



Salads

Organic Garden Salad (V)

Green leaves, cucumber, roasted vegetables, olives, tomato, local pine nuts, flax seeds, marinated artichoke, Gili basil pesto

22

Healthy Salad (VG)

Avocado, beetroot, spinach, broccoli, carrot, coconut, mushrooms, pomegranate, tomato, walnuts, olive oil, balsamic vinegar, chia, sunflower, pumpkin seeds

24

Classic Caesar Salad (P)

Caesar dressing, confit garlic, croutons, anchovies, parmesan, bacon, boiled egg

25

Grilled tiger prawn - 16

Grilled whole chicken breast - 14

Local Tuna Salad

Seared tuna, tuna confit, fresh coconut, red onion, katta sambal, tomato, beach lettuce, red radicchio, curry leaves, lemon dressing

29

Thai Papaya Salad

King prawn, green beans, organic garden mint, coriander, chilies, lime dressing

30

Soups

Italian Minestrone (VG)

Vegetables, legumes, herbs, olive oil

26

Tomato Gazpacho (V)

Chilled tomato and cucumber, Jerez vinegar, herbed croutons

24

Yellow Lentil (V)

Green onion, fresh coriander, masala spices, jasmine rice

24

Tom Yum Goong

Prawn, mushrooms, galangal, lemongrass, cherry tomatoes, coriander, long chilies, kaffir lime leaves

28





Appetizers

Burrata & Heirloom Tomato (V)

Burrata, heirloom tomato, organic spinach leaves, garden basil pesto, extra-virgin olive oil

28

Sashimi Platter

Sliced fresh local reef fish and tuna fillet, pickled ginger, wasabi, soy sauce

28

Vietnamese Rolls (VG)

Rice paper, mango, cucumber, carrots, mint, coriander, lettuce, tamarind peanut sauce

25

Mezze Platter

Hummus, falafel, cheese sambousek, beef kibbeh, baba ghannoush, tabbouleh, labneh, fattoush salad, pita bread

32

Chef's Antipasto Platter for Two (P)

Gourmet sliced cold cuts, selection of cheese, marinated olives, mushrooms, artichokes, capsicum, tomato, pickled vegetables, white anchovies, marinated baby octopus, crudités of vegetables sticks with dips, grissini, crackers

60





Fish & Seafood

Local Job Fish Fillet

Local vegetable “nage”,
pumpkin purée, moringa leaf
Available steamed or grilled

42

Seafood Platter

Reef fish, tuna, cuttlefish,
scallop, green mussel, king
prawn, octopus,
garden salad with avocado and
onion, coriander rice, curry sauce

60

Tuna Belly & Loin

Grilled green asparagus,
crushed potatoes with
garlic chives, olives, basil pesto

40

Salmon Fillet

Garlic spinach, creamy potato,
lemon butter, capers sauce

45

Whole Maldivian Lobster

Green beans, herbed butter,
beach lettuce, cherry tomato
salad, garlic rice, tarragon sauce

120

Meat & Poultry

Slow Cooked Chicken Breast

Garden spinach, mashed
potatoes, asparagus, cherry
tomato, goats cheese, chicken jus

45

Roasted White Veal Chop with Bone (260 g)

Couscous, plum, cauliflower
purée, garden arugula, Pecorino
cheese

65

Grilled Lamb Chops (240 g)

Organic vegetables ratatouille,
Parmesan gnocci, thyme sauce

65

Beef Rib-Eye (240 g)

Sautéed mushrooms, onion,
baked potatoes, sour cream,
garlic chives, rosemary sauce

65

Beef Tenderloin (220 g)

Truffle mash, parsnip, garlic
broccoli, garden herbs jus

85

Side Dishes

White rice, sautéed spinach, roasted pumpkin, steamed vegetables, buttered green
beans, sautéed potatoes, mashed potatoes, finger chips, sweet potato fries,
seasonal vegetables

