

# Island Pizza

## Ala Carte Menu

### APPETIZERS & SALAD



**Green Salad – 09.00**

Tomato, lettuce, bell pepper with grilled shallots, mushroom and vinaigrette



**Tuna Salad – 12.00**

Fresh tuna with mix garden green, olives and bell pepper

**Your Favorite Caesar Salad**

Romaine lettuce, anchovy, shaved grana padano, garlic croutons and caesar dressing



**Plain Caesar Salad – 13.00**



**Chicken Caesar Salad – 17.00**



**Prawns Caesar Salad – 19.00**

### PIZZA



**Alla Olhuveli Chef Special – 21.00**

Tomato and mozzarella cheese with calamari, prawns and octopus



**Pizza Maldivian – 16.00**

Tuna, onion, local chili, tomato and mozzarella cheese



**Pizza Margherita – 15.00**

Fresh tomato and mozzarella cheese



**Pizza Vegetarian – 15.00**

Tomato, mozzarella cheese, mushroom, zucchini eggplant and bell pepper

Prices are in USD, inclusive of 10% service charge and 17% T-GST.

Beef

Egg

Fish

Hot & Spicy

Lactose

Nuts

Poultry

Seafood

Shellfish

Vegan

Vegetarian

## PIZZA



### Pizza Jalapeno – 20.00

Tomato, jalapeno pepper, veg, broccoli, green bean, sweet corn, onion, mozzarella cheese and basil



### Chicken Tikka Masala Pizza – 22.00

Tomato sauce, mozzarella cheese, chicken tikka



### Pizza Valhomas – 20.00

Tomato sauce, mozzarella cheese, smoked tuna, onion, tomato and chili



### Tandoori Chicken & Mushroom – 18.00

Spice marinated chicken with tomato sauce and mozzarella cheese



### Pizza Con Pollo – 19.00

Grilled chicken breast with tomato, mozzarella cheese and bell pepper



### Pizza Alla Diavolla – 18.00

Beef salami with tomato, mozzarella cheese and bell pepper



### Pizza Hawaiian – 17.00

Ham with Tomato, Mozzarella Cheese, Pineapple and Parmesan Cheese



### Barbeque Chicken Pizza – 19.00

Tomato sauce, mozzarella cheese, smoky chicken and sweet spicy



### Chicken Manchurian Pizza – 19.00

Tomato sauce, mozzarella cheese spicy chicken, jalapeno bell pepper and green chili



### Pizza Beef Bolognese – 19.00

Minced beef, tomato sauce, mozzarella cheese, and bolognese sauce

## SANDWICH



### Beef Steak Sandwich – 22.00

Oven roasted red pepper, sautéed tomato, caramelized onion, caper with cheese, mustard cream and ciabatta bread



### Tandoori Chicken Sandwich – 16.00

Spicy Marinated Chicken, Lettuce, Tomato Cucumber and Spiced Mayo

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Egg

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## SANDWICH



### Chicken Wrap – 17.00

Shredded roasted chicken breast, caramelized onion, bell pepper, green lettuce and cheese



### Beef Wrap – 21.00

Shredded roasted beef, caramelized onion, bell pepper, green lettuce and cheese



### Vegetable Wrap – 13.00

Sautéed red onion, bell pepper, zucchini, eggplant, crispy green lettuce and cheese

## PANINI



### Grilled Chicken – 13.00

Chicken thigh marinated with lemon and olive oil, tomato, lettuce and mozzarella cheese



### Grilled Reef Fish – 15.00

White fish fillet, tomato, lettuce and mozzarella cheese



### Maldivian Tuna – 13.00

Tuna, hot chili, onion, lettuce and mayo



### Tomato Mozzarella & Basil – 12.00

Tomato, lettuce and mozzarella cheese

## BURGERS



### Beef Burger – 17.00

Grounded beef, tomato, lettuce, red onion and cheese



### Chicken Burger – 16.00

Grounded chicken, tomato, lettuce, red onion and cheese



### Olhuveli Burger – 19.00

Grounded beef or chicken, honey caramelized pineapple, lettuce, tomato and cheese



### Fish Burger – 15.00

Lettuce, tomato, red onion fish patty and spicy mayo



### Vegan Burger – 12.00

Vegan cutlet with fresh vegetables and herbs

Prices are in USD, inclusive of 10% service charge and 17% T-GST.



