



# THARI

## Prime Grill available during Lunch & Dinner

### Australian Wagyu 4-5 Tomahawk (1500)

A bone-in ribeye, dry-aged and grilled to perfection — a true showstopper.

*Kindly assist us with a pre-order*

**280**

### Australian Wagyu 4-5 Tenderloin (250)

**140**

### Australian Wagyu 4-5 Scotch Fillet (350)

An exquisite tender cut, cooked to perfection

**180**

### Australian Wagyu 4-5 Striploin (300)

The epitome of luxury, tailored to your perfection

**180**

### Australian Wagyu 4-5 Rump (500)

A lean, juicy cut with generous marbling, grilled to your preference

**200**

## Sauces

### Chimichurri

South American sauce with fresh garden herbs and extra virgin olive oil

### Garlic Herb Butter

A rich, velvety sauce made with Pecorino cheese

### Sauce Diane

A retro classic with mushroom, cognac, and cream

## Side Dishes

### Truffle Fries

Traditional French Fries elevated with seasonal truffle textures and Parmesan

### Macaroni & Cheese

Bechamel sauce and matured cheddar

### Creamy Spinach

Silky spinach enriched with sour cream and garlic confit

### Summer Corn & Feta Salad

A light and vibrant salad featuring sweet corn, and authentic Greek AOP feta cheese

*All prices mentioned are in USD and subject to 17% government tax and 10% service charge*



# THARI

## Vegetarian Menu Appetizers

### Mezze Platter

Selection of Hummus, Tzatziki, Spicy Feta, Marinated Olives, Avocado Salad, Pita Bread, Potato Chips

**32**

### Pumpkin Salad

Rocket Leaves, Feta Cheese, Pumpkin Seeds, Avocado, Oregano Dressing

**28**

### Fig Salad

Garden Leaves, Orange Blossom Honey, Walnuts, Aged Cheese

**30**

### Flat Bread

Hand tossed flat bread with choice of eggplant or cured tomato

**34**

### Som Tam

Green Young Papaya, Vine Tomato, Long Bean, Peanuts, Coriander

**24**

### Hot & Sour Soup

Vegetable Broth, Vinegar, Soy Sauce, Vegetables

**22**

## Mains

## Vegetable Burger

Plant based patty served with Carrot & Apple Slaw, Mustard, Swiss Cheese, Sesame Bun

**45**

## Field Mushroom Risotto

Acquerello Rice, Wild Mushrooms, Parmesan Cheese, Pine Seed

**38**

## Classic Pasta

Choose from Spaghetti, Linguini, Rigatoni  
(Pesto or Bechamel or Tomato)

**35**

## Nasi Goreng

Indonesian style fried rice, sweet sauce, shallots, garlic, carrots

**35**

## Vegetable Pad Thai

Rice noodles tossed with tamarind, garlic, red chili pepper

**35**

## Wrap

Flour tortilla bread, hass avocado, Cypriot halloumi

**40**

## Vegetable Hakka Noodles

Wok fried wheat noodles tossed with cabbage, carrot, bell pepper, soy sauce

**32**

## Chow Mein

Chinese stir fried noodles, assorted vegetables, soy sauce

**32**

## Sweet & Sour Tofu

Falsh fried tofu, capsicum, sesame seeds, galric

**24**

## Margherita

Tomato sauce, mozzarella cheese and oregano

**28**



# THARI

## Plant Based Starters

### Pumpkin Salad *(locally sourced - sustainable)*

Rocket Leaves, Vegan Cheese, Pumpkin Seeds, Avocado

**28**

### Flat Bread

Hand tossed flat bread topped with eggplant, green verde, vegan cheese

**34**

### Hot and Sour Soup

Vegetable Broth, Vinegar, Soy Sauce, Vegetables

**22**

### Greek Salad

Vine Ripened Tomato, Capsicum, Spanish Onion, Vegan Cheese

**30**

### Mushroom Consomme

Herbed Gnocchi, Cured Tomato

**25**

## Mains

### Vegan Burger

Plant Based, Carrot and Apple Slaw, Mustard, Vegan Cheese, Sesame Bun

**45**

## Classic Pasta

Choice of Spaghetti, Linguini and Rigatoni served  
with a tomato base sauce

**35**

## Nasi Goreng

Indonesian style fried rice, sweet sauce, shallots, garlic, carrots

**35**

## Pad Thai

Rice noodles tossed with tamarind, garlic, red chili pepper

**35**

## Hakka Noodles

Wok fried wheat noodles, cabbage, carrot, bell pepper, soy sauce

**32**

## Sweet and Sour Tofu

Flash fried tofu, capsicum, sesame seeds, garlic

**24**

## BBQ Broccoli

Barbequed broccoli served with coconut satay sauce, peanuts, lime

**35**

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# THARI

## Kids Menu Small Plate

### Magic Garden

Steam Carrot, Asparagus, Celery, Broccoli Trees, Red Capsicum,  
Hummus, Quinoa Soil

