ALL DAY DINING MENU

Lunch & Dinner from 11:00 am to 10:00 pm

STARTERS

INDIAN SPICED SAMOSAS - 8 pcs	USD 15
Choice of Vegetable, Chicken or Mutton with Mango Chutney	
CHICKEN QUESADILLA	USD 20
Filled with Sour Cream, Tomato Salsa and melted Cheddar	
CHICKEN CAESAR'S SALAD	USD 15
Fresh Served with lettuce, garlic croutons, bacon chips, anchovy dressing and topped with parmesan flakes	
IHURU SALAD	USD 15
Mesclun, Lettuce, Avocado, Cherry-Tomato, Cucumber, Red Onion, Aged Balsamic Vinaigrette	
SHRIMP AVOCADO SALAD	USD 20
Mesclun & Mild Spicy Thousand Island Dressing	
SOUPS	
TOMATO EGG SOUP	USD 11
Tomato, Spring Onion, Chicken Stock and Sesame Oil	
TOM YAM KOONG	USD 20
Thai style prawn soup with lemon juice, galangal, lemon grass & kaffir lime leaves	
PASTA & NOODLES	
SEMOLINA LINGUINI	USD 25
Local Basil Pesto, Chicken, Cream, Seared Rocket Leaves, Asaparagus, Reggiano Parmesan	000 20
SPAGHETTI PENNE, MARCHIONNI	USD 25
Choose your favourite sauce: Bolognaise, Tomato or Cream of Mushroom	
THAI EGG NOODLES	USD 19
With Marinatad Chickon, Sava Savas and Criany Wantan	

With Marinated Chicken, Soya Sauce and Crispy Wonton

SANDWICHES & BURGERS

IHURU BEEF BURGER	USD 25
Australian Beef or Chicken burger layered with English Cheddar, crispy Pork Bacon, slices of Cucumber, Tomato, Caramelized Onion, served with Coleslaw, Onion Rings and Fries,	
VEGETARIAN CLUB SANDWICH	USD 17
Sliced Cheddar Cheese, Grilled Vegetables, Lettuce, Tomato, Cucumber, Coleslaw & Fries	
GRILL TUNA SANDWICH	USD 18

Grilled Local Tuna, Coleslaw on Seven Grained Bread

INTERNATIONAL ENTRÉES

FISH & CHIPS	USD 25
Choice of Tuna or Reef Fish, Served with French Fries, Side Salad & Tartar Sauce	
GRILLED PRAWNS	USD 35
Seasoned Vegetables, Baked Potato and Garlic Butter Sauce	
PAN FRIED BEEF TENDERLOIN	USD 35
Fried Potato, Green Salad and Mushroom Cream Sauce	
NASI GORENG	USD 30
Indonesian style shrimp fried rice served with shrimp fried egg, chicken satay, shrimp crackers, cucumber salad & spicy sambal	
DAL TADKA	USD 20
Slow cooked Indian Yellow Lentil Curry, tempered with Garlic, Onion, Cumin seeds & Ghee Served with Basmati Rice & Tawa Paratha	
BUTTER CHICKEN	USD 30
Indian Chicken slow cooked in tomato-cream gravy, served with Basmathi Rice and Onion Salad	
CURRY OF THE DAY	USD 25
Conved with Deemeti Diag. Dependent and Manga Chutney.	

Served with Basmati Rice, Poppadom and Mango Chutney

PIZZAS

PIZZA MARGHERITA	USD 20
Tomato, Oregano, Mozzarella, Olive Oil	
PIZZA AL SALUMI	USD 25
Salami, Mozzarella	
PIZZA AL TONNO	USD 22
Maldivian Tuna, Chilli, Onion, Mozzarella	
CHICKEN PIZZA	USD 25
Tomato, Chicken, Chilli, Onion, Mozzarella	
DESSERTS	
CHOCOLATE MUD FUDGE CAKE	USD 15
Served with Vanilla Ice Cream and Hot Chocolate Sauce	
BAKED CHEESE CAKE	USD 20
Philadelphia baked cheese cake with mixed berries compote	
BAKED BANANA TERRINE	USD 15
Glazed Apples and Vanilla Ice Cream	
TROPICAL FRESH FRUITS	USD 20
Assorted Fresh Fruits with honey & lemon wedges	
HOMEMADE LOCAL FLAVOURED ICE CREAM	USD 10
Ask your waiter for our three flavour homemade ice cream	

