

Setting Sail



MALDIVIAN COLD MEZZE |sg|sf|g| 22

curate your own dining experience with a selection of three exquisite dishes to share

“Barabo Mashuni” pumpkin salad with tuna

“Mashuni” coconut and tuna salad

“Bashi Satani” eggplant mousse

“Valhomas Mashuni” smoked tuna sambal

served with your choice of “roshi / huni roshi / faratta” flat bread

MALDIVIAN HOT MEZZE |sg|d|g|sf| 22

curate your own dining experience with a selection of three exquisite dishes to share

“Bajiya” potato and tuna fried dumpling

“Gulha” deep-fried dough ball stuffed with smoked tuna and coconut

“Kavaabu” tuna, lentil and mix spices with grated coconut fried patties

“Kulhi boakibaa” spicy tuna rice cake

“Keemia” filled with tuna and vegetables

served with mild curry sauce and cumin yoghurt raita

MALDIVIAN SALADS AND SATANI

Boashi Satani |sf| 28

Banana heart salad, tuna loin, onion, coconut

Gabulhi Satani |v|g| 28

Masala aubergine paste, lightly spiced pumpkin and chow chow vegetables, young coconut, diced cucumber and shallot pickle, onion pakora

Kopi Fathu Satani |ms|sf| 18

Local cabbage with onion and lime, seared mahi-mahi marinated in an aromatic blend of spices

Falho Satani 22

Raw papaya salad

ms – mild spicy | n – contains nuts | sf – seafood

d – dairy | g – contains gluten | ch – chef’s special | sp – spicy | v – vegetarian

 – vegan |  – sustainable | sg – signature


For those with special dietary requirements or allergies, please let your waiter know.
Prices are in US dollars and do not include 17% Government Tax
and 10% Service Charge.

The Story of Ba'theli



Welcome aboard the only restaurant in the world set on a boat in a lagoon featuring gourmet dishes of inspired island cuisine from the Maldivian Spice Route. The story began over 5,000 years ago when the Maldives became a key port of call for traders sailing from Indonesia and India to Arabia with cargoes of cinnamon, cardamom, turmeric, cloves, ginger and pepper. The story continues tonight as our chefs create dishes of finesse based on the epicurean delights of the Spice Route using only the finest ingredients, blending herbs and spices to enhance natural flavours.

THE MAIN VOYAGE

Garudhiya |sf| 
The Maldives' most famous soups, light poached fresh skipjack tuna, perfumed with pandanus heart and curry leaves,
served with your choice of rice

Kiru Garudhiya |sg|ms|sf| 
Fresh coconut milk poached fish and shellfish soup, flavoured with island spices and curry leaf
served with your choice of rice

FROM THE GRILL

Filolhu Mas |sp|sf|
BBQ snapper with chilli-tomato chutney and curry sauce

Giyolhu Mas |sg|sf|
BBQ job fish fillet with curry sauce and curry leaf juice

Fihunu Faana |sg|sf|n|d|
Grilled grouper fillet with curry sauce

Fihunu Bandaidhoo and Biss |sf|sp| 
Maldivian spices, grilled tuna belly and tuna caviar

Bakari Sanaamugu |sg|sf|n|d|
Maldivian five-spices grilled lamb loin with veal jus

Fihunu Dingaa |sg|sf|n|d|
Grilled giant tiger prawns with curry sauce

Fihunu Bodu Ihi 100g |sg|sf|n|d|
Grilled coral Maldivian lobster curry sauce

SIGNATURE MALDIVIAN CURRIES

26 **Dhivehi Ihi Riha |sg|sf|sp|** 
Maldivian lobster curry 30
Per 100g

Uthuru Bakarimas Riha |sp| 36
Northern Maldivian lamb curry

28 **Kukulhu Mussama |d|sp|** 36
Corn-fed chicken poached in an island blend of spices with first-press coconut cream

Kandu Kukulhu |sg|sf|n|d| 
Pandan-wrapped yellowfin tuna, poached in spices and coconut milk 36

44 **Bodu Kekuri Kiru Garudhiya |sp|sf|v|** 36
Zucchini and island spices cooked in coconut milk

Southern Golha Riha |sp|sf| 36
Reef fish meatball, poached in spices and coconut milk

