

SPIRITS BY BOTTLE

VODKA

Russian Standard Imperial - 750 ml	270
Smirnoff Red - 1 liter	158
Danzka - 1 liter	158
Finlandia - 1 liter	180
Skyy - 1 liter	180
Grey Goose - 1 liter	225
Belvedere - 1 liter	270
Beluga - 1 liter	315

GIN

Beefeater - 1 liter	180
Bombay Sapphire - 1 liter	180
Tanqueray - 1 liter	180
Tanqueray No. 10 - 1 liter	270
Hendricks - 1 liter	270
Gordon's - 1 liter	158

TEQUILA

Pepe Lopez Silver - 1 liter	203
Beneva Mezcal - 700 ml	225
Corralejo Blanco - 750 ml	171
Corralejo Reposado - 1 liter	270
Corralejo Triple Distilled - 750 ml	205
Corralejo Anejo - 750 ml	240
Jose Cuervo Silver - 1 liter	158

RUM

Bacardi Gold - 1 liter	158
Bacardi Light - 1 liter	158
Captain Morgan Spiced - 1 liter	158
Saint James - 1 liter	293
Plantation Dark - 700 ml	108
Plantation Trinidad - 700 ml	225
Zacapa 23 years - 750 ml	343
Zacapa 23 years - 1 liter	450
Zacapa XO - 700 ml	810

WHISKEY

Ballantine Scotch - 1 liter	158
Ballantine 12 years - 1 liter	180
Canadian Club - 1 liter	158
Chivas Regal 12 years - 1 liter	180
Chivas Regal 18 years - 1 liter	450
Famous Grouse - 1 liter	156
Glenfiddich 12 years - 1 liter	338
Glenlivet 12 years - 1 liter	338
J&B - 1 liter	180
Jack Daniel's - 1 liter	180
Jameson - 1 liter	156
Jim Beam Black - 1 liter	180
J.W Black - 1 liter	225
J.W Blue - 1 liter	810
J.W Red - 1 liter	225
Laphroaig 10 years - 700 ml	234
Teachers Scotch - 1 liter	180
Woodford Reserve Bourbon - 1 liter	450

BRANDY

Remy Martin VS - 1 liter	207
Remy Martin VSOP - 1 liter	337
Hennessey VS - 1 liter	405

LIQUEUR

Baileys - 1 liter	157
Jagermeister - 1 liter	157
Kahlúa - 1 liter	158
Molinari Sambuca - 1 liter	225

BBQ SHAK

Opening Hours: 18:30 - 22:00
Tue - Thu - Sat - Sun
Reservation Required

SEAFOOD PLATTERS

Charred Reef Octopus Leg & Squid.....	32
galangal, cracked black pepper, soya, garlic	
King Prawns	45
chili, sesame, garlic, ginger	
U5 Scampi.....	65
shrimp butter, curry leaves	
Catch Of The Day	40
fillet, lime, chili, coriander	
Maldivian Lobster.....	30
lime, butter, curry leaves	
	<i>per 100 grams</i>

MEAT PLATTERS

24hr BBQ Beef Brisket	55
bay leaves, dijon mustard, cracked black pepper	
Lamb Chops	65
kopee & curry leaves, garlic	
Black Angus Prime Steak.....	100
100% Castelvetro olive oil, Himalayan sea salt, pink peppercorn	
Blackened Chicken Thigh.....	35
scallion, cajun, allspice, jalapeño, paprika	
Pork Neck Skewers.....	35
lime, ginger, garlic, fish sauce, brown sugar	

VEGETARIAN OPTION

Grilled Vegetable Skewers.....	25
yellow squash, zucchini, mushrooms, red onion, bell pepper, fresh corn, saj bread	

DESSERTS

Smoky Chocolate Lava Cake.....	18
vanilla crème anglaise, fresh berries, chocolate ganache	
S'mores Skillet.....	18
marshmallows, jivara chocolate, digestive biscuits	
BBQ Banana.....	18
rum & honey sauce, chocolate coated honeycomb, kanamadhu nut brittle, pecan nuts, yogurt	

Choose a salad or side & sauce to accompany your platter

SAUCES

Tamarind & Mustard Seed Sauce VG	2
Watermelon & Mint Salsa VG	2
Maldivian Chimichurri VG	2
Yogurt & Garlic Sauce V	2
Garlic Lime Aioli V	2
Mango Curry Sauce V	2
House-made Ketchup VG	2
Tzatziki Sauce V	2

SALADS

Maldivian Green Garden Salad V.....	14
kopee fai leaves, onion, chili, coconut, rihaakuru	
Cucumber Slaw VG	14
soy sauce, chili, garlic, cloves	
German Style Baby Potato VG.....	14
shallots, dijon mustard, arugula, scallions	
Carrot & Radish VG.....	10
garlic scented pickling liquid, chili, mint, coriander	

SIDES

Sweet Corn V	14
garlic, parsley ghee	
Pumpkin V	14
macadamia nut, brown butter miso	
Oaxacan Pimientos VG	14
numbing Szechuan chili oil	
Baked Potato V.....	14
curry leaf-sour cream	

V= Vegetarian, VG = Vegan

Prices in USD, included service charge & GST

Menu & prices are subject to change

WINES

White

Stonefish Chardonnay, Margaret River, Australia *	12/60
Planeta 'La Segreta' Sicilia DOC Bianco, Sicily, Italy	70