Beef



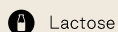
Egg



Fish



Hot & Spicy



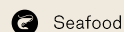
Lactose



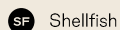
Nuts



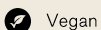
Poultry



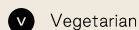
Seafood



Shellfish



Vegan



Vegetarian



## BURGERS

### Island Special Submarine – 13.00

BBQ chicken, beef, pickles bell pepper, cabbage, cucumber, and home special mayo sauce



### French Fries – 06.00

With ketchup and chili sauce

*All Burgers and Sandwich are served with French Fries, Tomato Ketchup and Chili Sauce*

## ISLAND PIZZA SPECIALS



### Tempura Fried King Prawns – 32.00

Shredded lettuce and tartar sauce



### Fish and Fries – 20.00

Butter fried white snapper fillet, garden salad, and cajun remoulade sauce



### Whole Baked Deboned Fish – 26.00

Lemon, garlic herb marinated, oven baked fish, baked potato, butter vegetables and peri peri sauce



### Chicken and Fries – 21.00

Butter fried chicken strips, garden salad, and cajun remoulade sauce



### Grilled Salmon Steak – 32.00

Vegetable fried rice, butter broccoli, carrot, and creamy mushroom sauce



### Chicken Shashlik – 15.00

Vegetable fried rice, spicy sated mixed vegetables butter gravy sauce



### Shredded Pepper Beef Steak – 34.00

Saute bell pepper, mashed potato scoop and black pepper sauce

## SWEETS



### Double Chocolate Brownie – 06.00

With warm chocolate sauce and vanilla ice cream



### Cheese Cake – 07.00

With wild berries and sour cherry sauce

Prices are in USD, inclusive of 10% service charge and 17% T-GST.



Beef



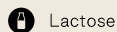
Egg



Fish



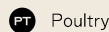
Hot & Spicy



Lactose



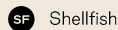
Nuts



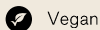
Poultry



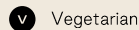
Seafood



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## SWEETS

Banana Split – 08.<sup>00</sup>

Chocolate and vanilla ice cream, chocolate and strawberry sauce with almond crackers



Seasonal Fresh Fruit Platter – 11.<sup>00</sup>

## HOMEMADE ICE CREAM



Scoop of Ice Cream – 05.<sup>00</sup>


Vanilla, chocolate, strawberry, coconut, papaya and banana


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# Plant

Plant-Based Bliss' is Sun Siyam's promise to elevate and enhance the beauty of vegetarian and vegan dining for the guest.

Meet Cherie Tu. The Sydney born-and-bred cookbook author, recipe developer, and internet sensation has garnered a community of over 1 million followers across Youtube, TikTok, and Instagram—all drawn to her plant-based recipes ranging from a three-ingredient matcha mousse to King oyster mushroom 'scallops' to her 'Salads that Don't Suck' series.

Among her followers is the Sun Siyam culinary team, with whom she is tweaking, testing, and tasting dishes — all plant-based—that will ultimately make up 30% of the resorts' menus and buffets. Desserts included. During her trip to the Maldives, which she claims "looks even better in person", she discovered *dhiyaa hakaru*, traditional Maldivian sweetener made from coconut sap.

While Cherie has been plant-based for 10 years and believes in incorporating more plant foods into one's diet, she isn't a fan of labels and rules. The plant-based dishes at Sun Siyam can be enjoyed by anyone and everyone. "Even if someone doesn't want to go full vegan, just swapping out a couple of their usual animal-based dishes for my plant-based ones is a positive change."

Growing up in an Asian household meant lots of delicious and deeply flavourful food—namely Chinese and Vietnamese cuisine. And while she draws inspiration from her mother's cooking, ultimately, she's creating for her community. Their feedback and input is everything. "I love to create content that they enjoy and benefit from."

When asked about her dream dinner party guests, she's earnest: "Is it corny to say my dream guests would simply be my closest friends and family? Feeding people who I love and care about brings me the most joy."

■ Find her on Instagram at [@thrivingonplants](#)

# Based



# Bliss



# Plant Based Bliss



## APPETIZER & SALAD

-  **Red & Green Tartar – 12.00**  
Layers of roma tomato, avocado & roasted beet with mango dressing
-  **Green Salad– 07.00**  
Tomato, lettuce, bell pepper with grilled shallots, mushroom and vinaigrette

## SOUP

-  **Cucumber Gazpacho – 10.00**  
Garlic vegan bread croutons
-  **Roasted Garlic Soup – 10.00**  
Almond creamy enhance and herb

## MAIN COURSE

-  **Pizza Margherita – 12.00**  
Fresh tomato and mozzarella cheese
-  **Pizza Vegetarian – 12.00**  
Tomato, mozzarella cheese, mushroom, zucchini eggplant and bell pepper
-  **Pizza Jalapeno – 16.00**  
Tomato, jalapeno pepper, veg, broccoli, green bean, sweet corn, onion, mozzarella cheese and basil

Prices are in USD, inclusive of 10% service charge and 17% T-GST.



Vegan



Hot & Spicy

## MAIN COURSE



Calzone – 14.<sup>00</sup>

Vegan cheese and grilled green vegetables, basil pesto



Crispy Corn and Oats Burger – 10.<sup>00</sup>

Gherkin and jalapeno chili puree, crispy lettuce and fries



Vegetable Wrap – 10.<sup>00</sup>

Sautéed red onion, bell pepper, zucchini, eggplant, crispy green lettuce and cheese

## DESSERT

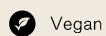


Vegan Sticky Toffee Pear Pudding – 08.<sup>00</sup>



Exotic Fruits Platter – 08.<sup>00</sup>

Prices are in USD, inclusive of 10% service charge and 17% T-GST.



Vegan



Hot & Spicy