Breakfast from 07:00 am to 10:00 am

BREAKFAST STARTERS

SMOKED FISH - Salmon or local Marlin	USD 18
Choice of Norwegian smoked salmon or local smoked Marlin served with onion roundels, cream cheese, capers & a toasted bagel.	
BIRCHER MUESLI	USD 14
Mixed berries, apple, raisin, yoghurt & fresh cream	
IHURU FRUIT PLATTER	USD 18
Fresh seasonal tropical fruits served along with honey & lime	
EGGS	
FRIED, POACHED or SCRAMBLED	USD 16
Served with white/brown/multigrain toast, preserves & butter *two whole eggs	
Omelet	USD 18
Served with choice of - cheese, tomato, onion, chilli and mushroom *two whole eggs or egg white only	
TRADITIONAL EGG BENEDICT	USD 18
Poached egg with Babel, smoked salmon, hollandaise sauce and freshly chopped chives	
BREAKFAST CHOICES	
MASHUNI with ROSHI	USD 25
Traditional Maldivian breakfast, comprises of tuna, grated coconut, spices and served with roshi (a local flat bread).	
RICE CONGEE - Chicken	USD 15
Served with fried onion, scallion, boiled egg & condiments	
FRENCH CREPES	USD 15
Served plain or filled with banana or fresh fruits	
WAFFLES	USD 15
Served with butter, cinnamon sugar, maple syrup or chocolate topping	

BENTO BOXES

SMALL - USD 45 | MEDIUM - USD 55 | LARGE - USD 65

MALDIVIAN BENTO BOX

Roshi, Local Chapati Mashuni, Coconut and Tuna Sambal Bisgandu, Spicy Omelette Kulhimas, Spicy Fish Fry Pan Fry Chicken Sausage

INDIAN BENTO BOX

Cucumber and Tomato Salad Lemon Rice Tandoori Fish fry Dhal Fry Gulab Jamun

ASIAN BENTO BOX

Carrot and bean salad Vegetarian Sushi Rolls Teriyaki Salmon Thai fried egg-noodle Jasmin Rice

CHINESE BENTO BOX

Stir-fried sliced fish with Asparagus Deep Fried Cuttle Fish Ginger Fried Rice Fried Chinese Cabbage with Mushrooom Crubchy Asian Salad

WESTERN BENTO BOX

Spaghetti Pesto Cream with Chicken Smoked Salmon and Cream Cheese Rolls Tomato and Mozzarella Salad Garlic Bread Aioli

HEALTHY BENTO BOX

Avocado Salad Raw Vegetable Sandwich Crispy Vegetable Hummus Fruit Kebab







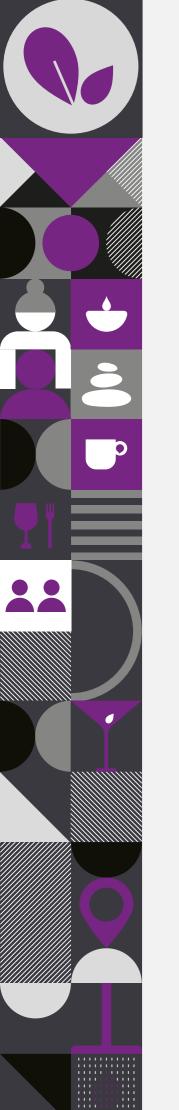


DESTINATION DINING

Dhawa Ihuru

dhawa.com

DESTINATION DINING



LAGOON BREAKFAST

US\$ 95 per couple

Assorted Cheese Platter Cold Cuts Bakery Basket Fresh Fruit Platter

Breakfast Eggs Prepared to Your Preference Waffle, Pancake or French Toast

Assorted Fresh Fruit Juice Two Glasses of Prosecco Tea or Coffee

> Available from 08:30 - 10:00 Subject to availability and weather/tide conditions