Rosé

Château Minuty 'M De Minuty' Côtes De Provence Rosé, Provence, France	12/60
--	-------

Red

La Vierge Nymphomane Red, Walker Bay, South Africa *	13/65
--	-------

Sparkling

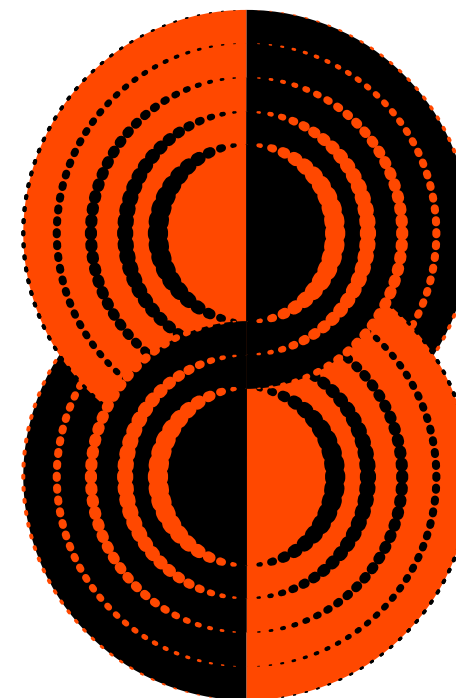
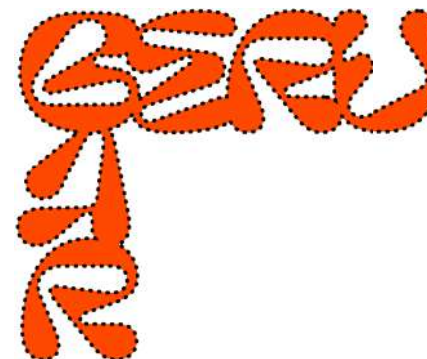
Nino Franco Rustico, Prosecco Di Conegliano- Valdobbiadene Superiore DCG, Veneto, Italy *	12/60
Comte de Noiron Brut, Champagne, France	16/80
Nv Taittinger Brut Réserve, Champagne, France (375ml)	90
Nv Taittinger Nocturne Sec Rosé, Champagne, France	195
Nv Taittinger Brut Réserve, Champagne, France	195
Nv Philipponnat Royale Réserve Brut, Champagne, France	300

Taxes and service charge included

Menus and prices are subject to change

*All inclusive items

Prices in USD



BAR SNACKS

Pickled Beetroot Salad v	18
Fennel, macadamia nut, goat cheese, apricot, pumpkin vinegar	
Carrot & Radish Ribbon Salad v	14
Garlic scented pickling liquid, chili, mint, coriander	
Crudités with Dips	20
Copee faiy yogurt v Smoky bell pepper dip v Beetroot-macadamia dip v	
Filipino Sisig on Sizzling Platter	16
Firm tofu, chili, ginger, onions, mayonnaise	
Fried Chicken Tenders	18
Sticky thai chili sauce, curry leaf-Jaipur sauce	
Poached Kaashi Prawns	18
Chili, buttermilk, fermented mango-coconut sauce	
Fish & Chips v	18
Banana blossom fritters, grouper, hand-cut fries, chickpea tartar sauce (v*)	
Huruvalhi Cheeseburger	22
4 oz Wagyu patty on brioche, cheddar, pickles, lettuce, hand-cut fries	

Shredded Crispy Pork Bao	18
Shredded & glazed pork, house-made bao, radish pickle, cucumber, hoisin, chili	
Falafel Saj Wrap	16
Tahini spread, caramelized onion, turnip pickle, tomato jam, raita	
Fries or Sweet Potato Fries	10
Homemade ketchup, mayo, black garlic BBQ sauce	

DESSERTS

Fresh Donuts	12
with young coconut jam	
Parfait Sandwich	12
Coconut parfait, lime leaf, dark rum, lemongrass, pandan sponge	

v=Vegetarian V=Vegan
Taxes and service charge included
Menus and prices are subject to change
Prices in USD

COCKTAILS

Boduberu Bonfire	16
Maldivian spiced rum punch with pineapple, screwpine fruit, flaming cinnamon	
Coral Reef Spritz	12
Aperol, gin, rhubarb, cava, fresh ginger	
Beta Carotene Sidecar	16
Cognac, Maldivian pumpkin, carrot, bay leaf, bitters ice float	
Seafoam Fizz	14
Vodka, yogurt fizz, lime, pink salt, seaweed	
Pepper Berry	14
Crushed strawberry, chili, and black pepper gin & tonic	
Spirit of the Fruit	10
Non-alcoholic seasonal tropical fruit shrub spike with vodka or gin +3	

BEERS

Carlsberg*	8
Lion*	8
Corona	12

DESTINATION DINING

Bread n' Butter

baker's basket with curry & cobby leaves butter

Have Some Greens

fresh green garden salad, cucumber slaw, carrot & radish

Get Some BBQ

salmon, fresh caught fish fillet, king prawns, mediterranean beef, pork chops, chicken thigh, baked potato, sweet corn, mini sweet peppers

Saucy Baby

tamarind & mustard sauce, maldivian chimichuri, garlic-lime aioli, mango curry sauce

