





# AVANI+

Fares Maldives

## IN VILLA DINING



Kindly notify one of our team members if you have any allergic intolerance  
Prices are quoted in US Dollars & inclusive of Service Charge / Goods & Service tax





Savor dishes for every appetite in the comfort of your own villa. Allow us to bring a selection of our signature dishes from each restaurant right to you. Our local & international culinary teams have prepared a diverse variety of cuisines for your choosing & would be more than happy to accommodate any special requests where possible.

All breakfasts are priced per Person

Have your meal served on a floating tray additional USD 40.00

**Breakfast**

7.00 am – 10.30 am

**All Day Dining**

11 am – 11 pm

**Late Night Menu**

11 pm – 7.00 am

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# ➤ BREAKFAST

## To GO (Morning of departure before 7am)

Take away Breakfast Bag

Choice of Burritos

Breakfast burrito filled with

- Smoked Salmon, scrambled egg, tomato, lettuce
- Smoked chicken, scrambled egg, tomato, lettuce
- Avocado, tomato, lettuce 🌱

Assortment of freshly baked Danishes, Croissants & Muffins

Fresh fruit, orange juice, still water & a muesli bar

Iced coffee, Iced tea or kombucha

## Continental

Selection of freshly squeezed fruit juices

Platter of seasonal & tropical fruits

Choice of pastries & breads baked daily in our bakery

Homemade jams & preserves, organic honey, butter, margarine

Coffee, decaffeinated coffee or gourmet tea

Fresh cow-, almond- or soymilk

## Maldivian

Selection of freshly squeezed fruit juices

Platter of seasonal & tropical fruits

Masriha – Local tuna curry

Massumi – Tuna & coconut sambal, steamed rice, chapatti, coconut sambal, tuna & chili sambal

Pancakes with local coconut honey

Served with chapatti & Maldivian chili scented omelette

Coffee, decaffeinated coffee or gourmet tea

Fresh cow-, almond- or soymilk

26

31

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## Healthy

32

Fresh pineapple, ginger & mint juice or fresh ABC juice  
Platter of seasonal & tropical fruits  
Egg white frittata, tomatoes, onions, spinach, potatoes & homegrown mushrooms  
Traditional Swiss Bircher müsli, homemade granola or shredded wheat  
Low fat yoghurt, plain or with fruit purees & organic honey  
Farmer's toast, margarine, homemade strawberry jam & orange marmalade  
Assorted gourmet teas or herbal infusion  
Almond milk or soymilk

## English

35

Selection of freshly squeezed fruit juices  
Platter of seasonal & tropical fruits  
Choice of pastries & breads baked daily in our bakery  
Homemade jams & preserves, organic honey, butter & margarine  
Bircher müsli, granola, corn flakes or rice crispies with milk of your choice  
2 farm fresh eggs, any style  
Hash browns, grilled tomato, baked beans,  
& your choice of beef bacon & veal or beef sausages  
Coffee, decaffeinated coffee or gourmet tea  
Fresh cow- / almond- / soymilk

## Chef's Choice

35

Selection of freshly squeezed fruit juices  
Platter of seasonal & tropical fruits  
Choice of pastries & breads baked daily in our bakery  
Homemade jams & preserves, organic honey, butter & margarine  
Eggs Benedict our way, grilled sour dough toast, sautéed scallops, mushrooms, spinach  
sautéed cherry tomatoes & generously topped with a truffle hollandaise  
Coffee, decaffeinated coffee or gourmet tea  
Fresh cow-, almond- or soymilk

## Middle Eastern

32

Selection of freshly squeezed fruit juices  
Platter of seasonal & tropical fruits, dried fruits & nuts  
Choice of bakery selections  
Homemade jams & preserves, organic honey, butter & margarine  
Shakshouka, grilled halloumi, falafel  
Foul Madamas, cucumbers, tomatoes & olives  
Coffee, decaffeinated coffee or gourmet tea  
Fresh cow-, almond- or soymilk

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## Ultimate Champagne Breakfast

330

Bottle of Champagne on ice  
Selection of freshly squeezed fruit juices  
Selection of curated cheeses & cold meats  
Choice of pastries & breads baked daily in our bakery  
Homemade jams & preserves, organic honey, butter & margarine  
Egg Benedict with smoked salmon & spinach, topped with truffle hollandaise  
Warm waffles or pan cakes with fresh berries, maple syrup & chocolate-nut spread  
Coffee, decaffeinated coffee or gourmet tea  
Fresh cow-, almond- or soymilk

## The Junior Breakfast

Juices & shakes:  
Orange, apple or cranberry juice  
Chocolate, banana, strawberry or vanilla milkshake  
Fresh milk, milo, almond or soy milk

Cereal, Yoghurt & Fruit:  
Corn flakes, Coco Pops, Rice Krispies or Frosties  
Hot milk porridge with sliced bananas  
Fruit or plain yoghurt

