

# **OUR SNACKS**

(Available from 15:00 - 18:00)

#### Falafel

11

11

16

14

12

14

minced broad beans, chick pea, tahini, homemade pita bread, pomegranate sauce

#### Aloo Muter Ke Samosa

fried pastry with potato & green pea, mint coconut chutney

#### Nachos

tortilla chips, bell peppers, sweet corn, scallions, jalapeno, olives, vegan cheese served with guacamole, tomato salsa

#### Vietnamese Summer Rolls GF

vermicelli noodles, garden greens, carrot, cucumber, sweet chili sauce

#### Bruschetta N

tomato, basil, garlic toast, vegan cashew cream cheese

## **OUR SOUP**

Lentil

yellow lentils, toasted cumin, pita chips, lemon wedges

## Soup Of The Day 14

chef's special daily soup

## FRESH MADE JUICES \*

Energizer pineapple, cucumber, spinach, fennel, lime	20
Pick Me Up orange, mint, carrot, lime, avocado	13
Iron Grip celery, spinach, broccoli, lettuce, lime	13
Juices apple, orange, watermelon, pineapple, mango, passion fruit	13

# **SMOOTHIES** \*

Island Beet yogurt, beet, carrot, pineapple, blackberries	16
Morning After yogurt, orange, mix berries	16
Tropical Happiness yogurt, passion fruit, mango, pineapple, honey	16

# SHAKES \* (ICE CREAM, MILK)

Huruvalhi Shake 11
Strawberry Milkshake 12
Chocolate Milkshake 12
Vanilla Milkshake 12
Banana Milkshake 12
Oreo Milkshake 12
Bubblegum Shake 11

# **BOOZY SHAKES \***

Chocolate brandy, galliano, cinnamon, chocolate ice cream, chocolate bitters	16
<b>Strawberry</b> vodka, bailey's, strawberry ice cream	16
Tropical aged rum, kahlua, coconut ice cream, banana	16

All dishes are plant-based
N=Nuts, GF=Gluten-free
Prices in USD, included service charge & GST
Menu & prices are subject to change

\*Items are not included for All-inclusive+ Meal plan Prices in USD, included service charge & GST Menu & prices are subject to change

## COFFEE Espresso 7 Double Espresso 7 **Espresso Macchiato** Americano 5 Flat White 5 Cafe Latte 7 Cappuccino Double Cappuccino 9 7 Mochaccino 7 **Affogato** Cafe Con Leche 7 TEA LEAF English Breakfast, Earl Grey 5 5 Pure Green, Sencha Green Peppermint, Chamomile 5 **COLD COFFEE BREW \*** Original Cold Brew 10 Cinnamon Cold Brew 10 **Berries Cold Brew** 10 Milky Cold Brew 10 Selected Syrup: caramel, vanilla, butterscotch, coconut, pandan, popcorn, bubblegum **ICED TEA** 5 Lemon Iced Tea 5 Strawberry Iced Tea 5 Mango Iced Tea 5 Peach Iced Tea **ICED COFFEE Iced Coffee** 10 long black coffee 11 **Iced Cappucino** milk, espresso, cream **Iced Latte** 11 milk, espresso, condensed milk Frappe 11 milk, espresso, caramel, cream

## **OUR SALADS**

Greek Salad GF lettuce, heirloom tomatoes, cucumber, rosemary & garlic marinated vegan feta, onion, bell pepper, olives, oregano, basil olive oil dressing	21
Som Tum Thai GF, N	20
Thai green papaya, cherry tomatoes, long	
bean, lime, chili, tamari, carrot, peanuts	
Hummus  mashed chickpeas blended with tahini, lemon juice, garlic served with cucumber, tomato, carrot, homemade pita bread	14
Baba Ghanoush finely chopped roasted eggplant, olive oil, lemon juice, bell peppers, pomegranate, parsley, served with homemade pita bread	14
Aloo Chana Chaat GF boiled potatoes, chickpea, tamarind jus, mint, onion, tomato, coriander leaves, chat masala	15
Garden Salad GF lettuce, avocado, snow peas, tomato, asparagus, carrot, cucumber, lemon olive oil dressing	19

# **OUR SANDWICHES**

Avocado & Lime N pumpernickel bread, cashew cream cheese, rocket lettuce, red onion, mint, fries	18
Sun-Blushed Tomatoes N pumpernickel bread, tomato spread, basil, tomatoes, pine nuts, fries	16
Quesadilla Onion, tomato, bell peppers, beans, sweet- corn, jalapenos, cajun spice, vegan mozza- rella cheese, tomato salsa, guacamole	19

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#### **OUR BURGERS**

Beyond Meat 28

plant based meat patty, curry leaves bun, lettuce, tomato, avocado, pickle, apple slaw, fries

Grilled Tofu 24

20

Curry leaves bun, lettuce, tomato, avocado, pickle, apple slaw, fries

# **OUR CURRIES**

Banbukeyo Riha

24

Maldivian style Breadfruit curry, steamed rice, chapatti, chili, pickle, papadam

Bhindi Do Pyaza

24

23

16

Indian style dried lady finger curry, steamed rice, chapatti, pickle, papadam

# CREATE YOUR OWN PASTA

Choice Of Pasta & Sauces

Pasta

spaghetti / penne / linguine

Sauce

tomato sauce / basil pesto / aglio e olio

Choice of Veg

garlic / onion / tomato / bell peppers / beans / chili / olives / spinach / zucchini / mushrooms / broccoli / cauliflower

Cheese

vegan mozzarella / vegan feta / vegan cashew cream cheese

Gluten free option available

# **CREATE YOUR OWN PIZZA**

Choice Of Sauces & Topings

Sauce

tomato sauce / basil pesto / vegan cashew cream chees

Choice of Veg

garlic / onion / tomato / bell peppers / chili / mushrooms /

olives / spinach / zucchini / beans / broccoli / cauliflower

Cheese

vegan mozzarella / vegan feta

Gluten free option available

## **OUR SIDES**

French Fries 13

Sweet Potato Fries 14

Scrambled Tofu 15

Steamed Rice 11

#### **OUR DESSERTS**

Warm Avocado Chocolate Cake

snow sugar, coconut, mango salsa

Fruit Platter GF 20

seasonal cut fruit

Sorbet By The Scoop GF 6

raspberry / mango / passionfruit

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