Kulhi Hiki Mas Riha |sp|sf| 
Dry tuna with island spices cooked in coconut milk 36

SIDE TRIPS

Select your favorite side to pair with the main dish

Roshi / Huni Roshi |g| 10
Maldivian flatbread / coconut flake bread

Mas Bai |n|sf| 12
Fragrant rice, smoked tuna and curry leaves

Banbukeyo Bai |sg| 14
Basmati rice with breadfruit and spices

Mas Kuroolhi |sg| 10
Coconut and dry fish

Bai 10
Steamed jasmine rice

Rangu Kattala Mash |sg|d| 12
Sweet potato purée

Banbukeyo Mash 10
Breadfruit purée

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Spice Route Influences



Here at Ba'theli, we've recreated various dishes from the famous Indian Ocean spice routes, presented in a modern "island cuisine style". We hope you enjoy our interpretations and the story behind the spices.

EGG HOPPERS |sp|sg|sf| 52
Fermented rice flour pancake with a soft-baked egg centre

Accompaniments:

"Pol Sambol" freshly grated coconut with chilli, onion and lime

"Seeni Sambol" caramelised onions with tamarind and chilli

"Fish Curry" Sri Lankan tuna curry with roasted spices

"Gotu Kola Salad" shredded pennywort salad with coconut and lime

Egg hoppers are a distinctive Sri Lankan delicacy—bowl-shaped pancakes made from fermented rice flour, cooked with an egg cracked into the centre, combining unique texture and flavours.

BEEF RENDANG |ms|sg|g|sf| 54
Indonesian braised beef cheek red curry and prawn crackers

Rendang is a mildly spicy beef dish which originates from Minangkabau, Padang in Sumatra which is one of the biggest islands of Indonesia. The dish contains many spices, including galangal, turmeric, lemongrass, cinnamon, cloves and coriander. Rendang is commonly cooked for special ceremonial events such as wedding feasts and major national holidays.

NYAMA CHOMA |sp|sg| 72
Wagyu beef striploin blended with Zanzibar spices grilled on a salt block, tamarind sauce and mint chutney

From the southeastern region of Africa, Zanzibar boasts a colourful history. Lying across the sea trade routes from Europe to Asia. This spice-rich island has brought with it a diversity of marvelous ingredients: coriander, mustard, fennel, turmeric, cumin, sweet paprika, cinnamon, ginger, cardamom, brown sugar, cayenne pepper, black pepper, cloves and white pepper.

TONGKOL SAMBAL BELACAN |ms|sf|  52
Malaysian-seared tuna fillet, hot and sour shrimp paste sambal

Sambal belacan is a popular spicy Malaysian condiment consisting of chilli, shrimp paste and kaffir lime juice or tamarind. An indispensable accompaniment in Malaysian cuisine, many people would say that a meal is incomplete without it.




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Ba'theli Fonika Thakethi

DESSERTS



GABULHI BOAKIBAA n d g	22
Young coconut cake, plantain purée and roast banana ice cream	
CARDAMON SAGO BONDI BAI 	22
Cardamon flavored coconut sago, caramelized coconut flakes and mango jell	
SCREW PINE COCONUT & LIME g e d	22
Pandan micro sponge, coconut diplomat cream, calamansi gel, compressed pineapple, sesame brandy snap shell, sugar coted curry leave and screwpine ice cream	
MALDIVIAN BANANA TEXTURES d e	22
Banana cremieux, Banana chips (ultra-thin, dehydrated), coconut ice cream, palm sugar soil, lime zest dust and screw pine jell	
FIHUNU ALANASI d	22
Roasted pineapple, coconut ice cream, chili caramel, lime gel, coconut crumbling	
MALDIVIAN TASTING sg n d	22
Traditional mini dessert treats and screw pine ice cream	
TROPICAL FRUIT PLATTER 	22
Freshly sliced island fruits and house sorbet	
ICE CREAMS AND SORBETS 	8
French vanilla bean crème d	
Coconut crème d	
Roast banana crème d	
72% valrhona chocolate crème d	
Screwpine crème d	
Lemongrass and lime sorbet	
Tangerine sorbet	
Mango sorbet	
Passion fruit sorbet	

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