

## Breakfast A La Carte

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### 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

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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

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### 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 p

## Breakfast A La Carte

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### 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 or smoked salmon, hollandaise sauce, asparagus	28	p
avocado bruschetta, field mushrooms, poached eggs, tomato	26	
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

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### SUSHI / SALADS

sashimi and nori rolls, soy sauce, pickled ginger and wasabi		
daily chef's special sushi	39	
fresh daily sashimi	34	
combination	48	
dry aged angus beef carpaccio	42	
rocket leaves, aged parmesan, mustard oil		
caesar salad		p
pancetta, baby cos, parmesan crumbs, soft boiled egg, spanish white anchovies		
plain	34	
with grilled free-range chicken breast	38	
with spicy prawns	42	
with lemongrass permeated lobster skewer	46	
greek salad	37	v, gf
persian feta, greek olives, mixed lettuce, fresh lemon vinaigrette		
milaidhoo salad	36	n, gf
organic hydro leaves, watercress, avocado, mango, mangosteen, peppers, hazelnut emulsion		
peking duck salad	40	
tangerine, toasted almond, truffle peanut dressing		

## All Day Dining 12.00-23.00

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### SOUPS

vietnamese chicken noodles soup shallots, chinese five spice, lemongrass	38	
roasted vine tomato soup tomato focaccia, cream fraiche	29	v
crab chowder shellfish broth, mangrove crab meat dumpling, japanese mushrooms, green shallots	40	
tom ka gai classic thai chicken soup, lemongrass, kaffir limes leaves, red chilies, and galangal	40	

### SANDWICHES / BURGERS

burgers with sesame bun, fried egg, onion, tomato, pickles, lettuce and fries		
double cheese burger	46	
chicken burger	44	
maldivian tuna burger	40	
sweet potato and red kidney beans veggie burger whole wheat bun, quinoa, oats, avocado	35	v
classic club sandwich triple layer sandwich with aged cheddar cheese, grilled chicken, crisp bacon, fried egg, salad, french fries,	35	p
grilled chicken and avocado sandwich triple layer sandwich with lettuce, aged parmesan cheese, salad, french fries, roast tomato ketchup	35	

## All Day Dining 12.00-23.00

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### ASIAN STIR FRIES / PASTAS / SEAFOOD

nasi or bakmi goreng indonesian fried rice or noodles, prawns, chicken, beef satay, egg omelette, sambal, peanut sauce	48	
vietnamese lemongrass chicken the familiar taste of a hanoi dish: chicken thigh, red chilli, coriander, onion	52	
chinese fried rice or noodles famous cantonese rice or noodles, beef or pork cutlets, egg, bok choy and onion	46	p
thai green chicken curry served with jasmine rice and traditional thai condiments	52	
pasta creation		
spaghetti / pappardelle / gluten free penne		
fresh tomato & basil sauce	32	
a la bolognaise sauce	38	
seafood marinara	46	
carbonara sauce, garlic, cream	42	P
shaved parmigiana reggiano		

## All Day Dining 12.00-23.00

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### ASIAN STIR FRIES / PASTAS / SEAFOOD

mixed reef fish grill tuna loin, local reef fish, calamari, green mussels with beurre blanc young dutch carrots and lemon	65	
tuna fillet with caponata vegetables and a light tomato, basil & olive vinaigrette	55	
classic fish & chips with tarter sauce, steak fries and lemon cheeks	52	
steamed tiger prawn in ginger garlic sauce sensitivity of south east of asian cookery, asian vegetables, scallion, cilantro sauce	58	
seafood tempura fresh batter fried seafood prawn, fish, calamari, mussels with vegetables, tempura dipping sauce, japanese pickles	65	
lamb or chicken biryani tender lamb or chicken thigh with fragrant saffron rice, fried egg, cashew nuts yoghurt raita, kachumbar salad and papadum	68	n



