



CORAL REEF RESORT & SPA
MALDIVES

Bokkura À la carte Menu

served from
1200hrs - 1430hrs
1900hrs - 2130hrs

***Anybody can copy recipes, but only few can create recipes worth copying. Real cooking is all about cooking with our hearts & Our Chefs need 6-hour prior intimation for all our specials that are not part of the All Inclusive.*

Non-Inclusive dishes listed on the menu levy a surcharge, please check with your server.

Our dishes are prepared with authentic recipes, please ask your server if you need to moderate the spice levels.

All prices are in USD and are exclusive of applicable government taxes and service charge

Asian

Small plates

30

Sweet corn soup, *China*

corn kernels, vegetable bouillon

Hot and sour soup, *China*

vegetables, mushroom, tofu, soy, pepper, vinegar

Som tam, *Thailand*

raw papaya, tomato, beans, peanut, soya dressing

Vietnamese summer roll, *Vietnam*

rice paper, lettuce, basil, vegetables, rice noodles, hoisin

Sushi - vegetarian, *Japan*

mango togarashi, daikon, vinegared rice, nori, kikkoman, gari, wasabi

Steamed vegetable dumplings, *China*

chilli sambal, light soya

Vegetable popiah rolls, *Thailand*

spring rolls, sweet chilli sauce

Crispy corn kernels salt and pepper, *China*



crispy corn, bell peppers, sichuan peppercorns, dry chilli, scallions


Chilli paneer, *Indo-China*


fried cottage cheese with chillies, scallions, soy chili sauce



Vegetable manchurian, *Indo-China*


dumplings, ginger, coriander, spring onion, chilli, soya


  Tom yum goong, *Thailand*
indian ocean prawns, kaffir lime leaf, red chilli, lemongrass, galangal, tomato, lime



 Sushi - seafood, *Japan*
yellow fin tuna, crab sticks, vinegared rice, nori, kikkoman, gari, wasabi


 Ahi tuna tataki, *Japan*
yellow fin tuna, sesame, ponzu, tobiko


  Balinese shrimp and piña, *Indonesia*
pineapple, ocean prawns, thai basil, bird's eye chilli, sweet garlic dressing



 Steamed mussels and calamari, *Indonesia*
calamari rings, mussels, coconut cream, lemongrass, galangal, turmeric

 Fish shandong style, *China*
reef fish, sichuan pepper, yellow bean, carrot, mushroom

  Charred chilli rubbed beef skewers, *Laos*
cabbage salad, thai basil dip


 Crispy duck salad, *Taiwan*
lettuce, beansprout, scallions, hoisin sauce, peanuts


 Chicken kothe, *China*
chicken dumplings, pan-fried, chilli sambal

  Wok tossed chicken chilli oyster, *Indo-China*
onion, crushed chilli, chicken, oyster sauce, dark soy, sesame oil

Large plates

40


 Thai vegetable green curry, *Thailand*
vegetables, green chilli, lemon grass, lime leaf, coconut milk, jasmine rice

 Sweet potato and aubergine red cari, *Vietnam*
curry powder, red chilli, lemongrass, curry leaf, coconut milk, jasmine rice


Stir fried asian greens, *China*
asian green vegetables, garlic, hua tiao chiew wine, fragrant rice

Vegetables in black bean sauce, *China*
vegetables, black bean, sesame oil, fragrant rice

Vegetarian

 Vegetables in hot garlic sauce, *Indo-China*
vegetables, chilli sauce, garlic, fragrant rice

Soya braised tofu, *China*
tofu, bamboo shoots, shitake mushroom, garlic, soya sauce, fragrant rice

 Phad thai noodles, *Thailand*
rice noodles, sweet & spicy sauce, sprouts, lime, peanuts

Vegetables hakka noodles, *China*
noodles, vegetables, soy sauce, stir-fried

Wok tossed fried rice, *China*
carrot, peas, long grain rice, wok tossed

Seafood

- **Steamed cantonese fish**, *China*
reef fish fillet, soya sauce, herbs, fragrant rice
- 🌶️ **Seafood khao phad**, *Thailand*
wok tossed jasmine rice, seafood, chilli & shrimp paste
- **Vietnamese prawns yellow cari**, *Vietnam*
curry powder, lemongrass, curry leaf, coconut milk, jasmine rice

