

IN-VILLADINING

BREAKFAST SET

6:00AM-11:00AM

Continental Breakfast (GF) 45

Choice of Fresh Juice – Orange, Grapefruit, Mango, Local Pineapple,
Carrot and Local Watermelon
White and Brown Toast with Selection of Preserves
Seasonal Sliced Fruits
Choice of Plain or Fruit Yoghurt
Selection of Illy Coffee or TWG Tea

American Breakfast (GF) 55

Two Eggs Any Style, Served with Chicken Sausage, Beef Bacon,
Grilled Tomato and Hash Brown
Choice of Fresh Juice – Orange, Grapefruit, Mango, Local Pineapple,
Carrot and Local Watermelon
Seasonal Sliced Fruits
Selection of Illy Coffee or TWG Tea

Mediterranean Breakfast (GF) 55

Menemen Eggs, Hummus, Marinated Olives and Arabic Dates Choice of Fresh Juice – Orange, Grapefruit, Mango, Local Pineapple, Carrot and Local Watermelon Seasonal Sliced Fruits Selection of Illy Coffee or TWG Tea

ALA CARTE BREAKFAST

Freshly Baked Bakery Basket (N) 14

Selection of Croissants, Danish Pastries, Muffins, Rolls, Butter and Preserves

Pancakes 17

Maple Syrup, Vanilla Cream and Preserved Strawberry Compote

Belgian Waffles 17

Maple Syrup, Berry Compote and Whipped Cream

WELL BEING BREAKFASTS

Assorted Cold Cuts (GF) 17

Beef Pastrami, Chicken Mortadella and Beef Salami Selection of Pickles, Assorted Bread and Butter

Gluten Free Bread Basket (GF) 21

Selection of Gluten Free Toast, Bread Roll, Muffin, Butter and Preserves

Breakfast Seasonal Fruit Platter (V) 17

Bircher Muesli (N) (V) 17

Rolled Oats, Orange Segments, Raisins, and Granny Smith Apple made with Full Fat Milk

BREAKFAST BEVERAGE

Freshly Pressed and Squeezed Fruit Juice 12

Orange
Grapefruit
Mango
Local Pineapple
Carrot
Local Watermelon

Smoothies (GF) 9

Blueberry

Local Pineapple

Mango

Dates

Selection of Illy Coffee 9

Please Ask Our Team For More Options

Selection of TWG Tea 10

Royal Darjeeling Tea
Imperial Lapsang Souchong
Emper Sencha
French Early Grey
Jasmine Queent
English Breakfast
1834 Black
Chamomile
Imperial Oolong

(GF) Gluten Free (A) Contains Alcohol (N) Contains Nuts (V) Vegetarian (P) Contains Pork (SF) Contains Seafood (★) Sustainable (▶) Spicy (↑) Extra Spicy

TO START WITH

11:00AM-11:00PM

Green Garden Salad 17

Mixed Lettuce, Cucumber, Cherry Tomato, Pomegranate, Parmesan Cheese Flakes and Balsamic Dressing

Quinoa Salad (GF) 17

Crushed Avocado, Crumbled Goat Cheese, Mesclun Salad and Orange Vinaigrette

Greek Salad (V) (GF) 17

Cucumber, Tomato, Local Onion, Olives, Feta Cheese and Oregano

Caesar Salad 35

Romaine, Caesar Dressing, Turkey Bacon, Boiled Egg, Parmesan and Grilled Olive Focaccia

Spring Rolls (V) 17

Crispy Vegetable Spring Rolls and Chilli Dipping Sauce

Wedges 14

Spiced Potato Wedges, Mayonnaise and Spiced Chilli Sauce

Arabic Mezze 55 (For Two)

Hummus, Moutabel, Fattoush, Kibbeh, Falafel, Cheese mosa, Marinated Olives and Warm Pita Bread

Dynamite Shrimp (SF) 23

Crispy Battered Shrimp Coated in Mayonnaise, Sriracha Sauce and Spring Onions

Fried Calamari (SF) 17

Fried Squid Rings and Garlic Tartare Sauce

Chicken Nuggets 16

Breaded Chicken Meat and French Fries

Buffalo Wings 26



Deep Fried Chicken Wings, Sweet and Sour Cayenne Hot Pepper Sauce

Vegetable Tempura 23

Asparagus, Bell Pepper, Carrot, Pumpkin, Local Onion, Baby Corn and Ginger White Raddish Soy Deeping