**18**

### Fish Dipper

Fish fingers served with orange mayo dip

**18**

### Scampi

Shrimp served with lemon better sauce

**22**

### Chicken or Egg

Chicken Scotch Egg served with sweet tomato salsa

**22**

### Super B

Beef meatballs served in tomato sauce along with pita toast

**18**

### Chicken & Noodle Soup

Soup with seasonal vegetable, diced chicken and noodles

**18**

### Minestrone Soup

Seasonal vegetable served in a tomato based soup

**18**

# Large Plate

## Minnie Me

Two mini burgers served with fries

**20**

## Mak Mak

Pasta macaroni served with cheese and mushroom

**18**

## Mamas Bolognese

Spaghetti pasta served in Bolognese Sauce

**20**

## Captain

*(locally sourced - sustainable)*

Battered reef fish served with fries

**22**

## Cuban Toast

Toast served with Garden Salad

**18**

## Wok - Fried (Rice or Noodle)

**20**

## Grilled

Choice of: (Grilled Chicken Breast or Angus Beef Steak) served along with broccoli and homemade potato wedges

**22**

## Pizza (Margarita or Pepperoni)

Pizza served with homemade tomato pizza sauce and Mozzarella

**20**

## Sides

### French Fries

**15**

### Sweet Potato Fries

**15**

White Rice

**15**

Green Vegetable

Asparagus, Broccoli and Green Beans

**15**

Sugary Goodness

Warm Croissant Butter Pudding

Creme Anglaise, Vanilla Ice Cream, Mixed Berries

**18**

Caramel Popcorn

**20**

Chocolate Sundae

Crispy Filo, Chocolate Ice Cream, Chocolate Sauce

**15**

Rainbow Fruit

Selection of seasonal tropical fruits

**15**

Ice Creams and Sorbets

Ice Creams

Vanilla Bean

**11**

Nutella

**11**

Coconut

**11**

Green Tea

**11**

Orange Chocolate

**11**

Caramelized Banana

**11**

Strawberry

**11**

Burnt Meringue

**11**

## Speculoos Cookies

**11**

## Sorbets

Pineapple

**11**

Kalamansi

**11**

Passion Fruit

**11**

Lemon

**11**

Raspberry

**11**

Tropical Fruit

**11**

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# THARI

## Lunch

12.30pm - 03.00pm

### Appetizers

#### Mezze Platter

Selection of Hummus, Tzatziki, Spicy Feta, Marinated Olives, Feta, Avocado Salad, Pita Bread, Potato Chips

**32**

#### Reef Fish Carpaccio

(locally sourced - sustainable)

Capers, Yuzu, Kalamata Olives, Chives

**36**

#### Pumpkin Salad

Rocket Leaves, Feta Cheese, Pumpkin Seeds, Avocado, Oregano Dressing

**28**

#### Fig Salad

Garden Leaves, Orange Blossom Honey, Walnuts, Aged Cheese

**30**

#### Lobster Salad

Fennel, Jalapeno, Cucumber, Sesame Seeds

**25 - 47**

#### Fritto Misto

Lightly Flavoured Calamari, Shrimp, Reef Fish

**25**

## Prawn Taco

Avocado Hummus, Tortilla Bread, Harissa Aioli

**30**

## Flat Bread

Hand Tossed Flat Bread with Toppings of your Choice

**34**

## Som Tam

Green Young Papaya, Vine Tomato, Long Bean,  
Peanuts, Coriander

**24**

## Tom Yam Goong

Tom Yam Paste, Tamarind, Cherry Tomato, Kaffir  
Lime, Mushrooms

**24**

## Soup of the Day (locally sourced - sustainable)

Chef's Selection

**22**

## Hot & Sour Soup

Vegetable Broth, Vinegar, Soy Sauce, Vegetables

**22**

## Mains

### Burger

Choice of Beef or Chicken Grounded Patty Served  
with Carrot & Apple, Slaw, Mustard, Swiss Cheese,  
Sesame Bun

**45**

### Catch Of The Day (locally Sourced - sustainable)

Crushed Potatoes or Vegetables, Tomato, Basil, Olives with Sauce Beurre  
Blanc

**45**

### Butter Chicken

Aromatic Cashew Gravy, Long Grain Rice, Cucumber Yoghurt

**42**

### Linguine Fruitti De Mare

Mix Seafood, Tomato, Basil

**42**

### Field Mushroom Risotto

Acquerello Rice, Wild Mushrooms, Parmesan Cheese, Pine Seed

**38**

### Fish & Chips

(locally sourced - sustainable )

