

Breakfast A La Carte

JUICES / BOOSTERS / SMOOTHIES

Freshly Squeezed Juices: 13 v
watermelon / orange / papaya / melon / grapefruit /
mango / pineapple

Freshly Made Vegetable Juices: 13 v
beetroot / carrot / celery

FRESHLY MADE BOOSTERS 13 v

Ginger Cooler
orange and ginger

Green Garden
spinach and cucumber

Celeriac
celery and carrot

Bloody Morning
tomato and lime

FRESHLY MADE SMOOTHIES 14

H.O.B.A.
honey, oats, banana with almond milk

C.A.M.Y.
chia, agave syrup, mixed berries and yoghurt

P.A.L.L.S.
palm sugar, avocado, linseeds, lime and soya

Kale Boost
banana, chopped kale, linseeds with soy milk & maple
syrup

Breakfast A La Carte

ILLY COFFEE

8

americano
cappuccino
café latte
macchiato
hot chocolate
ice café

POT OF TWG LOOSE LEAF TEA

10

english breakfast
earl gray
imperial oolong
royal darjeeling
imperial lapsang souchong
vanilla bourbon
jasmine pearls
moroccan mint
tibetan secret

Breakfast A La Carte

FRUITS / YOGHURTS / CEREALS

papaya and lime plate	17
mixed watermelon plate	19
fresh tropical fruit plate	23
greek style yoghurt	17
mixed berry yoghurt	23
mango chunks and passionfruit yoghurt	20
swiss style bircher muesli, shaved apple	19
oatmeal, fruit compote, honey	19
cereals: homemade granola / fruit muesli / corn flakes / toasted muesli / wheat bran. With soya milk / full cream milk / skim milk	13

BAKERY BASKET / CHARCUTERIE & CHEESE

Pastry Basket - croissant, danish, pain au chocolate and muffins	23
Croissant Basket – with preserves	19
Freshly Toasted Baker’s Bread – multi-grain, rye, farmer loaf with butter and preserves	18
Cheeses and Charcuterie – crisp bread and mustard, pickles	29

Breakfast A La Carte

A LA CARTE BREAKFAST ITEMS

crisp cinnamon waffles, grilled banana, young coconut and toasted walnuts, wild honey, raspberry conserve	16	
stacked pancakes with wild honey and cinnamon sugar	16	
banana bread, french toast, cinnamon and nutella sauce	16	
maldivian breakfast - green chili and shallot omelette, blue fin tuna sambal, red snapper curry, tawa grilled chapatti	25	
eggs benedict - black forest ham, hollandaise sauce, asparagus	28	p
avocado bruschetta, field mushrooms, poached eggs, tomato	26	v
on rye, black forest ham, lyoner sausage, german mustard, cheese	26	p
soft omelette, lobster, raclette cheese, fennel salad	37	
Eggs Any Style with bacon / vine tomato / roesti potato / chicken sausage / whole grain farmer's loaf / portobello mushrooms	36	p
Omelette And Toppings choose from: mushrooms / tomato / cheese / onion / mixed peppers / mild green chili / olives / spinach / chicken ham / bacon / vine tomato / roesti potato / chicken sausage / whole grain farmers loaf / portobello mushrooms	36	p

All Day Dining 12.00-23.00

SUSHI / SALADS / SOUPS

Nigiri & Nori Rolls tuna, avocado, prawn, smoked salmon, soy sauce, pickled ginger and wasabi	41	
Dry Aged Angus Beef Carpaccio rocket leaves, aged parmesan, mustard oil	38	gf
Caesar Salad pancetta, baby cos, parmesan crumbs, egg, spanish white anchovies		gf
plain	31	
with grilled free-range chicken breast	36	
with spicy prawns	42	
Greek Salad persian feta, greek olives, mixed lettuce, fresh lemon vinaigrette	37	gf, v
Roasted Vine Tomato Soup tomato focaccia, cream fraiche	23	v
Crab & Lemongrass Soup clear broth, wantons and dumplings of picked crab meat and saw tooth coriander	30	

All Day Dining 12.00-23.00

SANDWICHES / BURGERS

Angus Beef Burger cooked to your liking with swiss emmental cheese, onion relish, fried egg, salad and truffle fries	38	
Chickpea Burger grilled chickpea falafel patty with avocado, hummus sauce, salad and fries	32	v
Turkey Club Sandwich triple layer sandwich with aged cheddar cheese, crisp bacon, fried egg, salad, french fries, roast tomato ketchup	34	v, p
Grilled Chicken And Avocado Sandwich triple layer sandwich with lettuce, aged parmesan cheese, salad, french fries, roast tomato ketchup	34	

