

The
Dining
Room














IN-VILLA DINING MENU

We commit that our Food & Beverage venues are ISO 22000 certified, and internationally recognised as the highest food safety management system.

Should you have any specific dietary requirements or food preferences we will be more than happy to oblige. Simply speak to a member of the team for assistance creating your bespoke culinary experience.

Our dishes are freshly prepared in Kitchen that handles gluten, seafood, nuts, eggs, and other food products. Should you have any specific allergies dietary requirements or concerns, we will be more than happy to assist.

Look out for these symbols to assist with your menu choice:

-  Contains Chicken
-  Contains Pork
-  Contains Meat
-  Contains Fish
-  Contains Seafood
-  Vegetarian
-  Contains Nut
-  Contains Alcohol
-  Contains Gluten
-  Contains Dairy
-  Gluten- Free
-  Nut-Free
-  Spicy

All prices are in US Dollars and subject to 10% service charge and 16% GST.

BREAKFAST

FLOATING BREAKFAST FOR TWO

Available from 7:30 AM - 11:30 AM

Orders must be taken latest by 9:00 pm the night before

Stays packages without breakfast included

99

Stays packages with breakfast included

50

Your floating breakfast includes:

- Choice of one juice per person
- Choice of one coffee or tea per person
- Choice of one yoghurt per person
- Choice of one hot dish per person
- Bakery basket of multi-grain, rye, white and brown bread, danishes, croissant and muffin

AMERICAN BREAKFAST

38

Available 24 hours

Two Fresh Farm Eggs of Your Choice

Thick cut home-baked white toast, all grain toast or sourdough bread, 2 eggs any style you wish, tomato and basil marmalade, chicken sausage, pork or turkey bacon, grilled herb mushrooms or sautéed spinach

Bakery Basket

Multi-grain, rye, white and brown bread, danishes, croissant and muffin

Choice of Cereal

Corn flakes, muesli, rice Krispies, Coco Pops, raisin bran or granola

Coffee or tea

Orange or grapefruit juice






ALL-DAY DINING

AVAILABLE 11:00 AM - 11:00 PM


APPETIZER, SALAD & SOUP

APPETIZER


Caprese **GF N V**  30
Heirloom tomatoes, mozzarella, oven-dried tomato puree, pink peppercorn, balsamic pearls, homemade pesto, crystal salt

Tropical Poke Bowl    **N** 30
Quinoa, green mango, edamame, tuna, cucumber, garden leaves, sesame teriyaki sauce

SALAD


Quinoa Salad **A V GF**  **N** 30
Confit tomatoes, cucumber, feta, red kidney beans, toasted pine nuts, garlic red wine dressing

Classic Caesar  **NF**    30
Romaine lettuce, white anchovies, baguette wafers, parmesan shavings, bacon, egg
• Chicken 10
• Prawns 15

Beef Salad **GF**  35
Grilled beef, garden cherry tomatoes, fresh mint, Thai toasted rice, fresh lime, onion, basil

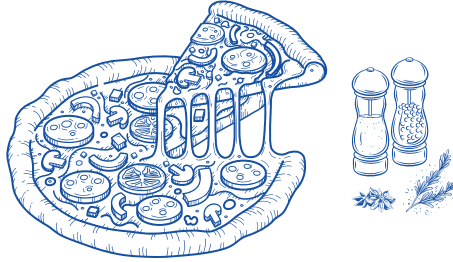
SOUP

Poached Jerusalem Artichokes   **NF A**  25
Full cream milk, ocean salt, white pepper, oak smoked extra virgin olive oil, garlic bread, white onion

Wonton Shrimp **S**  **N**  30
Soup, egg noodles, Asian greens, sprouts, green chili, lime, sesame oil



PIZZA & PASTA



PIZZA

AVAILABLE DAILY FROM : 11:00 AM – 6:30 PM

Oh Margarita

Handpicked crushed tomato, fresh mozzarella, garden basil

30

Chicken Tikka

Marinated chicken, pickled onion, chat masala, mint chutney

35

Maldivian Tuna

Tuna flakes, red onion, cheese, Kulhafilal salsa

35

Pork Loaded

Pork cold cuts, pork sausage, sea salt, own dried cherry tomatoes

40

PASTA

Italian Arrabiatta

Dried chili flakes, tomato sugo, penne pasta, torn basil, freshly grated parmesan

30

• Organic chicken

10

• Prawn

15

Gnocchi Bake

Sun dried tomato, béchamel sauce, gratinated parmesan, basil pesto, toasted sourdough

