



A Personal Welcome from Chef Kengo

Welcome to Thyme, our all-day dining experience, where a world of flavours awaits you.

Each vegetable on our menu has been carefully handpicked by the dedicated farmers we proudly collaborate with. We are thrilled to introduce our new Health & Wellness section, showcasing organic vegetables, single-leaf lettuce, and off-the-vine organic tomatoes—just a few highlights of the freshness we offer.

Our Lobster, Tuna, and Reef Fish are sourced locally, ensuring the finest quality and celebrating the bounty of Maldivian waters. Be sure to ask about our Fish of the Day, freshly caught and prepared to perfection.

At Thyme, freshness meets your plate in every dish.

SMALL BITES

Ⓜ Reef Fish Crudo	Burnt Ruby Grapefruit, Pickled Fennel, Herbal Aromatics, Toasted Nori, Citrus Chilli Dressing	\$32
Ⓜ Ⓜ Salt & Pepper Squid	Radicchio Citrus Salad, Yuzu Aioli	\$34
Ⓜ Ⓜ Fire Roasted Tomato Bisque	Buttered Banquette Toast	\$24
Ⓜ Ⓜ Ⓜ Rice Paper Roll	Carrots, Cabbage, Peanuts, Mango	\$16
Ⓜ	<ul style="list-style-type: none"> • Chicken 	\$20
Ⓜ	<ul style="list-style-type: none"> • Prawn 	\$32
Ⓜ	<ul style="list-style-type: none"> • Crab 	\$36
Ⓜ Ⓜ Ⓜ Prawn Steamed Dumplings	Chiu Chow Chilli Sauce or Sweet Chilli	\$34

HEALTH & WELL BEING

Ⓜ Ⓜ Nautilus Signature Salad	Artisan Greens, Tomatoes, Cucumber, Avocado, Mango, Pomelo, Lemon Dressing	\$28
Ⓜ Ⓜ Heirloom Tomato	Sourdough Croutons, Refreshing Tomato Water, Nautilus Grown Basil	\$35
Ⓜ Ⓜ Baby Spinach Salad	Sun-dried Tomato, Strawberry, Roasted Almonds, Smoked Ricotta Salata	\$32
Ⓜ Ⓜ Ⓜ Som Tum Goong	Green Papaya, Green Beans, Coriander, Peanuts, Thai Red Chilli, Prawns	\$34
Ⓜ Ⓜ Ⓜ Burrata	Arugula, Mint, Cherry Tomato, Aged Balsamic	\$36
Ⓜ Ⓜ Ⓜ Tuna Poke Bowl	Pickled Red Cabbage, Edamame, Togarashi, Avocado, Cucumber, Kombu Dressing	\$40

Ⓜ Vegetarian
Ⓜ Vegan
Ⓜ Raw
Ⓜ Dairy
Ⓜ Nuts
Ⓜ Spicy

Ⓜ Shellfish
Ⓜ Gluten-free
Ⓜ Dairy-free
Ⓜ Pork
Ⓜ Alcohol












All the above side dishes are available as main course upon request.
 All prices are in USD and are exclusive of 10% Service Charge and 17% GST.
 *These items are not included in the half board meal plan.

SANDWICHES & WRAPS

	The Nautilus Sandwich Toasted Sourdough, Spicy Mayo, Pickles, Jalapeno, Cheddar Cheese, Avocado	
	<ul style="list-style-type: none"> • Chicken • Beef Tenderloin 	<p>\$37</p> <p>\$52</p>
 	Lobster Roll Maldivian Lobster, Lemon Zest, Celery, Chives	\$60
	Tandoori Chicken Wrap Homemade Naan Bread, Yoghurt & Mint, Mango Chutney	\$34
	Blackened Fish Burger Roasted Corn Salsa, Crispy Mint Slaw, Banana Ketchup	\$35
 	Black Angus Double Pattie Cheese Beef Burger Thyme Brioche Bun, Lettuce, Red Onion Jam, Tomato, Crispy Pork Bacon, Fried Pickles, Cheddar Cheese	\$44
 	Vegan Burger Vegan Homemade Patty, Carrot Sauce, Sweet Potato, Pickled Jalapeño	\$32

