

MINI BAR MENU IN-SUITE TREATS & REFRESHMENTS

SOFT DRINKS		WINES	
Coca-Cola PAIS	5.00	White Wine 375 ml PAIS	25.00
Fanta Orange PAIS	5.00	Red Wine 375 ml PAIS	25.00
Sprite PAIS	5.00	Rosé Wine 187 ml PAIS	15.00
Bitter Lemon PAIS	5.00	White Wine 750 ml	45.00
Tonic Water PAIS	5.00	Red Wine 750 ml	45.00
Soda Water PAIS	5.00	Rosé Wine 750 ml	45.00
Diet Coke PAIS	5.00		
		LIQUOR	
WATER		Smirnoff Vodka 375 ml	55.00
Sparkling Water PAIS	9.00	Gordon's Gin 375 ml	60.00
Mineral Water PAIS	4.00	Bacardi Rum 375 ml	66.00
		JW Red Label Whisky 375 ml	68.00
BEERS			
Canned Beer PAIS	7.00	TREATS	
		Chocolate	6.00
TEA / COFFEE		Canned Chips	6.00
Ice Coffee PAIS	5.00	Packet Nuts	10.00
Ice Tea PAIS	5.00	Mini Packet Snacks PAIS	4.00

The mini bar is refilled once a day on a regular schedule as per the meal plan.

Premium All Inclusive Signature Meal Plan inclusions are indicated with PAIS on the list. Other items are NOT inclusive. Mini bar items are not part of the BB, HB and FB meal plan inclusions.

Prices are quoted per piece of each item listed above.

All prices are in US Dollars, includes 10% service charge and applicable taxes. For more beverages, please dial "0" or contact your AMBASSADOR.

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BREAKFAST MENU

Served from 06.00 to 11.00

CONTINENTAL

Orange Juice
Selection of Fresh Fruit
Bakery Basket served with Preserved Fruits
Honey & Butter
Corn Flakes & Plain Yoghurt
Freshly brewed coffee or tea

\$30

AMERICAN

Orange Juice
Bakery Basket
Two Eggs prepared to your liking served with Grilled Tomato
Chicken Sausage & Hash Brown
Freshly brewed Coffee & Tea

\$36

HEALTHY

Orange Juice
Bircher Muesli with Fruits, Nuts & Berries
Soya Milk
Natural low-fat Yoghurt
Whole Wheat with Jam
Egg White Omelette
Freshly brewed Coffee or Tea

\$34

All the prices are in US Dollars, includes 10% service charge and applicable taxes.



LUNCH & DINNER MENUServed from 11.00 to 23.00

APPETISER & SALAD

V Vegetarian F Fish

S Seafood

Chicken, Mango and Avocado Salad P Fomato, mixed greens with avocado & honey balsamic dressing	
American Classic Cobb Salad P Pk Shredded lettuce, chicken, blue cheese, tomato, bacon and bell peppers	\$20
Greek Salad V Tomatoes, romaine lettuce, cucumber, onion, feta cheese & chives with lemon vinaigrette	\$16
Classic Caesar Salad Pk F Romaine lettuce, fried crouton, anchovy, bacon bits, parmesan dressing	\$22
Por Pia Tod V Crispy vegetable spring roll with Thai sweet chilli sauce	\$14
Spicy Vietnamese Chicken Wings P N Peanut, cilantro, chilli	\$18
Indonesian Satay P N Chicken, onion, cucumber and peanut sauce	\$16
SOUP	
Tom Kha Gai P Chicken, coconut milk broth with cilantro, lemon grass and mushroom	\$14
Pumpkin Soup V Rich and creamy pumpkin soup with toasted almond flakes	\$12
PASTA	
Penne Arrabbiata V Tomato sauce, chilli flakes, parmesan and Italian seasoning	\$22
Spaghetti Bolognese B Spaghetti with beef Bolognese sauce, tomato and shaved parmesan	\$26

All the prices are in US Dollars, includes 10% service charge and applicable taxes.

P Poultry B Beef Pk Pork E Egg D Dairy N Nuts



LUNCH & DINNER MENUServed from 11.00 to 23.00

ASIAN CORNER

Nasi Goreng P E N Malaysian spicy fried rice, chicken satay, prawn crackers, acar and fried egg	\$22
Thai Pad Thai P E N Wok-fried rice noodle, chicken, egg, peanut and tamarind fish sauce	\$24
Phad Krapow S E Wok-fried Thai hot basil, seafood, chilli, garlic, fried egg served with steamed jasmine rice	\$26
WESTERN CORNER	
Angus Beef Tenderloin B Australian Angus beef tenderloin served with truffle mash, butter glaze vegetables and mushroom sauce	\$64
Seared Fillet of Reef Fish F Chermoula, pumpkin purée and grilled vegetables	\$24
Yellowfin Tuna Loin F Pomme purée, grilled pineapple and cilantro-mint chimichurri	\$28
Fish & Chips F Battered white snapper, French fries and tartar sauce	\$23
PIZZA	
Margherita V Tomato sauce, mozzarella cheese, basil	\$20
Chicken Tandoori P Tomato sauce, mozzarella cheese, fillets of chicken tandoori	\$24
Fruit de Mer S Tomato sauce, mozzarella cheese, mix seafood	\$30

