

Breakfast

Hours: 07:00 – 11:00

BUILD YOUR OWN BREAKFAST 45 per person

Choose 1:

2 fresh farm eggs – poached, fried, scrambled or hard –boiled
Omelete, egg white omelet or soft-boiled eggs
Maldivian spicy omelet – tuna, local chili, curry leaves

Choose 2:

sausages - Chicken, Beef or pork
bacon – Pork, turkey or beef
smoked salmon, smoked mackerel or cured local reef fish
sautéed mushrooms, baked beans, hash brown potato

Choose 2:

fruit yogurt, seasonal fruit platter
bircher muesli, coconut yogurt or chia seed pudding
selection of cheese and cold cuts
bakery basket – toasted breads, pastries, muffins, jams, honey, butter

Choose 2:

freshly brewed coffee or tea selection
fresh orange or watermelon juice
freshly squeezed green detox juice or ABC (apple, beetroot, carrot)

CLASSIC BREAKFAST

2 Eggs Your Way (V) 19

boiled, fried, poached, scrambled or omelet served with toast, hash brown, grilled tomatoes

Egg Benedict 21

English muffin, turkey ham or smoked salmon, poached eggs, hollandaise sauce. Served with hash brown and grilled tomato

Salmon Bagel 21

smoked salmon, bagel bread, cream cheese, poached eggs, green salad, red onion, olive oil dressing

Warm Oatmeal (V) (N) 15

full cream milk or almond milk porridge with condiments

Beyond Meat Wrap (VG) (DF) 21

vegan cheddar cheese, bell peppers, tomatoes, avocado

Pancake / Waffles / Crepes (V) 16

maple syrup, snow sugar, berry compote

Gluten free / dairy free / eggless options available

Cheese & Cold Cut Platter (P) 35

selection of artisanal cold cuts, cheese

pork free options available

Bakery Basket 3 (per piece)

plain croissant, chocolate croissant, chocolate doughnut, cinnamon danish

Coffee

espresso, americano 6

double espresso, cappuccino, café latte, hot chocolate 8

iced coffee, iced latte 11

Tea 5

green mint, green tea, english breakfast, earl grey, peach

Fresh Made Juice

apple, orange, watermelon, carrot 13

pineapple, mango 13



**When it comes to room service, we deliver.
Dial 0 and order up.**

Lunch & Dinner

Hours: 11:00 – 23:45

STARTERS

Buffalo Wings 20

deep fried chicken wings, salt & pepper, barbecue sauce

Pork Dry Ribs (P) 21

crispy deep fried baby ribs, salt & pepper, lemon, barbecue sauce

Chicken Satay (GF) (N) 18

marinated chicken thigh, Thai peanut sauce

Tuna Nicoise (DF) 24

seared yellowfin tuna, tomato, beans, egg, anchovies, potato, olive oil dressing

Aloo Mutter Ke Samosa (V) 11

fried pastry with potato & green pea, mint yoghurt

Vietnamese Summer Roll (GF) (VG) 14

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

Hummus (VG) (DF) 14

mashed chickpeas blended with tahini, lemon juice, garlic, served with cucumber, tomato, carrot and homemade pita bread

Som Tum Thai (N) (DF) 22

Thai green papaya, cherry tomatoes, long beans, lime, chili, carrot, peanuts, fish sauce

Garden Salad (VG) (GF) (DF) 23

lettuce, avocado, snow peas, tomatoes, asparagus, carrot, cucumber lemon olive oil dressing

Caprese Salad (V) (N) (GF) 28

tomatoes, extra virgin olive oil, buffalo mozzarella, basil pesto, balsamic, pine nuts

Caesar Salad 23

baby cos lettuce, croutons, parmesan, anchovies, caesar dressing

add to any salad:

chicken breast +6

bacon (pork or beef) +6

grilled shrimps +10

grilled salmon +12

VG = Vegan, V = Vegetarian, GF = Gluten Free

P = Pork N = Contains Nuts, DF = Dairy Free

Prices in USD, included service charge & GST

Menu & prices are subject to change

SANDWICHES & BURGER

Avocado & Lime (N) (VG) 20

pumpnickel bread, cashew cream cheese, rocket lettuce, red onion, mint, fries

Falafel Saj Bread Wrap (V) 21

caramelized red onions, tomato jam, pickled vegetables, tahini cream, crispy falafel, cucumber-yoghurt dip

