

BREAKFAST MENU
AVAILABLE 6.00AM – 11.00 AM

CONTINENTAL BREAKFAST

\$40

Choose Your Juice

Orange, Papaya, Pineapple, Grapefruit, Honeydew Melon,
Watermelon, Beetroot, Avocado and Carrot

Our Fresh Fruits and Berries

Plate | Bowls are Served when they are in season, ripe and ready to eat

Morning Baked Bread and Pastries for Two

Paired with Churned Butter, Artisan Honey and Preserves

Our Delicatessen


Selection of Cold Cuts with a Combination of Hard and Soft Cheeses
Paired with Nuts, Raisins, and Dark Bread

Chia Mousse – Bee Pollen, Chia Seeds, Coconut Milk, Seasonal Fresh
Berries, Honeycomb (VG, SG)

House Infused Yoghurt – Mango, Cinnamon, Old Fashion Granola
Coconut and Artisan Honey

Hot Beverages

Freshly Brewed Coffee, Tea or Hot Chocolate

Above prices are quoted in US Dollars and subject to a 10% Service Charge and 16% GST
(P) Pork (V) Vegetarian (GF) Gluten Free (G) Gluten (S) Spicy (E) Eggs (N) Nuts
(SF) Seafood (DF) Dairy Free (VG) Vegan (D) Dairy (SG) Signature Baros  Sustainable

BREAKFAST MENU
AVAILABLE 6.00AM – 11.00 AM

ENERGIZING BREAKFAST \$40

Choose Your Juice

Orange, Papaya, Pineapple, Grapefruit, Honeydew Melon,
Watermelon, Beetroot, Avocado and Carrot

Our Fresh Fruits and Berries

Plate | Bowl are Served when they are in season, ripe and ready to eat

Morning Baked Bread and Pastries for Two

Paired with Churned Butter, Artisan Honey and Preserves

Ten Grains Bread – Crushed Avocado, Free Range Poached Egg,
Parmigiano-Reggiano (D, G)

*Also available in Gluten Free

Our Delicatessen


Selection of Cold Cuts with a Combination of Hard and Soft Cheeses
Paired with Nuts, Raisins, and Dark Bread

Chia Mousse – Bee Pollen, Chia Seeds, Coconut Milk, Seasonal Fresh
Berries, Honeycomb (VG, SG)

House Infused Yoghurt – Mango, Cinnamon
Old Fashioned Granola Coconut, Artisan Honey

Hot Beverages

Freshly Brewed Coffee, Tea or Hot Chocolate

*Above prices are quoted in US Dollars and subject to a 10% Service Charge and 16% GST
(P) Pork (V) Vegetarian (GF) Gluten Free (G) Gluten (S) Spicy (E) Eggs (N) Nuts
(SF) Seafood (DF) Dairy Free (VG) Vegan (D) Dairy (SG) Signature Baros  Sustainable*

BREAKFAST MENU
AVAILABLE 6.00AM – 11.00 AM

AMERICAN BREAKFAST

\$45

Choose Your Juice

Orange, Papaya, Pineapple, Grapefruit, Honeydew Melon, Watermelon
Beetroot, Avocado, Carrot

Our Fresh Fruit and Berries

Plate | Bowl are Served when they are in season, ripe and ready to eat

Morning Baked Bread and Pastries for Two

Paired with Churned Butter, Artisan Honey and Preserves

Egg Benedict – Scottish Smoked Salmon | Beef Ham | Pork Ham

Plant Based Bacon, Poached Egg, Hollandaise on Focaccia Bread (G)

Freshly Harvested Kale

Free Range Egg White Omelette, Poached Asparagus

Prosciutto Cheese (DF)

Chia Mousse – Bee Pollen, Chia Seeds, Coconut Milk, Seasonal Fresh

Berries, Honeycomb (VG, SG)


House Infused Yoghurt – Mango, Cinnamon, Old Fashioned Granola

Coconut, Artisan Honey

Hot Beverages

Freshly Brewed Coffee, Tea or Hot Chocolate

Above prices are quoted in US Dollars and subject to a 10% Service Charge and 16% GST

*(P) Pork (V)Vegetarian (GF) Gluten Free (G)Gluten (S)Spicy (E)Eggs (N) Nuts
(SF) Seafood (DF) Dairy Free (VG) Vegan (D) Dairy (SG)Signature Baros  Sustainable*