Meats

- **** Five spice lamb chops**, *China* 60
hoisin sauce, chinese 5 spice, broccoli, pakchoi, mushroom, jasmine rice
- **Grilled chicken teriyaki**, *Japan*
free range chicken breast, teriyaki sauce, tempura vegetables, wasabi mash
- 🌶️ **Kung pao chicken**, *China*
sichuan pepper, ginger, chicken, soya, cashew, scallions, black vinegar, fragrant rice
- 🌶️ **Thai chicken red curry**, *Thailand*
chicken, red chilli, lemon grass, lime leaf, coconut milk, jasmine rice

European

Small plates

- **Minestrone**, *Italy*
summer squash, carrot, pasta, tomato, basil
- **Hearts of romaine**, *France*
romaine lettuce, mango mustard dressing, tomato, almond slivers
- **Greek salad**, *Greece*
tomato, cucumber, peppers, onion, feta, kalamata olives, oregano vinaigrette
- **Watermelon and feta**, *Greece*
arugula, watermelon, evaporated balsamic, feta cheese, chia
- **Fritto misto**, *Italy*
summer squash, peppers, broccoli, onion, avocado dip
- **Arancini**, *Italy*
arborio rice, sundried tomato, mozzarella, panko crust, tomato jam

30

- **Borscht**, *Russia*
beef, beetroot, vegetables, garlic, sour cream
- **Velouté of chicken with truffle oil**, *France*
parmigiano reggiano, chicken velouté, truffle oil
- **Grilled ocean prawns**, *Spain*
tomato jam, warm salad
- **Crispy calamari**, *Spain*
calamari rings, lime, garlic aioli
- **Fish and chips**, *England*
fish fingers, tartar sauce, potato wedges
- **Cæsar salad**, *Italian origin*
Pancetta (Pork) | Chicken
lettuce, cæsar dressing, anchovies, garlic focaccia croûte, parmesan
- 🌶️ **Hot mustard chicken wings**, *Germany*
mustard marinade, chicken wings, honey, chili flakes

Vegetarian

- Penne arrabbiata, Italy**
penne pasta, san marzano tomato sauce, chilli flakes, garlic
- Fusilli verdure agio e olio, Italy**
peppers, broccoli, spiral pasta, olive oil, garlic, parmesan cheese
- Farfalle pesto champignon, Italy**
basil pesto, cream, mushroom, zucchini, bowtie pasta
- Macroni n cheese, Italy**
elbow pasta, green peas, cheese sauce, crumb & cheddar crust

- Turmeric and potato gnocchi, Italy**
freshly made gnocchi, cherry tomatoes, basil, parmesan, pine nuts
- Forest mushroom risotto, Italy**
wild grown mushroom, riso arborio, grana padano, truffle oil
- Cheddar baked florets, England**
cauliflower, broccoli, cheddar cheese sauce, oven baked
- Vegetable sliders, Germany**
miniature burgers, three to a portion, fries

Seafood



- 90 **** Lobster thermidor, France**
butter garlic roasted carrot, parmesan broccoli
- 120 **** Seafood grill, Spain**
lobster, scampi, reef fish, calamari, mussels – grilled, vegetables, caper butter sauce
- 60 ****Salt crusted fish, Greece**
roast potatoes, grilled vegetables, avgolemono
- Risotto ai frutti di mare, Italy**
prawns, fish, calamari, clams, arborio, parmesan cheese

- 90 **Prawn spaghetti with rihaakaru, Italy**
fennel seeds, tomatoes, peppers, chilli pepper, maldivian fish sauce
- Green jobfish with curry sauce, Germany**
rosemary, carrot, black rice, curry sauce
- Tuna steaks, France**
maldivian marinade, orange ginger glaze, haricot verts, roasted sweet potato
- Seared local catch, France**
lemon marinade, reef fish, ratatouille of italian squash

Meats

- 150 **** Wagyu striploin steak, France**
himalayan pink salt, japanese origin wagyu beef, devilled panko eggs, sautéed asparagus
- 60 **** Angus beef wellington, England**
wilted spinach, merlot shallot confit, morel jus
- 50 **Grilled pepper steak, France**
Angus strip loin steak, mashed potatoes, vegetables, pepper sauce
- Spaghetti bolognese, Italy**
ground beef chuck, san marzano, spices, carrot, red wine, whole wheat spaghetti
- Slow cooked beef short rib, Germany**
9 hour cooked short ribs, mash potato, vegetables, tomato red wine reduction
- Lamb shashlik, Russia**
skewered lamb, capsicum, onion, tomato, barley risotto with leeks, mushrooms