10 each

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Pasta & Risotto

Lasagne Alla Bolognese

Beef and tomato sauce with
parmesan cheese

35

Seafood Penne All'Arrabbiata

Prawn, calamari, mussels, clams,
reef fish, garlic tomato sauce,
fresh chili, parsley
(Pasta by Cavaliere Giuseppe Cocco)

46

Linguine with Basil Pesto (P)

Seared scallops, green pea purée,
crispy pork bacon, marjoram
(Pasta by Cavaliere Giuseppe Cocco)

46

Mushrooms Risotto (V)

Selection of mushrooms,
herbed cheese, lemon

35

Buckwheat Risotto (VG)

Garden spinach, cherry tomato,
leek, garlic, sage, freshly grated
coconut

30

Asian Specialties

Spicy Satay Selection

Chicken, beef, prawn, peanut
and plum sauce,
garlic Japanese rice

38

Nasi Goreng

Fried rice with vegetables,
shrimp, fried egg, chicken satay,
spicy peanut sauce,
prawn crackers

35

Grilled Jumbo Prawns

Vegetable fried noodles,
grilled prawns, spring onion

48

Dhivehi Faru Mas Riha (S)

Maldivian reef fish curry,
coconut rice, chapatti,
papadam, sambals

34

Chicken Chettinad (S)

Spicy South Indian curry,
basmati rice, chapatti, papadam,
chutney

34

Taru Kaari Riha (V) (S)

Local vegetable curry,
organic papaya rice, chapatti,
papadam, pickles

28

Mix and Match:

Stir-fried noodles or rice with your choice of:

Chicken - 35

Seafood - 35

Beef - 35

Mixed vegetables - 29

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Sandwiches & Burgers

White Fish Tacos

Flour tortilla, curry marinated
local reef fish, coriander, red
onion, mango salsa, coleslaw

34

Club Sandwich (P)

White or brown bread,
steamed chicken, tomato,
cucumber, avocado, pork bacon,
fried egg, mayonnaise

30

Grilled Ham and Cheese (P)

White or brown bread,
cooked pork ham, Gouda cheese,
Dijon mustard, fried egg

26

Extras:

Pork bacon - 4

Fried egg - 2

Cheese - 3

Grilled Chicken Fajitas Wrap

Chicken, capsicum,
Emmental cheese, flour tortilla,
jalapenos, guacamole

32

Beef Cheeseburger

Angus beef patty, caramelized
onion, gherkins, cheddar cheese,
organic garden lettuce, plum
tomato, tartar sauce

35

Tuna Burger

Seared local tuna steak,
khulafilla salad with onion,
coconut, kata sambal

32

Vegetarian Burger

Curry potato patty, avocado,
plum tomato, mango chutney,
coleslaw

28

All sandwiches and burgers are accompanied by an organic garden salad and your choice of rustic potatoes, finger chips, or potato wedges.





Homemade Pizza

Margherita (V)

Tomato sauce, mozzarella, organic basil

28

Focaccia (VG)

Garlic, extra virgin olive oil, fresh rosemary, sea salt flakes

15

Funghi (V)

Choice of wild mushrooms, tomato sauce, mozzarella, garlic, parsley

30

Quattro Formaggi (V)

Parmesan, Gorgonzola, Emmental, Mozzarella, fresh chili, red onion

30

Maldivian (S)

Local tuna, coconut, beach lettuce, kata sambal, Mozzarella, fresh chili, red onion

30

Pepperoni (P)

Spicy chorizo, salami, tomato sauce, Mozzarella, red onion, beach lettuce

30

Create Your Own Pizaa

Your choice of 4 toppings

Sauce: Tomato/ Pesto

Toppings: Artichoke, mushroom, onion, tomato, avocado, olives, ham, chicken, prawn, anchovies, tuna, salami, sausage, pineapple, goats cheese, blue cheese