BREAKFAST MENU
AVAILABLE 6.00AM – 11.00 AM



MALDIVIAN BREAKFAST 

\$45

Choose Your Juice

Orange, Papaya, Pineapple, Grapefruit, Honeydew Melon
Watermelon, Beetroot, Avocado, Carrot

Our Fresh Fruit and Berries

Plate | Bowl are Served when they are in season, ripe and ready to eat

Morning Baked Bread and Pastries for Two

Paired with Churned Butter, Artisan Honey and Preserves


Maldivian – Tuna Curry, Soft Boiled Egg, Mashuni with Coconut Sambal
Drumstick Leaves and Chapatti (S, SG, G, SF)

Chia Mousse – Bee Pollen, Chia Seeds, Coconut Milk, Seasonal Fresh
Berries, Honeycomb (VG, SG)

House Infused Yoghurt – Mango, Cinnamon
Old Fashioned Granola, Coconut, Artisan Honey

Hot Beverages

Freshly Brewed Coffee, Tea or Hot Chocolate

*Above prices are quoted in US Dollars and subject to a 10% Service Charge and 16% GST
(P) Pork (V) Vegetarian (GF) Gluten Free (G) Gluten (S) Spicy (E) Eggs (N) Nuts
(SF) Seafood (DF) Dairy Free (VG) Vegan (D) Dairy (SG) Signature Baros  Sustainable*

BREAKFAST MENU
AVAILABLE 6.00AM – 11.00 AM

ALA CARTE BREAKFAST

THE BEST WAY TO START YOUR DAY

Belgian Waffles \$16
Orange Saffron Confit, Seasonal Picked Berries
Greek Yoghurt Nutella (D, G)

Grilled French Toast \$16
Brioche, Oven Roasted Fruits, Maple Syrup, Ricotta (D, G, SG)


Pancake \$18
Matcha Cream, Maple Syrup, Tropical Fruit Chutney
Ricotta Romana (D, G)

Crepes – Filled with Your Choice \$16
Nutella | Xocolatl (Spiced Chocolate) | Seasonal Picked Berries | Coconut
Black Forest Ham (P) | Tomato Tapenade | Cucumber and Mint | Pistachio

Prepared With
“Normande” Apple Compotes, Honey, Lemon Wedges Cinnamon,
Maple Syrup (G)

If you like with your choice of artisan Organic Honey
to accompany your sweets:
Acacia | Lavender | Orange Blossom | Oak Wood | Thyme

Morning Baked Bread and Pastries for Two \$20
Paired with Chumed Butter, Artisan Honey and Preserves

Above prices are quoted in US Dollars and subject to a 10% Service Charge and 16% GST
(P) Pork (V)Vegetarian (GF) Gluten Free (G)Gluten (S)Spicy (E)Eggs (N) Nuts
(SF) Seafood (DF) Dairy Free (VG) Vegan (D) Dairy (SG)Signature Baros  Sustainable

BREAKFAST MENU
AVAILABLE 6.00AM – 11.00 AM

Our Delicatessen \$22
Selection of Cold Cuts with a Combination of Hard and Soft Cheeses
Paired with Nuts, Raisins, and Dark Bread

Our Fresh Fruit and Berries \$16
Plate | Bowls are served when they are in season ripe and ready to eat

WELLNESS

Old Fashioned Steel Cut or Rolled Oatmeal (GF) \$12
Add Mixed Exotic Fruits | Fresh Berries | Dates | Goji Berries | Coconut
Artisan Honey

Your Choice of \$10
Rice Krispies | Special K | Raisin Bran | Fruit Loops |
Old Fashioned granola | Muesli

Coconut Acai Bowl \$18
Coconut, Old Fashioned Granola, Kiwi, Seasonal Picked Berries
Dragon Fruit, Avocado (VG, SG)


Chia Mousse \$15
Bee Pollen, Chia Seeds, Coconut Milk, Fresh Berries
Honeycomb (VG, SG)

Bircher Muesli \$14
Greek Yoghurt, Green Apple, Nuts, Old Fashion Granola (VG, SG)