PASTA & RISOTTO












	Rigatoni Bolognese Black Angus Beef Short Rib, Pecorino Romano	\$42
  	Courgette Linguini Courgette Sauce, Sun-dried Tomato, Mint, Roasted Pistachio	\$32
  	Lemon Risotto Mint, Sage, Rosemary, Parmesan	\$30
 	Creamy Wild Mushroom Gnocchi Potato Gnocchi, Black Truffle, Parmesan	\$36

 Vegetarian
  Vegan
  Raw
  Dairy
  Nuts
  Spicy
 Shellfish
  Gluten-free
  Dairy-free
  Pork
  Alcohol

All the above side dishes are available as main course upon request.
 All prices are in USD and are exclusive of 10% Service Charge and 17% GST.
 *These items are not included in the half board meal plan.

ASIAN FAVOURITES












  	Tom Yum Soup Shrimp, Mushroom, Coriander, Chilli	\$47
 	Vietnamese Pho Beef, Coriander, Bean Sprouts, Ginger, Rice Noodles	\$53
	Kandu Kukulhu (Maldivian Fish Curry) Marinated Tuna, Onions, Garlic, Pandan, Curry Leaves, Havaadhu	\$40
  	Gong Bao Roasted Cashew Nuts, Chilli, Bell Peppers, Scallions	
	• Chicken	\$40
	• Pork	\$48
 	Butter Chicken Tomato, Kasuri Methi, Butter, Naan Bread	\$40
   	Pad Thai Bean Sprouts, Peanuts, Rice Noodle, Dried Shrimp, Tamarind	
	• Vegetable	\$32
	• Chicken	\$42
	• Prawns	\$47
 	Maldivian Chicken Curry Steamed Rice, Roshi, Curry Leaves	\$38
 	Thai Red Vegetable Curry Tofu, Green Beans, Thai Eggplant, Coconut Milk	
	• Vegetable	\$32
	• Chicken	\$38
	• Prawns	\$44

 Vegetarian
  Vegan
  Raw
  Dairy
  Nuts
  Spicy
 Shellfish
  Gluten-free
  Dairy-free
  Pork
  Alcohol

All the above side dishes are available as main course upon request.
 All prices are in USD and are exclusive of 10% Service Charge and 17% GST.
 *These items are not included in the half board meal plan.















MAIN PLATES












 	Catch of the Day (Grilled or Steamed) Grilled Vegetables, Salsa Verde or Salmoriglio	\$45
	Pan Seared Maldivian Yellow Tail Tuna Vine-Ripened Cherry Tomato, Olives, Capers, Tomato Sauce, Sautéed Spinach	\$50
  	Caribbean Jerk Potato Salad, Johnny Cakes, Coleslaw	\$39
	• Chicken • Pork	\$46
 	Crispy Chicken Cutlet Homemade Caesar Salad	\$46
 	Grass-Fed Beef Tenderloin, Tasmania Twice Baked Garlic Potato, Wilted Greens	\$68
  	Nautilus Seafood Boil (For Two) Maldivian Lobster, Reef Fish, Octopus, Squid, Clams, Mussels, Crab Legs, Prawns, Corn on the Cob, Potatoes, Garden Salad Flavours: Cajun Butter, Garlic Butter, Lemon Pepper or Red Chilli & Honey	\$480*
 	Roasted Rack of Lamb, Australia Mediterranean Cous Cous, Roasted Carrots, Lamb Jus	\$70
 	Fish & Chips Tartar Sauce	\$51
	Maldivian Tuna & Corn Pizza Tomato Sauce, Roasted Corn, Maldivian Chilli, Mozzarella Cheese, Curry Leaves	\$30

 Vegetarian
  Vegan
  Raw
  Dairy
  Nuts
  Spicy
 Shellfish
  Gluten-free
  Dairy-free
  Pork
  Alcohol

All the above side dishes are available as main course upon request.
 All prices are in USD and are exclusive of 10% Service Charge and 17% GST.
 *These items are not included in the half board meal plan.

