



IN-VILLA DINING

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

please call 500 to order

(A) - Contains Alcohol / (V) - Vegetarian / (GF) - Gluten Free / (DF) - Dairy Free
(N) - Contains Nut / (VG) - Vegan / (SF) - Seafood

ALL DAY DINING

STARTER

Steamed Lemongrass Prawns 26
Cucumber carpaccio, chili-mango salsa, roasted
cashew nut

Prawn roll (GF, N) 20
Rice paper, prawn, fresh mint, coriander,
cucumber, carrot, spring onion, peanut sauce

Hummus (VG, GF) 18
Chickpeas, olive oil and tahini served with pitta
bread

Baba ghanoush (VG, GF) 18
Eggplant, tahini sauce, smoked paprika and olive
oil, served with fresh pita bread

SALAD

Thai papaya salad with grilled prawn 26
(GF, N)

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

Healthy salad (V) 20

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

Tuna niçoise (GF) 26

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

Caesar salad 30

Your choice of prawns or chicken caesar salad

POKE BOWL 30

Choice of Tuna (SF) / Tofu (V)

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

SOUP

Asparagus soup (V) 22

with morel mushroom ravioli

Tom Yum Kung 24

Thai hot and sour prawn soup

Classic Tomato soup (V) 20

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

MAIN DISHES

Fish & Seafood Dishes

Wok fried seafood	40
Asian vegetables, soy, ginger, oyster sauce, steamed rice on the side	
Sri Lankan-style tempered prawns	34
steamed rice, papadum and mango chutney	
Nasi goreng	30
Stir-fried rice, your choice of seafood beef chicken vegetables served with chicken satay, prawn crackers and fried egg	
Catch of the day	28
Pan-fried local reef fish with scallion mashed potato, butter vegetables smoked pepper coulis	
Sesame crust seared tuna	40
Celeriac puree, soy glazed shitake mushroom, soy caviar and togarashi	
Grilled Jumbo prawns (U-10)	37
Garlic mashed potato, butter vegetables and crustacean sauce	
Miso Marinated Reef Fish	35
Wasabi mashed potato, wakame salad, amazu shoga and miso sauce	

SHARING DISHES

AIG

Grilled Seafood platter (for two) 127 62

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) 37

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

**preparation time 30 minutes*

MEAT DISH

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

Paneer butter masala (V)	32
with traditional accompaniments	
Saffron Linguini (V)	37
in three mushroom sauce, rocket salad and parmesan crisp	
Stir-fried Noodles / Rice (V)	30
with organic vegetables and fried tofu	

CURRY SECTION

Curry of the Day	28
Accompanied with steamed rice, papadum and chutney	
Butter chicken masala	37
Garlic naan bread, chutney and papadum	
Maldivian tuna curry	30
Steamed rice, chapatti and local condiments	

PASTA

Rigatoni	34
Tossed in mushroom cheese cream sauce and truffle oil	
Penne Boscaiola	30
Tomato sauce, mushroom, bacon, green pea and parmesan	
Spaghetti Maldivian	28
Tomato, smoked and baked tuna, local githeyo chili and fresh curry from our garden	
Linguini pasta	30
with seafood, basil and saffron cream	
Make your own pasta	30
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	24
Classic Club Sandwich	32
Grilled Marinated Chicken breast, fried egg, chicken bacon, tomato and lettuce	
Spicy Maldivian Tuna sandwich	22
organic leaves, onion, lemon and local githeyo chili	

Chicken Shawarma Wrap	24
Garlic sauce, lettuce, tomato, pickles cucumber	

Falafel wrap	22
Tahini sauce, pickle cucumber, romaine lettuce, pita bread	

BURGER

Crumb fried chicken burger	26
with lettuce, tomato, cucumber, onion, gherkin and cheese	

Crumb fried fish burger	26
with fresh salad, tomato and cheese	

Angus Beef Cheese Burger	40
Black Angus beef, Romaine lettuce, gherkin, BBQ sauce, cheddar cheese and caramelized onion	

SNACKS

Chicken Satay (N)	14
served with peanut sauce	

Falafel (V)	14
Deep-fried chickpeas served with tahini mayonnaise	

Buffalo Chicken Wings	22
served with smoked BBQ sauce	

Calamari fritti	20
Tempura calamari, chipotle mayonnaise	

Fish and Chips	20
Malt vinegar tartar sauce, gherkins and mixed lettuce	

French fries / Potato wedges	10
------------------------------------	----

SOURDOUGH PIZZA

Gluten Free Pizza (available upon request)

Classic Margarita pizza (V)	22
Fresh tomato and basil sauce, oregano and extra virgin olive oil	
Tropical seafood pizza	30
with marinara sauce, mozzarella and oregano	
Tandoori Chicken Tikka Pizza (GF)	27
Cheese, Red onion, chili, fresh coriander, fenugreek leaves	
Maldivian Pizza (GF)	22
Maldivian tuna, Valhomas (Smoked tuna) local githeyo chili, curry leaves and red onion	
Mediterranean Pizza (V)	26
Bell pepper, red onion, olives, artichoke, feta cheese, sumac	

DESSERT

Baked Cheesecake	20
Served with blueberry compote	
Chocolate Brownie	23
Served with vanilla ice cream	
Apple Tart	20
Served with vanilla crumble and chocolate ice cream	
Truffle Mousse	24
Served with strawberry coulis	
Fresh Fruit Platter	24
Tropical cuts of assorted fruits	
Cheese Platter	26
Selection of assorted cheese, condiments & preserves	



IN-VILLA DINING

Kids 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

please call 500 to order

(A) – Contains Alcohol / (V) – Vegetarian / (GF) – Gluten Free / (DF) – Dairy Free
(N) – Contains Nut / (VG) – Vegan / (SF) – Seafood

STARTER

Garden Green salad	14
Local pumpkin soup (V)	14
Shrimp cocktail with gems lettuce	18
Chicken and mango salad	16

MAIN COURSES

Penne or spaghetti pasta	14
served with bolognese, carbonara or tomato sauce with parmesan cheese	
Grilled corn-fed chicken breast	16
served with garden green vegetables	
Grilled lamb chops	18
served with mashed potato	
Chicken strips	14
served with french fries	
Prawns tempura	18
served with sweet chilli sauce	

COMFORT FOOD

Fish fingers with French fries and salad	14
Ham and cheese mini pizza	16
Club sandwich with French fries and ketchup	20
Mini Fish or chicken burger with French fries and salad	16

DESSERT

Baked Cheesecake	20
Served with blueberry compote	
Chocolate Brownie	23
Served with vanilla ice cream	
Apple Tart	20
Served with vanilla crumble and chocolate ice cream	
Truffle Mousse	24
Served with strawberry coulis	
Fresh Fruit Platter	24
Tropical cuts of assorted fruits	
Cheese Platter	26
Selection of assorted cheese, condiments & preserves	