

# 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 17% GST.

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# BREAKFAST

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## 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     30  
Heirloom tomatoes, mozzarella, oven-dried tomato puree, pink peppercorn, balsamic pearls, homemade pesto, crystal salt

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


### SALAD

Quinoa Salad      30  
Confit tomatoes, cucumber, feta, red kidney beans, toasted pine nuts, garlic red wine dressing

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

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

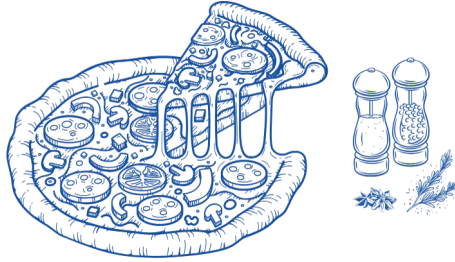
### SOUP

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

Wonton Shrimp     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

• Organic chicken

• Prawn

30

10

15

25

### Gnocchi Bak e

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

• Organic chicken

• Prawn

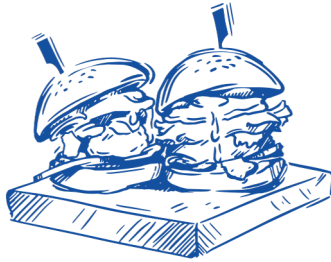
10

15

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## MAIN

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### **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

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## MAIN

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### TASTE OF ASIA

#### Thai Green Curry

Aromatic Thai herbs, green curry, coconut milk, garden basil

- Chicken
- Prawn

30  
10  
15

#### Paneer Butter Masala

Cottage cheese, cashew nut puree, onion tomato gravy, rice, paratha, chili powder

35

#### Stir-Fried Chicken and Cashew

Boneless chicken, dry red chili, leeks, black vinegar, dark soya cashew nut, steamed Jasmine rice

45

### AUTHENTIC MALDIVIAN

#### Maldivian Tuna Curry

Spices marinated tuna, mas riha, coconut milk, local spices, rice

35

#### Kukulhu Riha

Chicken thighs, Maldivian onions, chili, curry leaves, roasted garlic

35

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## SWEETS

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#### Fresh Fruit Selection

Homemade honey mint yogurt, garden mint, fresh lime

25

#### Semi Freddo

Devil sponge, Ethiopian vanilla chantilly, coconut ice cream, chocolate soil orange fluid gel, chocolate stick, silver leaves

25

#### Sweet Mess

Mango Panna Cotta, passion fruit coulis, broken coconut meringue garden mint, almond tuiles

25

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# MIDNIGHT MENU

AVAILABLE 11:00 PM – 6:00 AM

## APPETIZER, SALAD & SOUP

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Caprese     30

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

Tropical Poke Bowl      30

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

### SALAD

Classic Caesar     30

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

• Chicken 10

• Prawn 15

### SOUP

Wonton Shrimp      30

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

## PASTA


### PASTA

Italian Arrabiatta    30

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

• Organic chicken 10

• Prawn 15

Gnocchi Bake      25

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

• Organic chicken 10

• Prawn 15



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# 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 🐟🍷 GF 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 🍷🍷🍷 N 45  
Boneless chicken, dry red chili, leeks, black vinegar, dark soya, cashew nut, steamed Jasmine rice

### AUTHENTIC MALDIVIAN

- Maldivian Tuna Curry 🍷🍷🍷 GF 35  
Spices marinated tuna, mas riha, coconut milk, local spices, rice
- Kukulhu Riha 🍷🍷🍷 GF 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 N 🍷🍷🍷 25  
Mango coconut Panna Cotta, passion fruit coulis, coconut fluid gel, broken coconut meringue, mango coulis, garden mint, almond tuiles