- Spaghetti carbonara (Pork), Italy**
crispy bacon, cream, pecorino romano, parmesan, black pepper, spaghetti
- Grilled pork chop (Pork), Italy**
potato mash, grilled vegetables, shallot pineapple sauce
- Fettucine gorgonzola con pollo, Italy**
handmade fettucine, blue cheese sauce, grilled chicken breast
- Chicken stroganoff, Russia**
chicken, onion, mushroom, sour cream, buttered rice,
- Frank and mash, England**
potato mash, chicken sausage, roast gravy
- Chicken sliders, Germany**
miniature burgers, three to a portion, potato fries

Let the order taker know in case of any allergy, dietary or health requirements
(Pork) Pork  Meats | Seafood | Egg  Spicy

Indian Ocean

Small plates

30

-  **Tomato rasam, India**
garlic, black pepper, tomato, coriander, curry leaf
- Aloo papdi chaat, India**
boiled potatoes, crisp savory, sweet yoghurt, mint chutney, tamarind sauce
- Dahi wada, India**
lentil fritters, sweet yoghurt, tamarind sauce, mint
-  **Trio of tikki, India**
dahi kebab, hara tawa kebab, dal kebab, vinegar onion, mint chutney
-  **Jaitooni paneer tikka, India**
olive tapenade filled cottage cheese grilled in clay oven, vinegar onion, mint chutney
- Sarson ke phool, India**
florets, mustard and yoghurt marinade, tandoor grilled, vinegar onion, mint chutney
- Maldivian bhajiya, Maldives**
spiced potato filled pastry, tamarind chutney
-   **Coconut Garudhiya, Maldives**
skipjack tuna, red chilli, onion, fish broth & lime, coconut milk, as eaten locally

-   **Tandoori jhinga, India**
yellow chilli and yoghurt marinade, prawns, cooked in a tandoor, vinegar onion, mint chutney
-   **Masala grilled fish, India**
wahoo fish, indian spices, griddle cooked, vinegar onion, mint chutney
-   **Galawat ke kebab, India**
galawat translates to melts in the mouth, smoked lamb medallions, indian spices, vinegar onion, mint chutney
-   **(Pork) Devilled pork, Sri Lanka**
pork, chilli, onion, peppers, chillies, spices
-  **Bis kimeeya, Maldives**
fried flakey pastry, cabbage, egg, traditional maldivian short eat
-  **Murg malai tikka, India**
free range chicken, cream cheese, yoghurt, cooked in clay oven, served with mint sauce
-   **Tandoori murg tikka, India**
spiced chicken, kashmiri chilli marinade cooked in clay oven, vinegared onions, mint sauce

Large plates

40

Vegetarian

-  **Paneer butter masala, India**
cottage cheese, tomato-based gravy, cream, butter
- Hara kofta peshawari, Pakistan**
cottage cheese dumpling, spinach gravy, cream
-  **Kadai vegetables, India**
vegetables, capsicum, tomato & onion gravy, spices
-  **Bhindi do piazza, India**
lady finger, dice onion, onion masala, turmeric, spices
- Aloo katliyan, India**
potato, curry leaves, asafetida, cumin, turmeric
-  **Gunchao kheema matar, India**
cauliflower, ginger, green peas, turmeric, spices
- Cabbage poriyal, India**
cabbage, mustard seed, curry leaf, coconut

-  **Dal tadka lasooni, India**
split pigeon pea lentil, asafetida, garlic tempering
-  **Dal makhani, India**
whole black urad lentil, tomato, butter, cream, spices, simmered for 10 hours
- Moong dal kichidi, India**
vegetables, split moong bean, rice, ghee, yoghurt
-  **Subz dum biryani, India**
vegetables, aromatic long grain rice, yoghurt, brown onion, mint, saffron, spices, raita
- Indian breads, India** 8
tandoori roti, laccha paratha, butter garlic naan, kulcha
- Steamed rice, India** 8
long grain basmati rice

