



Seagrill

Rooted in *Maldives*: A Celebration of *Local* and *Home-Grown* Flavours

At Dusit Thani Maldives, we believe that truly exceptional cuisine begins at the source — with ingredients that are fresh, local, and responsibly grown. Our commitment to sustainability and authenticity is reflected in every dish we serve, and it begins just steps away from our kitchens.

Much of the produce featured in our menus is lovingly cultivated in our own Chef's Garden. This lush, organic sanctuary is home to a variety of herbs, fruits, vegetables, and edible flowers — all handpicked at peak freshness to bring vibrant, garden-to-table flavours to your plate. From aromatic lemongrass and basil to juicy papayas and chillies ripened under the Maldivian sun, each ingredient tells a story of care, seasonality, and connection to the land.

We also proudly source all of our fish from within the Maldives, partnering with local fishermen who follow traditional, low-impact methods. This ensures not only the highest quality and freshness but also supports local livelihoods and the long-term health of our marine ecosystems.

Where possible, we extend our sourcing to local farmers and producers across the atolls, always choosing ingredients that are responsibly grown, harvested, or caught. In doing so, we reduce our environmental footprint, support the island economy, and create a dining experience that is both sustainable and deeply rooted in place.

When you dine with us, you're not only enjoying exquisite food — you're part of a shared commitment to honouring the natural richness of the Maldives and nurturing a more sustainable future, one bite at a time.

Sign up to become *Dusit Gold* members

Unlock exclusive benefits at our distinctive hotels and resorts, award-winning restaurants, and luxury spas worldwide. Dusit Gold opens the door to everything you deserve and more.



Allergen & Dietary Information

Your *well-being* is our *priority*.















At Dusit Thani Maldives, we are committed to providing a safe and enjoyable dining experience for all our guests.

- Our menus and buffet labels indicate the 14 commonly recognised food allergens when used as ingredients in our dishes.
- If you have concerns about other allergens or require more detailed information, please speak with a member of our Management Team.
- Kindly note that all food is prepared in kitchens where a variety of allergens are present. While we take every precaution, we cannot guarantee the complete absence of trace allergens in any dish.





If you have any allergies, intolerances, or specific dietary requirements, we warmly encourage you to inform our team. We are here to assist you in making a safe and informed dining choice.

Thank you for your understanding and cooperation.

Allergens

-  Soy
-  Celery
-  Crustaceans
-  Egg
-  Fish
-  Gluten
-  Lupin
-  Dairy / Milk
-  Molluscs
-  Mustard
-  Peanut
-  Sesame
-  Sulphites
-  Treenut



















Dietary Restrictions

- Alcohol 
- Spicy 
- Pork 
- Vegetarian 

Sea Grill

Appetisers & Soups

Cajun Chicken Salad 	26
With avocado, corn, cucumber pickle, coriander and yogurt dressing	
Cream of Pumpkin 	26
With coconut milk, curry leaves, toasted cashew nuts	
Parma Ham & Mozzarella "di bufala" 	32
With cherry tomato, basil pesto, arugula leaves, artichoke and balsamic reduction	
Foie Gras Miso 	32
Spinach dashi soup, duck foie gras, tofu, scented with truffle oil and sesame	
Caramelized Octopus 	32
Citrus caramelized octopus tentacles, tropical island crunchy vegetables salad	
Nori Tuna 	32
Seared medium rare tuna in seaweed crust, black pepper, pineapple, mushroom pickles	
Lobster Seafood Bisque 	34
With lemongrass cream espuma	
Seafood Ceviche 	34
Assorted seafood marinated in citrus broth, baby vegetables and yuzu drizzles	
Exotic Prawn 	36
With palm heart remoulade salad, avocado and mango dressing	
New Style Beef Sashimi 	36
Raw Angus beef sashimi with yuzu soy, hot oil, crispy sweet potato and asparagus	
Seared Duck Foie Gras 	*44
Pan-seared foie gras slice, polenta, beetroot puree, spinach and berry gastric sauce	

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 Mustard  Sulphites  Tree nut  Soy  Molluscus  Sesame  Spicy  Pork  Vegetarian

Items with * are premium A la carte dishes and not included in any meal plan, guests on half board full board and pure indulgence are entitled to 25% discount. All prices are stated in US dollars. Prices are subjected of 10% service charge and 17% government tax.





















Chef's Signature

- Chicken Tikka Masala**  **36**
In rich tomato cashew gravy, Basmati rice, chutney and paratha
- Black Curry Pork**  **38**
Roasted black pepper curry, served with dry fish "katta sambal" and coconut rice
- Reef Fish Fillet**  **40**
Cooked in papillote with chayote, coconut rice and truffle butter
- Yellow Prawn Curry**  **46**
In rich coconut milk curry sauce, Basmati rice and chutney
- Surf & Turf Sea Grill**  ***70**
Angus beef tenderloin & slipper lobster, taro puree, pepper sauce and lemon butter

Pasta & Risotto





















- Saffron Risotto**  **30**
Braised rice in saffron sauce, green asparagus, lemon zest and parmesan crisps
- Smoked Duck Penne**  **34**
In truffle mushroom cream sauce and Pecorino cheese
- Lobster Risotto**  **36**
Braised rice in lobster sauce, green peas, basil cream and Parmesan crisps
- Crab fettucine**  **36**
In spicy tomato crab sauce, topped with arugula leaves

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Sea Grill

From the Grill


Catch of the Day - Fillet	 	40
Yellowfin Tuna Steak	 	44
King Prawn	 	48
Lamb Chop		48
Angus Beef Striploin (200g)		50
Angus Beef Tenderloin (200g)		*62
Maldivian Lobster (750g approx)		*100
<ul style="list-style-type: none">• Grilled, with lemon butter  • Thermidor    		
Wagyu Beef Striploin MBS 8-9 (230g)		*160
Top Premium Australian Wagyu beef		
Seafood Platter - Portion for Two	   	*190
Assortment of lobster, king prawns, calamari, yellow-fin tuna, mussels, with garnishes and lemon butter		

Choice of Garnishes:



Cos Lettuce with Caesar dressing     

Mashed Potato 

Sautéed Greens with Smoked Paprika

Heirloom Carrots and Mushroom Poêlée 

French Fries

Coconut Rice  

Basmati Rice

Choice of Sauces:

Seafood Lemongrass Sauce     










Lemon Butter 










Mustard, Tomato Beurre Blanc    

Chimichurri 

Pink Pepper Vanilla Demi-glace   

Béarnaise   
























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Desserts

Assortment of Ice cream  & Sorbet	5 per scoop
Ask your server for available flavours	
Mango Cheesecake   	18
Basil lime salsa	
Pistachio Elegance     	20
Pistachio strawberry entremet on cocoa sable, strawberry ice cream	
Pineapple Tatin   	22
Caramelized pineapple tart topped with coconut ice cream	
Gin Baba    	24
Baba soaked in gin and cinnamon syrup, rich vanilla whipped cream	
Green Tea or Chocolate Lava Cake   	26
with Bourbon vanilla ice cream	
Cheese Platter    	30
Assortment of cheeses, with garnishes	

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