



Maldivian Heritage Degustation 🌶️🍌🌟

Hadiya
chef's tasting gift

Havaadhuli Mas
island spiced maldivian yellow fin tuna loin
seared medium rare, kullha fila (local mustard leaf plant), copra
essence

Moodhumas Kiru Garudhiya
fresh coconut milk poached fish and shellfish, flavoured with
island spices
curry leaf ocean foam

Sufuraa Mathi
(maldivian island cuisine)

dhivehi ihi riha	maldivian lobster curry
uthuru bakarimas riha	northern archipelago slow braised Lamb curry
dhekunu addu kukulhu riha	southern maldivian chicken curry
barabo bondikopi satani	pumpkin and local leaf salad

served with traditional steamed rice, chapatti and condiments

Raha Thafaathu
iced refresher

Foni Thakethi
traditional mini maldivian dessert treats, and screwpine ice
cream

\$250 for two

I hope you enjoy my cuisine this evening
Chef Ahmed "Seabass" Sivath

Prices are in USD and include tax and service charges

For those with special dietary requirements or allergies who wish to know more,
please let your waiter know.

Contains nuts 🍌 Mildly spicy 🌶️ Signature 🌟

The story of Ba'theli

Welcome aboard the only restaurant in the world set on a boat in a lagoon featuring gourmet dishes of inspired island cuisine from the Maldivian Spice Route. The story began over 5,000 years ago when The Maldives became a key port of call for traders sailing from Indonesia and India to Arabia with cargoes of cinnamon, cardamom, turmeric, cloves, ginger and pepper. The Maldivians bartered coconuts, sun-dried fish, cordage and sails woven from coconut fibre, and cowrie shells (which became currency) for spice, rice, ceramics and silks. Locally-made cargo boats, ba'theli, sailed throughout the archipelago with these goods, spreading knowledge about different lands, their customs and cuisine. The story continues on board as our chefs create dishes of finesse based on the epicurean delights of the Spice Route using only the finest ingredients, blending herbs and spices to enhance natural flavours.

Chef Ahmed "Seabass" Sivath



Setting Sail

Maldivian Cold Mezze ★	\$26
Barabo mashuni" pumpkin salad with tuna and coconut Mashuni" coconut and tuna salad Bashi satani" eggplant mousse with tomato and onion	
Maldivian Hot Mezze ★	\$26
Kimiya" potato and tuna fried dumpling Mas roshi" tuna stuffing flat bread "egg and potato cutlet serve with mild curry sauce and cumin yogurt raita	
Boashi Satani GF	\$25
banana heart salad, smoked and air dried tuna loin, young coconut, copra essence	
Gabulhi Satani GF ✓✓	\$25
masala aubergine paste, light spiced pumpkin and chow chow vegetables, coconut, iced cucumber and shallot pickle, onion pakora	
Barabo Mashuni GF ★	\$38
yellow fin tuna loin salad, a lobster medallion, coconut, butternut pumpkin, chili lime	
Kopi Fathu Satani GF 🌶️	\$28
local cabbage with onion and lime, seared mahi mahi marinated in an aromatic blend of spices	
Garudhiya GF 🌿	\$25
The Maldives' most famous of soups, light poached fresh skip jack tuna, perfumed with pandanus heart and curry leaves	
Kiru Garudhiya ★	\$28
fresh coconut milk poached fish and shellfish soup, flavoured with island spices, curry leaf ocean foam	

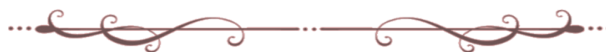
The Main Voyage

Giyolhu Mas GF	\$65
coconut barbequed sea bass fillet, spiced bread fruit, curry leaf juice	
Filolhu Ihi Riha ★	\$96
grilled white snapper fillets, maldivian lobster, tomato essence, plain rice and coconut espuma	
Bakari Sanaamugu Hiki Riha	\$82
maldivian five spiced lamb loin, sweet potato and chickpea gravy, brinjal fritters, blend curry sauce	
Kukulhu Mussaman 🍗	\$68
corn-fed chicken breast poached in an island blend of spices with first-press coconut flesh, mixed tuber vegetables	
Kandu Kukulhu GF ★	\$65
pandan-wrapped yellow fin tuna, poached in spices, coconut milk, root vegetables, basmati rice	
Fihunu Rai Mas 🌶️🌶️🌿	\$65
bbq snapper, tuna broth, chili-tomato chutney, steamed rice	