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LUNCH & DINNER MENUServed from 11.00 to 23.00

SANDWICHES / BURGERS

Club Sandwich P E Toasted multi grain bread, grilled chicken, avocado, egg, tomato, lettuce and served with French fries	\$20
Maldivian Tuna Sandwich (Spicy) F E Toasted white loaf bread, tuna chunk, chilli, onion, lettuce & mayonnaise served with French fries	\$22
Classic Beef Burger B Brioche toasted bun, horseradish mustard, homemade pickle, caramelized onion served with French fries	\$34
Po 'Boy S French roll, seasoned Cajun mayonnaise, battered baby shrimps, pickle and served with fries	\$24
DESSERTS	
Coconut Tart N Combination of local coconut served with richly flavoured star anise mango compote	\$15
Blueberry Gateau E D Chocolate sponge cake with a combination of blueberry filling, whipped cream & shaved chocolate	\$16
Baked Cheesecake E D Simple cheesecake with sensational creamy swirls of chocolate	\$14
Brownie Fudge Cake E D N Warm fudge brownie with walnut, topped with fruits compote, hot fudge & rich vanilla sauce	\$14

All the prices are in US Dollars, includes 10% service charge and applicable taxes.



MIDNIGHT MENU

Served from 23.00 to 06.00

APPETISER & SALAD

Classic Caesar Salad Pk F Romaine lettuce, fried crouton, anchovy, bacon bits, parmesan dressing	
Indonesian Satay P N Chicken, onion, cucumber and peanut sauce	\$16
LIGHT SNACKS	
Nasi Goreng P E N Malaysian spicy fried rice, chicken satay, prawn crackers, acar and fried egg	\$22
Thai Pad Thai P E N Wok-fried rice noodle, chicken, egg, peanut and tamarind fish sauce	\$24
Margherita V Tomato sauce, mozzarella cheese, basil	\$20
Chicken Tandoori P Tomato sauce, mozzarella cheese, fillets of chicken tandoori	\$24
Classic Beef Burger B Brioche toasted bun, horseradish mustard, homemade pickle, caramelized onion and served with French fries	\$34
Club Sandwich P E Toasted multi grain bread, grilled chicken, avocado, egg, tomato, lettuce and served with French fries	\$20
DESSERTS	
Coconut Tart N Combination of local coconut served with richly flavoured star anise mango compote	\$15
Baked Cheesecake E D Simple cheesecake with sensational creamy swirls of chocolate	\$14

All the prices are in US Dollars, includes 10% service charge and applicable taxes.



FLOATING BREAKFAST

A holiday treat loved by all ages, enjoy a floating breakfast served in the luxury of your own private pool. The perfect way to start your day, choose from Indian, Asian, European, or a champagne breakfast served with smoked salmon.

Everyday 07.00 to 11.00

USD 122 per couple

Including two Fresh Tender Coconuts

USD 184 per couple

Including half bottle of house champagne

Reservation required 24 hours in advance.

For more information and booking please dial "0" or contact your AMBASSADOR. Prices are in US Dollars, includes 10% service charge and applicable taxes.

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FLOATING BREAKFAST MENU - EUROPEAN

SPRING UP YOUR PLAYFUL DAY

Trio of Fresh Juice (Orange, Watermelon, Pineapple)
Fruits Infused Water
Assorted Bakery Basket
Choice of Eggs (Omelette/Benedict/Florentine/Poached)
Choice of Grilled (Tomato/Bacon/Sausage)
Choice of Sauté (Vegetables/Mushroom/Potato)
Cereal (Corn Flakes/ Choco Flakes/ Muesli)
Floppy Pancake & French Toast
Trio of Jam
Maple Syrup / Bee Honey
Tropical Fruit Platter

USD 122

Including two Fresh Tender Coconut

USD 184

Including Half Bottle of House Champagne

Menu items are for 2 person and serving from 07.00 to 11.00.

Reservation required 24 hours in advance.

For more information and booking please dial "0" or contact your AMBASSADOR. Price is in US Dollars, includes of 10% service charge and applicable taxes.