Battered Reef Fish, Fat Chips, Minted Peas,  
Tartare Sauce

**35**

### Classic Pasta

Choose from Spaghetti, Linguini, Rigatoni

**35**

### Nasi Goreng

Indonesian Style Wok Fried Rice, Sweet Sauce, Shallots,  
Garlic, Carrots

**35**

### Seafood Orzo

Orzo Served with Lobster, Mussels, Squid, Prawns

**120-190**

### Wagyu Beef Striploin

Green Beans, Pumpkin, Smoked Butter

**85**

### Pad Thai

Wok Fried Rice Noodles, Tamarind, Garlic, Red Chili Pepper

**35**

### Mixed Grill

Tiger Prawns, Chicken Tawook, Lamb Kebab

**25 - 98**

## Wrap

Classic - with Japanese Soft Tofu, Seaweed, Baby Leeks and Chives, Coconut with White Fish and Lemongrass

**40**

## Hakka Noodles

Wheat Noodles, Cabbage, Carrot, Bell Pepper, Soy Sauce

**32**

## Chinese

### Kung Pao Chicken

Wok Style Tender Chicken, Crunchy Peanuts, Capsicum

**35**

### Beef & Broccoli

Wok Fried Angus Beef, Florets of Broccoli, Oyster Sauce

**38**

### Chow Mein

Chinese Stir Fried Noodles, Assorted Vegetables, Soy Sauce

**32**

### Sweet & Sour Tofu

Flash Fried Tofu, Capsicum, Sesame Seeds, Garlic

**24**

### Selection of Dumplings

Selection of Chefs 4 Choice of Dumplings

**26**

## From the Stone Oven

### Margherita

Sourdough Crust Topped with Tomato Sauce, Mozzarella and Oregano

**28**

### Pepperoni

Sourdough Crust Topped with Tomato Sauce, Mozzarella and Oregano

**30**

## Pulled Beef

Sourdough Crust Topped with Tomato Sauce, Mozzarella and Oregano

**38**

## Sides

### Thin American Style Chips

**15**

### Sweet Potato Fries

**15**

### Grilled Vegetables

**15**

## Desserts

### Apple Tart

Pink Lady Apple, Vanilla Ice Cream

**26**

### Thari Cheesecake

Hazelnut Crumble, Seasonal Fruit Compote

**26**

### Mille Feuille

Vanilla Cream, Pistachio Powder

**26**

### Chocolate Brownie

Pineapple Marshmallow, Chocolate Crumble, Coconut Ice Cream

**24**

# Fruit Platter

Slices of Seasonal Fruits

**20**

## Ice Creams and Sorbets

### Ice Creams

Vanilla Bean

**11**

Nutella

**11**

Coconut

**11**

Green Tea

**11**

Orange Chocolate

**11**

Caramelized Banana

**11**

Strawberry

**11**

Burnt Meringue

**11**

Speculoos Cookies

**11**

### Sorbets

Pineapple

**11**

Passion Fruit

**11**

Raspberry

**11**

Kalamansi

**11**

Lemon

**11**

Tropical Fruit

**11**

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# THARI

## Dinner

7.00pm - 10.30pm

### Appetizers

#### Mezze Platter

Selection of Hummus, Tzatziki, Spicy Feta, Marinated Olives, Feta, Avocado Salad, Pita Bread, Potato Chips

**32**

#### Tuna Tartare

(locally sourced - sustainable)

Truffle Dressing, Yoghurt, Crisp Lavash Bread

**30**

#### Beef Carpaccio

Seared Wagyu, Caper Relish, Aged Cheese

**40**

#### Greek Salad

Vine Ripened Tomato, Capsicum, Spanish Onion, Feta Cheese

**30**

#### Lobster Laksa

(locally Sourced - sustainable)

Lemongrass, Beetroot, Orange, Coconut

**36**

#### Octopus Salad

Lettuce, Sun Dried Tomato, Fingerling Potato, Coriander Salsa

**30**

#### Baked Prawns

Tomato Sauce, Herbed Croutons

**32**

### Chickpea Salad

Mixed Leaves, Carrots, Walnuts, Goat's Cheese, Honey Vinaigrette

**28**

### Lamb Boti

Mix Chutney, Cucumber Dipping Served with Pita Bread

**30**

### Grilled Squid

Vietnamese Coleslaw

**25**

### Fried Chicken

Fried Chicken, Fermented Honey, Mango, Cucumber

**25**

### Mushroom Consomme

Herbed Gnocchi, Cured Tomato

**25**

### Soup of the Day

(locally sourced - sustainable)

