- BBQ | BLACK PEPPER | GARLIC BUTTER

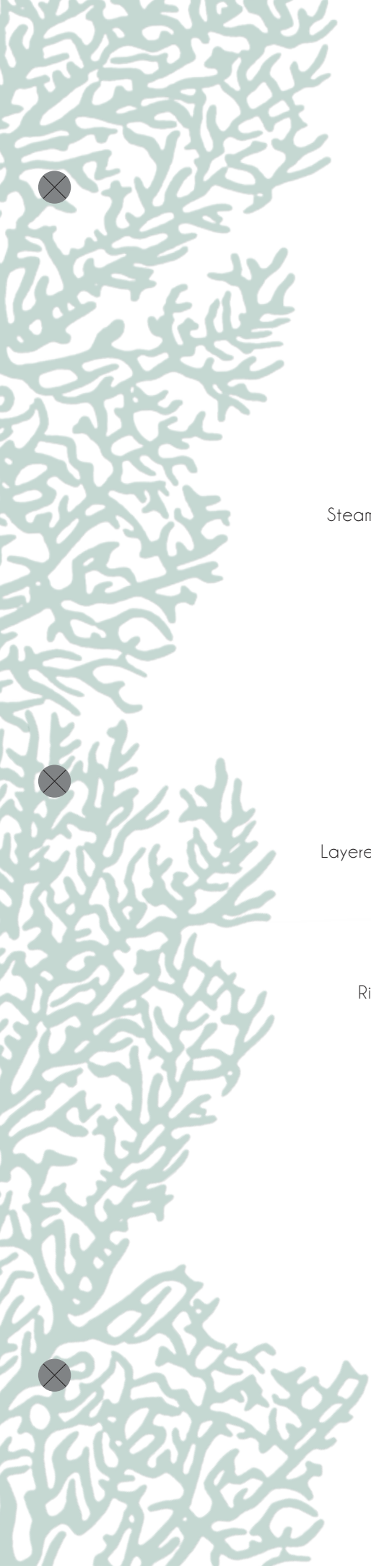
LIVE ACTION

Homemade Noodles with Seafood & Vegetables

DESSERTS

CHEF SELECTION OF ASSORTED DESSERTS (V)

EXOTIC CUT FRUITS (V, VG, GF)



VEGETARIAN MENU - 1

USD 75++ per person

STARTER

QUINOA SALAD (V)

Steam Mixed Quinoa, Tomato, Bell Pepper, Watermelon, Feta Cheese and Extra-Virgin Olive Oil

SOUP

ROASTED PUMPKIN SOUP (V)

Greek Feta Cheese and Basil Oil

MAIN COURSE

VEGETABLE LASAGNA (V)

Layered Vegetable Slices, Roma Tomato Sauce, and Fresh Basil Baked with Mozzarella Cheese

OR

MOREL MUSHROOM RISOTTO (V, GF)

Risotto Cooked with Carrot, Green Peas, Assorted Mushrooms, Parmesan and Truffle Oil

