

Maldivian Short Bites

Bis Cutlass	14
egg, tuna, onion, coconut	
Havaadhulee Bis	17
curried tuna dumplings	
Aloo Rolls V	10
whole wheat rolls, spicy potato	
Riha Folhi VG	10
vegetable crepe	
Fuh Gulha	15
crispy tuna balls, coconut	

Starters

Rihaakuru Gulha	22
dried tuna balls, spicy crumb	
Disk & Mashuni	23
coconut chapati, tuna sambal	
Lha Gabulhi GF, VG	24
young coconut, coconut cream	
Fathu Mashuni VG	19
kopee fai leaves, coconut chapati	
Baraboa Mashuni VG	18
local pumpkin salad, coconut, chapati	

Soups

Kiru Garudhiya VG	20
moringa curry soup, Maldivian jus toast	
Dhivehi Farumas Garudhiya	26
reef fish broth, moringa bread	
*Dhivehi Ihi SF, D	38
lobster chowder, smoked garlic, moringa bread	

Mains

Fai Bandhefa Fihaa Mas	34
marinated reef fish in banana leaves, brinjal, sweet potato	
*Hanaakuri Boava	45
chili octopus, coconut chapati	
Kandu Kukulhu	33
tuna curry, coconut rice, papadum	
Kulhi Riha	32
spicy red curry chicken, papadum	
Geri Riha	40
dry beef curry, boiled sweet potato, brinjal	
Boraboa Riha V	19
pumpkin curry, papadum	
Jumhuri Mayva Riha VG	19
passion fruit curry	
*Maldivian Seafood Platter SF, GF	200
lobster, prawns, octopus, calamari, reef fish, mussels	

Sides

Hudhu Baiy VG	8
steamed white rice	
Baraboa Baiy VG	8
pumpkin rice	
Masbaiy	10
tuna fried rice	
*Boava Baiy	14
octopus fried rice	

*Items are not included for All-Inclusive+ Meal Plan, 25% discount applies
 VG=Vegan, V=Vegetarian, GF=Gluten-free, SF=Shellfish, D=Dairy, N=Nuts
 Prices in USD, included service charge & GST
 Menu & prices are subject to change

Grilled Seafood & Meat

and you can choose your marinade too....
grilled dish accompanied by brinjal and
sweet potato

*Catch of The Day (Whole Fish) <i>GF</i> (per 100 grams)	9
*Whole Maldivian Lobster <i>GF,SF</i> (per 100 grams)	21
*King Prawns <i>GF,SF</i> curry leaf	65
King Prawns Trio <i>GF,SF</i> curry leaf	44
Reef Fish <i>GF</i> Maldivian line caught reef fish fillet 200grams	32
Tuna Steak <i>GF</i> Maldivian line caught yellow fin tuna 200grams	34
*Lamb Chops <i>GF</i> Australian	70

Marinades

Garlic Butter *D*
the tame one

Fehimirus *GF*
green curry paste - a herbal experience

Lonumirus *GF*
yellow curry paste - the most famous
curry paste in Maldives

Raah Havaadhu *GF*
red curry paste - a little spicy

Desserts

Mugu Bondibaiy <i>VG,GF</i> sweet dhal, coconut cream, young coconut chips	11
Kashi Keyo <i>VG,N,GF</i> screw pine & young coconut custard, coconut ice cream, sea almonds	14
Ravaa Foni <i>VG,N</i> semolina pudding, coconut sugar, pandan, pine nuts	11
Tropical Fruit Platter <i>VG,GF</i> seasonal cut fruit	22
Ice Cream 02 scoops Screw Pine Coconut <i>V</i> Young Coconut <i>V</i>	10 10

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* Experience 1

95

* Experience 2

230

Disk & Mashuni

coconut chapati, tuna sambal

Riha Folhi VG

vegetable crepe

Dhivehi Farusmas Garudhiya

reef fish broth, moringa bread

Fai Bandhefa Fihaa Mas

marinated reef fish in banana leaves, brinjal, sweet potato

or

Geri Riha

dry beef curry, boiled sweet potato, brinjal

Mugu Riha V

lentil in mild curry

Baraboa Baiy VG

pumpkin rice

Mugu Bondibaiy VG

sweet dhal, coconut cream, young coconut chips

Havaadhulee Bis

curried tuna dumplings

Fathu Mashuni VG

kopee fai leaves, chapati

Kiru Garudhiya VG

moringa curry soup, Maldivian jus toast

or

Dhivehi Ihi SF,D

lobster chowder, smoked garlic, coconut bread

Kulhi Riha

spicy red curry chicken, papadum

Hanaakuri Boava

chili octopus, coconut chapati

Fai Bandhefa Fihaa Mas

marinated reef fish in banana leaves, brinjal, sweet potato

King Prawns GF,SF

curry leaves

Masbaiy

tuna fried rice

Mugu Riha V

lentil in mild curry

Ravaa Foni VG,D,N

semolina pudding, coconut sugar, pandan, pine nuts