Sweetlicious

choose 1 option for your sweet sensational ending

mango variation

fresh fruit platter

Spike It Up

irish hereford tomahawk steak 900 gr +155

pork tomahawk 550 gr +75

whole lobster 650 gr+ +110

WHAT YOU GET

private chef

01 bottle of house wine

private table set-up

bonfire

transportation

24 hr advance reservation required

50% applicable cancellation charge

400 per guest

Prices in USD, included service charge & GST

Menu & prices are subject to change

Floating Breakfast

***Your Choice of Eggs**

omelet, scrambled, boiled

***Accompanied with 03 items**

baked beans

sautéed mushroom

grilled tomatoes

hash brown potatoes

chicken sausage *or* beef sausage

beef bacon *or* turkey bacon

***Exotic Fruit Platter**

***Assorted Basket of Breakfast Pastries & Slice Toast**

***Butter, Jam**

***Your Choice of Freshly Squeezed Juice**

orange juice, pineapple juice, apple juice, watermelon juice

***Your Choice of Tea or Coffee**

espresso, americano, iced coffee, cappuccino, café latte

65 per guest

Price in USD, included service charge & GST



Opening Hours: 18:30 - 22:00

Wed - Fri

Reservation Required

DINING EXPERIENCE

MALDIVIAN BITES

Bis Cutlets	20
<i>egg, tuna, onion, bread crumbs</i>	
Fuh Gulha	20
<i>crispy tuna balls, coconut, turmeric, chili</i>	
Mas Roshi	18
<i>baked tuna roshi, coconut, onion, curry leaves</i>	

MALDIVIAN MASHUM ROLLS

Tuna Mashuni & Roshi	18
<i>coconut, cooked tuna, chili, lime, curry leaves</i>	

STARTERS & SOUPS

Bashi Satani <i>V</i>	18
<i>eggplant salad</i>	
Lha Gabulhi	27
<i>young coconut, sliced smoked tuna salad</i>	
Kiru Garudhiya	25
<i>drumstick curry soup, maldivian jus toast</i>	

FRESHLY GRILLED SEAFOOD & MEAT

Whole Fish Catch of The Day	20
<i>per 100 grams</i>	
Maldivian Lobster	30
<i>per 100 grams</i>	
Tuna Skewer	25
King Prawns	45
Lamb Chops	65

CURRIES

Kulhi Riha	35
<i>spicy red chicken curry</i>	
Mas Musamma	40
<i>fresh tuna with coconut & curry powder</i>	
Kandu Kukulhu	40
<i>yellow fin tuna & 1-year aged curry powder</i>	
Hanaakuri Mas	35
<i>smoked tuna</i>	
Fai Bandhefa Fihaa Mas	20
<i>per 100 grams</i>	
<i>wrapped reef fish, coconut, maldivian chili</i>	
Jumhuri Mayva Riha <i>V</i>	30
<i>passion fruit curry</i>	

RICES - choice of rice for curries

Hudhu Baiy	7
<i>steamed white rice</i>	
Mas Baiy	7
<i>fish fried rice</i>	

DESSERTS

Handulu Bondibai <i>V</i>	14
<i>sweet milk rice, cinnamon, cardamom, pandan</i>	
Ravaa Foni <i>V</i>	14
<i>sweet semolina pudding, coconut sugar, pandan, young coconut, maldivian pine nuts</i>	

V= Vegetarian

Prices in USD, included service charges & GST

Menu & prices are subject to change



Opening Hours: 18:30 - 22:00
Wed - Fri
Reservation Required

DINING EXPERIENCE

WINE LIST

Prosecco Montelliana *	14
Crudo Extra Dry Prosecco Di Treviso DOC, Veneto, Italy	16/80
Reyneke Organic White Sauvignon Blanc Semillon, Stellenbosch, South Africa	13/65
Original Sin La Vierge Sauvignon Blanc *	16/65
Fleury Rose, Champagne, France	225
Fantail Pinotage Rose Morgenhof Estate *	16/80
Fromm La Strada Rose, Marlborough, New Zealand	15/95
Minuty M De Minuty Rose, Provence, France	60
Reyneke Organic Red Cabernet Sauvignon - Shiraz, Stellenbosch, South Africa	13/65
Stoneburn Pinot Noir 2016, New Zealand *	16/80

BEER

Corona	12
Lion Larger *	8
Lion Stout *	10

SOFT DRINKS, JUICES

Available

** All-Inclusive Items
Prices in USD, included service charges & GST
Menu & prices are subject to change*

IVD Breakfast

Hours: 07.00 – 11.00

THE STANDARD BREAKFAST

per person 60

2 fresh farm eggs cooked any style served with tomatoes, potato rosti, baked beans, pork bacon & pork or chicken sausage a selection of tropical fruits
croissants, sliced bread, danish pastry & donut from our bakery
smoked salmon, beef pastrami, black forest ham, manchego & brie cheese

choice of: bircher muesli or plain, banana or mixed berry yogurt

choice of fresh: orange, pineapple or apple juice

choice of fresh brewed: coffee or tea

THE HEALTHY STANDARD (V)

per person 50

egg white omelet with mushrooms, herbs, spinach & black truffle

rye bread basket with cottage cheese

green smoothie bowl & raw organic cacao dried fruit bar

choice of fresh: green energizer juice, green iron grip juice

or red island beet juice

THE MALDIVIAN BREAKFAST

per person 40

barabo mashuni (pumpkin-fish salad)

roshi (maldivian flat bread)

dhon rhiya (yellow fish curry)

huni baiy (coconut rice)

