

Breakfast Menu

Beverages

Refreshers

Your selection of freshly squeezed fruit juices, homemade booster of the day organic sri lankan tea, kurumba cappuccino, hot chocolate

Bubbles

Two glasses of prosecco white or rosé per person

*Non-alcoholic sparkling is available upon request

Savory

Buckwheat Porridge 🌾 🌱

Grilled pineapple and coconut and pomegranate, cooked in roasted almond milk

Eggs Your Way 🥚

Eggs in any way and prepared just the way you would like it boiled | scrambled | omelet | poached | fried | benedict

Cured Salmon 🐟

Potato and leek rösti, green asparagus, avocado salsa, poached egg, grainy mustard dressing

Corn Fritters 🌽 🌱

Avocado, egg, tomato chili jam, coriander, lime, additional option with prawns, turkey, smoked salmon, or pork bacon

Maldivian Style Omelet 🍳 🍷

Smoked tuna, coconut sambal, drumstick leaves

Air-dried Prosciutto 🐷

Burrata, grilled portobello mushroom, cherry tomatoes, olive focaccia

Classic Bagel

Smoked salmon, dill cream cheese, & caperberries

Beyond Meat Sausage 🌱

Wrapped in flour tortilla, with rainbow peppers, vegan cheese, grilled tomato, tomato salsa, avocado dip

Sweets Indulgence

Vanilla Pancakes

Caramelized banana, warm nutella, hazelnuts, chocolate

French Toast

Lime mascarpone, crushed raspberry, pistachio, coconut

Homemade Waffles

Apple compote & maple syrup, whipped cream

Maldivian Crepes 🥞 🍷 🌱

Diced mango & papaya, roasted kanamadhu sprinkle

Smoothie Bowl of the Day 🥤 🌱

A daily-changing healthy start into the day with fruits, cereals, and nuts, all on top of a delicious smoothie

🌱 Vegetarian 🌱 Vegan 🍷 Signature Dish 🥜 Nuts 🌾 Gluten Free 🐷 Pork 🌿 Dairy Free

Kindly notify one of our team members if you have any allergic intolerance.

Entrées

Burrata 🌿	33
Heirloom tomato, basil dressing, 15 years old balsamic	
Thila Salad 🥥 🌿	20
Avocado hummus, pineapple carpaccio, mandarin, heirloom vegetable, olives, lemon evoo dressing	
Cured Sous Vide Salmon Fillet 🥬	35
Snow peas, horse radish cream, oscietra giavaeri caviar	
Gabulhi Ceviche 🍽️ 🌿 🥬 🌿	30
Young coconut, pineapple, coriander, cucumber, lime, chili	
Foie Gras*	40
Fig, brioche, rhubarb compote, balsamic reduction	
*Dine around supplement USD 14	

Raw Bar

Maldivian Yellowfin Tuna Tartare 🥬 🌿	28
Maldivian handline caught yellowfin tuna, avocado, coconut	
Seasonal Oysters* 🥬 🌿	45*
½ dozen oysters, shallot mignonette	
*Dine around supplement USD 19	
Maldivian Yellowfin Tuna Carpaccio 🥬 🌿	28
Maldivian handline caught yellowfin tuna, spiced screwpine fruit puree	
Wagyu Beef Tartare*	40*
Australian sher wagyu striploin, black truffle, egg yolk, caper crisps, parmesan, rye cumin cracker	
*Dine around supplement USD 15	
Wahoo Ceviche 🥬 🌿 🌿	30
Kanamadhu nuts, coconut, pomegranate, limes, rice wafers	

Hot Entrées

Chili Lemongrass Octopus 🍽️ 🥬	28
Coconut ginger tomato puree	
Calamari	30
Curry leaves batter fried calamari, soy garlic dip	
Hokkaido Scallops	35
Purple cauliflower, lobster, squid ink bread crisp, gherkin jus	
Soups	
Lobster Bisque	28
Lobster, braised saffron fennel	
Chilled Rock Melon Gazpacho with Mint 🌿	22
Watermelon pearls, greek feta, aceto balsamic	

Main Courses

Mascarpone Porcini Ravioli 🌿	40
Homemade pasta with butternut, kale, sage butter	
Miso Quinoa 🌿 🥬 🌿	38
Quinoa, bok choy, tofu, miso, vegan cheese	
Duck Confit	48
Çannellini beans gravy with minestrone vegetables, pesto crumbs	
Veal Cheek	52
Slow cooked veal beef cheek, heirloom carrot, garlic mash	
Maldivian Lobster Curry* 🥬 🌿	71*
Local spiced curry, roasted coconut garlic rice	
*Dine around supplement USD 25	

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  Vegan
  Signature Dish
  Nuts
  Gluten Free
  Dairy Free

Prices are in USD and inclusive of 10% Service Charge and 16% Government Service Tax.