SOUP

Late Harvest Tomato (V) (GF) 17

House Tomato Bruschetta, Labneh and Toasted Coriander Seeds

Lentil Soup (V) 17

Yellow Lentil and Focaccia Bread

Bouillabaisse (GF) (SF) 30

Seafood and Saffron Broth, Prawns, Reef Fish, Calamari and Grilled Focaccia Bread

SANDWICH & PIZZA

Falafel Sandwich (V) 25

Pita Bread, Tomato, Pickles, Sour Cream, Green Chili Pepper, and French Fries

Club Sandwich 40

Chicken, Tomato, Lettuce, Boiled Egg, Turkey Bacon, Mayonnaise on White Bread and French Fries

Chicken Doner Kebab 28

Pita Bread, Local Onion, Tomato, Parsley, Pepper and French Fries

Margherita Pizza (V) 28

Tomato, Mozzarella and Basil

Pepperoni Pizza 35

Beef Pepperoni Sausage, Confit Cherry Tomato and Mozzarella Cheese

Seafood Pizza (SF) 40

Mix of Seafood, Anchovies, Local Pineapple and Mozzarella Cheese

BBQ Chicken Pizza 35

BBQ Grilled Chicken, Mushroom, White Local Onion and Mozzarella Cheese

Smoked Salmon Pizza (SF) 40

Mascarpone Cheese, Mozzarella, Red Local Onion, Capers, Smoked Salmon and Baby Spinach Leaves

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Should you have any dietary restrictions or allergies, please inform your order taker All prices are in United States Dollars. Prices are exclusive of 10% service charge and prevailing government taxes.

BURGER

Grilled Chicken Burger 35

Flame Grilled Chicken Breast, Piri Piri Mayonnaise, Shredded Lettuce, Ripe Tomato and French Fries

Angus Cheeseburger 35

Australian Angus Beef Patty, Lettuce, Tomato, Local Onion, Pickles, Cheddar Cheese, Pommery Mayonnaise and French Fries

Wagyu Beef Burger 58

Australian Wagyu Meat Patty, Provolone Cheese, Caramelized Local Onion, Gherkin, Pommery Mustard Sauce, Lettuce and Truffle Parmesan French Fries

Australian Wagyu Burger with Foie Gras Medallion 85

Australian Wagyu Meat Patty, Pan Seared Foie Gras, Roasted Local Onion, Provolone Cheese, Mizuna Lettuce and Truffle Parmesan French Fries

Maldivian Lobster Roll (SF) 85

One Whole Confit Lobster, Bisque Thousand Island Sauce, Lumpfish Caviar Brioche Bun, Coppee Leaves and Lobster Medallions Cocktail Salad

MAIN COURSE

Spaghetti Bolognaise 35

Whole Wheat Pasta, Ground Beef, Garlic Focaccia Bread and Caesar Salad on the Side

Penne Carbonara (P) 30

Smoked Pork Ham, Mushroom, Egg Yolk and Silky Cream Sauce

Fish & Chips (SF) 30

Battered Catch of The Day, Mushy Peas, Tartare Sauce and French Fries

Black Pepper Beef Tenderloin 50

Pan Seared, Pepper Sauce, Mashed Potatoes and Assorted Market Vegetables

Baked Seabream (GF) (SF) 40 *

Citrus, Cut Fruits and Rustic Vegetables

Nasi Goreng (SF) 35

Fried Jasmine Rice, Mixed Vegetables, Spicy Sambal, Chicken Satay, Pickled Vegetables, Fried Egg and Prawn Crackers

Mee Goreng (SF) 35

Spicy Malaysian-Style Stir-Fried Egg Noodles, Crispy Chicken Drum Stick, Grilled Prawn, Chicken Satay, Prawn Crackers and Vegetable Pickles

Arabic Mixed Grill (GF) 80 (For Two)

Shish Taouk, Shish Kebab, Pita Bread, Arabic Pickles and Hummus

Kata Sushi Platter (SF) 90 (7:00 PM - 10:00 PM)

Selection of Sashimi Salmon, Tuna, Hamachi and Shiroma (4 Pieces) With Chef Special Assorted of Nigiri and Makimono

Azure Seafood Platter (SF) 175 (7:00 PM - 10:00 PM)

Seafood Platter, Lobster, Prawn, Catch of the Day, Calamari, Grilled Octopus (SF) for two 175