choice of fresh: passion fruit juice, watermelon juice, lemon juice

choice of fresh brewed: coffee or tea

choice of tea: black tea

2 EGGS YOUR WAY 12

boiled, fried, poached, scrambled or omelet served with toast

STEAK & EGGS 30

choice of eggs: fried, poached, scrambled or omelet

australian tenderloin, cherry tomatoes, sauce béarnaise

SHAKSHOUKA 16

eggs, baguette, tomato, bell pepper, onion, parsley, cumin, olive oil, chili

MILLET CONGEE 14

barley, egg, garlic, saffron, chicken, chili, ginger, soy sauce

OMURICE 15

fragrant bay leaf fried rice, omelet, kewpie, tonkatsu sauce

WAFFLE & CRISPY CHICKEN 16

belgian waffles, popcorn chicken, maple syrup, chili jam

COCONUT MILK OATMEAL (VG) 14

coconut, kiwi, mango, pomegranate, banana

MALDIVIAN BANANA & COCONUT PANCAKE (V) 15

coconut tree honey, banana jam

THE FRENCH TOAST (V)

Classic French 16

brioche, cinnamon-sugar, coconut whipped cream, strawberries
or

Monkey Style 18

ice, brioche, nutella, walnuts, peanut butter, strawberries

YOGURT & GRANOLA (V) 15

low or full fat yogurt, home-made granola, berries

THE STANDARD FRUIT PLATTER (VG) 12

watermelon, coconut, mango, pineapple, papaya, strawberries, blueberries

SIDES 7

potato rosti, sautéed mushroom, grilled tomato

pork bacon

choice of sausages: pork, beef, chicken

COFFEE

espresso, americano, iced coffee 6

doubled espresso, cappuccino, café latte, iced latte 8

hot chocolate 8

TEA 6

green mint, green tea, english breakfast, earl grey, peach, green tea soursop

JUICE 8

orange juice, apple juice, watermelon juice, pineapple juice, mango juice,

green juice (celery, apple, cucumber, ginger & lemon)

IVD Lunch & Dinner

Hours: 11.00 – 23.45

SALAD

Vietnamese Chicken Salad 18

napa cabbage, pulled chicken, lemon grass, chili, crispy garlic & onion

Mixed Green & Herb Salad (VG) 22

avocado, cherry tomato, croutons, parsley, basil, dill, tender baby greens, citrus dressing

Caprese Salad (V) 28

heirloom tomatoes, extra virgin olive oil, buffalo mozzarella, basil pesto, balsamic glaze, pine nuts

Caesar Salad 16

romaine lettuce, croutons, parmesan, anchovies, caesar dressing

add: *chicken breast +6*
bacon +6
king prawns +10
salmon +12

SANDWICHES & BURGER

BLT 20

bacon, romaine lettuce, tomato, homemade ketchup, on whole wheat bread, yellow mustard

Falafel Saj Bread Wrap (V) 18

caramelized red onions, tomato jam, pickled turnips, tahini cream, cucumber-yoghurt dip

Club Sandwich 22

grilled chicken, smoked bacon, iceberg lettuce, tomato, cucumber, cheddar, on sourdough bread

add: *fried egg +2*

Classic Cheeseburger 24

black angus patty on brioche, pickles, onion, tomato, mustard, ketchup

Fried Chicken Tenders Burger 22

on brioche, sticky thai chili sauce, iceberg burger, cucumber

PASTA 18

Choice Of Pasta & Sauce

spaghetti / penne / linguine
tomato sauce (vg) / white cream sauce (v) / bolognese /
basil & mint pesto (v)
add: *chicken +6*
prawns +10

MAIN COURSE

Grilled Corn-Fed Chicken Breast 28

spinach, portobello mushroom, sweet potato, green garden & herb salad

Fresh Catch Of The Day 32

kalamata olives, broccoli, citrus fruits, arugula

Beef Flank Steak 32

potato gratin, napa cabbage, baby corn, peppercorn sauce

Tofu Stir-Fry (VG) 22

served with carrots, broccoli, wild rice

PIZZA

The Margherita (V) 22

tomato sauce, mozzarella, fresh basil

The Maldivian 25

tomato sauce, mozzarella, tuna, curry leaf, onion, chili

The Four Cheese (V) 26

tomato sauce, mozzarella, gorgonzola, brie, french goat cheese

DESSERTS

Chocolate Lava Cake 18

cacao ganache, vanilla sauce, assorted berries

Maldivian Coconut Mousse 20

coconut dacquoise, passion fruit gelée, roasted coconut chips

Baked Cheesecake 17

citrus compote, oats shortbread

Ice Cream & Sorbet Selection By The Scoop 4

CAKES & SWEETS

**Almond & Kanamadhu
Nut Cake** V 10

**Blueberry & Macadamia
Nut Cake** VG 10

Carrot Cake V 10

Maldivian Banana Cake V 10

Super Moist Chocolate Cake 10

Kaashi Coco Cookie V 4

Chocolate Chip Cookie V 4



Opening Hours: 08:00 - 20:00
Food Served: 11:00 - 18:00

COFFEE & TEA

HOT OR ICED

Coffee*

french press, espresso,
americano 4

cappuccino, latte,
hot chocolate 6

iced espresso tonic
with lemon zest 6

Matcha Latte 6

Teas* 4

english breakfast
earl grey
chamomile
imperial green
mint green
calming peach

BLOODY MARYS

Classic Bloody Mary 12

citrus vodka, sea salt, black pepper,
chili sauce, horseradish, mustard,
lemon, tomato