Yoghurt: Plain | Soya | Dairy Free | Greek \$12
If you like with Mango | Banana | Mixed Fruit | Seasonal Picked Berries
Old Fashioned Granola | Coconut | Artisan Honey | Bee Pollen

Ten Grains: \$18
Crushed Avocado, Free Range Poached Eggs, Parmigiano-Reggiano (D, G)

*Also available in gluten-free

Above prices are quoted in US Dollars and subject to a 10% Service Charge and 16% GST
(P) Pork (V) Vegetarian (GF) Gluten Free (G) Gluten (S) Spicy (E) Eggs (N) Nuts
(SF) Seafood (DF) Dairy Free (VG) Vegan (D) Dairy (SG) Signature Baros  Sustainable

BREAKFAST MENU

AVAILABLE 6.00AM – 11.00 AM

Vegan Scramble \$18
Plant-Based Egg, Vegan Sausage, Kale, Mushroom, Shallots,
Tomato Provencal (VG)

SPECIALTY EGGS

Two farm-fresh eggs \$12
your style- Fried | Scrambled | Poached | Boiled (GF)

Eggs Benedict (G) \$18
Scottish Smoked Salmon | Beef Ham | Pork Ham | Plant-Based Ham,
with Poached egg, Hollandaise, Focaccia Bread

Freshly Harvested Kale (DF) \$18
Free Range Egg White Omelette, Poached Asparagus, Prosciutto Cheese

Omelete “Your Way”


Free Range Eggs Omelette with your choice of fillings: \$16
Ham | Bacon | Pork | Beef | Smoked Scottish Salmon | Tomato |
Bell Pepper | Chili | Kale | Onion | Mushroom | Mozzarella
Feta | Gruyere | Toasted Multi Grain Bread (GF)

Pair Your Eggs with Baros Sides

Bacon: Pork | Beef Bacon
Scottish Smoked Salmon | Chipolata Sausages | Pork | Chicken |
Beef | with Poached egg, Hollandaise on Focaccia Bread

Pair Your Eggs with Vegan Sides

Vegan Plant-Based Sausage | Hash Brown Potatoes | Provencale Tomato |
Roasted Baby Potatoes | Vegan Plant-Based Bacon | Baked Beans

Above prices are quoted in US Dollars and subject to a 10% Service Charge and 16% GST
(P) Pork (V) Vegetarian (GF) Gluten Free (G) Gluten (S) Spicy (E) Eggs (N) Nuts
(SF) Seafood (DF) Dairy Free (VG) Vegan (D) Dairy (SG) Signature Baros  Sustainable

IN VILLA DINING MENU
AVAILABLE | 11.00AM – 11.00 PM

SNACKS


Fritto Misto (S,F) \$18.00
Prawns, Calamari, Reef Fish, Lemon, Mussels,
Tomato Dipping Sauce

Vietnamese Rice Paper Roll
Nuoc Cham Dressing
Prawns, Spring Onion, Mint, Coriander and
Rice Noodles **(GF, SF)** \$25.00
Tofu, Carrot, Mint, Coriander, and Rice Noodles **(V, GF)** \$22.00

Fish and Chips (SF) \$26.00
Mahi Mahi, Tempura Batter, Tartar Sauce with Homemade
Coleslaw Served with Fries

Sweet Potato Chips (VG) \$14.00
Roast Garlic and Beetroot Dip

French Fries (V) \$12.00
Tomato Ketchup and Mayonnaise

*Above prices are quoted in US Dollars and subject to a 10% Service Charge and 16% GST
(P) Pork (V)Vegetarian (GF) Gluten Free (G)Gluten (S)Spicy (E)Eggs (N) Nuts
(SF) Seafood (DF) Dairy Free (VG) Vegan (D) Dairy (SG)Signature Baros  Sustainable*


IN VILLA DINING MENU
AVAILABLE 11.00AM – 11.00PM

HOUSE PASTA

- Mezzi Rigatoni (G,D)** \$30.00
Dry Aged Beef Ragout, Parmesan Fondue
- Pappardelle (V, G, D, N)** \$32.00
Kale Sauce, Broccoli, Preserved Lemon, Confit Garlic,
Parmigiano, Chili Flakes and Olives
- Mushroom Risotto (N, V, D)** \$32.00
Green peas, Rocket, Roasted Walnut Crumble, Truffle
- Craft Your Pasta (G, D)** \$30.00
Spaghetti | Linguini | Penne
Carbonara, Napolitana, Alla Vongole (SF) or Aglio E Olio


