



Salads

- Garden Salad** 23
Avocado, snow peas, tomato, asparagus, carrot, cucumber, mixed green salad, lettuce, onion ring & grain honey mustard, lemon olive oil dressing
- Tuna Nicoise** 21
Confit tomato, white anchovy, kipfler potato, green beans, tomato, onion, cucumber, olives, lemon olive oil dressing
- Greek Salad** 25
Heirloom tomatoes, cucumber, marinated feta, onion, bell pepper, basil, olives, oregano, lemon olive oil dressing
- Tropical** 25
Coconut & almond crusted chicken, mango, onion, avocado & pineapple, red chili, coriander, lemon honey mustard dressing
- Caesar Salad** 23
Crisp romaine lettuce, beef bacon, aged parmesan, anchovy, garlic croutons, egg, caesar dressing
- With grilled chicken breast** 25
- With grilled salmon fillet** 30

Sandwiches

- Croque Madame** 24
Double smoked ham, gruyere, béchamel, dijon mustard, sourdough bread & fried egg
- Club** 24
Tomatoes, lettuce, cheddar cheese, chicken, pork bacon, avocado, cucumber, eggs (pork free option available)
- Vegetarian Club** 20
Avocado, cheese, lettuce, tomato, cucumber, fries
- Steak** 33
Oven sourdough bread with beef, caramelized onion, garlic, mushroom, rocket lettuce, dijon mayo & fries
- Ciabatta Tuna Niçoise** 28
Tuna mayo, roasted tomato, green leaves, red & green capsicum olive, anchovy, potato, egg, onion
- Baked Cuban Medianoche** 28
Cooked ham, swiss cheese & pickles
- Grilled Two-Cheese** 25
Sharp cheddar, gouda cheese, mayonnaise

Burgers

- “Beyond Meat” Burger** 25
Coleslaw, lime aioli, avocado, branston pickles, cucumber, lettuce, tomato, BBQ sauce, mayo & fries
- Chicken Burger** 29
With coleslaw, lime aioli, avocado, lettuce, cucumber, tomato, branston pickle, mayo & fries
- Fish Burger** 33
Deep-fried reef fish, coleslaw, lime aioli, semi roasted tomato, tartare sauce, mayo & fries
- Angus Beef Burger** 30
With onion, tomato, lettuce, cheddar cheese, fried egg, gherkins, sesame seed bun, mayo & fries
- Add beef or pork bacon** 3

Soups

- Mushroom Bisque** 15
Truffle, crème fraiche
- Spiced Fish Soup** 18
Reef fish, saffron, fennel

Pasta

- Pappardelle all Anatra** 37
Homemade fresh pasta sautéed with braised duck, truffle & thyme
- Penne Bolognese** 28
Minced beef & tomato sauce, tomatoes, parmesan
- Mushroom Spaghetti Alfredo** 28
Classic creamy alfredo recipe with mushrooms
- Rigatoni** 28
Cherry tomato, onion, garlic, thyme, sage, light tomato, black olive, melted buffalo mozzarella, prosciutto rose ham (option) 25
- Black Ink Linguini** 35
With prawn, calamari, red chili, lemon & lobster bisque
- Lasagna Alla Bolognese** 28
Beef bolognese baked on cheese & tomato sauce

Taste of Maldives

- Mas Riha (Tuna Fish Curry)** 23
With coconut rice
- Garudhiya (Tuna Fish Soup)** 15
Shallots, curry leaves, lime, onion & coconut rice
- Kopee Faiy Satani (Tuna Cabbage Salad)** 23
Local cabbage, tuna, green papaya & fish paste, coriander, grated coconut, fried onion, red chili, rihaakuru lemon dressing

Mains

- Vegetable Curry Of The Day** 24
Chutney, raita & pappadum
- Sri Lankan Style Prawn Curry** 39
Vegetables, fresh coriander, coconut & basmati rice
- Mozambique Cashewnut Curry** 30
Green peas, coconut, cashewnut, coconut sultana rice
- Chennai Chicken Curry** 29
Fresh coriander, ghee, tomato & coconut with basmati rice or chapati bread
- Grill Catch Of The Day** 36
With green salad, lemon, steamed rice
- Steamed Maldivian Lobster** 89**
Potato croquette, café signature green salad, coriander & lemon butter, lime aioli, thousand Island
- Fish “N” Chips** 29
With chunky tartare sauce, malt vinegar, lemon, green peas mash & steak fries
- Green Mussels** 35
Fresh coconut, coriander, chili, chapatti, maldivian curry & cabbage salad
- Roasted Duck Breast** 35
Roasted duck breast with soft polenta & ratatouille

- Nasi Goreng** 29
Indonesian fried rice with chicken & prawn satay, peanut sauce, fried egg & prawn cracker (option) 24
- Mee Goreng** 24
Yellow egg noodles with seasonal vegetables, ginger & soya sauce
- Grilled Herbs Provencale Lamb Chops** 41
Seasonal vegetables, herb mash, red wine sauce, haricot beans
- Beef Tenderloin 200g** 44
Asparagus, roasted potatoes & creamy mushroom sauce

Pizza & Calzone

- Margherita** 23
Tomato sauce, buffalo mozzarella & fresh basil
- Pepperoni** 28
Tomato sauce, mozzarella, beef pepperoni
- Carnivore** 28
Tomato sauce, turkey ham, beef bacon, meatball, chicken, mozzarella, oregano & mushrooms
- Smoked Salmon** 31
Tomato sauce, capsicum, tomato, mozzarella, sour cream, capers, onion & smoked salmon
- Prosciutto** 31
Prosciutto ham, tomato sauce, mozzarella, oregano, rocket leaves, black olive, parmesan cheese
- Cafe** 28
Tomato sauce, mushroom, mozzarella, tomato, artichoke & semi dry tomato

Pizza Bianca (without tomato sauce)

- Tandoori** 29
Butter chicken, paneer, coriander, mozzarella, minted yoghurt & chili
- Mexican** 29
Spicy minced beef, fresh tomato, red onion, jalapeños, fresh coriander, avocado
- Calzone** 28
Turkey ham, artichokes, mushroom, tomato sauce, mozzarella cheese, bell pepper & oregano
- Gluten free options available**

Desserts

- Tiramisù** 20
Biscotti & homemade espresso ice-cream
- Chocolate Fondant**
Served with vanilla beans sauce, strawberry sherbet
- Oven Baked Apple Pie**
Apple baked in crust & vanilla sauce
- Baked Cheesecake**
Mango cream, vanilla crumble & rhubarb compote
- Magnum Cassata**
Valrhona caramel chocolate, caramelized apple, almond sponge, cedro, clementine ice cream
- Fresh Fruit Platter**
Selection of seasonal fruits

vegetarian nuts gluten free seafood alcohol pork

Vegetarian options, gluten free bread & pastas are available upon request. Kindly notify one of our team member if you have any allergic intolerance. Prices are in USD and inclusive of 23.2% government taxes & service charge.

(**) items denotes a surcharge of USD37 for Dine Around All Inclusive guests.