Favorite mains:  
Ham & cheese omelette  
2 eggs any style, your choice of chicken sausage,  
beef bacon or turkey bacon  
Pancakes with berries, maple syrup or honey  
waffles with sliced banana, maple syrup or honey

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# ➤ ALL DAY DINING

Sample creative dishes from all corners of the world. From light salads & sandwiches, perfect for a day lounging on your deck, to delicious mains & enticing desserts as you end an indulgent day in paradise

## SALADS

### **Caesar Salad** 🌿 🌱

Baby romaine lettuce, garlic croutons, white anchovy, bacon bits, parmesan

Corn-fed chicken breast

Peri-Peri prawns 🌿

32

### **Caprese Salad** 🌿 🌱 🌿

Tomatoes, buffalo mozzarella, rocket, basil, aged balsamic, EV olive oil

### **Panzanella Salad** 🌿

Tomatoes, cucumbers, homegrown lettuce, radish, bell peppers, olives, sour dough bread, balsamic & Olive Oil vinaigrette

### **Avani Tabouleh Salad** 🌿

Bulgur, parsley, mint, orange slices, tomatoes

Pomegranate & olive oil vinaigrette

37

39

36

29

29

## STARTERS

### **Assorted Sushi & Sashimi** 🌿

Pickled ginger, soy, wasabi

### **Maldivian Snapper Ceviche** 🌿 🌱

Snapper, avocado, lime, olive oil, cilantro, chili, mango

### **Wagyu Beef Tartar**

Micro herbs, garden leaves, black truffle, Melba toast

### **Vegetarian Spring Rolls** 🌿

Vegetable strips, Asian salad, sweet chili sauce, plum sauce

46

35

42

29

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## SOUPS

### **Lobster Bisque**

Maldivian lobster, coconut

31

### **Garudyia**

Maldivian spicy & clear tuna soup

28

### **Roast Pumpkin Soup**

Pumpkin, caramel, orange

24

### **Tomato**

Tomato, EV olive oil, confit heirloom cocktail tomatoes, basil

24

## PASTA & PIZZA

### **Margharita**

Tomato, mozzarella, garden grown basil

29

### **Prosciutto**

Parma ham, burrata, marinated rocket, EV olive oil

42

### **Bolognese**

Spaghetti with a rich Tuscan Bolognese, slow braised with vegetables & red wine  
Parmigiano Reggiano, Extra Virgin Olive Oil

39

### **Pesto**

Penne, garden grown basil, mozzarella balls, green asparagus tips, zucchini chips

37

### **Carbonara**

Tagliatelle, crispy pancetta, cured & raw egg yolk, Pecorino cheese

41

### **Asparagus Risotto**

Green Asparagus, Mascarpone, Parmesan

42

## MAIN COURSES

### **Local Tuna Medallions**

Heirloom tomato “Niçoise” salad, basil, olive oil, balsamic vinegar

45

### **Catch of the day**

Ratatouille, bell pepper salsa, roast baby potatoes

42

### **Hanger Steak**

Chimichurri, braised quinoa, lime, chili

48

### **Lamb**

Slow braised shank in red wine sauce, creamed potatoes

54

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## FROM THE GRILL

All grills are served with French Fries, a side salad & one sauce

<b>Chalmar Beef Tenderloin (200 g)</b>	75
<b>Tajima Wagyu Striploin MG 7/8 (200 g)</b>	95
<b>Lamb Rack (250 g)</b>	62
<b>Baby Pork Ribs Dingley Dell (300 g)</b>	55
<b>Cornfed Chicken Breast (180 g)</b>	52
<b>King Prawns (450 g)</b> 🌊	68
<b>Maldivian Tuna Fillet (200 g)</b> 🌿	52
<b>Local Snapper Fillet (200 g)</b> 🌿	52

## INDIAN

The Indian dishes are served with a side order of Naan bread

<b>Murgh Makhani - Butter Chicken</b> 🌿 🌊	44
Tender chicken thighs, garlic butter rice, naan bread, coriander	
<b>Palak Paneer</b> 🌿 🌊	42
Spinach, cottage cheese, basmati rice, roti	
<b>Malai Kofta</b> 🌿 🌊	34
Crisp fried potato balls on creamy curry sauce with cashews, tomatoes & coconut	
<b>Chicken Biryani</b> 🌿	39
Basmati rice, chicken thigh, saffron, spices, ghee, served with mint-cucumber raita	

## ASIAN

<b>Spiced Crab Cakes</b> 🌊	38
Snow peas   mango   mint   garden leaves   chili relish	
<b>Tempura Tiger Prawns</b> 🌊	56
Vegetables, dipping sauces	
<b>Massaman Wagyu Beef Cheek</b> 🌿	48
Slow braised beef cheek, potatoes, Massaman spices, brown & white rice	
<b>Thai Green Vegetable Curry</b> 🌿 🌊	36
Spicy green curry served with Jasmine rice	
<b>Pad Thai</b> 🌿 🌊	36
Stir-fry rice noodles with vegetables, soy & egg	