All Day Dining 12.00-23.00

ASIAN STIR FRIES / PASTAS / SEAFOOD

Nasi Goreng indonesian fried rice, prawns, chicken, beef satay, egg omelette, sambal, peanut sauce	38	
So Wok hong kong sweet'n'sour reef fish, broccolini, baby leeks & carrots	48	
Vegetable Mapo Tofu wok tossed in mild chili bean sauce, asian greens, steamed red rice	36	v
Pastas		v
spaghetti / pappardelle / gluten free penne		
fresh tomato & basil sauce	27	
a la bolognaise sauce	34	
seafood marinara	46	
carbonara sauce, garlic, cream	39	
shaved parmigiana reggiano		
Mixed Reef Fish Grill tuna loin, local reef fish, baby calamari, cepe fish crème, young dutch carrots and lemon	52	
Medium Rare Tuna Fillet cooking suggestion of medium rare with caponata vegetables and a light tomato, basil & olive vinaigrette	44	

All Day Dining 12.00-23.00

DESSERTS

Berry Tiramisu 22 v
orange infused mascarpone, coffee sponge, 100%
cocoa

Screw Pine Panacotta 22 v
coconut candy, coconut ice cream, iranian date
biscuit

Cheese Plate 36 v
fine continental cheeses with dried fruit salami and
lavosh

Freshly Sliced Tropical Fruit Plate 22 v

Ice Cream Coupes 9 v
Crèmes per
scoop

french vanilla bean crème
72% valrhona chocolate crème
coconut crème
berry relish crème
illy coffee crème
screw pine crème

Ices

lemongrass & lime sorbet
tangerine sorbet
passion fruit sorbet
mango sorbet

Overnight Dining 23.00-07.00

Caesar Salad with grilled chicken, pancetta, baby cos, parmesan crumbs, egg, spanish white anchovies	36	v
Greek Salad persian feta, greek olives, mixed lettuce, fresh lemon vinaigrette	36	gf v
Roasted Vine Tomato Soup tomato focaccia, cream fraiche	23	v
Angus Beef Burger cooked to your liking with swiss emmental cheese, onion relish, fried egg, salad and truffle fries	38	
Chickpea Burger grilled chickpea falafel patty with avocado, hummus sauce, salad and fries	32	v
Turkey Club Sandwich triple layer sandwich with aged cheddar cheese, crisp bacon, fried egg, salad, french fries, roast tomato ketchup	34	p
Spaghetti fresh tomato & basil sauce	27	v
a la bolognaise sauce	34	
shaved parmigiano reggiano		
Nasi Goreng indonesian fried rice, prawns, chicken, beef satay, egg omelette, sambal, peanut sauce	38	
Sliced Tropical Fruit Plate	22	

Mood Dining

GETTING INTO THE MILAIDHOO MOOD

790
for two

This menu is designed to calm, and to promote a relaxed mind set. Items have been selected for richness in vitamins, omega 3 and nutrients to help you switch off from a fast paced life style.

Please advise where you would like to have your menu after your spa treatment: at the yoga pavilion or in your room.

Choose one of these spa experiences with your mood menu

60-min TheraNaka taster experience
60-min full body massage

Menu:

Rosemary And Linseed Crostini
toasted nuts, seeds mix, cold pressed extra virgin olive oil

All Things Green Salad
grape seed and basil dressing

Confit Tasmanian Salmon
green apple purée, green papaya and spearmint salad

Oatmeal And Dark Chocolate Raw Bar
fresh strawberry & chinese gooseberry salad

Mood Dining

DEEP SLEEP

790
for two

This menu is designed to slow down the senses and encourage sleep. Many foods contain naturally occurring substances that bring on sleep; below are our choices to help you settle down for a quality rest. This menu and treatment have been designed to enjoy in your villa.

90-mins TheraNaka tri-scented massage at the Serenity Spa

30-mins private moonlight meditation session on the deck of your villa

30-mins TheraNaka peace re-mineralising bath ceremony in your villa

Hot Passion Fruit Green Tea Soup

pearl barley, vegetable pearls, ginger, mushroom nibs

Lobster And King Prawn Salad

shredded cos leaves, cracked walnuts & almonds, pepper cream dressing

Grilled Tuna Loin

sautéed kale and spinach, sea foam, smoked chili oil

Cheese Plate

cracked walnuts & almonds, sour dough toast

Destination Dining - Sunrise Awakening

“live in the sunshine, swim in the sea, and drink the wild air . . .”

300
for two

SUNRISE BREAKFAST ON YOUR DECK

Menu

start with
half bottle of billecourt salmon brut champagne and
fresh berries
stimulation of blood flow and vitality starter

shadowed by
fruit skewers with toasted coconut and lime,
freshly squeezed juice

Start
mango chunks, yoghurt and mint,
bircher muesli, apple salad and grains

Main
eggs benedict, smoked salmon, soft poached eggs,
hollandaise sauce, caviar and rocket leaves

european pastry basket, homemade jams

freshly brewed illy coffee or selected twg tea

Destination Dining - Sunrise Awakening

“be calm...calm as a calm lagoon, then you will look beautiful as a beautiful calm lagoon crowned by the morning sunrise and sheltered by the brilliance of the white clouds reclaiming your royalty of majestic life”

