



DINNER MENU

MONDAY-1

APPETIZER

Classic salad 'Niçoise' with seared tuna and garlic crostini

'Rujak' – Cucumber, ripe papaya, pineapple, apple, mango and spicy
roasted peanut sauce

SOUP

Hot and sour soup

Chilled cucumber soup (SPA)

SORBET

Honey melon sorbet

MAIN

Fillet of albacore tuna with grilled prawns, basil cream fondue, served
on pickled ginger rice and braised leeks with a green peas emulsion

Rosemary and garlic marinated rack of lamb, sun dried tomato,
potato mash, fennel and tomato ragout, with a cabernet fondue
and coriander mint emulsion

Grilled snapper, glazed carrots, potatoes served with a dill emulsion (SPA)

Char grilled vegetable terrine (vegetarian)

Maldivian lobster prepared to your liking

(Medium US\$ 70, Large US\$ 90, Extra Large US\$ 110)

DESSERT

Chocolate magic steam pudding and Melba sauce

Date and apple crumble pie with vanilla Ice Cream

Fresh fruit plate with sorbet

Selection of three scoop homemade Ice Cream



DINNER MENU

TUESDAY-2

BBQ DINNER NIGHT

Salads

- “Taoulah” Parsley, cous cous, tomato
- Shrimp cocktail in pineapple
- Tomato olive salad
- Cooked carrot salad
- Waldorf salad
- Tossed garden salad

Entrees

- Assorted cold cuts
- Fresh salmon patties with mango salsa

Main

- Seafood paella
- Beef teriyaki
- Gratin of cauliflower and broccoli
- Buttered beans with bell peppers
- Pasta, fish, olive, and tomato

Grill

- Baked potatoes with sour cream
- Black bean marinated lamb rack
- Cuttlefish
- Thai chicken sate
- Garlic and mustard marinated fish

Desserts

- Chocolate brownies
 - Cream caramel
 - Pineapple cake
 - Stuffed pancakes
 - Petite custard tarts
 - Angsana banana cream
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DINNER MENU

WEDNESDAY-3

APPETIZER

“Baba Ganoush” Egg-plant, tomato, bell pepper, onion and olive oil
served with prawns and pomegranate

Mussels and squid salad

SOUP

Mild Maldivian yam soup with smoked salmon

Chilled tomato soup (SPA)

SORBET

Apple, mint sorbet

MAIN

Crispy tempura battered locally caught Wahoo fillets with teriyaki
vegetable, fresh citrus and sweet soy tartar

Roasted duck breast served with sweet potato mash,
steamed broccoli and cranberry jus

Grilled chicken breast with tomato fondue and ratatouille (SPA)

Camembert and pasta frittata (Vegetarian)

Maldivian lobster prepared to your liking

(Medium US\$ 70, Large US\$ 90, Extra Large US\$ 110)

DESSERT

Chocolate cannelloni served with vanilla cream

Mango and orange mousse with marinated strawberry

Fresh fruit plate with sorbet

Selection of three scoop homemade Ice Cream



DINNER MENU

THURSDAY-4

APPETIZER

Prawn spring rolls with sweet chilli dipping sauce

Smoked salmon and rocket salad

SOUP

Lentil puree served with smoked salmon

Spinach and coconut soup (SPA)

SORBET

Passion fruit sorbet

MAIN

Creole spiced sail fish medallions with egg noodle and buttered spinach, lime and chili yogurt dressing

Australian beef tender loin served on herb mash, stir fry vegetables and pepper sauce

Marinated grilled tofu salad with ginger miso dressing (SPA)

Grilled haloumi cheese served on green asparagus (Vegetarian)

Maldivian lobster prepared to your liking

(Medium US\$ 70, Large US\$ 90, Extra Large US\$ 110)

DESSERT

Mango cheesecake with berry compot

Chocolate and parlin cream slice caramel stick

Fresh fruit plate with sorbet

Selection of three scoop homemade Ice Cream



DINNER MENU

FRIDAY-5

MALDIVIAN NIGHT

BREAD OF THE DAY

- FRIED BREAD/ NAAN/ ROSHI

SALADS

- TUNA & PASTA SALAD
- CAROT SALAD
- CURRY BEAN, TUNA, COCONUT SALAD
- SNEAK-GOAT SALAD
- BANANA FLOWER SALAD
- LOCAL CABBAGE SALAD
- TUNA & COCONUT SAMBAL

SAVORY BITES

- MAS BOAKIBA (FISH CAKE)
- RIHA FOLHI (CURRY PANCAKE)
- POTATO & FISH BALLS

HOT DISHES

- MALDIVIAN FISH SOUP
- REEF FISH YELLOW CURRY
- LENTIL CURRY
- EGG CURRY
- VEGETABLE FRIED RICE
- STEAMED BASMATI RICE
- CURRIED ROAST POTATOES

