

Room Service



BREAKFAST

(available 7.00am to 11.00am)

CONTINENTAL BREAKFAST	24.00
------------------------------	-------

Chilled Fresh Fruit Juice, a Selection Breads and Pastries with Preserves,
Sliced, Fresh Fruit, Coffee or Tea

AMERICAN BREAKFAST (P)	30.00
-------------------------------	-------

Chilled Fresh Fruit Juice, a selection of Breads and Pastries with Preserves,
Two Eggs any style with Veal Sausages, Pork Bacon and Grilled Tomato,
Sliced Fresh Fruit, Coffee or Tea

MALDIVIAN BREAKFAST	22.00
----------------------------	-------

Fish Curry, Flat Bread and Coconut Sambal, Sliced Fresh Fruit, Chilled Fresh Fruit
Juice Tea or Coffee

HEALTHY BREAKFAST	22.00
--------------------------	-------

Chilled Fresh Fruit Juice, Sliced Fresh Fruit with Ricotta Cheese, Muesli with
Skimmed Milk, Herbal Tea

BREAKFAST A LA CARTE

(available 11.00am to 11 pm)

SLICED FRUIT PLATE	15.00
---------------------------	-------

Pineapple, Papaya, Banana, Melon or Grapefruit

FRUIT COMPOTE	7.00
----------------------	------

Stewed Pears, Peaches or Mixed Fruit

FRUIT YOGHURT OR PLAIN	6.00
-------------------------------	------

CEREALS	7.00
----------------	------

Cornflakes, Rice Crisps, Weet-bix, Coco Pops, Toasted Muesli

TWO EGGS ANY STYLE(P)	18.00
------------------------------	-------

With Pork Bacon, Beef Sausage and Grilled Tomato

THREE EGG OMELETTE(P)	19.00
------------------------------	-------

With Choice of Pork Bacon, Beef Sausage and Grilled Tomato

ALL PRICES IN US DOLLARS
Vegetarian (V) Contains Pork (P)

APPETIZERS & SALAD

(available 11.00am to 11 pm)

GREEK SALAD (V)	19.00
With Tomatoes, Cucumbers, Kalamata Olives Green Peppers & Greek Feta Cheese	
SERRANO HAM MANCHEGO CHEESE (P)	21.00
With Rocket Leaves & Fresh Mushroom Salad	
SALMON CARPACCIO	21.00
With Green Asparagus, Baby Corn salad & Lemon Evo Oil Basil	
CAESAR SALAD	
Romaine Lettuce, Bacon, Anchovy, Shaved Parmesan	
Choice Of With	
<i>Blackened Chicken</i>	22.00
<i>Grilled Prawns</i>	24.00
PRAWNS, KING CRAB AND MANGO SALAD	21.00
With Mango Dressing	
ORGANIC MIX GARDEN GREEN SALAD (V)	17.00
Choice Of Dressings:	
Thousand Island, Vinaigrette, Balsamico or Lemon Olive Oil	

SOUPS

LUPSHA	13.00
Russian Style Chicken Noodle Soup	
GAZPACHO ANDALUCIA (V)	13.00
Cold Pimentoes, Cucumber & Tomato Soup With Avocado Sorbet	

ALL PRICES IN US DOLLARS

Vegetarian (V) Contains Pork (P)

PASTA & SANDWICHES

HOME MADE RICOTTA CHEESE & SPINACH CANNELLONI (V) With Tomato, Bechamel and Cheese	20.00
OVEN BAKED VEGETARIAN LASAGNE (V) With Sweet Corn, Green Peas & Carrot	20.00
SPAGHETTI A LA PESCATORA With Prawns and Scallops with Tomato Sauce	24.00
PENNE OR SPAGHETTI Vegetables & Tomato Sauce (V) , Carbonara (P) , Bolognaise or Tomato Basil (V)	18.00
CHOICE OF SANDWICHES (TOASTED) Cheese Lettuce & Tomato (V) , Tuna or Chicken Mayonnaise	18.00
KURUMBA TRIPLE DECKER (TOASTED) (P) With Roasted Chicken, Turkey Ham, Eggs, Crispy Pork Bacon, Lettuce and Tomato	20.00
FRENCH CONNECTION STEAK SANDWICH Sirloin Steak with Sautéed Onions, Mushrooms and Cheddar Cheese On French Baguette	22.00
PITA BREAD SANDWICH WITH GRILLED VEGETABLES (V) With Mint Yoghurt, Onion Tomato Relish & French Fries	20.00

MAIN DISHES

FISH AND CHIPS Served With Tartar, Spicy Tomato Sauce & Lemon	26.00
BEEF OR CHICKEN BURGER Traditional Angus Beef Or Corn Fed Chicken Burger With Onion, Tomato, Cornichon Lettuce, with Or Without Cheese French Fries & Cole Slaw	23.00