LOCAL EXPERIENCE

Coppee Salad (V) 17

Coppee Leaves, Coconut, Lime Juice, Local Onion and Maldivian Chilli

Garudhiya Soup (SF) 17

Tuna, Red Chilli, White Rice, Lemon and Onion

Pumpkin Curry (V) 28

Pumpkin, Local Onion, Curry Leaves, Pandan Leaves, Coconut Milk, Curry Masala and Steamed Rice

Maldivian Curry (GF) (SF) 35

Maldivian Curry with Tuna, Poppadum and Steamed Rice

Whole Reef Fish (SF) (For Two) 100

1 kg Reef Fish Baked with Local Spices, Steam Rice, Garden Salad and Maldivian Sauce

(Chefs Note: 24 hr Notice Required and Subject to the Weather)

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DESSERT

Coconut Cake 17

Almond Sponge Cake, Coconut Jelly and Tropical Sauce

Cake of the Day 17

(SP Charge \$5)

Screw Pine Cream 17

Maldivian Exotic Fruit and Vanilla Chantilly Cream

Almond Chocolate Cake (GF) 17

Almond Cake with Coco Powder, Chocolate Sauce and Ganache

New York Cheesecake 17

Traditional Cheesecake, Berry Compote and Mango Sauce

Chocolate and Pistachio Sunday 17

Chocolate Mousse, Pistachio Cream, Chocolate Nuts, Pistachio Crumble and Marshmallows

Home Made Ice Cream 10

Sesame, Chocolate, Vanilla, Coconut Sorbet and Raspberry Sorbet (SP Charge \$3)

Cheese Selection 32

Brie Cheese, Goat Cheese, Gouda Cheese, Emmental Cheese, Manchego Cheese and Honeycomb

COCKTAILS 21

Long Island Iced Tea

Whiskey Sour

Margarita

Pina Colada

Old Fashioned

Mojito

Negroni

Aperol Spritz

Caipiroska

Cosmopolitan

Dry Martini

Daiquiri

Mai-Tai

MOCKTAILS 14

Ginger Fizz

Homemade Lemonade

Green Coco

Palm Cooler

Passion Cooler

BEER

Heineken 14

Corona 15

Tiger 14

Budweiser Budvar 15

FRESHLY SQUEEZED JUICE 12

Local Pineapple

Green Apple

Orange

Mango

Local Papaya Grapefruit

Local Watermelon

SMOOTHIES 9

Mango

Local Coconut

Strawberry

Blueberry

Passion Fruit

MINERAL WATER

Acqua Panna 750ml 10 Perrier 750ml 10 Evian 750ml 10

San Pellegrino 750ml 12

SOFT DRINK

- Coca Cola 9
- Diet Coke 9
- Zero Coke 9
 - Sprite 9
 - Fanta 9
- Bitter Lemon 9
- Soda Water 9
 - Red Bull 9

COFFEE

Selection of Illy Coffee 9

Please Ask Our Team For More Options

TEA

Selection of TWG Tea 10

Royal Darjeeling Tea
Imperial Lapsang Souchong
Emper Sencha
French Early Grey
Jasmine Queent
English Breakfast
1834 Black
Chamomile
Imperial Oolong



KIDS MENU

STARTER

Tomato Soup 7 (V)

Cheese Croutons

A Choice of Vegetable Purees 7 (V)

Carrot, Asparagus, Broccoli. Spinach

Little Fillet Mignon 10

Mash potato, Broccoli

Spaghetti Bolognese 12

Tomato Pomodoro with Minced Meat

Crumbed Cheese Breast 12

Steamed Vegetables, Mashed Potato, Fresh Juices

Angus Cheese Burger 12

Lettuce, Tomato, Local Onion, Pickles, Cheddar Cheese, Pommery Mayonnaise

Margarita Pizza 10 (V)

Mozzarella Cheese, Tomato, Basil

Pepperoni Pizza 12

Pepperoni Sausage, Confit Cherry Tomato, Mozzarella Cheese

Fish & Chips 14 (SF)

Tartar sauce, Fries

DESSERTS

Mixed Fruit Salad 8

Nut Sundae 10

(Also available without Nut)
Pistachio Cream, Roasted Nut, Marshmallow, Valrhona Chocolate

Banana Fritters 10

Vanilla Ice Cream, Chocolate Sauce

Selection of Ice Cream, Sorbet, Vanilla, Chocolate, Coconut,
Raspberry. Green Apple
5 per Scoop