



MALAHINI
KUDA BANDOS

The Blum

———— Food Menu ————

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

STARTER

Available from 19:00-22:00 & 12:00-15:00

Steamed Lemongrass Prawns 24

Cucumber carpaccio, chili-mango salsa, roasted
cashew nut

Prawn roll (GF, N) 18

Rice paper, prawn, fresh mint, coriander,
cucumber, carrot, spring onion, peanut sauce

Hummus (VG, GF) 16

Chickpeas, olive oil and tahini served with pitta
bread

Baba ghanoush (VG, GF) 16

Eggplant, tahini sauce, smoked paprika and olive
oil, served with fresh pita bread

SALAD

Available from 19:00-22:00 & 12:00-15:00

Thai papaya salad with grilled prawn24
(GF, N)

Long bean, garlic, chili, tomato, fish sauce,
peanuts

Healthy salad (V)18

Avocado, papaya, dry figs with cinnamon and
coconut lemon dressing

Tuna niçoise (GF)24

Fresh Maldivian tuna, potatoes, green beans,
tomatoes, egg, anchovies, black olives, cherry
tomatoes, lemon

Caesar salad28

Your choice of prawns or chicken caesar salad

POKE BOWL28

Choice of Tuna (SF) / Tofu (V)

Sushi rice, seaweed, avocado, spicy mayo, spring
onion, sesame seed, edamame, takuan, Shichimi
togarashi

SOUP

Available from 19:00-22:00 & 12:00-15:00

Asparagus soup (V)20

with morel mushroom ravioli

Tom Yum Kung22

Thai hot and sour prawn soup

Classic Tomato soup (V)18

with focaccia bruschetta, extra virgin olive oil,
pecorino cheese and basil pesto

MAIN DISHES

Available from 19:00-22:00 & 12:00-15:00

Fish & Seafood Dishes

Wok fried seafood	38
Asian vegetables, soy, ginger, oyster sauce, steamed rice on the side	
Sri Lankan-style tempered prawns	32
steamed rice, papadum and mango chutney	
Nasi goreng	28
Stir-fried rice, your choice of seafood beef chicken vegetables served with chicken satay, prawn crackers and fried egg	
Catch of the day	26
Pan-fried local reef fish with scallion mashed potato, butter vegetables smoked pepper coulis	
Sesame crust seared tuna	38
Celeriac puree, soy glazed shitake mushroom, soy caviar and togarashi	
Grilled Jumbo prawns (U-10)	35
Garlic mashed potato, butter vegetables and crustacean sauce	
Miso marinated Reef Fish	35
Wasabi mashed potato, wakame salad, amazu shoga and miso sauce	

Available from 19:00-22:00 & 12:00-15:00

AIG

SHARING DISHES

Grilled Seafood platter (for two) 125 60

Lobster, prawns, calamari, crab, tuna, reef fish, and mussels, served with sauteed vegetables and baked potatoes, lemon butter, citrus salsa and sweet chili sauce

Whole baked reef fish (500-600 grams) 35

served with mix green salad, baked potatoes, lemon butter and citrus salsa

**preparation time 30 minutes*

MEAT DISH

Available from 19:00-22:00 & 12:00-15:00

Grilled Corn-Fed Chicken Breast 35

Sauteed vegetables, garlic rice and Penang sauce

Kofta Halabi 35

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

Australian Beef Tenderloin 45

Potato dauphinoise, butter vegetables, shallots confit and truffle jus

VEGETARIAN

Available from 19:00-22:00 & 12:00-15:00

Paneer butter masala (V)30
with traditional accompaniments

Saffron Linguini (V)35
in three mushroom sauce, rocket salad and
parmesan crisp

Stir-fried Noodles / Rice (V)28
with organic vegetables and fried tofu

CURRY SECTION

Available from 19:00-22:00 & 12:00-15:00

Curry of the Day26
Accompanied with steamed rice, papadum and
chutney

Butter chicken masala35
Garlic naan bread, chutney and papadum

Maldivian tuna curry28
Steamed rice, chapatti and local condiments

PASTA

Available from 19:00-22:00 & 12:00-15:00

Rigatoni	32
Tossed in mushroom cheese cream sauce and truffle oil	
Penne Boscaiola	28
Tomato sauce, mushroom, bacon, green pea and parmesan	
Spaghetti Maldivian	26
Tomato, smoked and baked tuna, local githeyo chili and fresh curry from our garden	
Linguini pasta	28
with seafood, basil and saffron cream	
Make your own pasta	28
Pasta: Penne, spaghetti, macaroni, rigatoni, fusilli, wheat-free or gluten-free pasta (Available upon request)	
Sauce: Tomato, Basil pesto, Cream cheese, Carbonara, Bolognese	