Contact a Dhawa Insider or dial '0' for further inquiries Please inform us if you have a food allergy Prices are in US Dollars, inclusive of Service Charges and Goods and Service Tax

IN VILLA BBQ

IHURU GRILL

US\$ 100 per person

Starter

Mesclun Salad with Prosciutto and Basil Coriander Dressing

From The Grill

Sirloin Steak with Mustard Crème Fraiche, Indonesian Chicken Kebab, King Prawns in Garlic Butter, Corn on the Cob, Baked Potatoes, Chive Sour Cream and Bacon

Accompanied with Fresh Lime, Dijon Mustard, Soya Sauce, Sliced Chili and Garlic Butter

Dessert

Balsamic - Basil Marinated Fresh Fruits Fruit Sorbet and Fruit Coulis

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IN VILLA BBQ

FISHERMAN US\$ 130 per person

Starter

Smoked Salmon on Arugula Capers and Red Onion Rings Tossed in Lime Balsamic Dressing

From The Grill

Grilled Lobster Garlic Marinated Jumbo Prawns Reef Fish Steak Potato and Cheese Polpettes Vegetable Kebabs with Romesco Sauce Garlic Butter and Soy Chili Sauce

Dessert Chocolate Mud Fudge Cake Hot Chocolate Sauce, Praline Ice Cream

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CHINESE HOTPOT DINNER

US\$ 80 per person

Seafood (Choice of 2 items per person)

Whole Peeled Prawns, Whole Scallops Slices, Squid, Reef Fish Slices, Whole Sea Crab, Green Lip Mussels

Meat (Choice of 2 items per person)

Sliced Beef Tenderloin, Sliced Chicken Breast, Sliced Lamb Loin, Veal Sausage, Chicken Sausage

Vegetables (Choice of 4 items per person)

Cucumber Slices, Zucchini Slices, Tomato Slices, Potato Slices, Chinese Cabbage, Bok Choy, Fresh Button Mushroom, Marinated Dry Mushroom, Tofu-Bean Curd, Lettuce Leaves, White Cabbage, Spinach Leaves

Sauces (choice of 3 items per person)

Sesame Paste, Seafood Paste, Tomato Ketchup, Chili Paste, Chili Soya Sauce, Garlic Oil Sauce, Red Chili Rice Vinegar, Satay Sauce, Sweet Thai Sauce, Chili Tomato Ketchup

Hot Pot Stock (choice of 1 item per person)

Beef, Chicken, Vegetable, Thai Sweet and Sour, Maldivian Curried Fish, Thai Coconut

Noodles and Rice (Choice of 1 item per person)

Glass Noodles, Rice Noodles, Egg Noodles, Steamed Rice, Japanese Noodles, Seafood Wontons

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DESTINATION DINING

DISCOVERY DINING

US\$ 240 per person

Champagne & Canapes on a Maldivian Sailing Dhoni

Dhawa Ihuru, Velaavani Bar

Spiced Balinese Chicken Salad "Lawar" with Peanut Sauce and Rocket Leaves

Dhawa Ihuru, Essence of the Spa

Asian Infusion Soup of Fresh Seafood, Lemongrass, Ginger and Coriander

Sorbet on a Maldivian Sailing Dhoni

Coconut Sorbet with Crisp Banana Chips

Banyan Tree Vabbinfaru, Shark Point

Live BBQ, Maldivian Lobster Baked Potato, Corn on the Cob, Grilled Vegetables

Banyan Tree Vabbinfaru, Sunset Jetty

Kirsch Flambé Fruit on a Fresh Custard Tar with Mango Sorbet

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