 ON THE SIDE

 	Steamed or Grilled Vegetables	\$12
 	Sautéed or Steamed Greens	\$12
 	Truffle Fries	\$12
 	Steamed White Rice	\$12
 	Five Cheese Loaded Mac & Cheese	\$12
 	Mixed Garden Salad	\$12
 	Parmesan & Zucchini Frits	\$12

 Vegetarian  Vegan  Raw  Dairy  Nuts  Spicy
 Shellfish  Gluten-free  Dairy-free  Pork  Alcohol

All the above side dishes are available as main course upon request.
All prices are in USD and are exclusive of 10% Service Charge and 17% GST.
*These items are not included in the half board meal plan.

Welcome To The Ananda World Of Creative, Healthy Cuisine












These dishes are curated by The Ayurvedic Specialists and Chefs from our valued partner retreat situated at The Himalayan Foothills in Northern India. The multi-award-winning destination spa, Ananda in The Himalayas. They symbolise the Ayurvedic cuisine philosophy of balancing all fundamental taste elements while incorporating macro and micronutrients, and are tridoshic or nourishing for everyone.

Read more about Ananda's Ayurvedic cuisine philosophy by scanning the QR code below.



GOURMET AYURVEDIC DISHES












- | | |
|--|--------------------|
| <p>  Ayurvedic Roasted Vegetable Creamy Soup</p> <p>Broccoli, Zucchini, Peppers, Carrots, Onion, Potatoes, Garlic, Olive Oil, Coconut Cream</p> <p>Total Calories: 278</p> <p>Nutrition Per Serving: 27.6% from Fat (9 Grams Fat), 8 Grams Protein, 47 Grams Carbohydrate</p> | <p>\$35</p> |
| <p>  Sprouted Lentil Salad</p> <p>Mung Beans, Red Lentil, Chickpeas, Tofu, Onion, Tomato, Coriander</p> <p>Total Calories: 92.65</p> <p>Nutrition Per Serving: 28% from Fat, 5.15 Grams Protein, 14.51 Grams Carbohydrates</p> | <p>\$40</p> |
| <p>   Chukandar Ki Shami 'Beetroot kebab'</p> <p>Beetroot, Garlic, Ginger, Chilli, Turmeric, Cumin, Coriander, Fresh Coriander Chutney</p> <p>Total Calories: 158</p> <p>Nutrition Per Serving: 62.2% from Fat (8 Grams Fat), 2 Grams Protein, 10 Grams Carbohydrate</p> | <p>\$35</p> |
| <p>  Prawn Polichattu 'Prawn Masala'</p> <p>Cumin, Coriander, Garam Masala, Garlic, Curry Leaf, Chilli, Coconut Cream, Cucumber Yoghurt Pachadi, Jeera rice</p> <p>Total Calories: 485</p> <p>Nutrition Per Serving: 53.5% From Fat (28 Grams Fat), 29 Grams Protein, 25 Grams Carbohydrate</p> | <p>\$75</p> |

-  Vegetarian
  Vegan
  Raw
  Dairy
  Nuts
  Spicy
 Shellfish
  Gluten-free
  Dairy-free
  Pork
  Alcohol

All the above side dishes are available as main course upon request.
All prices are in USD and are exclusive of 10% Service Charge and 17% GST.
*These items are not included in the half board meal plan.

SWEET SURRENDER

	Lemon & Thyme Cheese Cake Lemon, Thyme	\$24
	Apple Mille Feuille Star Anise Custard	\$21
 	Flourless Chocolate Cake Raspberry, Chocolate	\$24
 	Spiced Carrot Cake Salted Butterscotch Sauce, Cinnamon, Pecan	\$21
 	Coconut Tart Pineapple Compote	\$22
	Homemade Ice Cream and Sorbet	\$7 per scoop
	Ice Cream Vanilla Chocolate Strawberry Caramel Pistachio	
	Sorbet Coconut Mango Basil & Lime	

 Vegetarian
  Vegan
  Raw
  Dairy
  Nuts
  Spicy
 Shellfish
  Gluten-free
  Dairy-free
  Pork
  Alcohol

All the above side dishes are available as main course upon request.
 All prices are in USD and are exclusive of 10% Service Charge and 17% GST.
 *These items are not included in the half board meal plan.