ALL PRICES IN US DOLLARS
Vegetarian (V) Contains Pork (P)

ASIAN CORNER

VEGETABLE SPRING ROLLS (V) Served With Thai Sweet Chili Sauce	15.00
SEAFOOD WANTON NOODLE SOUP Seafood Wonton, Chicken Stock, Bok Choi, Shiitake & Spring Onion	17.00
VEGETARIAN MEE GORENG (V) Fried Egg Noodles with Asian Vegetables	21.00
HAINANESE CHICKEN RICE Steamed Chicken Accompanied by Fragrant Rice & Traditional Condiments	26.00
THAI GREEN CHICKEN CURRY Served with Rice and Condiments	26.00
MAS RIHA Maldivian Fish Curry with Traditional Accompaniments	26.00

FROM THE GRILL

BEEF RIB EYE STEAK	37.00
REEF FISH	26.00
SALMON STEAK	32.00
JUMBO PAWNS	36.00
SPRING CHICKEN	33.00
LAMB CHOPS	36.00

All Grilled Items Are Garnished With Mixed Garden Vegetables
A Choice Of **Steak Fries /French Fries/ Mashed Potatoes**

A Selection Of Specialty Sauces:
Mushroom/ Bernaise/ Black Pepper/ Lime Coriander Butter Sauce

SIDE DISHES

FRENCH FRIES	8.00
STEAMED RICE	8.00
SEASONAL VEGETABLES	9.00
STEAK FRIES	10.00

ALL PRICES IN US DOLLARS
Vegetarian (V) Contains Pork (P)

SPECIALTIES FROM MING COURT RESTAURANT

(available from 12.30 to 14.30 and 19.30 to 21.30 Hrs., except Wednesday)

SZECHUAN HOT AND SOUR SOUP	13.00
SLICED FISH WITH SWEET AND SOUR SAUCE	30.00
CRISPY AROMATIC LEMON CHICKEN	26.00
LYCHEES IN SYRUP	12.00

SPECIALTIES FROM KURUMBA MAHAL RESTAURANT

(available from 12.30 to 14.30 and 19.30 to 21.30, except Tuesday)

MURGH CHAAT	14.00
Chicken Tikka with Yoghurt Tomato, Cucumber and Mint	
JAHANGIRI SHORBA	12.00
Creamed Chicken Soup Boullion with Mint & Coriander	
SUBZ KORMA(V)	17.00
Mixed vegetables with cashew nuts in a rich creamy sauce	
AJWAINI MACHI KARI	28.00
Red Snapper Cooked in Coconut Milk & Chili Flavored with Cardamom	
GULAB JAMUN	12.00
Deep Fried, Reduced Milk Dumplings in Sugar Syrup	

SPECIALITIES FROM OCEAN GRILL RESTAURANT

(available 19.30 to 21.30, Except Sunday)

ASSORTED SUSHI PLATE WITH CONDIMENTS	30.00
MALDIVIAN LOBSTER WITH LEMON BUTTER SAUCE	66.00
T-BONE STEAK-450GR	44.00
SEAFOOD COMBINATION	59.00
With Half Lobster, Prawns, Seabass, Tuna, and Squid	

We use Halal prepared Beef
Vegetarian (V) Contains Pork (P)
ALL PRICES IN US DOLLARS

DESSERTS

BAKED CHEESE CAKE With Fresh Strawberry	13.00
COCONUT CREAM BRULEE With Chocolate Cookies	13.00
CHOCOLATE BROWNIE With Fresh Cream and Berry Compote	13.00
TROPICAL FRUIT PLATTER	15.00
ASSORTED ICE CREAM PER SCOOP <ul style="list-style-type: none">• Vanilla• Chocolate• Coffee• Strawberry• Cookies & Cream• Strawberry Cheesecake• Macadamia Nut• Dulce De Leche• Banana Caramel• Green Tea• Belgium Chocolate	5.00

ALL PRICES IN US DOLLARS

Vegetarian (V) Contains Pork (P)

NIGHT MENU

Available 11:00pm - 07:00am

CAESAR SALAD (P)

Romaine Lettuce, Pork +Bacon, Anchovy, Shaved Parmesan
Choice Of With

Blackened Chicken

22.00

Grilled Prawns

24.00

SERRANO HAM MANCHEGO CHEESE (P)

21.00

With Rocket Leaves & Fresh Mushroom Salad

SEAFOOD WANTON NOODLES SOUP

17.00

Seafood Wonton, Chicken Stock, Bok Choi, Shiitake & Spring Onion

KURUMBA TRIPLE DECKER (TOASTED) (P)