25

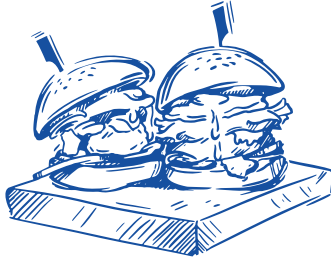
• Organic chicken

10

• Prawn

15

MAIN



WESTERN









- Hadahaa Club**     30
Roasted chicken, garlic mayo, smoked bacon, mature cheddar, honey ham egg, brioche loaf, lettuce
- The Reef**    35
Line caught reef fish, cajun grilled, tropical mango and chili salsa mint aioli
- Beef Truffle Burger**   35
Brioche bun, truffle cheese sauce, beef fat, pickled zucchini, lettuce, French fries, onion rings
- Reef Fish Sicilian**  45
Grilled reef fish, tomato sauce, capers, anchovies, olives
- Organic Chicken Breast**   40
Goat's cheese truffle croquette, forest mushrooms, beetroot marbled mashed potato, mushroom sauce, turmeric coral, pomegranate seeds
- Charred Beef Tenderloin**   50
Roasted cauliflower puree, black garlic, root vegetables, beef jus, ocean salt

MAIN







TASTE OF ASIA

- Thai Green Curry**     30
Aromatic Thai herbs, green curry, coconut milk, garden basil
- Chicken 10
 - Prawn 15
- Paneer Butter Masala**     35
Cottage cheese, cashew nut puree, onion tomato gravy, rice, paratha, chili powder
- Stir-Fried Chicken and Cashew**     45
Boneless chicken, dry red chili, leeks, black vinegar, dark soya cashew nut, steamed Jasmine rice

AUTHENTIC MALDIVIAN

- Maldivian Tuna Curry**     35
Spices marinated tuna, mas riha, coconut milk, local spices, rice
- Kukulhu Riha**     35
Chicken thighs, Maldivian onions, chili, curry leaves, roasted garlic

SWEETS

- Fresh Fruit Selection**  25
Homemade honey mint yogurt, garden mint, fresh lime
- Semi Freddo**    25
Devil sponge, Ethiopian vanilla chantilly, coconut ice cream, chocolate soil orange fluid gel, chocolate stick, silver leaves
- Sweet Mess**   25
Mango Panna Cotta, passion fruit coulis, broken coconut meringue garden mint, almond tuiles

MIDNIGHT MENU

AVAILABLE 11:00 PM - 6:00 AM

APPETIZER, SALAD & SOUP

APPETIZER

Caprese    

Heirloom tomatoes, mozzarella, oven-dried tomato puree, pink peppercorn, balsamic pearls, homemade pesto, crystal salt

30

Tropical Poke Bowl     

Quinoa, green mango, edamame, tuna, cucumber, garden leaves, sesame teriyaki sauce

30

SALAD

Classic Caesar    

Romaine lettuce, white anchovies, baguette wafers, parmesan shavings, bacon, egg

30

• Chicken

10

• Prawn

15

SOUP

Wonton Shrimp     

Soup, egg noodles, Asian greens, sprouts, green chili, lime, sesame oil

30

PASTA

PASTA

Italian Arrabiatta   

Dried chili flakes, tomato sugo, penne pasta, torn basil, freshly grated parmesan

30

• Organic chicken

10

• Prawn

15

Gnocchi Bake    

Sun dried tomato, béchamel sauce, gratinated parmesan, basil pesto, toasted sourdough

25

• Organic chicken

10

• Prawn









15

MIDNIGHT MENU








AVAILABLE 11:00 PM - 6:00 AM

MAIN







WESTERN

- The Reef**    35
Line caught reef fish, cajun grilled, tropical mango, chili salsa mint aioli
- Beef Truffle Burger**    35
Brioche bun, truffle cheese sauce, beef fat, pickled zucchini, lettuce
- Reef Fish Sicilian**   45
Grilled reef fish, tomato sauce, caper, anchovies, olive





TASTE OF ASIA

- Paneer Butter Masala**    35
Cottage cheese, cashew nut puree, onion tomato gravy, rice, paratha, chili powder
- Stir-Fried Chicken and Cashew**     45
Boneless chicken, dry red chili, leeks, black vinegar, dark soya, cashew nut, steamed Jasmine rice

AUTHENTIC MALDIVIAN

- Maldivian Tuna Curry**    35
Spices marinated tuna, mas riha, coconut milk, local spices, rice
- Kukulhu Riha**    35
Chicken thighs, Maldivian onions, chili, curry leaves, roasted garlic

SWEETS

- Fresh Fruit Selection**  25
Homemade honey mint yogurt, garden mint, fresh lime
- Sweet Mess**    25
Mango coconut Panna Cotta, passion fruit coulis, coconut fluid gel, broken coconut meringue, mango coulis, garden mint, almond tuiles