BURGER, AND SANDWICH

- Pit Boss Burger (G)** \$36.00
Beef, Roma Tomato, Dill Pickle, Crushed Avocado,
Mixed Leaf Salad, Corn Chips, Roasted Garlic,
Beetroot Dip, Pico de Gallo
- Beyond Burger (VG)** \$32.00
Charcoal Bun, Plant Based Meat Patty, Avocado, Tomato,
Red Onion, Mixed Leaf Salad, with Corn Chips, Beetroot
Dip, and Pico de Gallo
- The Turkey Club Sandwich (G)** \$25.00
Turkey Ham, Fried Egg, Turkey Bacon, Lettuce,
Tomato, and Cucumber, Corn Chips, and Pico de Gallo

Above prices are quoted in US Dollars and subject to a 10% Service Charge and 16% GST
(P) Pork (V)Vegetarian (GF) Gluten Free (G)Gluten (S)Spicy (E)Eggs (N) Nuts
(SF) Seafood (DF) Dairy Free (VG) Vegan (D) Dairy (SG)Signature Baros  Sustainable

IN VILLA DINING MENU
AVAILABLE 11.00AM – 11.00PM

BURGER, AND SANDWICH

Tuna Pita (S, SF, G)  \$28.00
Maldivian Chili, Pita bread, Anchovies, Capers, Coriander Aioli,
Fennel, Radicchio Salad, Corn Chips, Beetroot Dip, and Pico de Gallo

Grilled Chicken Cob Wrap (P, D, G) \$25.00
Egg, Avocado, Romaine, Arugula, Bacon, Roasted Tomato,
Red Onion, Herbed Goat Cheese, Lemon Vinaigrette,
Rocket, Served with French Fries

Panini (G, D) \$24.00
Plum Tomato, Fresh Mozzarella and Olive Tapenade,
Corn Chips, and Pico De Gallo

Chicken Malai Tikka Wrap (S, D, G) \$25.00
Paired with Asian Mix Salad, Mint Chutney, Raita,
Mango Chutney, and Spicy Dry Snack Mix


SALAD

Baby Spinach Salad (VG, N, G) \$18.00
Cherry Tomatoes, Endive, Mint, Pecans, Dried
Cranberries, Goji Berries, Tangy Vinaigrette, and Toasted
Baguette

The Caesar (P) \$20.00
Baby Cos Lettuce, Crispy Pork Bacon, and Anchovy
Garlic Croutons, Boiled Egg and Aged Parmesan Cheese

- Grilled Chicken (P, D) \$24.00
- Grilled Tiger Prawns (P, SF, D) \$24.00

Greek Salad (V, GF, D) \$18.00
Feta Cheese, Olives, Cucumber, Mixed Pepper,
Onion, Tomato, Lettuce, and Lemon Vinaigrette


Above prices are quoted in US Dollars and subject to a 10% Service Charge and 16% GST
(P) Pork (V)Vegetarian (GF) Gluten Free (G)Gluten (S)Spicy (E)Eggs (N) Nuts
(SF) Seafood (DF) Dairy Free (VG) Vegan (D) Dairy (SG)Signature Baros  Sustainable


IN VILLA DINING MENU
AVAILABLE 11.00AM – 11.00PM

SOUPS

- Oriental Lentil Soup (VG)** \$22.00
Lemon and Crispy Lentils
- Roasted Butternut Soup (D, V, G)** \$22.00
Goat Cheese, Pumpkin Seeds, Garlic Croutons
- Roasted Tomato Soup (D,V,G)** \$22.00
Fresh Basil, Fresh Oregano, Cheese Grissini,
Blanched Cherry Tomatoes

Our Travels through Asia

- Thai Papaya Salad with Prawns (S, SF, N)** \$22.00
Green Papaya, Carrot, Long Bean, Cherry Tomato,
Dried Shrimps, Peanuts, and Nam Jim Dressing
- Tom Yum Goong (S, SF, D)** \$30.00
Aromatic Thai Prawn Soup Flavoured with Lemongrass,
Chilli, Galangal, Mushrooms, Coriander, Evaporated Milk,
Lime Juice, and Jasmine Rice
- Lobster Curry (SF, S)**  \$55.00
Basil Leaves, Chilli Paste, Coconut Milk,
Garlic Vermicelli Noodles
- Vegetable Malai Kofta (V, N, G)** \$36.00
Paneer Dumpling with Tomato-Cashew Nut Gravy and
Cumin Rice or Chapati, Poppadum, and Mango Chutney