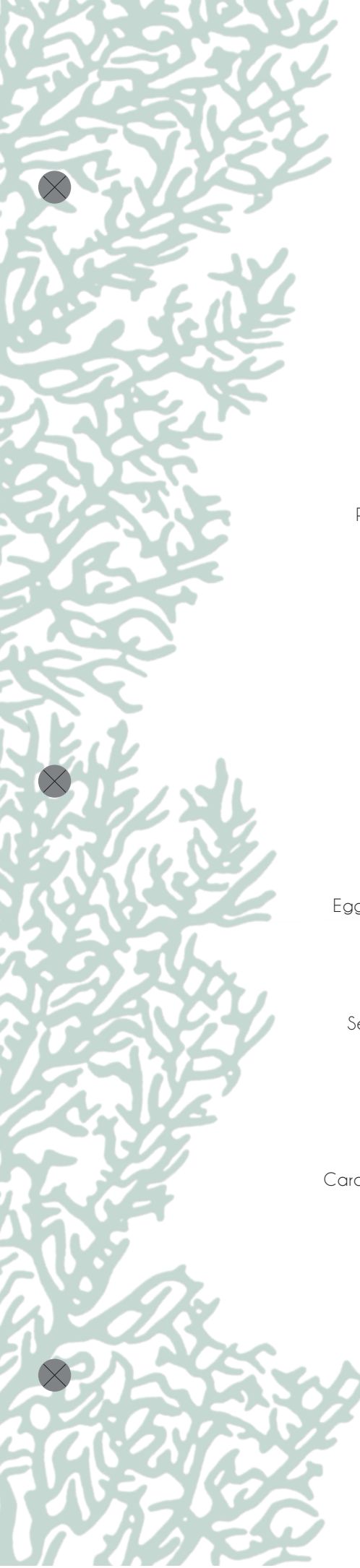
DESSERTS

EXOTIC FRUITS CAKE

Orange Compote and Vanilla Ice Cream

OR

SEASONAL SLICE FRUITS



VEGETARIAN MENU - 2

USD 75++ per person

STARTER

VIETNAMESE RICE PAPER ROLL (V, VG)

Rice Paper, Bell Peppers, Carrot, Cucumber, Sweet Chili Sauce

SOUP

SHORBET ADAS (V, VG)

Red Lentil Soup with Vegetables, Crispy Bread

ASSORTED BREAD BASKET WITH BUTTER

MAIN COURSE

MEDITERRANEAN MOUSSAKA

Eggplant, Chick Peas, Topped with Tomato Harra Sauce and Baked

OR

STIR FRY ASIAN VEGETABLES WITH STEAM RICE

Seasonal Vegetables Tossed with Chili, Soya Sauce, Sesame Oil

DESSERT

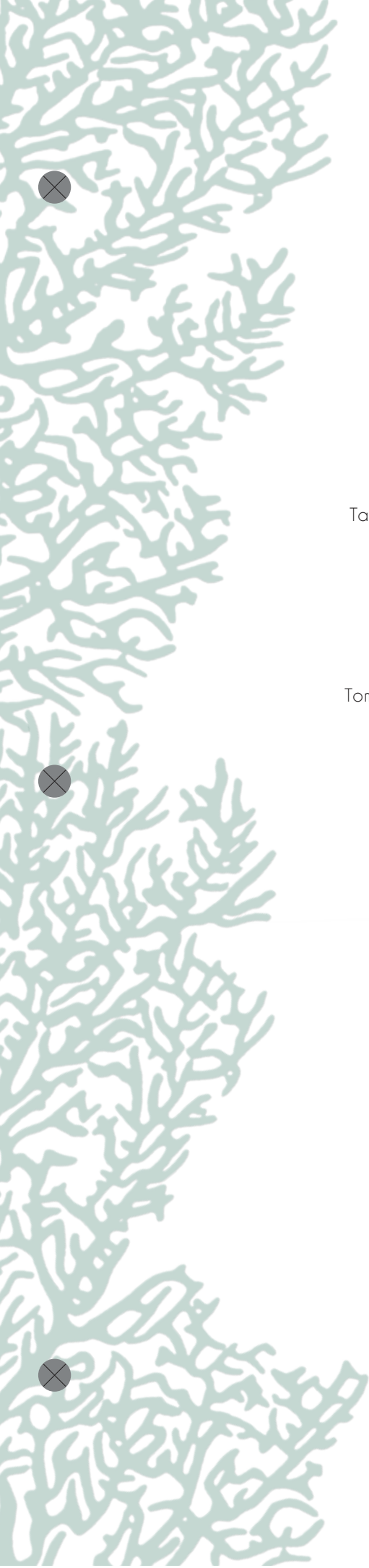
GRANOLA PEACH BERRY MELBA (V)

Caramelized Peach, Berry Compote, Crispy Granola, Whip Cream and
Served Mermaid Ice Cream

OR

FRESH TROPICAL FRUIT SALAD (V, VG, GF)

Served With Mint Syrup



VEGETARIAN MENU - 3

USD 75++ per person

STARTER

TANDOORI VEGETABLES (V)

Tandoori Marinated Vegetables, Served with Kachumber Salad,
Yoghurt Dip and Sweet Mango Chutney

SOUP

TOMATO AUR TULSI SHORBA (V)

Tomato Broth with Cumin, House Garden Basil, With Indian Spices

MAIN DISHES

PANEER BUTTER MASALA (V)

ALOO GOHBI (V)

DHAL PALAK (V, GF)

JEERA PULAO (V, GF)

ASSORTED INDIAN BREADS

(Garlic, Cheese, Onion Masala Breads)

DESSERT

GRILLED PINEAPPLE SKEWERS (V)

Served with Saffron Crumbles and Vanilla Ice Cream

OR

EXOTIC FRESH CUT FRUIT PLATTER (V, VG, GF)