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## SANDWICHES

### **The Club** 🌱

Layers of shredded lettuce, mayonnaise, tomatoes, bacon, chicken breast, fried egg  
Basket of French fries

38

### **The Skipjack Sandwich** 🌱

Crumbed Job fish fillet, freshly baked ciabatta bread, pickled cucumber, tomato  
Home-grown lettuce, Tartar sauce, lemon & French fries

38

### **The Burger** 🌱🌱

100% Black Angus, Swiss gruyere, crispy bacon caramelized onion jam  
heirloom tomato, pickled cucumber, soft brioche bun, basil aioli & French fries

39

### **The Veggi Burger** 🌱

Patty made of sweet potato, shiitake & oyster mushrooms, quinoa & garlic  
Sourdough bun, home pickled beetroot, farm grown lettuce & sweet potato chips

31

### **Thai Sweet Chili Grilled Vegetable Wrap** 🌱

Eggplant, zucchini, bell peppers, butter lettuce, coriander, spring onion  
homemade sweet chili sauce

31

## KIDS MENU

### **Be a chef & build your own burger**

Aussie grass-fed beef with cheddar, brioche bun, ketchup & fries

18

### **Pizza Pin Weel Lollipops**

Fresh from the oven with tomato, basil, mozzarella & chicken breast

15

### **The Fish who travelled from Mexico**

Roast reef fish cubes, cucumber, tomato & avocado in a crispy Taco

18

### **Little Birds Nest**

Spaghetti, tomato sauce, Mozzarelline “eggs” & Basil leaves

15

### **Run the great wall of China**

Fried Rice with Char siu pork, prawns & loads of carrots, peas, broccoli with a dash of light soy

15

### **Chocolate Brownie Sandwich**

2 Brownies filled with vanilla ice cream & strawberries

12

### **Mommy I want Cheeeeeese Cake!**

Cheese cake with Mango & ice cream. ....who can say no

12

### **Fruit cup with a difference**

Frozen berries with yoghurt - calamansi gelato

12

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## DESSERTS

### Chocolate 🌱🌿🌱🌿

Moist chocolate & olive oil tart, mousse, orange salad, vanilla bean ice cream

19

### Berries 🌱🌿🌱

Chilled forest berry minestrone, fresh berries, mascarpone-basil ice cream

19

### Tropical Panna Cotta 🌱🌿

Mango & white chocolate panna cotta, jaggery jelly, mango compote

19

### Cheesecake 🌱🌿

Macha cheesecake, creamy yuzu drops, Sake perfumed citrus salad

19

### Fruit 🌱🌿

Tropical fruit platter, mint & lemongrass infused syrup

23

### Ice Cream 🌱

Vanilla, Chocolate, Strawberry 🌿

Caramelized Rye Bread

Rum & Raisin 🍷

per scoop 8

### Sorbet 🌱🌿

Mango, Coconut, Gooseberry, Blueberry

Pina Colada 🍷

per scoop 8

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# > LATE NIGHT

## EASY BITE

### **Vegetarian Spring Rolls** 🌱

Vegetable strips, Asian salad, sweet chili sauce, plum sauce

29

### **Caesar Salad** 🌱 🐣

Baby romaine lettuce, garlic croutons, white anchovy, bacon bits, parmesan

32

Corn-fed chicken breast

37

Peri-Peri prawns 🌱

39

### **Roast Pumpkin Soup** 🌱 🌱

Pumpkin, caramel, orange

24

## MAIN

### **Asparagus Risotto** 🌱 🌱 🌱 🌱

Green Asparagus, Mascarpone, Parmesan

42

### **Bolognese** 🌱

Spaghetti with a rich Tuscan Bolognese, slow braised with vegetables & red wine  
Parmigiano Reggiano, Extra Virgin Olive Oil

39

### **Chef Walters Burger** 🐣 🌱

100% Black Angus, Swiss gruyere, crispy bacon caramelized onion jam  
heirloom tomato, pickled cucumber, soft brioche bun, basil aioli & French fries

39

### **Tempura Tiger Prawns** 🌱

Vegetables, dipping sauces

56

### **Murgh Makhani - Butter Chicken** 🌱 🌱

Tender chicken thighs, garlic butter rice, naan bread, coriander

44

### **Pad Thai** 🌱 🌱

Stir-fry rice noodles with vegetables, soy & egg

36

### **The Club** 🐣

Layers of shredded lettuce, mayonnaise, tomatoes, bacon, chicken breast, fried egg  
Basket of French fries

38

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## DESSERT

### **Tropical Panna Cotta**

Mango & white chocolate panna cotta, jaggery jelly, mango compote

19

### **Cheesecake**

Macha cheesecake, creamy yuzu drops, Sake perfumed citrus salad

19

### **Fruit**

Tropical fruit platter, mint & lemongrass infused syrup

23



CONTAINS ALCOHOL



VEGETARIAN



VEGAN



CONTAINS PORK



CONTAINS SEAFOOD



CONTAINS NUTS



CONTAINS DAIRY



GLUTEN FREE



SUSTAINABLE FOOD

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