

IN-VILLA DINING MENU

BREAKFAST MENU

Served 08.00 until 11.00. Please dial 440 to place your order.

ENGLISH BREAKFAST

40.00

CONTINENTIAL BREAKFAST

38.00

Two Eggs Any Way: Sunny Side Up, Over Easy, Scrambled, Poached, Boiled or Omelets

Choose Your 3 Favorite Fillings for Your Omelets: Smoked Salmon, Honey Ham, Bell Peppers, Fresh Herbs, Mushrooms or Cheese

Choose One of the Following Sausages: Smoked Beef Bacon, Beef or Chicken Sausages

With Hash Brown Potatoes, Baked Beans and Grilled Tomatoes

Bakery Basket: White and Whole Meal Bread Toast, Croissant, Fruit Danish, Croissant and Muffins

Plain or Fruit Yoghurt: Strawberries and Fruit Salad

Choose your favorite Jams: Honey Orange

Marmalade, Strawberry or Apricot

Butter: Plain or Herb

Seasonal Fresh Fruit Platter Freshly Brewed Coffee or Tea

Fruit Juice: Orange or Watermelon

28.00

Chapatti, Mas-Huni, Kulhi Mas and Mixed Omelet with Onion, Green Chili and Tomato

Seasonal Fresh Fruit Platter

MALDIVIAN BREAKFAST

Fresh Orange Juice, Tea and Chilled Water

Choose Your Favorite Cereal: Corn Flakes, Coco Pops or Muesli

Milk: Full Cream Milk, Skim Milk or Soy Milk Bakery Basket: White and Whole Meal Bread Toast, Croissant, Fruit Danish, Croissant and Muffins

Plain or Fruit Yoghurt: Strawberries and Fruit Salad

Choose your favorite Jams: Honey Orange Marmalade, Strawberry or Apricot

Seasonal Fresh Fruit Platter

Freshly Brewed Coffee or Tea

Fruit Juice: Orange or Watermelon

FLOATING BREAKFAST

60.00

Two Eggs Omelets

Choose Your Favorite Fillings for Your Omelets: Onion, Green Peppers, Mushroom, Cheese, Grilled Tomato with Cheese or Grilled Mushrooms

Choose One of the Following Sausages: Smoked Beef Bacon, Beef or Chicken Sausages

With Hash Brown Potatoes and Baked Bean

Bakery Basket: White and Whole Meal Bread Toast, Croissant, Fruit Danish, Croissant and Muffins

Plain or Fruit Yoghurt: Strawberries and Fruit Salad

Choose your favorite Jams: Honey Orange Marmalade, Strawberry or Apricot

Butter: Plain or Herb

Cheese Platter with Brie, Emmental, Cheddar, Grapes, dried fruits and Walnuts

Seasonal Fresh Fruit Platter

Fruit or Vegetable Juice: Orange, Carrot or Beetroot









All prices are in US Dollars, includes 10% service charge and applicable taxes. Please dial 440 if you have special dietary needs or food allergies.

ALL DAY MENU

Served 11.00 until 00.00. Please dial 440 to place your order.

APPETIZER & SALAD	
Coconut Prawns Fried coconut prawns served with Maldivian curry sauce	15.00
Greek Salad Tomato, romaine lettuce, cucumber, onion, feta cheese and olives with lemon dressing	20.00
Caesar Salad Romaine lettuce hearts tossed with Caesar dressing, garlic focaccia croutons and parmesan cheese fla	kes
Grilled Chicken	18.00
Grilled Prawns	23.00
Tuna Niçoise Salad Lettuce with tomatoes, boiled eggs, olives, anchovies, seared tuna, potatoes and green olives	11.00
SOUP & COMFORT SNACK	
Cream of Tomato Soup Served with basil and tomato bruschetta	10.00
Tom Yum Goong Hot and sour mix seafood soup with fresh coriander, lemongrass and mushroom	14.00
Vegetable Spring roll Served with sweet chili sauce	11.00
Vegetable Samosa 💆	12.00



10.00

Served with mint chutney and spicy dip

Chicken in Garlic Hot Sauce

Served with spicy sauce

SANDWICHES & BURGERS	
Club Sandwich Brown bread, grilled chicken, cheddar cheese, beef bacon, tomatoes, fried egg and lettuce served with French fries	14.00
Tuna Sandwich White toasted bread, red onion, gherkins and chili served with French fries	18.00
Vegetarian Club Sandwich White toasted bread, cheddar cheese, tomatoes, grilled vegetables, cucumber and lettuce served with French fries	14.00
Beef Burger Sautéed onions, gherkins, cucumber, tomatoes and lettuce served with French fries	18.00
Chicken Burger Sautéed onions, gherkins, cucumber, tomatoes and lettuce served with French fries	16.00
PASTA	
Penne Arrabiatta Chili flakes, basil, olives, cheese flakes, tomato sauce, garlic bread and parmesan cheese	12.00
Spaghetti Bolognese Meat sauce and parmesan cheese served with garlic bread	21.00
Lobster Spaghetti Tomato cream sauce, lobster and parmesan cheese served with garlic bread	38.00
ASIAN SPECILITIES	
Nasi Goreng Malay fried rice with chili sambal, fried chicken wing, prawn crackers and sunny side up egg	18.00
Vegetable Fried Rice or Noodles Wok fried rice or noodles with green peas, bean sprouts, carrots, corns, mushrooms, bell pepper and spring onion	10.00
Tuna Fried Rice or Noodles Wok fried rice or noodles with tuna, vegetables, soya flavor sauce and fried egg	12.00
Chicken Biryani Long grained basmati rice and morsels of chicken cooked on dum and served with vegetable raita and papadum	20.00
✓ Spicy ✓ Contains Nuts ✓ Vegetarian ✓ Contains Alcohol	