PRIVATE BEACH BREAKFAST

390
for two

start with

half bottle of billecourt salmon brut champagne and fresh berries, sliced mango, mangosteen, papaya, honey, whipped greek yoghurt
bake house basket ,croissants and danish pastries

preserves and butter

private chef prepared omelettes with your favourite filling alongside roesti potato, chicken sausages, mushrooms, bacon rashers

finish

hot apple waffles with whipped cream

freshly brewed illy coffee or selected twg tea

Destination Dining - Curious Adventures

uninhabited island or sand bank picnic lunch

“the day will be what you make it so rise ‘like the sun’
and be curious for adventure”

BEACH COMBER TRIP

690
for two

snack bag of cookies, muffin, crisps and chocolate
bar

bento boxes

smoked salmon, king prawns, california rolls, thai
seafood noodle salad, pickled ginger and wasabi

rustic breads from the bakery and butter

selection of international cheeses with crackers and
fig compote, cheesecake, berry sauce, tropical fruits

inclusive of soft beverages

Destination Dining - Curious Adventures

“Ah, the smell of the salt and sand. There is no elixir on this earth blessed like that”

UNINHABITED ISLAND SAND BANK BBQ LUNCH

720
for two

Start with...

chilled bottle of rosé wine with bruschetta canapés

assorted california rolls with condiments

mixed grill platter: baby octopus and prawn skewers, grilled lobster tails and peruvian chili sauce, cassoulet of mussels and squid, grilled tuna, coconut and lime, rosemary and thyme lamb cutlets

with vegetable banana leaf parcel, grilled potato salad and mustard seed dressing, lemon grass beurre blanc, citrus wedges

bread basket olive oil and balsamic

sliced tropical fruits, cashew nut meringues, lavender sauce

Destination Dining - Sunset Chill

“When the sun has set, no candle can replace it.”

Sunset Cruise

CHAMPAGNE CRUISE

690
for two

full bottle of billecourt salmon brut champagne

canapés

asian wagyu beef en crouete, pan seared foie gras
with brioche, quince paste, smoked salmon and
caviar fraiche, spiced almonds

Destination Dining - Full Moon Romance

“when it’s dark enough, you can see the stars”

NIGHT ADVENTURE CRUISE

800
for two

start with...

full bottle of billecourt salmon brut champagne &
selection of canapés

antipasto of cured artisan meats, breads and olives

bento box of chilled tiger prawns, tuna sushi rolls,
squid, slipper lobster,
cocktail sauce and sweet lime chili

roasted pear, hazelnuts, persian feta, rocket, truffle
oil, roasted potato salad, smoked salmon, dill,
japonaise

soft brie, honey macerated stilton, strawberries and
sour dough loaf

Destination Dining - Full Moon Romance

“everyone wants the sun to brighten up someone’s life, but why not be the moon, to brighten the darkest hour?”

MILAIHOO MOMENTS DINNER

590
for two

includes cellar selection bottle of wine

Starter

tiffin service arabic mezze: hummus, mixed feta and olives taramasalata, pide bread, and zaatar sticks

First course

pan seared foie gras, organic mesclun leaves, young peas, truffle dressing

Main Course

cepe mushroom glazed wagyu beef, grilled maldivian lobster tail, young carrots, spaghetti, squash crush, soubise sauce

Desserts

orange and almond cake, raspberries, orange curd and marshmallow cream

Destination Dining - Stars Reflection

“after being with you, no one can tell me that I
haven’t touched the stars”

650
for two

BEACHSIDE BBQ DINNER

Welcome

bottle of prosecco

selected japanese canapés, nigiri sushi, terayaki
unagi, togaroshi tuna

Santa Fe Salad

crisp tortilla straws, grilled cajun seafood, pico de
gallo, avocado, cilantro, pepper, rancho dressing

Choose:

Land

australian grass fed striploin, african boerewors
sausages, new zealand lamb cutlets, grilled
spatchcock, truffle potato casserole, vegetable
parcel, morel mushroom jus

Or

Sea

tuna fillet, reefish, prawns, calamari and slipper
lobster tails, grilled truffle potato casserole,
vegetable parcel, orange and avocado salsa, lemon
and lime cheeks

add maldivian coral lobster
(surcharge of \$120 per 700g lobster)

soft fruits and berries, orange liqueur sabayon,
pistachio ice cream,
maldivian cashew nut baklava

Destination Dining- Stars Reflection

“The darkest nights produce the brightest stars”

ROMANTIC SAND BANK DINNER

1400
for two

Sunset Champagne and Canapés Cruise

smoked trout and buckwheat blinis, sevruga caviar,
parma melon sticks, camembert and grape boats

Starter

pan seared hokkaido scallops, organic mesclun
leaves, young peas, truffle dressing

Hot Grill

skewer wagyu beef, new zealand lamb cutlets, king
prawn brochette, whole maldivian lobsters, grilled
vegetables, marinated persian feta and tomato
salad, grilled potato salad

Condiments: cepe jus lie, tomato salsa, lemon and
lime wedges

Desserts

pear frangipani, mixed berry relish, king island
double cream

arabic style coffee brew and petit fours