Beetroot Mary 15

vodka, carrot, beetroot, ginger,
tomato, lemon, classic spice mix

Green Powers 15

vodka, lime, avocado, celery, spinach,
lettuce, bianco balsamico

FRESH MADE JUICES

Energizer 12

pineapple, cucumber,
spinach, fennel, lime

Pick Me Up 12

orange, mint, carrot,
lime, avocado

Iron Grip 12

celery, spinach, broccoli,
lettuce, lime

Juices 10

apple, orange,
watermelon, grapefruit,
pineapple, mango

SMOOTHIES

Island Beet 12

beet, carrot,
screwpine fruit, blackberries,
yogurt

Tropical Happiness 12

passion fruit, mango,
pineapple, yogurt,
honey

Morning After 12

orange, berries,
coconut, yogurt

VG=Vegan V=Vegetarian

*All inclusive items

Prices in USD , included service charge & GST

Menus & prices are subject to change

LUNCH

Caesar Salad 16

romaine, croutons, herbs, parmesan,
anchovies, caesar dressing
add: chicken breast +6
bacon +6
shrimp +8
salmon+12

Maldivian Green Garden Salad 18

kopee fai leaves, onion, chili,
coconut, rihaakuru
add: seared local fish filet +5

Cucumber Slaw VG 16

soy sauce, chili, garlic, bell pepper

Coconut Flesh Salad VG 20

radish, cucumber, coriander, onion,
palm sugar, lime

Banana Flower & Roasted Pulled Chicken Salad 22

coconut milk, shallots, ginger,
peanuts, chili

Crispy Soft Shell Crab Wrap 15

smoked bell pepper spread, maldivian chili,
avocado, cucumber, local arugula

Dark Rye Bread Panini VG 14

pickled red cabbage,
coriander bulgur, sundried tomatoes,
curry-chili mayonnaise

Joos Club Sandwich 22

grilled chicken, bacon,
cheddar cheese, fried egg,
iceberg lettuce, cucumber, tomato

VG=Vegan V=Vegetarian

*All inclusive items

Prices in USD , included service charge & GST

Menus & prices are subject to change

The Standard

Kids Menu

Bugs Bunny's Green Garden Salad

Bambi's Vegetable Spring Roll Served

with Sweet Chili Sauce

The Chipmunks Chicken Nuggets

with Ketchup or Sweet Chili Sauce

Captain Hook's Tomato Soup

Spiderman's Classic French Fries

Rapunzel Pasta Selection Spaghetti Or Penne Pasta

with a choice of: Tomato, Pesto, Bolognese, White or Pink Sauce

Naruto's Fried Rice

with Chicken, Egg & Vegetables

Popeye's Fish Fingers

with Spinach, Fried Egg, Boiled Potatoes or French Fries

Obelix Beef or Chicken Burger

with French Fries

Hercules Grilled Chicken Breast

with White Rice & Sauteed Vegetables

Arielles Grilled Fish Fillet

Tomato Sauce, Vegetables & Mashed Potatoes

Mickey Mouse Berry Cheesecake

Tinker Bell's Ice Cream

Choice Of 2 Flavors Available

Minnie Mouse Sorbet

Choice Of 2 Sorbets Available

THE STANDARD BREAKFAST

per person 60

2 fresh farm eggs cooked any style served with tomatoes, potato rosti, baked beans, pork bacon & pork or chicken sausage
a selection of tropical fruits
croissants, sliced bread, danish pastry & donut from our bakery
smoked salmon, beef pastrami, black forest ham, manchego & brie cheese
choice of: bircher muesli or plain, banana or mixed berry yogurt
choice of fresh: orange, pineapple or apple juice
choice of fresh brewed: coffee or tea

THE HEALTHY STANDARD (V)

per person 50

egg white omelet with mushrooms, herbs, spinach & black truffle
rye bread basket with cottage cheese
green smoothie bowl & raw organic cacao dried fruit bar
choice of fresh: green energizer juice, green iron grip juice
or red island beet juice

2 EGGS YOUR WAY 12

boiled, fried, poached, scrambled or omelet served with toast

SHAKSHOUKA 16

eggs, baguette, tomato, bell pepper, onion, parsley, cumin, olive oil, chili

WAFFLE & CRISPY CHICKEN 16

belgian waffles, popcorn chicken, maple syrup, chili jam

COCONUT MILK OATMEAL (VG) 14

coconut, kiwi, mango, pomegranate, banana

THE FRENCH TOAST (V)

Classic French 16

brioche, cinnamon-sugar, coconut whipped cream, strawberries
or

Monkey Style 18

ice, brioche, nutella, walnuts, peanut butter, strawberries

YOGURT & GRANOLA (V) 15

low or full fat yogurt, home-made granola, berries

THE STANDARD FRUIT PLATTER (VG) 12

watermelon, coconut, mango, pineapple, papaya, strawberries, blueberries

SIDES 7

sautéed mushroom, grilled tomato
pork bacon
choice of sausages: pork, beef, chicken

COFFEE

espresso, americano, iced coffee 6
doubled espresso, cappuccino, café latte, iced latte 8
hot chocolate 8