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MAIN COURSE	
Australian Beef Tenderloin Served with warm polenta cake, carrot puree and mushroom sauce	35.00
Grilled Chicken Breast Sautéed sweet potato, roasted vegetables steamed rice and piri-piri sauce	20.00
Maldivian Snapper Creamy cauliflower and chickpeas puree, roasted almond, bell pepper and lemon cream sauce	15.00
Pacific Salmon Sweet potato puree, roasted tomato, caviar and champagne cream sauce	35.00
SIDE DISHES	
Fried Chicken	10.00
Spicy Cashew Nuts	10.00
Steamed Rice	2.00
Chapatti 🕖	4.00
Mashed Potatoes 🥖	4.00
French Fries	7.00
DESSERT	
Tiramisu Cream mascarpone laddish finger biscuit and coco espresso	12.00
Vanilla Crème Brûlée With vanilla ice cream and chocolate fudge sauce	12.00
Tropical Fruit Plate Mango, papaya, pineapple, strawberry and red grapes	14.00



KIDS CORNER

Vegetable Samosa Served with mint chutney and spicy dip	9.00
Snap Crackle Pop Crumbed fish and chips with tomato sauce	8.00
Cream of Tomato Soup 🥖	9.00
Coconut Chicken Lollipop Coconut crushed chicken with steamed beans, rice and homemade tomato sauce	10.00
Chicken or Vegetable Fried Rice Wok fried rice with green peas, bean sprouts, carrots, corns, mushrooms, bell pepper and green onion	12.00
Pasta Penne, spaghetti, or fusilli with butter and parmesan cheese, bolognaise or meatballs and tomato sauce	11.00
Australian Beef Tenderloin Served with warm polenta cake, carrot puree and mushroom jus sauce	25.00
Marshmallow Kebab Marshmallow and strawberries on a stick served with warm chocolate dip	7.00
Tropical Fruit Plate Mango, papaya, pineapple, strawberry and red grapes	8.00

ENJOY YOUR MEAL









DRINKS MENU

Served 24 hours, 7 days a week. Please dial 440 to place your order.

ALCOHOLIC DRINKS

Whiskey			
Johnnie Walker Black Label 12 Years	191.00	Rum	
Chivas Regal 12 Years	191.00	Bacardi White	123.00
Jim Beam	123.00	Appleton White	123.00
Jack Daniel	166.00	Cachaça White	92.00
Teachers	135.00	Malibu White Rum	123.00
Ballantine's	148.00	Captain Morgan	135.00
Johnnie Walker Red Label	123.00	Appleton Dark	135.00
Vat 69	123.00	Black Head White	98.00
John Langer	98.00	Black Head Dark	98.00
River Queen	98.00		
		Tequila	
Gin		Jose Cuero Classic Gold	147.00
Tanqueray	123.00	Souza Blanco	135.00
Beefeater Dry Gin	123.00	Tequila Blanco	123.00
Gordon Dry Gin	123.00	Don Angel Blanco	98.00
Captains Dry Gin	98.00		
		Beer	
Vodka		Corona	10.00
Belvedere Vodka	184.00	Heineken	9.00
Absolute Peach	154.00	Carlsberg	9.00
Absolute Blue	154.00	Tiger	9.00
Grey Goose	184.00		
Smirnoff	123.00		
Priskaia	98.00		

NON ALCOHOLIC DRINKS

Refreshments		Chilled Juices	
Coca Cola	7.00	Apple	7.50
Schweppes Soda	7.00	Orange	7.50
Fanta Orange	7.00	Pineapple	7.50
Sprite	7.00	Mango	7.50
Bitter Lemon	7.00	Tomato	7.50
Diet Coke	7.00	Cranberry	7.50
Ginger Ale	7.00		
Tonic	7.00	Milk Shakes	
Red Bull	12.00	Vanilla	9.00
		Banana	9.00
Still / Sparkling Water		Chocolate	9.00
Still Water 1.5 L	6.50	Strawberry	9.00
San Pellegrino	8.00		
Perrier 330 ml	7.00		
Fresh Juices			
Apple	10.00		
Orange	10.00		
Watermelon	10.00		
Lime	10.00		
Papaya	10.00		
Mix Fruit	10.00		
Pineapple	10.00		
Mango	10.00		

WINE MENU

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WINES

CHAMPAGNE		Bottle
NV Testulat Carte d' or "Blanc Do Noir" Brut	Epernay	130.00
NV Prince Laurent Brut	Reims	110.00
NV Taittinger Brut	Reims	198.00
NV Moet & Chandon Imperial Brut	Epernay	190.00
SPARKLING WINE		
NV Geisweiler Excellence Brut	Monopole, France	42.00
NV Veuve De Argent	Blanc de Blanc, France	52.00
WHITE WINE		
2015 Langmeli Live Wire Riesling	Barossa Valley, Australia	98.00
2013 Domaine Ott Clos Mireille	Cotes De Provence, France	118.00
ROSE WINE		
2013 Bertani Chiaretto Berta Rose	Valpolicella,	00.00
Italy		92.00
2017 Tini Sangiovese	Rubicone, Italy	45.00
DED WINE		
RED WINE		
2009 Cloof the Sexy Shiraz	Darling, South Africa	98.00
2008 Sileni the Plateau	Hawke Bay, New Zealand	56.00