thyme

ALL DAY DINING

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 — $32
Burnt Ruby Grapefruit, Pickled Fennel, Herbal Aromatics, Toasted Nori, Citrus Chilli Dressing

Salt & Pepper Squid — $34
Radicchio Citrus Salad, Yuzu Aioli

Fire Roasted Tomato Bisque — $24
Buttered Banquette Toast

Rice Paper Roll — $16
Carrots, Cabbage, Peanuts, Mango

- Chicken — $20
- Prawn — $32
- Crab — $36

Prawn Steamed Dumplings — $34
Chiu Chow Chilli Sauce or Sweet Chilli

Health & Well Being

Nautilus Signature Salad — $28
Artisan Greens, Tomatoes, Cucumber, Avocado, Mango, Pomelo, Lemon Dressing

Heirloom Tomato — $35
Sourdough Croutons, Refreshing Tomato Water, Nautilus Grown Basil

Baby Spinach Salad — $32
Sun-dried Tomato, Strawberry, Roasted Almonds, Smoked Ricotta Salata

Som Tum Goong — $34
Green Papaya, Green Beans, Coriander, Peanuts, Thai Red Chilli, Prawns

Burrata — $36
Arugula, Mint, Cherry Tomato, Aged Balsamic

Tuna Poke Bowl — $40
Pickled Red Cabbage, Edamame, Togarashi, Avocado, Cucumber, Kombu Dressing

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

- Chicken $37
- Beef Tenderloin $52

Lobster Roll $60
Maldivian Lobster, Lemon Zest, Celery, Chives

Tandoori Chicken Wrap $34
Homemade Naan Bread, Yoghurt & Mint, Mango Chutney

Blackened Fish Burger $35
Roasted Corn Salsa, Crispy Mint Slaw, Banana Ketchup

Black Angus Double Pattie Cheese Beef Burger $44
Thyme Brioche Bun, Lettuce, Red Onion Jam, Tomato, Crispy Pork Bacon, Fried Pickles, Cheddar Cheese

Vegan Burger $32
Vegan Homemade Patty, Carrot Sauce, Sweet Potato, Pickled Jalapeño

Pasta & Risotto

Rigatoni Bolognese $42
Black Angus Beef Short Rib, Pecorino Romano

Courgette Linguini $32
Courgette Sauce, Sun-dried Tomato, Mint, Roasted Pistachio

Lemon Risotto $30
Mint, Sage, Rosemary, Parmesan

Creamy Wild Mushroom Gnocchi $36
Potato Gnocchi, Black Truffle, Parmesan

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Asian Favourites

Tom Yum Soup — $47
Shrimp, Mushroom, Coriander, Chilli

Vietnamese Pho — $53
Beef, Coriander, Bean Sprouts, Ginger, Rice Noodles

Kandu Kukulhu (Maldivian Fish Curry) — $40
Marinated Tuna, Onions, Garlic, Pandan, Curry Leaves, Havaadhu

Gong Bao
Roasted Cashew Nuts, Chilli, Bell Peppers, Scallions

- Chicken — $40
- Pork — $48

Butter Chicken — $40
Tomato, Kasuri Methi, Butter, Naan Bread

Pad Thai
Bean Sprouts, Peanuts, Rice Noodle, Dried Shrimp, Tamarind

- Vegetable — $32
- Chicken — $42
- Prawns — $47

Maldivian Chicken Curry — $38
Steamed Rice, Roshi, Curry Leaves

Thai Red Vegetable Curry
Tofu, Green Beans, Thai Eggplant, Coconut Milk

- Vegetable — $32
- Chicken — $38
- Prawns — $44

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MAIN PLATES

Catch of the Day (Grilled or Steamed) — $45
Grilled Vegetables, Salsa Verde or Salmoriglio

Pan Seared Maldivian Yellow Tail Tuna — $50
Vine-Ripened Cherry Tomato, Olives, Capers, Tomato Sauce, Sautéed Spinach

Caribbean Jerk
Potato Salad, Johnny Cakes, Coleslaw

- Chicken — $39
- Pork — $46

Crispy Chicken Cutlet — $46
Homemade Caesar Salad

Grass-Fed Beef Tenderloin, Tasmania — $68
Twice Baked Garlic Potato, Wilted Greens

Nautilus Seafood Boil (For Two) — $480*
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

Roasted Rack of Lamb, Australia — $70
Mediterranean Cous Cous, Roasted Carrots, Lamb Jus

Fish & Chips — $51
Tartar Sauce

Maldivian Tuna & Corn Pizza — $30
Tomato Sauce, Roasted Corn, Maldivian Chilli, Mozzarella Cheese, Curry Leaves

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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

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ANANDA®
IN THE HIMALAYAS
A DESTINATION SPA

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

Ayurvedic Roasted Vegetable Creamy Soup — $35

Broccoli, Zucchini, Peppers, Carrots, Onion, Potatoes, Garlic, Olive Oil, Coconut Cream
Total Calories: 278
Nutrition Per Serving: 27.6% from Fat (9 Grams Fat), 8 Grams Protein, 47 Grams Carbohydrate

Sprouted Lentil Salad — $40

Mung Beans, Red Lentil, Chickpeas, Tofu, Onion, Tomato, Coriander
Total Calories: 92.65
Nutrition Per Serving: 28% from Fat, 5.15 Grams Protein, 14.51 Grams Carbohydrates

Chukandar Ki Shami 'Beetroot kebab' — $35

Beetroot, Garlic, Ginger, Chilli, Turmeric, Cumin, Coriander, Fresh Coriander Chutney
Total Calories: 158
Nutrition Per Serving: 62.2% from Fat (8 Grams Fat), 2 Grams Protein, 10 Grams Carbohydrate

Prawn Polichattu 'Prawn Masala' — $75

Cumin, Coriander, Garam Masala, Garlic, Curry Leaf, Chilli, Coconut Cream, Cucumber Yoghurt Pachadi, Jeera rice
Total Calories: 485
Nutrition Per Serving: 53.5% From Fat (28 Grams Fat), 29 Grams Protein, 25 Grams Carbohydrate

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Sweet Surrender

Lemon & Thyme Cheese Cake — $24
Lemon, Thyme

Apple Mille Feuille — $21
Star Anise Custard

Flourless Chocolate Cake — $24
Raspberry, Chocolate

Spiced Carrot Cake — $21
Salted Butterscotch Sauce, Cinnamon, Pecan

Coconut Tart — $22
Pineapple Compote

Homemade Ice Cream and Sorbet — $7 per scoop

Ice Cream
Vanilla | Chocolate | Strawberry | Caramel | Pistachio

Sorbet
Coconut | Mango | Basil & Lime

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