



IMPORTANT NOTICE

*All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please inquire with senior management if you have any dietary restrictions, allergies or special considerations.

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

Maaga

BREAKFAST
À la carte

SEASONAL FRESH JUICES

Orange	11
Pineapple	11
Watermelon	11
Papaya	11
Mango	11
Mix Fruit	11

HEALTHY DRINKS

Morning Energizer	13
Orange Juice, Melon, Grapes, Ground Almonds	
Breakfast Beater	13
Carrot Juice, Orange Juice, Watermelon Juice, Apple Juice	
Red Blood Rejuvenator	13
Beetroot, Carrot, Cucumber, Lime Juice, Honey	

COFFEE SELECTIONS

Espresso	6
Americano	6
Cappuccino	7
Latte	7
Macchiato	7

TEA SELECTIONS

Earl Grey Tea	5
Ginger Spiced Tea	5
Sencha Green Tea	5
Moroccan Mint Tea	5
Pure Chamomile Flowers	5

MORNING FAVORITES

Milk Pancake	15
With caramelized banana slices, mixed berries and sour cream, chocolate sauce or berry compote, maple syrup	
Belgian Waffle	15
Powdered sugar, mixed berry compote, chocolate sauce, honey	
Classic French Toast	15
Fresh brioche dipped in an egg batter with berry compote and cinnamon sugar	
Smoked Salmon Bagel	22
Avocado cream cheese, smoked salmon, capers, and onion rings	
Classic Spinach Quiche	18
Creamy spinach, mushroom, baked crust	

Egg Benedict Hollandaise Sauce	18
Poached fresh egg, toasted English muffins, beef bacon, and hollandaise sauce	

Fine selections of Cold Cuts and Cheese	45
Served with pickles and condiments	



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LUNCH & DINNER
À la carte

SALADS

Crispy Squid 21

Mixed lettuce, sundry tomato, caper, gherkin, grilled artichokes and balsamic dressing

Chicken Caesar 35

Grilled Chicken, croutons, soft-boiled egg, turkey bacon, pickled white anchovies and parmesan cheese shavings

Niçoise 18

Seared yellowfin tuna, potatoes, eggs, green beans, Black olives and extra virgin olive oil dressing

Healthy Garden Leaf 25

Mixed greens, feta cheese, toasted seeds, Mediterranean delights, citrus dressing

SOUPS

Tom Yum 17

Mixed Seafood, roasted chili paste, oyster mushroom

Soup of the Day 15

Ask your waiter for the special of the day

SANDWICH, BURGER & WRAP

Crumbed Fried Chicken

Burger 21

topped with a simple layer of crinkle-cut pickles, yellow mustard and ketchup on a toasted sesame seed bun

Veggie Wrap (VG) 18

Lettuce, tomato, carrot, cucumber, bell peppers, onion, hummus all wrapped up in a spinach tortilla

Tuna Sandwich 25

Local Cured flaked tuna mixed with hot and spicy Maldivian chilies mayo and fresh vegetables.

FROM THE GRILL

Grilled Prawns 45

Spiced crush potatoes, spring vegetables, chimichurri sauce

Kofta Halabi 42

Minced lamb skewers, Saffron rice, cucumber tzatziki, tahini, harissa sauce

Beef Tenderloin 45

Grilled Beef tenderloin, heirloom vegetables, mushroom sauce

Chicken Breast 28

Pan Roasted Chicken Breast, Pumpkin purée, black pepper sauce

Catch of the Day 28

Maldivian Reef fish filet, mashed potato, glazed vegetables, lemon beurre blanc

ASIAN DELIGHTS

Sri-Lankan Style Seafood

Curry 28

Mixed cooked with Sri Lankan spices, served with steamed rice

Butter Chicken Masala 28

Chicken cooked with tangy tomato and spices, served with Paratha

Chicken Thai Green Curry 35

Chicken, green curry paste, galangal, coconut milk, served with steamed rice

Stir-fried Beef 30

Thin slices of beef tossed in black pepper sauce with Asian vegetables and steamed rice on the side

Maldivian Fish Curry 28

Yellowfin tuna, local curry spices, served with steamed rice

Vegetable Curry 21

Mixed vegetable curry, served with steamed rice, papadum

DESSERTS

Baked Cheese Cake 18

Cream cheese baked served with berries compote

Chocolate Mousse Cake 26

Decadent dark chocolate mousse on a chocolate biscuit base and white chocolate shaving

Chilled fruit platter 20

Tropical cuts of assorted fruits

Choice of Ice Cream (3 Scoops) 9

Ask your waiter for the flavors