## Kurumba

MALDIVES

## IN-VILLA DINING

AVAILABLE 24 HOURS • PLEASE CONTACT US AT EXT. 333



Fresh Juice
Orange, pineapple or lime
Juice Of The Day
Lavazza Coffee
Espresso
Americano latte
Macchiato
Cappuccino
Hot Chocolate
Dilmah's Tea Range
Ceylon Supreme, English Breakfast, Earl Grey.
Darjeeling. Pure Green, Chamomile, Decaffeinated, Jasmine Green. Peppermint, Raspberry, Blackcurrant, Strawberry. Mango. Strawberry \& Peach

Breakfast Ala Carte


Homemade Yoghurts
Mango yoghurt with nuts
$\checkmark$ Raspberry yoghurt with seeds
$\checkmark$ Mix fresh fruit yoghurt
Cereals \& Milk
All Brand
Rice Crispy
Corn Flakes
Coco Crunch
Muesli

- Cold Cut Platter $21++$

Traditional fine ham from parma, salami tipo felino "capitelli" 100g. made from lean pork meat

## (v) Cheese Platter 21 ++

Tomme de savoie raw cow's milk Semi hard cheese with slightly salty \& savory taste
Camembert normandy filtered cow's milk cheese
Similar to brie, slightly more robust \& nutty

- Congee ..... 19 ++Chinese rice porridge withcondiments
Pancakes / Waffles ..... 12 ++
Maple syrup, butter, jams
Add pork/beef bacon ..... 4 ++
$\checkmark$ Shakshuka ..... 27 ++
Eggs on tomato sauce, chilipeppers, garlic and paprika.Served with arabic bread


# Build Your Own MORNNG BAKERY BASKET 

Build your ownmorning bakerybasket (per piece)

Banana Muffin
Chocolate Croissant
Croissant Plain
Croissant Almond Doughnut Plain
Doughnut White Chocolate Danish Fresh Fruit
Danish Cinnamon

English muffin, turkey ham, poached eggs, hollandaise

Hot Oatmeal $16++$

## SET BREAKFAST

## PContinental Breakfast 26++

Cereals, seasonal fruits, yoghurt, 3 piece of danish pastry
Choice of orange juice, tea or coffee

## American Breakfast 34++

2 eggs of your choice, bacon, tomato, hash-brown, toast \& spreads, cereal Choice of orange juice, tea or coffee

## Kurumba Healthy Breakfast

Egg white omelet, bircher muesli, yoghurt, fresh tropical fruits,
beetroot booster
Choice of orange juice, tea or coffee

Breakfast Nachos
"Beyond meat sausages", guacamole, tomato salsa, fried eggs, chili \& coriander

Arabic Breakfast 25++ 2 boiled eggs, arabic bread, lamb sausages, labneh, olives, fresh cucumber, extra virgin olive oil, hummus, baba ghanoush, mint tea

Maldivian Breakfast
Omelet, roshi, mas-huni, rihaakuru, tea or coffee

(1) Garden Salad$21++$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 anchōv. kipfler potato, green beans, tomato,onion, cucumber, olives, lemon olive oil dressing
(1) Greek Salad ..... $24+$
Heirloom tomatoes, cucumber, marinated feta, onion, bell pepper, basil, olives, oregano, lemon olive oil dressing
(1) Tropical ..... $24++$
Coconut \& -almond crusted chicken, mango, onion, avocado \& pineapple, red chili, coriander, lemon honey mustard dressing
Caesar Salad ..... $21++$
Crisp romaine lettuce, beef bacon, aged parmesan, anchovy,garlic croutons, quail egg, caesar dressing
With grilled chicken breast ..... 24++
With grilled salmon fillet ..... 28+
(1) Nuts
(2) Seafood

# TASTE OF MALDIVES 

Traditional Maldivian cuisine is based on three main ingredients and their derivatives, namely coconut, fish with starches containing grains and vegetables. It is prepared using ancient cooking methods that have been passed down through the generations.
Mas Riha (Tuna Fish Curry)

* Garudhiya (Tuna Fish Soup) ..... $15++$Shallots, curry leaves, lime \& onion,*. Kopee Faiy Satani(Tuna Cabbage Salad)
Local cabbage, tuna, green papaya \& fishpaste, coriander, grated coconut, fried onion,red chili, rihaakuru lemon dressing$20++$
With coconut rice