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FLOATING BREAKFAST MENU - ASIAN

SPRING UP YOUR PLAYFUL DAY

Trio of Fresh Juice (Orange, Watermelon, Apple)
Fruits Infused Water
Assorted Bakery Basket
Choice of Eggs (Omelette/Sunny Side up/ Fried)
Miso Soup with Tofu
Grilled Salmon Steak with Vegetables
Choice of Grilled (Tomato/Bacon/Sausage)
Choice of Sauté (Vegetables/Mushroom/Potato)
Cereal (Corn Flakes/ Choco Flakes/ Muesli)
Trio of Jam
Maple Syrup / Bee Honey
Tropical Fruit Platter

USD 122

Including two Fresh Tender Coconut

USD 184

Including Half Bottle of House Champagne

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FLOATING BREAKFAST MENU - INDIAN

SPRING UP YOUR PLAYFUL DAY

Trio of Fresh Juice (Orange, Watermelon, Apple)
Fruits Infused Water
Indian Masala Tea
Assorted Bakery Basket
Spicy Masala Omelette

Vegetarians (Paneer Masala, Raita, Chutney, Pickles, with Naan Bead/Parotta/Dosa)

Choice of Grilled (Tomato/Bacon/Sausage)

Yoghurt (Plain/ Flavored)

Trio of Jam

Maple Syrup / Bee Honey

Tropical Fruit Platter

USD 122

Including two Fresh Tender Coconut

USD 184

Including Half Bottle of House Champagne

Menu items are for 2 person and serving from 07.00 to 11.00.

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DESTINATION DINING

Surprise your loved one on the white sandy beach with a romantic setting to remember. Our team will be delighted to craft the perfect evening with personalized service.

Everyday 19.00 to 22.00

Seafood Menu USD 399 per couple

Meat Menu USD 499 per couple

Exclusive Menu USD 699 per couple

Reservation is required 24 hours in advance and will depend on the weather condition.

Limited availability, early booking recommended.

For more information and booking please dial "0" or contact your AMBASSADOR.

Prices are in US Dollars, includes 10% service charge and applicable taxes.



ROMANTIC DESTINATION DINING SEAFOOD MENU

TO AMUSE

Caprese

A combination of buffalo mozzarella, roma tomato, balsamic reduction, extra virgin olive oil

TO INDULGE

Yellow Fin Tuna

Seared black pepper tuna, asparagus, green bean, olive, cherry tomato and baby green soya wasabi dressing

TO SPOON

Bouillabaisse

Base of seafood, thick broth pernod and fennel with scallop, green mussels, fish & calamari

TO REFRESH

Sorbet

Chef's special local lime and lemon sorbet

TO SAVOR

Melody of Seafood to Share

Maldivian lobster thermidor, sautéed chili garlic tiger prawns, tempura jumbo scallop, Bala-bala vegetables, truffle cheese Hasselback potato, hollandaise & vanilla butter

TO THE SWEET LIFE

Orange Soufflé

Orange soufflé' with grated chocolate

Price at USD 399 per couple

Limited availability, early booking recommended.

For more information and booking please dial "0" or contact your AMBASSADOR.

Price is in US Dollars, includes 10% service charge and applicable taxes.

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ROMANTIC DESTINATION DINING MEAT MENU

TO AMUSE

Greek Sushi with Asparagus

Sliced cucumber, feta cheese, olives, peppers and green asparagus with balsamic reduction

TO INDULGE

Prosciutto and Melon

Organized sliced ham, melon ball and rocket salad, herb vinaigrette

TO SPOON

Duck Consommé

Double consommé, caramelized onion with parmesan crouton

TO REFRESH

Sorbet

Chef's special island grown coconut sorbet

TO SAVOR

Angus Beef Tenderloin

Char grilled tenderloin, seared foie grass, truffle creamy polenta, vegetable bundle, Red wine jus

TO THE SWEET LIFE

Crepes Suzette

Chef's secret, homemade crepes

Price at USD 499 per couple

Limited availability, early booking recommended.

For more information and booking please dial "0" or contact your AMBASSADOR.

Price is in US Dollars, includes 10% service charge and applicable taxes.

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EXCLUSIVE DESTINATION DINING MENU

CAPRESE

A combination of buffalo mozzarella, Roma tomato, balsamic reduction, extra virgin olive oil

SEARED SCALLOPS AND CRAB ROLL

Avocado mousse, pumpkin silk, rocket salad

ESCALOPE OF FOIE GRAS

Brioche toasted, chardonnay wine and grapefruit reduction, apple chutney

CAPPUCCINO OF TRUFFLE WILD MUSHROOM

Dust of olive, sea salt grissini stick

HOMEMADE SORBET

Chef's specialty lemongrass sorbet

SURF AND TURF

Maldivian lobster thermidor, sautéed chili garlic prawns, medallion of angus beef, truffle cauliflower puree, bundle of asparagus, béarnaise sauce

INTERNATIONAL CHEESE SELECTION

Mixed nuts, fruits, crackers and melba toast

TRADITIONAL CREPES SUZETTE

Table side flamed served with champagne ice cream

COFFEE AND HERBAL TEA INFUSION

PETIT FOUR

Price at USD 699 per couple including bottle of house Champagne

Limited availability, early booking recommended.