Above prices are quoted in US Dollars and subject to a 10% Service Charge and 16% GST
(P) Pork (V) Vegetarian (GF) Gluten Free (G) Gluten (S) Spicy (E) Eggs (N) Nuts
(SF) Seafood (DF) Dairy Free (VG) Vegan (D) Dairy (SG) Signature Baros  Sustainable

IN VILLA DINING MENU
AVAILABLE 11.00AM – 11.00PM

Our Travels through Asia


Butter Chicken (S, N) \$30.00
Indian Style Chicken Curry with Tomato and Cashew Nut Gravy
Served with Naan Bread or Basmati Rice, Pickle, and Papadum

Vegetable Thai Green Curry (S) \$32.00
Eggplants, Pumpkin, Thai Sweet Basil, Kaffir Lime Leaves,
Served with Steam Jasmine Rice

Pad Thai Noodles (V, N, S)
Sweet and Sour Stir Fried Phad Thai Noodles, Chives, Bean Sprout,
Onion, Garlic, Tofu with Crusted Peanut and Chilli Flakes,
Lime Wedges on the side

- Vegetable \$28.00
- Chicken \$30.00
- Prawns (SF) \$32.00


Phad Kaprow (S) \$30.00
Stir-Fried With Chilli, Garlic, and Holy Basil,
Jasmine Rice and Poached Egg
Choice of Pork, Beef, or Chicken

Above prices are quoted in US Dollars and subject to a 10% Service Charge and 16% GST
(P) Pork (V)Vegetarian (GF) Gluten Free (G)Gluten (S)Spicy (E)Eggs (N) Nuts
(SF) Seafood (DF) Dairy Free (VG) Vegan (D) Dairy (SG)Signature Baros  Sustainable

IN VILLA DINING MENU
AVAILABLE 11.00AM – 11.00PM

MAINS

Lamb Rack (D)	\$55.00
Cauliflower and Potato Puree, Roasted Baby Carrots, Amaranth Crust, Wilted Kale and Mirin Jus	
Aged Angus Beef (D)	\$52.00
Truffle Mashed Potato, Smoked Confit White Onion, Glazed Asparagus and Cherry Tomato with Black Truffle Jus	
Roasted Spatchcock (A,D)	\$46.00
Turned Vegetables, Green Peas, Leek, Classic White Wine, Herb Sauce	
Grilled Tuna Steak (SF, D) 	\$40.00
King Oyster Mushroom, Wilted Pak Choy, Cauliflower, Potato Puree, Tomato, and Olive Fondue	
Chef Special (SF) 	\$36.00
Catch Of the Day	
Maldivian Fried Sea Bass (SF,S) 	\$32.00
Steamed Rice, Dhal Curry, Lime, Mint Yogurt Sauce, Grilled Vegetables	

*Above prices are quoted in US Dollars and subject to a 10% Service Charge and 16% GST
(P) Pork (V)Vegetarian (GF) Gluten Free (G)Gluten (S)Spicy (E)Eggs (N) Nuts
(SF) Seafood (DF) Dairy Free (VG) Vegan (D) Dairy (SG)Signature Baros  Sustainable*

IN VILLA DINING MENU
AVAILABLE 11.00AM – 11.00PM

PIZZAS

Pizza Prosciutto (P, G, D) \$26.00
Parma Ham, Rocket, Shaved Parmigiano-Reggiano, Olive Oil

Pizza Capricciosa (D, G) \$24.00
Grilled Artichokes, Mushrooms, Kalamata Olives,
Burrata Cheese, Fresh Basil

Pizza Margherita (D, G) \$24.00
Tomato Sauce, Mozzarella Cheese, Fresh Basil




Pizza Tuna (SF, D, G)  \$24.00
Tomato Sauce with Mozzarella Cheese,
Maldivian Style Tuna, Red Onion

