

Maghrib Grill

Ala Carte Menu

APPETIZER



Bastilla – 16.00

Citrus & mild harissa spice seafood pocket, dry prunes syrup



Citrus Orange Salmon – 14.00

Spice reduction, vodka candy, dry cherry tomato, garden greens



Seared Scallops – 16.00

Dill marinated scallops, green pea puree, Rihaakuru caviar



Coconut Crumb Soft Crab – 15.00

Hot & sesame flavored salads on crispy crab with roasted Maldivian coconut



Avocado & Garden Green – 14.00

Seasonal garden green on caramel onion dressings, with orange segments & sunflower seeds

SOUP



Truffle Cappuccino – 16.00


Seared scallop carpaccio, creamy soup, larded garlic croutons, parmesan foam



Weeknight Meal – 16.00

Braised mix seafood soup on garlic croutons, parmesan foam


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

 Alcohol

 Beef


 Egg


 Fish


 Lactose

 Lamb


 Nuts

 Poultry

 Seafood

 Shellfish

 Vegan

 Vegetarian

SOUP



Chilled Tomato – 14.00

Balsamic sorbet with tomato & cucumber salsa



Sinigang Broth – 16.00

Tamarind flavored tiger prawns & white fish, mixed vegetables, basmati rice

CHEF SPECIALTIES



Seafood Risotto – 36.00

Saffron enhanced mixed sea food arborio rice, shaved parmesan



Veal Osso Bucco – 45.00

Spiced & braised veal with cheesy truffle potato, mixed white beans ragout



Tuna Pappardelle – 38.00

Homemade pasta in coconut and tuna cubes, curry flavored



Seabass Crispy Skin – 38.00

Crispy grilled fish fillet, lemon enhanced potato, grilled parmesan asparagus



Grilled Half Chicken – 16.00

Herbs & garlic marinated half spring chicken, truffle green pea's risotto

FROM THE GRILL



Salmon Fillet – 42.00

Cheesy potato cake & garlic spinach, sunflower seeds



Beef Tenderloin – 85.00

Potato croquettes, asparagus, tomato-stew



Lamb Chops – 36.00

Potato fondue, mixed thyme root vegetables



Duck Breast – 48.00

Baked rosemary potato, cranberry jus



Tiger Prawns – 38.00

Mango & tomato stew, red onion confit, basmati rice



Tuna Steak – 36.00

Lemon mash, mixed pickled vegetable

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

Alcohol

Beef

Egg

Fish

Lactose

Lamb

Nuts

Poultry

Seafood

Shellfish

Vegan

Vegetarian



SIGNATURE DISH - discount not applicable

Grilled Seafood Village (for two or four) – 299.00

Grilled whole lobster, tiger prawns, baked half shell mussels, scallops, salmon fillet, tuna, batter fried calamari, oysters, salmon & tuna tartar, citrus, herbs

FROM THE POND - discount not applicable



Maldivian Lobster (100 grams) – 39.00

Your choice of cooking style



Select Your Fish (100 grams) – 19.00

Your choice of cooking style

CHOICE OF SIDE DISHES



Mixed Green Salad – 10.00

Wild berry dressing



Baked Potato – 10.00

Chives sour cream



Thick Fries Potato – 10.00

Chili ketchup, parsley mayo



Basmati Rice – 8.00

Red onion confit



Grilled Herb Mushroom – 12.00

Citrus

SAUCES



Merlot Mushroom Château



Lafitte Green Sauce



Mint & Chili Dip



Sauvignon Citrus Cream



Cranberry & Pepper Sauce

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

Alcohol

Beef

Egg

Fish

Lactose

Lamb

Nuts

Poultry

Seafood

Shellfish

Vegan

Vegetarian

DESSERT



Caramel Lemon Grass – 16.00

Crispy brulee served with coconut sorbet



Warm Coconut & Date Pudding – 14.00

Spice enhanced with cinnamon ice cream



Baked Chocolate Tart – 16.00

Rich chocolate sauce and raspberry sorbet



The Cheeses – 42.00


Chef selection of international cheeses, dry fruits, nuts, sweet tomato & chili chutney



Tropical Fruits Platter – 14.00

Served with warm chocolate sauce


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

 Alcohol

 Beef


 Egg


 Fish


 Lactose


 Lamb


 Nuts

 Poultry

 Seafood

 Shellfish

 Vegan

 Vegetarian

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

-  **Garden Green Salad – 10.00**
Crunchy mix leafy, avocado, broccoli, berry, cherry tomato, caramelized onion dressing
-  **Oyster Mushroom Scallops – 12.00**
Cher-grilled mushroom, mix green salad and lemon, garlic butter sauce

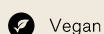
SOUP

-  **Wild Fungi and Barley Soup – 09.00**
Mix mushroom, white barley, fresh herbs
-  **Curried Asparagus Soup – 10.00**
Green asparagus, curried powder & spices with asparagus & mango salsa

MAIN COURSE

-  **Spaghetti Bolognese – 15.00**
Whole wheat spaghetti pasta tossed with eggplant bolognese sauce and vegan cheese
-  **Butternut Steak – 18.00**
Butternut squash, mushroom ragu
-    **Charred Maldivian Cabbage – 12.00**
With whipped tahini base, chili oil, toasted cashews lime

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



Vegan



Nuts



Hot & Spicy

DESSERT



Vegan Chocolate Mousse with Salted Pistachio – 06.⁰⁰

Cocoa & coconut crumble, vegan chocolate ice cream



Seasonal Fruit Platter – 08.⁰⁰

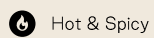
Prices are in USD, inclusive of 10% service charge and 17% T-GST.



Vegan



Nuts



Hot & Spicy