For more information and booking please dial "0" or contact your AMBASSADOR.

Price is in US Dollars, includes 10% service charge and applicable taxes.

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A VERY PRIVATE AFFAIR

The perfect space for private dining in the heart of the Maldives surrounded by crystal clear water.

Indulge your senses with a private dining in the middle of the Indian Ocean, where your personal chef will create a magical moment, just for you.

Everyday 19.00 to 22.00

Vegetarian Menu USD 375 per couple

Meat Menu USD 475 per couple

Seafood Menu USD 675 per couple

Reservation required 24 hours in advance.

For more information and booking please dial "0" or contact your AMBASSADOR. Prices are in US Dollars, includes 10% service charge and applicable taxes.



SAND BANK PRIVATE DINING VEGETARIAN MENU

HOMEMADE BREAD AND BUTTER

AMUSE BOUSE

Fried Asparagus Maki Roll and Soya Wasabi

A JOURNEY JUST BEGIN

Roasted Vegetables Carpaccio, Marinated Olive, Feta Cheese & Honey Balsamic Reduction

ON MY WAY

Garlic and Cumin Infused Pumpkin Soup, Brioche Crouton and Coconut Cream

IN THE MIDDLE OF NO WHERE

Vegetable Lasagna and Grill Vegetables

Mixed Green Salad, Orange Segment and Almond Nut

Pepper Coulis

OR

Dal Curry, Vegetables Curry & Paneer Masala
Naan Bread, Aloo Paratha and Jeera Rice
Condiments

ENDED AT SAND BANK MALDIVES

Tropical Fruits Sliced

Mango & Blueberry Panna Cotta

Price at USD 375 per couple

Limited availability, early booking recommended.

For more information and booking please dial "0" or contact your AMBASSADOR.

Price is in US Dollars, includes 10% service charge and applicable taxes.

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SAND BANK PRIVATE DINING SEAFOOD MENU

HOMEMADE BREAD AND BUTTER

AMUSE BOUSE

Fried Asparagus Maki Roll & Soya Wasabi

A JOURNEY JUST BEGIN

Poached Tiger Prawn in American Cocktail Sauce

ON MY WAY

Tom Yum Talay Spicy Thai Seafood Soup with Lemongrass, Lime Leaves, Chili, Lime Juice and Coriander

IN THE MIDDLE OF NO WHERE

Seafood Platter

Maldivian spiny lobster, whole baby reef fish and Calamari kebabs

Sweet corn on the cob, garden salad, potatoes jacket Lemon Butter Sauce, BBQ Sauce and Chili Soya

ENDED AT SANDBANK MALDIVES

Tropical Fruits Sliced & Chocolate Brownies with Vanilla Sauce

Price at USD 675 per couple including bottle of house Champagne

Limited availability, early booking recommended.

For more information and booking please dial "0" or contact your AMBASSADOR.

Price is in US Dollars, includes 10% service charge and applicable taxes.

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SAND BANK PRIVATE DINING MEAT MENU

HOMEMADE BREAD AND BUTTER

AMUSE BOUSE

Fried Asparagus Maki Roll and Soya Wasabi

A JOURNEY JUST BEGIN

Smoked Duck, Apple Chutney and Pomegranate Kernel
Honey Balsamic Vinaigrette

ON MY WAY

Tom Kha Gai

Thai Spice Coconut Broth with Chicken, Lemongrass, Lime Leaves, Coriander

IN THE MIDDLE OF NO WHERE

Grill Mixed Kebab

Angus Beef tenderloin kebab, Australian Lamb's leg Kebab, Corn feed chicken breast kebab, mixed sausage, Vegetables Kebab

Sweet Corn on The Cob, Garden Salad, Jacket Potatoes

Mint Sauce, Black Pepper Sauce, Mustard, And BBQ Sauce and Chili Soya

ENDED AT SAND BANK MALDIVES

Tropical Fruits Kebab and Coconut Brownies with Chocolate Sauce

Price at USD 475 per couple

Limited availability, early booking recommended.

For more information and booking please dial "0" or contact your AMBASSADOR.

Price is in US Dollars, includes 10% service charge and applicable taxes.

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