TEA 6

green mint, green tea, english breakfast, earl grey, peach, green tea soursop

JUICE 8

orange juice, apple juice, watermelon juice, pineapple juice

SALAD

Cucumber Slaw (VG) 12

soy sauce, chili, garlic cloves

Banana Flower & Roasted Pulled Chicken Salad 22

coconut milk, shallots, ginger, peanuts, chili

Caprese Salad (V) 28

heirloom tomatoes, extra virgin olive oil, buffalo mozzarella, basil pesto, balsamic glaze, pine nuts

Caesar Salad 16

romaine lettuce, croutons, parmesan, anchovies, caesar dressing

add: *chicken breast +6*

bacon +6

king prawns +10

salmon +12

SANDWICHES & BURGER

BLT 20

bacon, romaine lettuce, tomato, homemade ketchup, yellow mustard

Crispy Soft Shell Crab Wrap 15

smoked bell pepper spread, maldivian chili, avocado, cucumber, local arugula

Club Sandwich 22

grilled chicken, smoked bacon, iceberg lettuce, tomato, cucumber, cheddar

add: *fried egg +2*

Classic Cheeseburger 24

black angus patty, pickles, onion, tomato, mustard, ketchup

PASTA 18

Choice Of Pasta & Sauce

spaghetti / penne / linguine

tomato sauce (vg) / white cream sauce (v) / bolognese /

basil & mint pesto (v)

add: *chicken +6*

prawns +10

MAIN COURSE

Filipino Sisig (V) 16

firm tofu, chili, onion, ginger, mayo

Grilled Chicken Breast 28

spinach, mushroom, sweet potato, green garden & herb salad

Lamb Rack 55

mashed potato, seasonal vegetables, mint jus

Beef Tenderloin 30

mashed potato, broccoli, baby carrot, peppercorn sauce

MAIN COURSE

Catch Of The Day 32

kalamata olives, broccoli, citrus fruits, arugula

Miso Salmon 34

steamed bok choy, toasted sesame seeds, crispy garlic

Special Seafood Platter For A Couple 120

steamed bok choy, toasted sesame seeds, crispy garlic

DESSERT

Chocolate Lava Cake 18

cacao ganache, vanilla sauce, assorted berries

Fresh Donuts 12

with young coconut jam

Maldivian Banana Cake (V) 10

banana, coconut, salted caramel, pineapple

Fruit Platter (VG) 12

seasonal cut fruits

Ice Cream & Sorbet Selection By The Scoop 4

WINE BY GLASS

SPARKLING

Cantina Montelliana Extra Dry Prosecco, Italy 14

Jaume Serra Brut Rosé D.O. Cava, Spain 14

WHITE

Le Due Torri Pinot Grigio DOC Friuli Venezia Giulia, Italy 14

La Vierge 'Original Sin' Sauvignon Blanc, South Africa 16

ROSE

Morgenhof Estate Fantail Pinotage, Stellenbosch, South Africa 16

RED

Carnivor Cabernet Sauvignon California, USA 14

Stoneburn Pinot Noir Marlborough, New Zealand 14

DESSERT WINE

Château Suduiraut Lions De Suduiraut Sauternes, France 10

Niepoort Ruby Dum Port, Portugal 9

BEERS

Lion Lager 8

Carlsberg 8

Corona 12

BOTTLE LIST AVAILABLE UPON REQUEST

Wine List

Champagne

Taittinger Brut Réserve, Champagne, France (1.5L)	425
Taittinger Brut Réserve, Champagne, France (375ml)	90
Taittinger Brut Réserve, Champagne, France	195
Comte de Noiron Brut, Champagne, France	16/80
Philipponnat Royale Réserve Brut, Champagne, France	300

Sparkling

Cantina Montelliana Extra Dry Prosecco Treviso DOC Veneto, Italy	14	btg
Jaume Serra Brut Rosé D.O. Cava, Spain	14	btg
Geisweiler Excellence Blanc De Blancs Brut, France	55	
Nino Franco Rustico, Prosecco Di Conegliano-Valdobbiadene Superiore DOCG, Veneto, Italy	12/60	
Bodegas Muga 'Conde De Haro' Brut Cava, Rioja, Spain	85	
Domaine Des Dieux 'Rose of Sharon' Brut, Walker Bay, South Africa	95	

White

Arthur Metz Vin d'Alsace 'Sushi', Alsace, France	60
La Chablisienne Petit Chablis Pas Si Petit, Burgundy, France	65
Baron de Ladoucette Sancerre Blanc 'Comte Lafond' Burgundy France	105
Cantina Zaccagnini Tralchetto Pinot Grigio IGT, Abruzzo, Italy	80
Fazi Battaglia Titulus Verdicchio Dei Castelli Di Jesi Classico DOC, Marche, Italy	65
Bodegas Muga Blanco DOCa, Rioja, Spain	70
Two Hands 'The Wolf' Riesling, Clare Valley, Australia	90
Stonefish Sauvignon Blanc, Margaret River, Australia	65
Sileni Estates Cellar Selection Sauvignon Blanc, Marlborough, New Zealand	70
Springfield Estate 'Miss Lucy' White, Robertson, South Africa	90
Intellego Chenin Blanc, Swartland, South Africa	95

Rosé

Clarendelle Rose, Bordeaux, France	70
Ca' dei Frati, Rosa dei Frati, Lombardia, Italy	70
Peter Mertes 'Bree' Pinot Noir Rosé, Germany	55
Mulderbosch Cabernet Sauvignon Rosé, Stellenbosch, South Africa	60
Morgenhof Estate Fantail Pinotage Rosé, Stellenbosch, South Africa	16/80
Soleillades Rosé AOP, Coteaux D'Aix-En-Provence, France	14/70