Chef's Selection

**22**

### Spinach Pie

Served with Dill Cream

**22**

## Mains

### Wagyu Beef Tenderloin

Potato, Artichoke Gratin, Mushrooms,  
Chive Mayonnaise, Sauce Bone Marrow

**95**

### Catch Of The Day

(locally Sourced - sustainable)

Crushed Potatoes or Vegetables, Tomato, Basil,  
Olives with Sauce Beurre Blanc

**45**

## Hyderabadi Biryani

Dum-style Cooked Long Grain Rice, Cucumber Yoghurt with a Choice of:  
(Vegetable or Chicken)

**45**

## Lobster Spaghetti (locally sourced - sustainable)

Spaghetti, Tomato, Basil, Spiny Lobster

**25 - 59**

## Barbecue Broccoli

Coconut Satay Sauce, Peanuts, Lime

**35**

## Veal Chop

Parsley Puree, Pecorino Cream, Carrots

**85**

## Rigatoni Pasta

Pesto Pistachio, Parmesan Cheese with a Choice of:  
(Classic or Shrimp)

**35**

## Chicken Innasal

Calamansi, Spring Onion, White Rice

**38**

## Seafood Platter

Savour the Ocean's Bounty with our Exquisite Seafood Platter with  
Selection of Lobster, Mussels, Squid, Prawns, and Reef Fish

**180 - 210**

## Baby Chicken

Brown Rice, Avocado Salsa, Yuzu Miso Truffle

**44**

## Massaman Curry

With a Choice of: (Beef or Chicken or Vegetables)

**38**

## Mixed Grill

Tiger Prawns, Chicken Tawook, Lamb Kebab, Wagyu Souvlaki

**25 - 98**

Maldivian Fish Curry  
(locally sourced - sustainable)

Chapatti, Rice, Side Cucumber Salad

**35**

From the Tandoori Oven

All Tandoor Comes with a Choice of 2 Slices of Bread

Afghani Style Lamb Chops

Choice of Naan, Burwa Kulcha or Lacha Paratha

**70**

Malai Tikka Chicken

Choice of Naan, Bharwa Kulcha or Lacha Paratha

**65**

Prawn Kasondi

Choice of Naan, Burwa Kulcha or Lacha Paratha

**70**

Cauliflower Tandoori

Choice of Naan, Bharwa Kulcha or Lacha Paratha

**40**

Paneer Tikka

Choice of Naan, Bharwa Kulcha or Lacha Paratha

**40**

Vegetable Sheikh Kebab

Choice of Naan, Bharwa Kulcha or Lacha paratha

**40**

Desserts

Chocolate Mousse

Black Pepper Ganache, Chocolate Orange Ice Cream

**28**

## Mango Sticky Rice

Seasonal Mango, Thai Sticky Rice

**24**

## Pineapple Cremeux

Roasted Pineapple, Pineapple Sable, Pineapple, Coconut Gel

**26**

## Hot Chocolate Souffle

Cocoa Powder

**28**

## White Chocolate Panacotta

Lemon Curd, Hazelnuts, Matcha Ice Cream

**28**

## Fruit Plate

Selection of Seasonal Tropical Fruits

**20**

## Ice Creams and Sorbets

### Ice Creams

Vanilla Bean

**11**

Nutella

**11**

Coconut

**11**

Green Tea

**11**

Orange Chocolate

**11**

Caramelized Banana

**11**

Strawberry

**11**

Burnt Meringue

**11**

### Speculoos Cookies

**11**

# Sorbets

Pineapple  
**11**

Passion Fruit  
**11**

Raspberry  
**11**

Kalamansi  
**11**

Lemon  
**11**

Tropical Fruit  
**11**

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# THARI

## Breakfast

7.00am - 11.00am

### Breakfast Sets

Select One from the Sets

#### English Breakfast

Beef, Chicken or Pork Sausages, Smoked Beef Bacon or Pork Bacon,  
Spanish Beans, Mushrooms, Cured Tomato, Crumbed Potato,  
Quinoa Hash, Asparagus, Sourdough, Choice of Egg

**54**

#### Maldivian Breakfast

(locally sourced - sustainable)

Kulhi Riha, Mashuni, Huni Roshi, Garudhiya Soup, Mixed Sambal

**36**

#### Chinese Breakfast

Congee, Chicken or Reef Fish with Accompaniments, Dumpling of the Day,  
Stir Fried Garden Greens, Steamed Sweet Potato, Youtiao (Doughnut Sticks)

