earth

A heartfelt ode to the Maldives, where island-grown ingredients and soulful vegetarian creations come together in a harmonic embrace—inviting you to savour the essence of nature, rich traditions, and mindful indulgence.



Hot & Cold Appetizers

Charred Plant Based Soya 24
truffle cream, herbs

Super Food Salad 24
wild rice, quinoa, kale, avocado, pomegranate, goji berry, flaxseed

Heirloom Tomato Salad 26
bocconcini cheese, amaranth, pumpkin seed, basil, aged balsamic

Traditional Maldivian Mashuni Roll 22
tuna, kofi leaves, coconut, lime, masmirus

Maldivian Tuna Ceviche 24
lime, celery, coconut, chilli, coriander, passion fruit

Rihafolhi 24
moringa pancake, prawns, baby gem, curried mayo, masmirus, moringa leaves

Soup

Mushroom Dumpling Soup 22
coconut laksa broth, beans sprouts

Mains – International & Plant Based

Penne 30
truffle sauce, wild mushroom, parmesan

Conchiglie 32
sundried tomato, sunflower seed pesto

All meal packages entitlement to 03 course only (01 Starter , 01 Main , 01 Dessert)
All extra orders are chargeable

Vegetarian Vegan Gluten Spicy Diary Shellfish Nuts

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Mains – International & Plant Based

Balinese Tofu & Edamame Rendang 32
mushroom, ginger brown rice

Vegan Meat 30
cashew & mustard sauce, garlic brioche

Vegan Banger & Mash 36
vegan sausage, colcannon, brown onion gravy

The Ultimate Plant-Based Vegan Burger 40
lettuce, avocado mash, cheese, sweet potato fries

Mains – Maldivian

The Traditional Maldivian Curry "Riha"
Curry traditions vary across cultures, each bringing its own unique flavors and ingredients. In the Maldives, we elevate our curries with the richness and consistency of locally sourced coconut milk.

Vegan Vegetable Curry 36
A wholesome medley of vegetables sourced from local Maldivian farmers

Dhon Riha (Tuna Curry) 40
Prepared with freshly caught tuna from the Indian Ocean.

Kukulhu Riha (Chicken Curry) 40
A Maldivian classic made with tender chicken and aromatic spices.

All our curries (Riha) are served with coconut rice, roshi and papadam

Lonumirus Kukulhu 42
cornfed chicken, coconut sweet potato mash, curry sauce

Masburi 48
tuna steak, rampa leaves braised eggplant

Valhomas Spaghetti 36
smoked tuna, curried sauce

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Chargeable Menu

Earth Signature

Maldivian Lobster and Crab Meat Curry
coconut cream, traditional condiments

* Supplement Charges for meal packages - HB, HBS, FB, FBS, HBR, HBP, FBR, AI, UAI	50
BB - Ala-carte rate	95

Curried Lobster Thermidor
sweet potato fries, local leaf salad

* Supplement Charges for meal packages - HB, HBS, FB, FBS, HBR, HBP, FBR, AI, UAI	65
BB - Ala-carte rate	110

Dessert

Cheesecake Pie. 25
baked cheesecake, dark chocolate soil, maple syrup, maple ice cream,

Apple Pie 23
Caramelized apple, short crust, Oats crumble, Diplomat Cream, Vanilla Ice cream

Berry 22
strawberry soup, mixed berries, yoghurt ice-cream

Citrus Tart 23
lemon tart, coconut ice cream, meringue

Soft Chocolate Ganache 24
soft chocolate cake, raspberry sorbet, white chocolate snow

Coffee Indulgent 22
baked coffee & chocolate cream, berries, vanilla ice cream

Ice Cream 8
vanilla, chocolate, maple, coconut, watermelon

Sorbet 8
raspberry sorbet, watermelon sorbet

Seasonal Cut Fruit 22

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Wine by Glass

Champange & Sparkling - 150 ml

Louis Dumont Brut, Champagne, Epernay, France
Victoire Prestige Brut, Rose Champagne, Epernay, France
Wolf Blass, Bilyara, South-eastern Australia
Charles de Fere Brut Rosè, Cuvée Jean-Louis, Bourgogne, France
Montcadi Cava, Penedes, Spain

White - 150 ml

Peter Meyer, Riesling, Mosel, Germany
Babich, Sauvignon Blanc, Marlborough, New Zealand
Banfi, Placido, Pinot Grigio, Tuscany, Italy
Polero Indomita , Chardonnay, Central Valley, Chile
Finca La Colonia, Torrontes, Mendoza, Argentina

Rosé - 150 ml

Polero Indomita, Cabernet Sauvignon, Central Valley, Chile
Lutzville, Merlot, West Coast - South Africa
Placido, Chianti DOCG, Tuscany, Italy
Babich, Pinot Noir, Marlborough, New Zealand
Bonpas, Cotes Du Rhone, Villages Rouge, France
Bodega Norton, Malbec, Mendoza, Argentina

Red - 150 ml

Polero Indomita, Cabernet Sauvignon, Central Valley, Chile
Lutzville, Merlot, West Coast - South Africa
Placido, Chianti DOCG, Tuscany, Italy
Babich, Pinot Noir, Marlborough, New Zealand
Bonpas, Cotes Du Rhone, Villages Rouge, France

Sweet - 100 ml

Ramos Pinto, Tawny Port, Portugal
IL Conte 'Stella Rossa', Moscato, Piedmont, Italy

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