## All Day Dining 12.00-23.00

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### VEGETARIAN

vietnamese rice paper rolls cilantro, chili, mint, carrot, beansprout	38	vv
selection of mezze hummus, baba ganoush, labneh and potatoes "harra" served with warm pitas	34	vv
asparagus & lemon spaghetti with peas garlic, olives and citrus	38	vv
parmesan vegetable tian garlic zucchini, yellow squash, baked potato, roma tomatoes, shredded mozzarella cheese, grated parmesan	36	vv
stir-fry vegetables with garlic rice onion, garlic, beans, carrot, bok choy, baby corn, bamboo shoot, lotus root	32	vv

## All Day Dining 12.00-23.00

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### DESSERTS

screw pine brûlée bread fruit chips, mango jelly, coconut ice cream and kanamadu nougatine	24	n
chocolate larva pudding with orange cream, chocolate mousse and compote	24	
caramel bake cheesecake with berry ice cream, dark chocolate coated sable and cassis colué	24	
chocolate brownies kanamadu nougat vanilla ice cream, raspberry gel	24	
cheese plate fine continental cheeses with dried fruit salami and lavosh	36	
freshly sliced tropical fruit plate	22	
ice cream scoops	9	per scoop
crèmes		ices
french vanilla bean crème		lemongrass & lime sorbet
72% valrhona chocolate crème		tangerine sorbet
coconut crème		passion fruit sorbet
berry relish crème		mango sorbet
illy coffee crème		
screw pine crème		

## Overnight Dining 23.00-07.00

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caesar salad with grilled chicken, pancetta, baby cos, parmesan crumbs, soft boiled egg, spanish white anchovies	38	v, p
greek salad persian feta, greek olives, mixed lettuce, fresh lemon vinaigrette	37	gf v
roasted vine tomato soup tomato focaccia, cream fraiche	29	v
double cheese burger cooked to your liking with sesame bun, fried egg, onion, tomato, pickles, lettuce and fries	46	
veggie burger sweet potato and red kidney beans veggie burger whole wheat bun, quinoa, oats, avocado	35	v
classic club sandwich triple layer sandwich with aged cheddar cheese, grilled chicken, crisp bacon, fried egg, salad, french fries, roast tomato ketchup	35	p
spaghetti fresh tomato & basil sauce	32	v
a la bolognaise sauce	38	
shaved parmigiano reggiano		
nasi or bakmi goreng indonesian fried rice or noodles, prawns, chicken, beef satay, egg omelette, sambal, peanut sauce	48	
sliced tropical fruit plate	22	

## Destination Dining - Sunrise Awakening

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“live in the sunshine, swim in the pool, and drink the wild air, enjoy your breakfast in the pool ...”

390  
for two

### FLOATING BREAKFAST

half bottle of billecourt salmon brut champagne and  
mint marinated papaya or mango cubes  
stimulation of blood flow and vitality starter

continental cheese platter with charcuterie, dried  
fruits and lavosh  
freshly squeezed juice

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

eggs benedict, smoked salmon or parma ham, soft  
poached eggs, hollandaise sauce, caviar and rocket  
leaves

or

eggs any style with bacon / vine tomato / roesti  
potato / chicken sausage / whole grain farmer's loaf /  
portobello mushrooms

mix tropical fruit platter

homemade pastry basket, homemade jams

freshly brewed illy coffee or selected twg tea

## Destination Dining - Sunrise Awakening

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“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 SANDBANK BREAKFAST

690  
for two

half bottle of billecourt salmon brut champagne and fresh berries, diced mango, papaya, pomegranate with honey and 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

or

maldivian breakfast

green chili and shallot omelette, blue fin tuna sambal, red snapper curry, tawa grilled chapatti

hot pancake with whipped cream, fresh berries, nutella, honeycomb and berry compote

fresh tropical fruit platter

freshly squeezed fruit juice selection

freshly brewed illy coffee or selected twg tea

## Destination Dining - Curious Adventures

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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, cassava chips

bento boxes

cold cuts , king prawns, california rolls,  
mediterranean pasta salad, pickled ginger and  
wasabi

selection of international cheeses with crackers and  
fig compote,

or

arabic mezze, labneh, hummus, mutable, tabbouleh,  
mix marinated olives , roasted bell pepper and peta  
bread

cheese and tomato sandwich with mixed diced vegs  
salad

rustic breads from the bakery and butter

cheesecake, chocolate bar with berry sauce and  
tropical fruits

inclusive of soft beverages

## Destination Dining - Curious Adventures

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

UNINHABITED ISLAND SAND BANK BBQ LUNCH

790  
for two

start with....

