



Omotenashi means hospitality, it's grounded on above-and-beyond kind of customer service.

Is a beautiful word that means taking pride in anticipating and fulfilling people's needs in advance; the little things are some of the most powerful ways we can nurture our relationships.

Omotenashi is given without the expectation of being given anything in reward..

- Chef Yamamoto



HOUSE LIQUEUR

GINGER LIQUEUR

A homemade liqueur from fresh ginger

COCKTAILS

SAKE AVIATION

Gin, sake, lavender and a hint of citrus fruits

GINGER & CUCUMBER MARTINI

A cocktail with great personality and character, the perfect balance between the freshness of cucumber and the complexity of ginger

LYCHEE & ROSES MARTINI

The perfect mix between sake, lychee and roses

LYCHEE MOJITO

A classic, the perfect companion

WHISKEY & GINGER SOUR

A version of the classic whiskey sour with a hint of fresh ginger

MOCKTAILS

LAVENDER CALPIS

A recreation of the classic japanese drink with a touch of fresh lavender

COCONUT & MANGO

A soft mix of mango purée, coconut cream and a hint of rosemary

SASHIMI

All portions are served with wasabi

Tuna 🍣✿

Hiramasa 🍣✿

Hamachi 🍣✿

Salmon 🍣✿

NIGIRIS

Nigiri come as one piece per serving, all portions are prepared with sushi rice and served with wasabi, ginger and nikiri sauce

Tuna ✿

Raw salmon ✿

Eel 🍣

Seared salmon

Shrimp ✿

MAKIS

Choose your order with either 4 or 8 pieces

SPICY VEGGIE 🌿/🍴

Pickled eggplant and japanese daikon with fried garlic and a hint of serrano chili

CALIFORNIA 🍴

Creamy kanikama, fleshy avocado and cucumber

SPICY TUNA ✨/

Spicy bluefin tuna, masago and scallion

CRISPY SALMON ✨/

Deep fried roll filled with salmon, avocado, spicy mayo and cream cheese

MOMOTEN /

Deep fried roll filled with crispy shrimp, asparagus and avocado, topped with yuzu kosho mayo and sweet chili sauce

ACEVICHADO ✨/

Fresh shrimp and avocado drizzled with leche de tigre sauce, topped with cilantro and sambal

EEL AND SEAFOOD TARTAR ✨🍴

Sweet smoky eel, mixed with seafood tartare

COLD STARTERS

MORIAWASE TO SHARE 🍴✨

Crab, octopus, salmon, hamachi and bluefin tuna sashimi

TUNA TARTAR ✨🍴

Bluefin tuna seasoned with rayu and tartar, accompanied with rice cracker and nori

TUNA WONTON TACO ✨/🍴

Crispy won ton filled with spicy tartare and wasabi mayo

SALMON WONTON TACO ✨/🍴

Crispy won ton filled with spicy tartare and wasabi mayo

TUNA TATAKI ✨🍴

Marinated with soy sauce, ginger and mirin, topped with garlic chips

OKE FOR 4 ✨

Selection of 5 nigiri, 4 maki roll pieces and a mix of sashimi of the day

HAMACHI TATAKI ✨

Lightly seared hamachi slices. leche de tigre sauce and a hint of wasabi

HOT STARTERS

SZECHUAN EDAMAMES ✓

Green soya bean pods sautéed in garlic and chili sauce

VEGETABLE GYOZA ✓

Seared, filled with cabbage and mushrooms

EDAMAMES WITH PONZU /🍴

With ponzu sauce and togarashi at the wok

BRAISED SHORT RIB BAO 🍴

Steamed bun filled with braised short rib with galbi sauce, japanese pickled ginger, negi and cilantro

PORK AND CABBAGE GYOZAS

Seared, filled with serrano cured ham and truffled soy sauce

KIMCHI GYOZAS

Seared, filled with kimchi and pork

TEMPURA

MIXED VEGETABLES 🌿

Asparagus, squash, mushrooms and bell peppers with tendashi sauce

ROCK TEMPURA SHRIMP 🍤🌿

Bluefin tuna seasoned with rayu and tartar, accompanied with rice cracker and nori

RICE, NOODLES AND SOUPS

GOHAN 🌿🍷

The traditional steamed white rice

MIXED YAKIMESHI

With egg and a mix of vegetables slightly scented with garlic butter and soy sauce with beef, chicken and shrimp

MISOSHIRU

Fresh tofu, wakame and negi

TONKOTSU RAMEN

Classic pork broth with marinated pork belly, egg, bok choy and mushroom

MIXED YAKISOBA

Wok-stirfried noodles with vegetables and sweet and sour sauce, mayonnaise, aonori, Japanese pickled ginger, chicken, beef and shrimp

MAIN DISHES

NASU MISO 🌿🍤

Slow-roasted eggplants marinated in sweet miso sauce

PORK WRAP 🍤🌿

Pork loin slices poached in dashi broth served on lettuce leaves with sweet potato noodles, peanuts and miso sauce

CATCH OF THE DAY MISO 🍷

Sweet miso-marinated catch of the day

YAMI LAMB RACK

Grilled lamb rack, yakiniku sauce, bok choy and mango sauce with sautéed rice

TATSUAGE

Japanese fried chicken marinated in a ginger-garlic mix

GALBI SHORT RIB

Bone-in braised, with sweet sauce and galbi

TERIYAKI CHICKEN 🍷🍤

Marinated and roasted chicken in sweet soy sauce

JAPANESE WAGYU A5 TEPPANYAKI 🍷🌸

Seared, with asparagus, carrot and wasabi

🍷 Gluten free. Baglioni Resort Maldives is proud to offer menu items with gluten free ingredients. However, our kitchens are not a gluten free environment, so we cannot assure you that our restaurant environment or any menu item will be 100% free of gluten. If you are celiac, please contact the restaurant manager.

🍤 This food contains nuts or seeds that can cause allergies.

🌸 Our food is prepared under strict hygienic conditions and norms, however, consuming raw or undercooked products is at your own risk.

🌿 Vegan 🌿 Vegetarian 🌶 Hot