## SOUPS

(1) Roasted Pumpkin \& Basil

Roasted pumpkin seed \& cream
Chicken, Barley
Vegetable \& barley

- V Mushroom Bisque

Truffle, crème fraiche

15++

15++

15++


## MAINS

## $\checkmark$ Vegetable Curry Of The Day

With steamed rice or chapatti, chutney
\& pappadum

## (2) Sri Lankan Style Prawn Curry

Vegetables, fresh coriander, shaved coconut

## 1. V Mozambique Cashewnut Curry $28++$

Green peas, coconut, cashewnut,
coconut sultana rice
Chennai Chicken Curry
27++
Fresh coriander, tomato \& coconut with
basmati rice or chapati bread
Crilled Catch Of The Day


With green salad, lemon, steamed rice


Alcohol

Nuts
$144+$
Potato croquette, café signature green salad, coriander \& lemon butter lime aioli, thousand island
(1) Fish "N" Chips ..... $27++$With chunky tartar sauce, malt vinegar, lemon.green peas mash
O Nasi Goreng ..... $25++$Indonesian fried rice with chicken \& prawn satay.peanut sauce, fried egg
$\checkmark$ (vegetaran option) ..... $22++$
$\checkmark$ Mee Goreng ..... $22++$Yellow egg noodles with seasonal vegetables.ginger \& soya sauce
(1) Grilled Herbs Provencale Lamb Chops ..... 58++Seasonal vegetables, herb mash, red wine sauce,haricot beans
Beef Tenderloin 200g ..... $80_{++}$Asparagus, roasted potatoes \& creamy mushroom sauce$1 \%$


(1) Pappardelle All Anatra ..... 33++Homemade fresh pasta sauteed with braised duck, truffle \& thyme
(1) Penne Bolognese ..... 25++Minced beef \& tomato sauce, tomatoes, parmesan cheese
V Mushroom Spaghetti Alfredo ..... 25++
Classic creamy alfredo recipe with mushroom
Or Rigatoni ..... 25++Cherry tomato, onion, garlic, thyme, sage, light tomato,black olive, melted buffalo mozzarella, prosciutto rose ham
(1) Black Linguini ..... 32++With prawn, calamari, lemon \& lobster bisque,shitake mushrooms, asparagus \& creamy sauce
(1) Lasagna Alla Bolognese ..... 25++
Beef bolognese baked on cheesy sauce
V) Paccheri Pasta ..... 28++With Beyond beef \& tomato ragu

## Scrumptious

# BURGERS 

## © <br> "Beyond Meat" Burger

Coleslaw, lime aioli, avocado branston pickle \& fries

## Chicken Burger

With coleslaw, lime aioli, avocado, branston pickles \& fries
Fish Burger ..... $30++$
Deep-fried reef fish, coleslaw,lime aioli, semi roasted tomato,tartar sauce \& fries
Angus Beef Burger ..... $28+$With onion, tomato, lettuce,cheddar cheese, mayo, fried egg,gherkins, sesame seed bun \& fries
Add pork or beef bacon ..... 2++ to any burger

Lightly Battered Fries ..... $13++$
Steak Fries ..... 13++
Garden Mix Salad ..... $13++$
With grain honey mustard dressing
Steamed Vegetables ..... $13++$ Nuts


- Cold Cut Platter ..... $20+$Traditional fine ham from parma salami tipo felino capitelli" madefrom lean pork meat
V. © Cheese Platter ..... $20_{++}$
Tomme De Savoie
Raw cow's milk semi hard cheese with slightly salty \& savory taste
Recommended with
Freixent Mia Tempranillo, Barcelona, Spain (gls) ..... $11++$
Rich, fruity, with notes of plum \& red berries
V © Camembert NormandyFiltered cow's milk cheese, similar to brie, slightly more robust \& nuttyRecommended with
Chucaro, Sauvignon Blanc, Chile (gls) ..... 11++
Great intensity of colour and fresh fruit-filled youth,
fresh memories on the palateCold Cut \& Cheese Platter$36++$


## SANDWVICHES

Gluten free bread available
All sandwiches served with fries

- Croque Madame ..... $23++$Double smoked ham, gruyere.béchamel, dijon mustard,sourdough bread \& fried egg
- Club ..... 23++
Tomatoes, lettuce, cheddar cheese, chicken. pork bacon, avocado. cucumber, eggs (pork free option available)
© Vegetarian Club ..... 20++Avocado, cheese, lettuce, tomato.cucumber, fries
Steak ..... $30++$Oven sourdough bread with beef,caramelized onion, garlic.mushroom, dijon mayo \& fries
Ciabatta Tuna Niçoise ..... $25++$
Tuna mayo, roasted tomatogreen leaves, red \& green capsicum.olive, anchovy
- Baked Cuban Medianoche ..... 25++
Cooked ham, swiss cheese \& pickles
$\checkmark$ Grilled Two-Cheese ..... 24++
Sharp cheddar, gouda cheese \& mayonnaise