Seafood

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| <ul style="list-style-type: none"> ■ ** 🌶️ Lobster biryani, India
 <i>spiny lobster, saffron, ghee, spices, long grain rice, cooked in a dum, tomato salan, cucumber raita</i> ■ ** 🌶️ Sri Lankan crab curry, Sri Lanka
 <i>mud crab, sri lankan spices, potato, curry leaf, pandan, kangkong keera devil, lemongrass yellow rice</i> ■ ** 🌶️ Masala jumbo prawns, India
 <i>lime leaf marinade, dal makhani, laccha paratha</i> ■ ** 🌶️ Miruhulee boava, Maldives
 <i>octopus tentacles, maldivian curry, theluli faiy, kopi faiy salad, aubergine salad, katta sambol, roshi, steamed rice</i> | <p>90</p> <p>60</p> <p>60</p> <p>60</p> | <ul style="list-style-type: none"> ■ 🌶️ Kandu kukulhu riha, Maldives
 <i>tuna - chicken of the sea, rambha leaves, maldivian spices, katta sambal, kopifaiy salad, aubergine salad, roshi, steamed rice, as eaten in the maldives</i> ■ 🌶️ Goan fish curry, India
 <i>wahoo fish, kokum, trifala, coconut, spices, steamed rice, like had on the coast of goa</i> ■ 🌶️ Kerala prawn curry, India
 <i>prawns, spices, coconut, raw mango, steamed rice</i> |
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Meats

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| <ul style="list-style-type: none"> ■ ** 🌶️ Raan musallam, Pakistan
 <i>slow roasted baby lamb leg, brown onion, spices, zaafрани pulao, aloo katliyan, sheermal</i> ■ 🌶️ Beef and potato curry, Sri Lanka
 <i>beef tenderloin, potatoes, roasted spices, lemongrass, steamed rice</i> ■ 🌶️ Gosht rogan josh, India
 <i>lamb, kashmiri chilies, onion, cocks comb, indian bread</i> ■ 🌶️ Mutton biryani, India
 <i>lamb, yoghurt, mint, brown onion, saffron rice, raita</i> ■ 🌶️ Kukulhu riha, Maldives
 <i>chicken curry, rambha leaves, maldivian spices, katta sambal, kopifaiy salad, aubergine salad, roshi, steamed rice, as eaten in the maldives</i> | <p>60</p> | <ul style="list-style-type: none"> ■ 🌶️ Chicken kotthu, Sri Lanka
 <i>paratha, vegetables, egg, chicken, curry leaves, spices, like prepared in sri lanka</i> ■ 🌶️ Chicken chettinad, India
 <i>chicken, south indian spices, black pepper, steamed rice</i> ■ 🌶️ Murgh makhani, India
 <i>char grilled chicken, tomato and cashew gravy, indian bread</i> ■ 🌶️ Chicken biryani, India
 <i>chicken, aromatic long grain rice, yoghurt, brown onion, mint, saffron, spices, raita</i> |
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Sweet Sensation

30

- **Classic tiramisu, Italy**
mascarpone, savoiardi, espresso, kalhua
- **Warm chocolate pudding, England**
orange scented sugar syrup, chocolate sauce, vanilla ice cream
- **Baked cheesecake, France**
raspberry, meringue, passion fruit sorbet
- **Watalappan, Sri Lanka**
coconut, milk, eggs, jaggery, cashew, cardamom
- **Carrot and coconut boakiba, Maldives**
carrot, coconut, eggs, refined flour, coconut sorbet, as had locally
- Gianduja chocolate soft ganache, Italy**
hazelnut, milk chocolate, olive oil cake, strawberry, raspberry sorbet
- Yokan jelly (Sugar free), Japan**
matcha, azuki bean paste, screw pine, agar-agar, fresh fruits
- Mango panna cotta (Sugar free), Italy**
granita
- Tab tim krob, Thailand**
water chestnut, rose syrup, coconut milk
- Hot gulab jamun, India**
evaporated milk dumplings, rose scented sugar syrup
- Anjeer kulfi (Sugar free), India**
frozen reduced milk, dried figs
- Malai gulla, India**
rasgulla, saffron milk, pistachio
- Thandai phirni, Pakistan**
crushed rice, reduced milk, almonds, poppy seeds, saffron
- Homemade sorbet**
coconut | mango-passion fruit | watermelon | lemon-basil
- Ice-cream**
vanilla | chocolate | strawberry | sugar free