GRILLE

- GARLIC MARINATED TUNA
- GINGER & LIME MERINATED CHICKEN

PICKLES

- LIME PICKLES
- GARLIC PICKLES

DESSERDS

- GABULHI BOAKIBA (COCONUT CAKE)
 - BABUKEYO BON" DIBAIY (BREADFRUIT PUDDING)
 - BOAKURI BARABO (CARMELIZED PUMPKIN)
 - KIRU BOAKIBA (COCONUT PUDDING)
 - FRES CUT FRUITS AND COCONUTS
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DINNER MENU

SATURDAY-6

APPETIZER

Grilled Mediterranean vegetables, toasted ciabatta bread
and crisp Prosciutto

Haloumi with salad and garlic bread

SOUP

Roasted tomato soup

Chicken and leek soup (SPA)

SORBET

Mango sorbet

MAIN

Seared fresh yellow fin tuna presented with
buckwheat noodle and ginger miso vegetable

Lemongrass, ginger and coriander infused peppered
chicken breast stripes, snow peas and colorful
capsicum stir fry with Thai rice

Pepper-crusted salmon served pesto and greens (SPA)

Asian green with teriyaki tofu dressing (Vegetarian)

Maldivian lobster prepared to your liking
(Medium US\$ 70, Large US\$ 90, Extra Large US\$ 110)

DESSERT

Coffee cardamom crème Brule served with brandy ginger

Chocolate mud cake with orange sauce

Fresh fruit plate with sorbet

Selection of three scoop homemade Ice Cream



DINNER MENU

SUNDAY-7

APPETIZER

Seafood pate with garlic toast

Thai style grilled beef salad

SOUP

“Vichyssoise” Potato and Leek

Spiced carrot soup (SPA)

SORBET

Lemon sorbet

MAIN

Grilled Reef fish fillet enhanced with crushed potatoes, greens and warm vinaigrette

Roasted veal striploin presented on saffron risotto, buttered beans and grain mustard Jus

Chilli chicken and cashew salad (SPA)

Fried tomatoes with marinated Haloumi (Vegetarian)

Maldivian lobster prepared to your liking
(Medium US\$ 70, Large US\$ 90, Extra Large US\$ 110)

DESSERT

Siciliano cassata served with strawberry comport

Chocolate tart with vanilla sauce

Fresh fruit plate with sorbet

Selection of three scoop homemade Ice Cream



DINNER MENU

MONDAY-8

APPETIZER

Grilled vegetable served with tuna

Dill pancake with smoked salmon

SOUP

Minted green pea with bacon

Grouper with fennel and tomato broth (SPA)

SORBET

Apple mint sorbet

MAIN

Grilled locally caught Wahoo fillets on lightly spiced couscous
with steamed zucchini and spicy tomato sauce

Herb stuffed guinea fowl breast served on grilled vegetable,
potato croquettes and sauce Portuguese

Penne past with prawn (SPA)

Penne pasta served with mushroom sauce (Vegetarian)

Maldivian lobster prepared to your liking

(Medium US\$ 70, Large US\$ 90, Extra Large US\$ 110)

DESSERT

Chocolate mousse served on tulip basket

Kiwi and mango parfait

Fresh fruit plate with sorbet

Selection of three scoop homemade Ice Cream



DINNER MENU

TUESDAY-9

BBQ DINNER NIGHT

Salads

- Artichoke salad
- Shrimp cocktail in pine apple
- Tomato Olive salad
- Cooked carrot salad
- Waldorf salad
- Tossed garden salad

Entrees

- Assorted cold cuts
- Fresh salmon patties with mango salsa

Main

- Seafood paella
- Beef teriyaki
- Gratin of cauliflower and broccoli
- Buttered beans with bell peppers
- Pasta, fish, olive, and tomato

Grill

- Baked potatoes with sour cream
- Black bean marinated lamb rack
- Cuttlefish
- Thai chicken sate
- Garlic and mustard marinated fish

Desserts

- Chocolate brownies
 - Cream caramel
 - Pineapple cake
 - Stuffed pancakes
 - Petite custard tarts
 - Angsana banana cream
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DINNER MENU

WEDNESDAY-10

APPETIZER

Smoked salmon and rocket salad

Steamed shrimp dumplings with sweet chilli dipping sauce

SOUP

Double celery soup

Chicken cilantro bisque (SPA)

SORBET

Honey melon sorbet

MAIN

Pan fried freshly caught reef fish fillets on asparagus risotto
with broccoli, olive tapenade and sauce vierge