PIZZA BIANCA (without tomato sauce)

Tandoori
Butter chicken. paneer, coriander. mozzarella, minted yoghurt

Mexican
Spicy beef mince, fresh tomato, red onion, jalapeños, fresh coriander, avocado

## DESSERTS



## V. Oven Baked Apple Pie

Apple baked in crust \& vanilla sauce

## $\checkmark$ Baked Cheesecake

Mango cream, vanilla crumble
\& rhubarb compote

## V) Magnum Cassata

Valrhona caramel chocolate. caramelized apple, almond sponge. cedro, clementine ice cream.

Fresh Fruit Platter
Selection of seasonal fruits

20++
$20++$

$20++$


## YOUNG TRAVELERS MENU

BABY FOOD (6 to 12 months)

# SOUP \& FRUIT 

(3.) Great Bowl Of Soup<br>Shredded chicken, white rice<br>noodles \& invisible broccoli<br>Feeling Fruity<br>Homemade tropical fruit platter with organic honey, seeds \& yoghurt

# Grilled salmon or reef fish with steamed 

vegetables, rice \& tartar sauceBurger Time
mini beef or chicken burger
V UN



## Oreo Cookie Racing Car

Oreo cookie cheesecake, chocolate tarmac
$\checkmark$ Marshmallow Kebabs
Marshmallow and strawberries on a stick served with warm chocolate dip FH:

CHAMPAGNE \& SPARKLING WINEBarton \& Guestier$12++$49++
Loire Valley, France - NV
Gruet - Brut ..... 23++ ..... $110++$
NV
Torasella Rosé ..... $13++\quad 61++$
Italy - NV
HOUSE WINE
Kurumba Red, White or Rosé ( 150 ml )$10++\quad 40++$

## RED WINE

| Babich, Pinot Noir, New Zealand | $105++$ |
| :--- | :--- |
| Abbotts \& Delaunay, Merlot, Languedoc | $51++$ |
| D'Arenberg, Shiraz, Australia | $83++$ |
| Montes, Cabernet Sauvignon, Chile | $56++$ |

## WHITE WINE

| Matua, Sauvignon Blanc, New Zealand | $61_{++}$ |
| :--- | :--- |
| Allegrini, Pinot Grigio, Italy | $59++$ |
| Dr. Burklin - Wolf, Riesling, Germany | $101_{++}$ |
| Wither Hills, Chardonnay, New Zealand | $69++$ |

## ROSE WINE

Mirabeau, France86++

## SPIRITS <br> 5a

## VODKA

Smirnoff
Grey Goose
Ciroc
GIN
Gordon's
Bombay Sapphire Hendrick's

## RUM

Bacardi White
Ron Zacapa 23 Years Old
9++

COGNAC
$\begin{array}{lll}\text { Hennessy } & \text { S } & 17++ \\ \text { Hennesty } & \text { S.O.P } & 23_{++}\end{array}$

## TEQUILA

Patron Silver, Resposado Añejo 17 ++

## LIQUEUR

Bailey's. Kahlua
Amaro Montenegro, Sambucca, Amaretto

## WHISKY - BLENDS

$\begin{array}{lr}\text { Johnnie Walker Red Label } & 9++ \\ \text { Ballantine's } & 9++\end{array}$

## WHISKY - PREMIUM

Johnnie Walker Black Label 15++ Chivas 12 yrs

## WHISKY - SINGLE MALTS

| Glenfiddich 18 yrs | $25++$ |
| :--- | :--- |
| Lagavulin 16 yrs, Isay | $26++$ |

## BOURBON / TENNESSEE

| Jim Beam | $9++$ |
| :--- | :--- |
| Gentleman Jack | $13^{++}$ |

IRISH / CANADIAN

| Jameson | $10++$ |
| :--- | :--- |
| Canadian Club | $10++$ |

Pouring standard for spirits 45 ml per shot


# BEVERACES 

Fresh Juices
$12++$
Chilled Juices
Carbonated Waters $6++$

San Pellegrino ( $500 \mathrm{~m} / 750 \mathrm{ml}$ ) 5++

Mineral ( 1500 ml ) $8 / 10_{++}$

Red Bull $6+$ $10++$