Side Trips

Roshi / Huni Roshi	\$12
maldivian flat bread / coconut flake bread	
Mas Bai	\$12
fragrant rice, smoked tuna and curry leaves	
Banbukeyoli Bai ✓✓★	\$14
basmati rice with breadfruit and coconut milk	
Rangu Kattala Mash GF 🌿★	\$14
sweet potato pûrée	



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Spice Route Influences

Here at Ba"theli we've recreated various dishes from the famous Indian Ocean spice routes, presented in a modern "island cuisine style". We hope you enjoy our interpretations and the story behind some of the spices.

Beef Rendang 🌶️🌟

Indonesian braised beef cheek red curry, sautéed long beans, vegetable pickle, prawn crackers, steamed jasmine rice
\$85

Rendang is a mildly spicy beef dish which originates from Minangkabau, Padang in Sumatra which is one of the biggest islands of Indonesia. The dish contains many spices, including galangal, turmeric, lemongrass, cinnamon, cloves and coriander. Rendang is commonly cooked for special ceremonial events such as wedding feasts and major national holidays.

Lamb Tagine 🍲🌟

Moroccan-style lamb shank cooked in tagine with grilled vegetables, almond pesto couscous, lemon preserve
\$75

Tagine is a skillet or clay pot in which dishes are slow-cooked resulting in a savory stew. Typically made with meat, poultry or seafood together with vegetables or fruits, common spices including ginger, cumin, turmeric, cinnamon, saffron, paprika and chili are used in tagines.

Gai Yang Som Tam 🌶️🍲

Thai-marinated grilled baby chicken, green papaya salad sticky rice, chili-tamarind dip
\$68

'Gai yang' means grilled or roasted chicken. This dish originates from the Lao people of Laos and Isan (northeastern Thailand) and is now commonly eaten throughout the whole of Thailand. Being typical Laotian/Isan, it's often paired with green papaya salad and sticky rice and is also eaten with raw vegetables and accompanied by a spicy dipping sauce.

Tongkol Sambal Blacan GF 🌶️

Malaysian-seared tuna fillet, hot and sour shrimp paste sambal, curried vegetables, coconut rice
\$69

Sambal belacan is a popular spicy Malaysian condiment consisting of chili, shrimp paste and kaffir lime juice or tamarind. An indispensable accompaniment in Malaysian cuisine, many people would say that a meal is incomplete without it.

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Ba'theli Fonika thakethi

batheli desserts

Screw Pine Panna Cotta 🥥🌟

coconut candy, coconut ice cream,
iranian date biscuit
\$24

Cinnamon Pirini 🥥

semolina pudding, papaya lime sorbet,
kanamadhu crumble, mango gel
\$24

Gabulhi Boakibaa

young coconut cake, plantain purée,
roast banana ice cream
\$24

Maldivian Tasting GF 🥥🌟

traditional mini dessert treats
and screwpine ice cream
\$24

Dhivehi Mayva GF V V

freshly sliced island fruit and house sorbet
\$24

Ice Creams and Sorbets

french vanilla bean
coconut crème

roast banana crème
72% valrhona chocolate crème
screw pine crème

lemongrass and lime sorbet GF V V
tangerine sorbet GF V V

\$9 per scoop

Coffee and Digestives

illy espresso single	\$6
illy espresso double	\$8
illy ristretto	\$6
illy americano	\$8
illy café latte	\$8
illy cappuccino	\$10
tio pepe fino	\$14
lustau solera reserva manzanilla papiusa	\$15
niepoort 'the senior' tawny	\$15
niepoort 'the junior' ruby	\$15
fernet branca	\$13