**42**

#### Middle Eastern Breakfast

Oriental Style Eggs, Hummus, Sumac Yoghurt, Grilled Halloumi,  
Vine Leaves, Pita Bread

**42**

#### Wellness

Poached Egg, Avocado, Cottage Cheese, Multigrain Bread,  
Shaved Cucumber, Cauliflower, Spinach

**30**

## Indian Thali

Plain or Masala Dosa, Vegetable Sambar, Dhal, Vegetable Curry, Paratha, Chutney, Achar

**30**

## Mezzeh Platter

Hummus, Tzatziki, Spicy Feta Dip, Marinated Olives, Fattoush Salad, Pickles, Pita Bread, Homemade Chips

**40**

## A la Carte Selection

### Select Two from the Selections Below

#### Selections of Cold Meat and Fish Plate

Served with a Selection of Pickles, Mustard, and Chutney

**30**

#### Chef's Seasonal Selection of Cheese

Soft and Semi - Hard Artisanal Cheese, Served with Grape Preserve, Crackers and Walnut Bread

**30**

#### Grains and Cereals

Selection of Cereals Served with Milk or Yoghurt

**15**

#### Oatmeal Porridge with Apple and Cinnamon

**18**

#### Bircher Muesli

Rice Milk, Apple, Carrots, Sultanas, Date Syrus

**15**

#### Omega 3

Avocado, Smoked Salmon, Boiled Egg

**30**

## ABC

Acai, Almonds, Banana, Frozen Berries, Coconut, Peanut Butter

**35**

## Seasonal Fruit Plate

Served with Melon Granita

**20**

## Vegan Sushi

Red Cabbage, Quinoa, Seaweed, Ginger, Sesame, Walnut Emulsion

**20**

## Our Home Sweet Selection

### Freshly Baked From Our Oven

Croissant, Danish Pastries, Daily Cake Variation

**25**

## Vanilla Pancakes

Sweet Yoghurt, Maple Syrup, Toasted Hazelnuts, Banana Caramel,  
Compote

**18**

## French Toast

Thick Brioche, Valrhona, Chocolate Mousse, Walnut Crumb,  
Cinnamon Butter

**18**

## Crepes

Selection of: Maple Syrup, Blossom Honey, Chocolate Sauce, Nutella and  
Berry Compote

**18**

## Egg Variations

### Cage-Free Eggs Any Style

Choose Your Style of Eggs with a Choice of Smoked Beef, Turkey or  
Pork Bacon, Breakfast Chicken Sausage, Slow Roasted Tomato

**28**

### Steak and Eggs

Sauteed Baby Potatoes and Cucumber Ketchup

**Supplement Charge**

**15**

### Light Load

Spinach, Turkey Bacon, Cured Tomato, Pached Hen's Egg, Avocado,  
Ricotta, Chared Sourdough

**32**

### Maldivian Lobster Egg Omelet (locally sourced - sustainable)

Omelet Served with Lobster Bisque and Organic Leaves

**25**

### Eggs Benedict

Toasted English Muffin, Poached Eggs, Saffron Hollandaise

**32**

## Our Chef's Creation

### Nasi Goreng

Asian Fried Rice with Chicken or Crab Served with Shrimp Crackers,  
Shredded Egg and Sambal

**28**

### Noodle Selection

Your Choice of Noodle Made with Chicken, Shrimp or Vegetables

**18**

### Miso Soup

Classic - with Japanese Soft Tofu, Seaweed, Baby Leeks and Chives,  
Coconut with White Fish and Lemongrass

**18**

## Sides

Steamed Rice

**15**

Choice of Sausage

Choice of Chicken, Beef or Pork Sausage

**15**

Chef's Salad of the Day

Mixed Leaves, Carrot, Pomegranate, Mandarin Dressing

**15**

Avocado Slice

**15**

Smoked Salmon

**15**

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# THARI

## Indian Thali available during Lunch & Dinner

### Vegetarian Indian Thali

Paneer Kofta, Hand Ki Subzi, Palak Mushroom, Dal Makhni, Tomato Rasam, Masala Chahs, Jeera Rice, Paratha, Mango Chutney, Masala Onions, Papadam, Gulab Jamun

**110**

Supplement Charge for Half Board & Full Board Package

**20**

### Non Vegetarian Indian Thali

Jhingya Laziz, Butter Chicken, Boti Masala, Dal Makhni, Tomato Rasam, Masala Chahs, Jeera Rice, Paratha, Mango Chutney, Masala Onions, Papadam, Gulab Jamun

**130**

Supplement Charge for Half Board & Full Board Package

**40**

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