Pizza Beyond Pepperoni (V,G, S) \$26.00
Tomato Sauce, Plant Based Pepperoni, Chili, Fresh Basil,
Olive Oil, Mozzarella Cheese

Pizza Frutti Di Mare (SF,G) \$24.00
Tomato Sauce, Calamari, Shrimp, Mussels, Crab,
Fresh Parsley, Olive Oil, Mozzarella Cheese


Pizza Pepperoni (P) \$26.00
Tomato Sauce, Mozzarella, Pepperoni

Above prices are quoted in US Dollars and subject to a 10% Service Charge and 16% GST
(P) Pork (V) Vegetarian (GF) Gluten Free (G) Gluten (S) Spicy (E) Eggs (N) Nuts
(SF) Seafood (DF) Dairy Free (VG) Vegan (D) Dairy (SG) Signature Baros  Sustainable

IN VILLA DINING MENU
AVAILABLE 11.00AM – 11.00PM

DESSERT


Blue Berry Cheesecake (D, G,E)	\$18.00
Fresh Blue Berry and Compote. Coral Tulip	
Chocolate Layer Cake (G, D, E)	\$18.00
Chocolate Sponge, Salted Caramel, Vanilla Mousse. Chocolate Ganache. Vanilla Ice Cream	
Exotic Fruit Selection	\$18.00
The Best Seasonal Fruits Regionally and Ethically Sourced	
Mango Sticky Rice (V,G)	\$16.00
Fresh Mango with Salted Coconut Sauce and Toasted Sesame	
Berry Tiramisu (D,E,G)	\$20.00
Mascarpone Cream and Coffee Sponge, Served with 100% Cocoa Powder, Coffee Ice Cream	

Above prices are quoted in US Dollars and subject to a 10% Service Charge and 16% GST
(P) Pork (V) Vegetarian (GF) Gluten Free (G) Gluten (S) Spicy (E) Eggs (N) Nuts
(SF) Seafood (DF) Dairy Free (VG) Vegan (D) Dairy (SG) Signature Baros  Sustainable

NIGHT MENU
AVAILABLE | 1.00PM – 6.00 AM

LIGHT MEALS


Pappardelle (G, D) Kale Sauce, Broccoli, Preserved Lemon, Roasted Garlic, Chili Flakes, Olives	\$32.00
Craft Your Pasta (G,D) Spaghetti Penne Linguini Bolognese, Carbonara, Napolitana, Alle Vongole, or Aglio E Olio	\$30.00
Pit Boss Burger (G) Wagyu Beef, Roma Tomato, Dill Pickle, Crushed Avocado, Mixed Leaf Salad with Corn Chips, Beetroot Dip, Pico de Gallo	\$36.00
Turkey Club Sandwich Turkey Ham, Fried Egg, Turkey Bacon, Lettuce Tomato, and Cucumber. Corn Chips and Pico de Gallo	\$25.00
Chef Special (S,F)  Catch Of the Day	\$36.00
French Fries (V) Tomato Ketchup, Mayonnaise	\$12.00

*Above prices are quoted in US Dollars and subject to a 10% Service Charge and 16% GST
(P) Pork (V) Vegetarian (GF) Gluten Free (G) Gluten (S) Spicy (E) Eggs (N) Nuts
(SF) Seafood (DF) Dairy Free (VG) Vegan (D) Dairy (SG) Signature Baros  Sustainable*

NIGHT MENU
AVAILABLE 11.00PM – 6.00 AM

DESSERT

- Screw Pine Cream Brulé (D, G)** \$18.00
Screw Pine Sponge. Coconut Jelly. Vanilla Tuile.
Kanamadu Nut, Coconut Ice Cream
- Apple Cinnamon Tart (G, D)** \$18.00
Vanilla Sauce
- Sticky Chocolate Cake (G, D, E)** \$18.00
Chocolate Ganache, Chocolate Sauce, Vanilla Ice Cream
- Exotic Fruit Selection** \$18.00
The Best Seasonal Fruits Regionally and Ethically Sourced

Above prices are quoted in US Dollars and subject to a 10% Service Charge and 16% GST
(P) Pork (V) Vegetarian (GF) Gluten Free (G) Gluten (S) Spicy (E) Eggs (N) Nuts
(SF) Seafood (DF) Dairy Free (VG) Vegan (D) Dairy (SG) Signature Baros  Sustainable