chilled bottle of rosé wine with bruschetta canapés  
bread basket olive oil and dipping

assorted california rolls with condiments  
mix salad: cucumber, tomato, pineapple, onion, and  
coriander with honey mustard dressing.

mixed grill platter ( select any 5 items for main )  
with charred grilled vegetable, baked potato,  
tomato feta cheese and citrus wedges

SEA

maldivian coral lobster  
tiger prawns  
calamari  
reef fish wrapped with-  
banana leaf  
tuna  
green mussels

LAND

new zeland lamb cutlet  
pork chop  
wagyu tenderloin  
confit chicken  
wagyu beef skewer

select your liking sauce : mushroom sauce, redwine  
jus, green pepper sauce, lemon butter sauce,  
peruvian chili sauce.

sliced tropical fruits, cashew nut meringues, fruit  
coulis

## Destination Dining - Full Moon Romance

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

NIGHT ADVENTURE CRUISE

800  
for two

start with...

full bottle of ruinart 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

variation of cheese, fig compote, lavosh, honey  
macerated dry fruits and nuts



## Destination Dining – Dining by the shore

“massage your feet with soft white sand, inhale the fresh breeze from ocean, listen to natural music from the waves and experience a perfect combination of land and sea while enjoying the celestial night sky”

MILAIHOO MOMENTS DINNER

690

includes cellar selection bottle of wine

for two

### STARTER

seared scallop with bell pepper coulis

or

beef tartar, onion, capers, citrus gherkins with

brioche bread

### FIRST COURSE

tuna tataki , sesame seed, lemon zest with ponzu sauce

or

seafood cake, lemon, coriander, chili with fish sauce and sweet chili sauce

### MAIN COURSE

cepe mushroom glazed wagyu beef, grilled

maldivian lobster tail, grilled asparagus , squash

crush and soubise sauce

or

new zealand salt bush lamb loin, grilled scampi with

broccolini, baked potato , mint jus and garlic butter

sauce

### DESSERTS

apple crumbled tart with mixed spiced ice cream

or

variation of chocolate , dark chocolate mousse,

white chocolate cream, bitter chocolate fondue

chocolate chip biscuit and raspberries, orange peels

## Destination Dining – Dining under the Star

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“massage your feet with soft white sand, inhale the fresh breeze from ocean, listen to natural music from the waves and experience a perfect combination of land and sea while enjoying the celestial night sky”

### BEACHSIDE BBQ DINNER

790

bottle of prosecco

for two

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

### STARTER

reef fish ceviche, coriander, chili, garlic, avocado, lemon and olive oil

or

seafood bisque, lobster, prawns, calamari, fish with cream and crutons

choose:

### LAND

australian grass fed tenderloin, , new zealand lamb cutlets, pork ribs / pork loin, confit chicken breast  
condiments: caramelize BBQ sauce, green pepper sauce, mushroom jus, red wine jus

or

### SEA

tuna fillet, reef fish wrapped with banana leaf, tiger-prawns, calamari and slipper lobster tails  
condiments: lemon beurre blanc, lemon cheek, chimichurri

with grilled vegetables, corn on cob, and baked potato

### DESSERT

chocolate panna cotta, grand marnier infused orange and meringue

or

soft fruits and berries, orange liqueur sabayon, pistachio ice cream,

## Destination Dining- Stars Reflection

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“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

pacific angassi oysters, redwine vinegar shallot,  
namjim and lemon

or

beetroot cured salmon, dill , capers, onion,  
cucumber salad with sour cream and flour tortilla

### HOT GRILL

wagyu sirloin, new zealand lamb cutlets and grilled  
chicken, grilled vegetable, with green pepper sauce,  
mushroom jus and mint jus

king prawn , whole maldivian lobsters, marinated  
persian feta and tomato salad, grilled potato salad  
with lemon beurre blanc and lemon cheek

### DESSERTS

pistachio brownie, mixed berry relish, king island  
double cream

or

cheese parfait, raspberry jellification, and white  
chocolate fondue