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Fihunu Seafood

Maldivian translation meaning "Grilled"

Seafood Platter (for sharing) 150*

Maldivian lobster and yellow fin tuna, tasmanian salmon, jumbo prawns, green and black mussels, calamari, diamond bay clams, ocean water potatoes, selection of sauces

*Dine around supplement USD 40

Whole Reef Fish (for sharing) 80

800grm – 1000grm

Maldivian handline caught, served with three sauces, kopee fai salad, ocean water potatoes

Individual Grilled Seafood

King Prawns – 400g 55

Calamari – 250g 33

Maldivian Reef Fish – 200g 43

Maldivian Mahi Mahi Fish – 200g 43

Maldivian Yellowfin Tuna – 200g 55

Tasmanian Salmon – 200g 65

Maldivian Lobster 20*

Price per 100g

Caught directly from the largest lobster pond in the maldives, this variant is renowned for offering a smooth, delicate flavor. Best grilled or if you wish we can serve it thermidor style



*Dine around supplement USD 10 per 100g



Grilled seafood items come with sauce and one side dish



Side Dishes 15

Young coconut salad, a true maldivian dish    

Sauteed mixed garden vegetable  

Buttered green asparagus spears  



Ocean water cooked potatoes with sour cream  


Yoghurt mash potato  

Sauces

Soft butter with garlic & ginger  

Maldivian chili and coconut sauce    

Curry leaves hollandaise  

Lemon butter sauce 

Fihunu Meat

Great selection from US and Australian beef

Australian Angus Tomahawk Steak 191*

(for sharing)
Grilled to perfection, with three sides of your choice, selection of sauces

*Dine around supplement USD 100

Surf and Turf 120*

Grilled Australian black angus beef tenderloin 180g, with half Maldivian lobster 300g, ocean water potatoes, braised green beans, selection of sauces

*Dine around supplement USD 45

Individual Grilled Meat & Poultry

Australian Black Angus Beef Tenderloin 200g 70*

*Dine around supplement USD 25

Australian Angus Striploin Steak - 200g 62

Australian Roaring Forties Lamb Rack - 250g 88*

*Dine around supplement USD 31

Australian Pork Chop – 300g 74*

*Dine around supplement USD 29

Grilled Cornfed Chicken – 250g 63

Australian Veal Loin – 200g 70

Australian Sher Wagyu Striploin MB8 - 250g 115*


Imported chilled from australia and grilled to perfection



*Dine around supplement USD 35


Grilled meat items come with sauce and one side dish

Side Dishes 15

Garden salad, heirloom vegetables, lemon dressing  

Broccoli & cauliflower gratin 



Braised haricot vert, shallots  

Truffle & parmesan fries 

Crispy confit potato 

Sauces

Soft smokey BBQ butter

Maldivian curry sauce  

Green peppercorn sauce

Forest mushroom cream sauce

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Dessert Menu





Mango Inspiration  19
Crunchy parfait with mango confit and sorbet

Manjari 64% Chocolate Crémeux  19
Chocolate soil, amarena cherry, brandy snap, passionfruit sorbet

Almond Panna Cotta   19
Homemade granola, sable, raspberry gel, strawberry salsa, lychee sorbet

Coconut Crème Brûlée  19
Cranberry biscotti, coconut crisp

Yuzu Cheesecake  19
Lemon shortbread, creamy yuzu, matcha ice cream

Vegan Orange     19
Gluten free warm orange pudding, vanilla orange compote and blood orange sorbet on caramelized almond

Fresh Tropical Fruits  20

Home-made Ice Cream and Sorbet Selection

Per scoop 5
Per two scoops 7

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