30





Desserts

Mango Crème Brûlée

Coconut cinnamon macaroon, basil mango salsa

25

Date Cake

Caramelized bananas, salted caramel sauce

25

Selection of International Cheeses

Crackers, dried fruits

32

Flourless Black Bean Brownie (VG)

Chocolate sauce, toasted mixed nuts

25

Passion Fruit Tart

Garden fennel citrus mélange, dehydrated vanilla meringue

25

White Chocolate Cheese Cake

Sour cream coffee glaze

25

Asian Market Fruits

Selection of seasonal fresh fruits

30





Homemade Sorbet

Coconut
Dark Chocolate
Guava
Lemon basil
Lemongrass

Lime
Mandarin
Mango
Passion fruit
Pandan leaf

Raspberry
Strawberry
Yuzu

6 per scoop

Homemade Ice-Cream

Cinnamon
Coconut
Coffee
Dates & Banana (VG)
Dark chocolate
Green tea

Hazelnut
Nougat
Pistachio
Rum & Raisin
Salted caramel
Stracciatella

Strawberry
Vanilla
Wasabi
White sesame

6 per scoop

Toppings

Berry compote
Caramel sauce
Chocolate chips
Chocolate crumbles
Chocolate shavings
Coconut crumbles
Homemade muesli
Hot chocolate

Mango coulis
Mixed fruit salad
Raspberry coulis
Roasted mixed nuts
Strawberry coulis
Vanilla coulis
Whipped cream





Kids Menu

Starter/ Soup/ Snack

Gili Prawn Cocktail

Grilled prawns, garden leaves,
mango mayonnaise

18

Egg Caesar Salad

Garden greens, boiled egg,
parmesan cheese

12

Roasted Plum Tomato Soup

(G)

Organic tomatoes,
Gili garden basil

12

Vegetable Samosa (V)

Potato, onion, green pea with
a side of sweet chili sauce

13

Nachos (V)

Fried corn tortilla, avocado dip,
sour cream

12

Choice of Fried Potato (V)

French fries, potato wedges,
or sweet potato fries

10

Main Course

Fried Rice or Noodles

Your choice of: chicken, beef,
seafood, or vegetarian

22

Chicken Sausage Poutine

Fried potatoes,
chicken sausage, cheese curd,
brown gravy

18

Chicken or Fish Fingers

With a side of potato wedges

18

Corn Fed Chicken Breast

Mashed potatoes,
steamed vegetables

20

Penne or Spaghetti

Your choice of:
beef bolognese, tomato sauce,
or cream sauce

22

Mini Margherita Pizza (V)

18



**Beef or Chicken Burger**

Tomato, lettuce, cheddar cheese
with a side of French fries

18

Steamed Catch of the Day (G)

Reef fish fillet,
steamed vegetables, lime

18

Dessert

Chocolate Fudge Cake

12

Banoffie Pie

12

Vanilla Chia Pudding

12

Fresh Fruit Salad and Ice cream

12

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Late Night Menu

Starting at 11:00 pm

Classic Caesar Salad (P)

Caesar dressing, confit garlic, croutons, anchovies, parmesan,
bacon, boiled egg

25

Extras:

Grilled tiger prawns - 16

Grilled whole grilled chicken breast - 14

Organic Garden Salad (V)

Green leaves, cucumber, roasted vegetables, olives, tomato,
local pine nuts, flax seeds, marinated artichoke, Gili basil pesto

22

Club Sandwich (P)

White or brown bread, steamed chicken, tomato, cucumber,
avocado, pork bacon, fried egg, mayonnaise

30

Grilled Ham and Cheese (P)

White or brown bread, cooked pork ham, Gouda cheese,
Dijon mustard, fried egg

26

Italian Minestrone Soup (VG)

Vegetables, legumes, herbs, extra virgin olive oil

26

Asian Market Fruits

Selection of seasonal fresh fruits

30

Selection of International Cheeses

Crackers, fruit spiced chutney

40

Ice Cream and Sorbet

Selection of homemade ice cream & sorbet

6 per scoop

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