20.00

With Roasted Chicken, Turkey Ham, Eggs, Crispy Pork Bacon,
Lettuce and Tomato

FISH AND CHIPS

26.00

Served With Tartar, Spicy Tomato Sauce & Lemon

BEEF OR CHICKEN BURGER

23.00

Traditional Angus Beef Or Corn Fed Chicken Burger
With Onion, Tomato, Cornichon Lettuce, with Or Without Cheese
French Fries & Cole Slaw

TROPICAL FRESH FRUITS PLATTER

15.00

COCONUT CRÈME BRULEE

13.00

With Raspberry & Mango Coulis

ASSORTED ICE CREAM PER SCOOP

5.00

Vanilla

Strawberry Cheesecake

Chocolate

Macadamia Nut

Coffee

Banana Caramel

Strawberry

Dulce De Leche

Cookies & Cream

Belgium Chocolate

Green Tea

ALL PRICES IN US DOLLARS
Vegetarian (V) Contains Pork (P)

BEVERAGES

APERITIF:

Martini/ Cinzano	5.00
Campari/ Dubonnet/ Pernod/ Ricard	5.00
Pimms No. 1	5.00

PORT:

Cockburn's	6.00
------------	------

SHERRY:

Tio Pepe/ Harvey's Bristol Cream/La Ina	6.00
-----------------------------------------	------

SCOTCH WHISKEY:

Deluxe

Johnnie Walker Blue Label	22.00
Royal Salute	20.00
Chivas Regal 18 Yrs	18.00
Johnnie Walker Gold Label	14.00

Premium

Johnnie Walker Black Label	11.00
Chivas Regal	11.00
Dimple	11.00

Regular

Johnnie Walker Red Label	8.00
--------------------------	------

Ballantine's/ J & B Rare/ Famous Grouse	8.00
-----------------------------------------	------

Our Standard measure is 40 ml

Single Malts

The Macallan	14.00
Glenlivet 12 yr Old	12.00
Glenmorangie	12.00
Cardhu	12.00
Glenfiddich	10.00

IRISH WHISKEY:

Jameson's	8.00
-----------	------

BOURBON/ CANADIAN WHISKEY:

Gentleman Jack	10.00
Jack Daniel's	9.00
Jim Beam	8.00

GIN:

Bombay Sapphire/ Tanqueray	11.00
Beefeater's/ Gordon's	8.00

RUM:

Captain Morgan	8.00
Bacardi/ Bacardi Oro	8.00

TEQUILA:

Jose Cuervo – Gold/ Silver	8.00
----------------------------	------

VODKA:

Grey Goose	10.00
Absolut - <i>Citron/ Kulant/ Mandarin/ Peppar/ Vanilla</i>	9.00
Skyy/ Absolut	8.00
Stolichnaya/ Smirnoff/ Blavod/ Finlandia (Cranberry)	8.00

Our Standard measure is 40 ml

COGNAC:

X.O	22.00
Remy – Napoleon	18.00
V.S.O.P	14.00
V.S	12.00

BRANDY/ GRAPPA:

Cellini	7.00
Grappa Alexandria	7.00
Calvados	7.00

BEERS:

Beck's	(Germany)	6.00
Carlsberg	(Denmark)	6.00

Corona	(Mexico)	6.00
Heineken	(Holland)	6.00
San Miguel	(Philippines)	6.00
Tiger	(Singapore)	6.00
Draught Pitcher		26.00

SPECIALITY COFFEES:

Irish Coffee - <i>with Irish Whiskey</i>	10.00
Café Royal - <i>with Cognac</i>	14.00
Jamaican Coffee - <i>with Rum</i>	10.00
Mexican Coffee - <i>with Tequila and Kahlua</i>	12.00

Our Standard measure is 40ml

FRAPPE:

Regular	9.00
Café Bailey's Frappe	12.00
Café Kahlua Frappe	12.00
Café Amaretto Frappe	12.00

Café Grappa Frappe	14.00
Café Benedictine Frappe	14.00
Café Drambuie Frappe	14.00

LIQUEURS:

Regular	8.00
Amaretto/ Fernet Branca/ Curacao/ Grand Marnier	
Galliano/ Kahlua/ Kirsch/ Malibu/ Manzanita/ Midori	
Sambuca/ Southern Comfort/ Tia Maria/ Underberg (20 ml)	
Superior	9.00
Bailey's Irish Cream/ Benedictine D.O.M/ Crème de Cacao	
Crème de Cassis/ Crème de Menthe/ Cointreau/ Drambuie	
Specialty – <i>MOU TAI KWEICHOW (CHINA)</i>	10.00

SHOOTERS:

B – 52 - <i>bailey's, kahlua, cointreau</i>	10.00
Flatliner - <i>tequila, sambuca, tobasco</i>	9.00
Flaming Lamborghini	14.00
<i>curacao, bailey's, banana liqueur, sambuca, kahlua</i>	
Kamikaze - <i>vodka, tequila, sweet and sour</i>	7.00

COCKTAIL PITCHER:

Daiquiri	44.00
Long Island Iced Tea	55.00
Margarita	57.00
Sangria	66.00

Our Standard measure is 40 ml

HOUSE WINES (by the glass) 9.00

Two Oceans, Shiraz (*South Africa*)

Two Oceans, Sauvignon Blanc (*South Africa*)

Jackroo Shiraz (Australia)

Jackroo Chardonnay (Australia)

SAKE (60 ml) 6.00

Hakutsuru

NON ALCOHOLIC BEVERAGES:

Fresh Juice 6.00

Canned Juice 4.00

Evian Still 7.00

Sparkling Perrier/ San Pellegrino 6.00

Aerated Waters 3.00

Mineral Water (1500 ml) 5.00

Mineral Water (500 ml) 3.00

Cappuccino/ Espresso 5.00

Tea/ Coffee 4.00

COOLERS:

Iced (Tea/ Coffee/ Chocolate) 6.00

Lemonade (Sweet or Salted) 6.00

Smoothies 8.00

- *Yoghurt, Honey and Choice of Fresh Fruit*

Milkshakes 7.00

- *Chocolate/ Vanilla/ Strawberry*

HEALTH/ ENERGY DRINKS:

Active O2 Orange/Lemon 10.00

Red Bull 7.00

San Pellegrino Fruit Drink	6.00
- Citrus/Orange/Tangerine/Lemonade/Grapefruit	

KURUMBA COCKTAILS:

Whiskey:

Ocean Julep	9.00
<i>Bourbon, Crème De Menthe, Lime Juice</i>	
A Fine Fix	12.00
<i>Irish Whiskey, Irish Mist, P/A Juice, Lime and Sugar</i>	
Kentucky Ale	9.00
<i>Bourbon, Lime and Ginger Ale</i>	
Headlock	12.00
<i>Irish Whiskey, Irish Cream, Cognac and Amaretto</i>	
Affinity	9.00
<i>Scotch, Dry Vermouth, Sweet Vermouth, Bitters</i>	

Rum:

Dawn To Dusk	12.00
<i>White Rum, Triple Sec, Sambuca, Curacao, PA Juice and Grenadine</i>	
Maldiviana	11.00
<i>Spiced Rum, O/J, Pina Colada Mix, Grenadine</i>	
Lullaby	9.00
<i>Dark Rum, Port, Curacao and Lemon Juice</i>	
Serenity	12.00
<i>Dark Rum, Hennessy, Baileys, Peach and Sugar</i>	
Daiquiri Fever (With Seasonal Fresh Fruit)	9.00
<i>White Rum, Lime, Sugar and Fresh Fruit</i>	

Gin:

Tropicana 11.00

Gin, P/A Juice, Lime Juice, O/J, Grenadine

The Lost Lagoon 11.00

Gin, Midori, Lemon Juice, Blue Curacao Ginger Ale

Gin Beri 10.00

Gin, Strawberry Liqueur, Fresh Strawberry, Lemon topped with Soda

Rose Thorn 9.00

Gin, Maraschino Liqueur, Grapefruit Juice

Golden Glow 11.00

Gin, Drambuie and Galliano

Our Standard measure is 40 ml

Vodka:

Peppar Piquante 11.00

Absolute Peppar, Rum, Curacao, Lemon, Mint and Ginger Ale

Yellow Submarine 12.00

Vodka, Peach Schnapps, Banana Liqueur, O/J, P/A Juice

Citrus Swing 11.00

Absolue Mandarin, Martini Rosso, Lemon, Cranberry & Grapefruit Juice

Twilight 12.00

Blavod, Madori, Peach Schnapps, Cranberry & Orange Juice

Kurrant Event 9.00

Absolute Kurrant, Cinzano Rose, Orange, Ginger and Brown Sugar

In the Mix:

Long Island Iced Tea 12.00

Vodka, Gin, Tequila, Triple Sec, Coke

Champagne Charmer 28.00

Champagne, Triple Sec, Passion Fruit, Cranberry Juice

Silk Sands 12.00

Kahlua, Bailey's, Fresh cream, Banana Liqueur

Cello By The Beach 14.00

Captain Morgan's, Crème De Cacao, Kahlua, Ice Cream

*Note: Please ask our Room Service to choose from an
excellent selection of fine and exquisite
Champagnes and Wine*

Our Standard measure is 40 ml