Barbecued Australian beef tenderloin served with
potato chateau, ratatouille and anchovy butter

Barbecued tuna and Mediterranean vegetable (SPA)

Fresh YAKISOBA noodle stir fry (Vegetarian)

Maldivian lobster prepared to your liking

(Medium US\$ 70, Large US\$ 90, Extra Large US\$ 110)

DESSERT

Lemon Pannacotte served with pineapple and passion fruit coulis

Peach and amaretto cheesecake with melba sauce

Fresh fruit plate with sorbet

Selection of three scoop homemade Ice Cream



DINNER MENU

THURSDAY-11

APPETIZER

Avocado caesar salad, shaved ragiano parmesan

Prawn Millefeuille served with lemon mayonnaise

SOUP

Chicken and corm soup

Roasted two pepper soup (SPA)

SORBET

Apple and mint sorbet

MAIN

Grilled freshly caught yellow fin tuna presented on
spicy crab noodle and greens

Backed rack of Australian lamb with roasted potatoes,
Kenyan beans and red onion cabernet sauvignon jus

Prawn and fennel salad (SPA)

Vegetable, feta and pesto parcel with tomato chutney (Vegetarian)

Maldivian lobster prepared to your liking

(Medium US\$ 70, Large US\$ 90, Extra Large US\$ 110)

DESSERT

Rich brownies served with vanilla Ice Cream

Orange Bavaria cake with fruit coulis

Fresh fruit plate with sorbet

Selection of three scoop homemade Ice Cream



DINNER MENU

FRIDAY-12

MALDIVIAN NIGHT

BREAD OF THE DAY

- FRIED BREAD/ NAAN/ ROSHI

SALADS

- TUNA & PASTA SALAD
- CAROT SALAD
- CURRY BEAN, TUNA, COCONUT SALAD
- SNEAK-GOAT SALAD
- BANANA FLOWER SALAD
- LOCAL CABBAGE SALAD
- TUNA & COCONUT SAMBAL

SAVORY BITES

- MAS BOAKIBA (FISH CAKE)
- RIHA FOLHI (CURRY PANCAKE)
- POTATO & FISH BALLS

HOT DISHES

- MALDIVIAN FISH SOUP
- REEF FISH YELLOW CURRY
- LENTIL CURRY
- EGG CURRY
- VEGETABLE FRIED RICE
- STEAMED BASMATI RICE
- CURRIED ROAST POTATOES

GRILLE

- GARLIC MARINATED TUNA
- GINGER & LIME MERINATED CHICKEN

PICKLES

- LIME PICKLES
- GARLIC PICKLES

DESSERDS

- GABULHI BOAKIBA (COCONUT CAKE)
 - BABUKEYO BON" DIBAIY (BREADFRUIT PUDDING)
 - BOAKURI BARABO (CARMELIZED PUMPKIN)
 - KIRU BOAKIBA (COCONUT PUDDING)
 - FRES CUT FRUITS AND COCONUTS
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DINNER MENU

SATURDAY-13

APPETIZER

Feta cheese spring rolls served with sweet chilli dipping

Beef salad with marinated papaya & green chilli

SOUP

Cream of broccoli and cheddar cheese

Mushroom and barley soup (SPA)

SORBET

Mango sorbet

MAIN

Crisp – Sided sea bass, turned potatoes,
colorful stir fry and fresh coriander pesto

Veal cutlets, corn and sage pancakes, sautéed back Choy green
pepper sauce

Spicy lamb and noodle salad (SPA)

Vegetable terrine with tomato chutney (Vegetarian)

Maldivian lobster prepared to your liking

(Medium US\$ 70, Large US\$ 90, Extra Large US\$ 110)

DESSERT

Tiramisu with ladyfinger biscuits

Italian merinque with mascarpone and strawberry

Fresh fruit plate with sorbet

Selection of three scoop homemade Ice cream



DINNER MENU

SUNDAY-14

APPETIZER

Roasted duck with sweet potato salad

Baby spinach with ginger-glazed scallops

SOUP

Lobster bisque with sherry

Green bean and potato soup (SPA)

SORBET

Passion fruit sorbet

MAIN

Fillets of red snapper served with mushroom risotto, green vegetables and tomato salsa

Green herb crusted lamb loin with caramelized orange sauce, three-color vegetables and semolina gnocchi

Vegetables and feta strudel (vegetarian)

Maldivian lobster prepared to your liking

(Medium US\$ 70, Large US\$ 90, Extras Large US\$ 110)

DESSERT

Strawberry shortcake with chocolate sauce

Stuffed crepe with chocolate and passion coulis

Fresh fruit plate with sorbet

Selection of three scoop homemade Ice Cream