SANDWICHES & WRAPS

All the sandwiches and burgers are served with French fries and ketchup.

Ham and Cheese Sandwich	22
Classic Club Sandwich	30
Grilled Marinated Chicken breast, fried egg, chicken bacon, tomato and lettuce	
Spicy Maldivian Tuna sandwich	20
organic leaves, onion, lemon and local githeyo chili	

Chicken Shawarma Wrap	22
Garlic sauce, lettuce, tomato, pickles cucumber	

Falafel wrap	20
Tahini sauce, pickle cucumber, romaine lettuce, pita bread	

BURGER

Crumb fried chicken burger	24
with lettuce, tomato, cucumber, onion, gherkin and cheese	

Crumb fried fish burger	24
with fresh salad, tomato and cheese	

Angus Beef Cheese Burger	38
Black Angus beef, Romaine lettuce, gherkin, BBQ sauce, cheddar cheese and caramelized onion	

SNACKS

Chicken Satay (N)	12
served with peanut sauce	

Falafel (V)	12
Deep-fried chickpeas served with tahini mayonnaise	

Buffalo Chicken Wings	20
served with smoked BBQ sauce	

Calamari fritti	18
Tempura calamari, chipotle mayonnaise	

Fish and Chips	18
Malt vinegar tartar sauce, gherkins and mixed lettuce	

French fries / Potato wedges	8
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SOURDOUGH PIZZA

Gluten Free Pizza (available upon request)

Classic Margarita pizza (V)20

Fresh tomato and basil sauce, oregano and extra virgin olive oil

Tropical seafood pizza28

with marinara sauce, mozzarella and oregano

Tandoori Chicken Tikka Pizza (GF)25

Cheese, Red onion, chili, fresh coriander, fenugreek leaves

Maldivian Pizza (GF)20

Maldivian tuna, Valhomas (Smoked tuna) local githeyo chili, curry leaves and red onion

Mediterranean Pizza (V)24

Bell pepper, red onion, olives, artichoke, feta cheese, sumac

DESSERT

Baked Cheesecake	18
Served with blueberry compote	
* Chocolate Brownie	21
Served with vanilla ice cream	
* Apple Tart	18
Served with vanilla crumble and chocolate ice cream	
* Truffle Mousse	22
Served with strawberry coulis	
Fresh Fruit Platter	22
Tropical cuts of assorted fruits	
Cheese Platter	24
Selection of assorted cheese, condiments & preserves	

* Available during Lunch & Dinner



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————— Kid's Menu —————

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STARTER

Garden Green salad	12
Local pumpkin soup (V)	12
Shrimp cocktail with gems lettuce	16
Chicken and mango salad	14

MAIN COURSES

Penne or spaghetti pasta	12
served with bolognese, carbonara or tomato sauce with parmesan cheese	
Grilled corn-fed chicken breast	14
served with garden green vegetables	
Grilled lamb chops	16
served with mashed potato	
Chicken strips	12
served with french fries	
Prawns tempura	16
served with sweet chilli sauce	

COMFORT FOOD

Fish fingers with French fries and salad	12
Ham and cheese mini pizza	14
Club sandwich with French fries and ketchup	18
Mini Fish or chicken burger with French fries and salad	14

DESSERT

Baked Cheesecake	18
Served with blueberry compote	
Chocolate Brownie	21
Served with vanilla ice cream	
Apple Tart	18
Served with vanilla crumble and chocolate ice cream	
Truffle Mousse	22
Served with strawberry coulis	
Fresh Fruit Platter	22
Tropical cuts of assorted fruits	
Cheese Platter	24
Selection of assorted cheese, condiments & preserves	