Red

Carnivor Cabernet Sauvignon, California, USA	14/70
E. Guigal Côtes Du Rhône Rouge, Rhône, France	14/70
Clarendelle Rouge, Bordeaux, France	70
Domaine Faiveley Mercurey 'La Framboisiere', Côte Chalonnaise, France	190
Marchesi Di Barolo 'Sbirolo' Langhe Nebbiolo, Piedmont, Italy	95
Gaja Ca'Marcanda Promis Toscana Igt, Tuscany, Italy	195
Cantine Argiolas Costera Cannonau Di Sardegna DOC, Sardinia, Italy	70
Catena Zapata Malbec, Argentina	75
Two Hands Wines 'Sexy Beast' Cabernet Sauvignon, McLaren Vale, Australia	95
Dalrymple Vineyards 'Tasmanian' Pinot Noir, Tasmania, Australia	120
Stonefish Shiraz, South Australia, Australia	60
Sileni Estates Estate Selection 'The Plateau' Pinot Noir, Hawke's Bay, New Zealand	65
Stoneburn Pinot Noir, Marlborough, New Zealand	16/80
Myburgh Bros. Cinsault, Paarl, South Africa	70
A.A. Badenhorst Secateurs Rouge, Swartland, South Africa	60
1000 Stories Zinfandel, California, USA	90

Dessert, Fortified

Niepoort Ruby Dum Port, Portugal	9/75
Château Suduiraut Lions De Suduiraut, Sauternes, France	10/80

"btg" = Wine by the glass

Prices in USD, included service charge & GST

Menus & prices are subject to change

Spirits

Aperitif

Aperol	7
Campari	7
Martini Bianco, Rosso & Extra Dry	7
Carlo Alberto Bianco, Rosso & Extra Dry	9
Ramazotti Amaro	9
Montenegro Amaro	9
Nonino Amaro Quintessential	9

Digestive

Jagermeister	7
Molinari Sambuca	10
Molinari Sambuca Café	12

Vodka

Smirnoff Triple Distilled Red	7
Russian Standard Original	7
Danzka Danzka Citrus	8
Danzka Grapefruit	8
Finlandia	8
Skyy	8
Zubrovka	8
Belvedere	12
Russian Standard Imperial	12
Ciroc	15

Gin

Beefeater	8
Bombay Sapphire	8
Tanqueray	8
Tanqueray No. 10	12
Hendricks	12
London No.10	15
The Bitter Truth Pink Gin	15

Tequila

Pepe Lopez Silver	9
Pepe Lopez Gold	9
Beneva Mezcal	9
Corralejo Blanco	10
Corralejo Reposado	12
Corralejo Triple Distilled Tequila	14
Corralejo Anejo	14

Grappa & Fruit Distillates

Nonino Grappa Tradizionale	10
Nonino Grappa di Moscato	15

Rum

Bacardi Gold	7
Captain Morgan Spiced	7
St James White	13
St James Plantation Barbados	13
Plantation Trinidad Plantation Jamaica	13
Zacapa 23 years	20
Zacapa XO	35

Single Malt Scotch

Glenlivet 12 years	15
Glenfiddich 12 years	15
Laphroaig 10 years	15
Macallan 12 years	30

Blended Scotch

Dewar's White Label	7
J&B Rare	8
Teacher's	8
Johnny Walker Red	10
Johnny Walker Black	10
Johnny Walker Gold	20

Blended Irish

Jameson	7
---------	---

Bourbon

Jim Beam White	7
Jim Beam Black	8
Jack Daniels	8
Makers Mark	10
Woodford Reserve	20

Canadian Whisky

Canadian Club	7
---------------	---

Cognac

Remy Martin VS	10
Remy Martin VSOP	15
Remy Martin XO	45
Hennessey VS	18
Hennessey VSOP	25
Hennessey XO	50

Liquers

Amaretto Di Saronno	7
Pernod	7
Tia Maria	7
Bailey's	7
Kahlua	7
Pimm's No. 1	7
Cointreau	8
Pages Aloe Vera	9
Limoncello di Capri	9
Drambuie	9
Grand Marnier	9
Luxardo Maraschino	10
Galliano	12

Beer

Carlsberg	8
Lion	8
Lion Stout	10
The Standard Beer	13
Stella Artois	10
Corona	12
Sapporo (Rice Lager)	13
Menebrea Bianda	12
Hoegaarden White	13
Erdinger Weiss	12
Erdinger Dunkle	12
Erdinger Alcohol Free	10

Energy Drink

Red Bull	10
----------	----

Soft Drinks - 6

Sprite
Coca-Cola
Fanta
Soda Water
Tonic Water
Ginger Beer

Juices - 7

Apple
Orange
Mango
Pineapple
Tomato
Grapefruit
Cranberry
Litchi

Water

Aqua Panna 500 ml	10
Perrier 300 ml	8
San Pellegrino 750 ml	12
Evian 750 ml	12

Coffee

French Press	4
Espresso	4
Americano	4
Cappuccino	6
Latte	6
Chocolate	6
Iced Coffees	10
Hazelnut, coconut, vanilla, caramel	
Tea (hot or iced)	4

Goodies

Lindt White Almond	12
Crunchips Red Chilli	9
Crunchips Barbecue	9
Special Assorted Nuts	5