Turkey Club House 28

roasted turkey, turkey bacon, egg, Swiss cheese, tomato, maple mayo, your choice of schiacciata bread or a tortilla wrap

The Butcher's Burger 32

spicy and bold! Juicy Angus patty glazed in teriyaki, stacked with crispy onion rings, fiery bilimbi hot sauce, and tangy pickles.

Chicken Burger 28

buttermilk fried chicken, lime aioli, chili jam, pickle, apple slaw

Vegan Burger (VG) 26

portobello, quinoa, chickpea, curry leaves bun, lettuce, tomato, avocado, pickle, spicy sriracha sauce

add to any burger:

bacon (pork or beef) +2

fried egg +2

PASTA

Spaghetti Alla Bolognese 32

ground beef, tomato sauce, parmesan cheese

Linguini Alfredo (V) 26

cream sauce, mushroom, butter, parmesan cheese

Penne Arrabbiata (V) 26

tomato sauce, cheese, basil, chili

Spaghetti Aglio e Olio (V) 24

garlic, olive oil, crushed red chili

Gluten free options available

add to any pasta:

chicken breast +6

bacon (pork or beef) +6

grilled shrimps +10

PIZZAS

The Margherita (V) 26

tomato sauce, mozzarella, fresh basil

The Maldivian 28

tomato sauce, mozzarella, tuna, curry leaves, onion, chili

Pizza Pepperoni 30

tomato sauce, mozzarella, beef pepperoni

Pizza Bianca (P) 30

white sauce, pork pancetta, mozzarella, parmesan flakes, baby greens

pork free option available

Grilled Chicken Pizza 28

crispy crust topped with tomato sauce, mozzarella, grilled chicken

Gluten free options available



MAINS

Maldivian Lobster 600gr (GF) (SF) 125

fresh from the pristine waters of Guduguda Pond, this delicacy boasts a smooth, delicate flavor. Enjoy it perfectly grilled or indulgently prepared Thermidor style, served with a garden salad, herb-roasted potatoes, and rich lemon butter sauce

Jumbo Prawns (GF) (SF) 68

500gr of grilled prawns, garden salad, herb roasted potatoes, lemon butter sauce

Catch Of The Day (GF) 36

Maldivian line caught grilled reef fish or yellowfin tuna, garden salad, herb roasted potatoes, lemon butter sauce

Angus Beef Striploin 62

with one side of your choice, selection of sauces

Grilled Corn-Fed Chicken Breast 45

sweet potatoes, garden salad, mushroom sauce

Nasi Goreng (SF) (N) 36

spicy seafood fried rice with chicken satay, peanut sauce, fried egg, shrimp crackers

Mee Goreng (V) 28

egg noodles, vegetables, sweet soya, vegetarian oyster sauce

Phad Thai Goong (SF) (N) 36

stir-fried rice noodles, prawns, shallot, egg, peanut, tamarind, fish sauce, palm sugar

Tofu Stir-Fry (VG) (DF) 28

stir-fried tofu with seasonal vegetables, jasmine rice

SIDES

French Fries (V) 13

Sweet Potato Fries (V) 14

Parmesan Truffle Fries (V) 15

Steamed Rice (V) (GF) 11

Mashed Potato (V) (GF) 12

DESSERTS

Warm Avocado Chocolate Cake (VG) (DF) 19

snow sugar, coconut, mango salsa

Baked Vanilla Cheese Cake (V) 21

mixed berry compote with roasted almond slice

Chocolate & Walnut (V) (N) 20

warm chocolate and walnut brownie, chocolate sauce

Fruit Platter (VG) (GF) (DF) 22

seasonal cut fruits

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