



## Maldivian Short Bites

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

## Starters

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

## Soups

<b>Kiru Garudhiya VG</b>	20
moringa curry soup, Maldivian jus toast	
<b>Dhivehi Farumas Garudhiya</b>	26
reef fish broth, moringa bread	
<b>*Dhivehi Ihi SF, D</b>	60
lobster chowder, smoked garlic, moringa bread	

## Mains

<b>Fai Bandhefa Fihaa Mas</b>	34
marinated reef fish in banana leaves, brinjal, sweet potato	
<b>*Hanaakuri Boava</b>	39
chili octopus, coconut chapati	
<b>Kandu Kukulhu</b>	33
tuna curry, coconut rice, papadum	
<b>Kulhi Riha</b>	32
spicy red curry chicken, papadum	
<b>Geri Riha</b>	40
dry beef curry, boiled sweet potato, brinjal	
<b>Boraboa Riha V</b>	19
pumpkin curry, papadum	
<b>Jumhuri Mayva Riha VG</b>	19
passion fruit curry	
<b>*Maldivian Seafood Platter SF</b>	200
lobster, prawns, octopus, calamari, reef fish, mussels	

## Sides

<b>Hudhu Baiy VG</b>	8
steamed white rice	
<b>Baraboa Baiy VG</b>	8
pumpkin rice	
<b>Masbaiy</b>	10
tuna fried rice	
<b>Boava Baiy</b>	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

<b>Catch of The Day</b> <i>GF</i> (per 100 grams)		
your choice of:	Fillet	16
	*Whole Fish	9
<b>*Whole Maldivian Lobster</b> <i>GF, SF</i> (per 100 grams)		18
<b>Tuna Steak</b> <i>GF</i>		34
Maldivian line caught		
<b>*King Prawns</b> <i>GF, SF</i>		65
curry leaf		
<b>*Lamb Chops</b> <i>GF</i>		70
Australian		

## 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

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

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## \*Experience 1

95

### **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

## \*Experience 2

230

### **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