Booze

Belvedere	72
Bombay Sapphire	45
Bacardi	28
Jack Daniel's	39
Glenmorangie	89
Pierre Ferrand	89
Patron Silver	75

Drinking Water

Still Water	5
Sparkling Water	5
The Standard Water	<i>Complimentary</i>

Chiller

Gourmet Juice - Black Currant	12
Gourmet Juice - Mango	12
Coca Cola	6
Sprite	6
Red Bull	10
Beer	8
Kleiner Feigling	9

Wine

Champagne	85
Red Wine	35
White Wine	35

All-Inclusive Package

2 Coca Cola, 2 Sprite, 2 Beer,
1 White Wine, 1 Red Wine

The Standard

PRIVATE DINNER

STARTER

Smoked Duck Breast

poached asparagus, spicy tomato chutney, micro greens

or

Chilled Butter Poached King Prawn

granny smith endive salad, ginger carrot smoothie, flying fish caviar

MAIN COURSE

Herb Crusted Lamb Rack

butternut puree, baby vegetables, mint jus

or

Seafood Assiette

mixed seafood, fennel puree, lobster butter sauce

DESSERT

Chocolate Ganache Layer Cake

coconut crumble, berry cream

or

Mango Variation

cheesecake, compote, mousse & crisp

220 per guest

included a glass of house bubbles

private table set-up

bonfire

24 hr advance reservation required

50% applicable cancellation charge

Price in USD, included service charge & GST

Menu & price are subject to change

Please contact our In Villa Dining for bookings (dial "1")

WINE

SPARKLING

**Cantina Montelliana Extra Dry
Prosecco Treviso DOC** 14

Veneto, Italy

Jaume Serra Brut Rosé D.O. 14
Cava, Spain

WHITE

**La Baume Saint-Paul R serve
Chardonnay** 14
IGP, France

Le Due Torri Pinot Grigio DOC Friuli 14
Friuli Venezia Giulia, Italy

**La Vierge 'Original Sin'
Sauvignon Blanc** 16
Walker Bay, South Africa

ROS 

**Soleillades Ros  AOP Coteaux
D'Aix-En-Provence** 14
Provence, France

**Morgenhof Estate Fantail
Pinotage Ros ** 16
Stellenbosch, South Africa

RED

Carnivor Cabernet Sauvignon 14
California, USA

E. Guigal C tes Du Rh ne Rouge 14
Rh ne, France

Stoneburn Pinot Noir 14
Marlborough, New Zealand

DESSERT WINES

**Ch teau Suduiraut LionsDe
Suduiraut** 10/80
Sauternes, France

Niepoort Ruby Dum Port 9/75
Portugal

Bottle list available upon request



Todi

An Indian Ocean tropical specialty beverage made by collecting fresh coconut sap from local palm trees

Opening Hours: 10:00 - 02:00
Food Served: 11:00 - 24:00

BAR SNACKS

Banana Flower & Roasted Pulled Chicken Salad 22

coconut milk, shallots, ginger, peanuts, chili

Smoked Mozzarella Sticks V 24

marinara sauce

Sticky Chicken Wings 24

tamarind fish caramel, black pepper, chili, cooling cucumber

Nachos V 22

guacamole, cheddar cheese, tomatillo salsa, pickled jalapeño, sour cream

Huruvalhi Cheeseburger 24

4 oz Wagyu patty on brioche, cheddar, pickles, lettuce, hand-cut fries

Fried Chicken Sandwich 23

toasted brioche bun, chili jam, pickles, hand-cut fries

Fries or Sweet Potato Fries VG 12

house-made ketchup, mayo, black garlic bbq sauce

DESSERTS

Maldivian Frozen Banana Brownie 12

milk chocolate brownie, pistachio nuts

Chocolate Chip Ice Cream Sandwich 12

coconut ice cream, rum marshmallow swirl, sea salt chocolate chip cookie

VG = Vegan

V = Vegetarian

*All inclusive items

Prices in USD, included service charge & GST

Menu & prices are subject to change

COCKTAILS

Moscow Mule 12

danzka vodka, fresh lime juice, ginger beer

Mai Tai 16

light bacardi rum, orange curacao, captain morgan, orgeat syrup, fresh pineapple juice, fresh lime juice

American Psycho 16

hendrick's gin, tonic, cucumber, green apple

Screwpine Margarita 14

sauza silver tequila, demandis triple sec, fresh lime juice, screwpine jam

Champagne Mojito 16

light bacardi, fresh lime, brown sugar, mint, champagne

Cosmopolitan 12

danzka vodka, triple sec, cranberry juice, fresh lime juice, simple syrup

Singapore Sling 16

beefeater gin, cointreau, cherry liqueur, benedictine DOM, angostura bitter, grenadine syrup

Whiskey Sour 12

bourbon whiskey, egg white, fresh lime juice, sugar syrup

Mudslide 14

danzka vodka, kahlua, baileys, vanilla ice-cream

Grounded 16

todi, beefeater gin, martini dry, fresh lime juice, sugar syrup

Raa Rangalhu 16

arrack, black head gold rum, coconut milk, fresh lime juice, fresh pineapple juice, chili flakes

Classics cocktails available upon request

BEERS

Carlsberg* 8

Lion* 8

Lion Stout 10

Stella Artois 10

Corona 12

Erdinger Weiss or Dunkle 12

Erdinger Alcohol Free 10