



Al Tramonto

Italian Restaurant



APPETIZERS

CRUSTY ITALIAN GARLIC BREAD 🌿🌿🌿 Black Olive Tapenade, Marinated Olives	\$ 12.00
BRUSCHETTA 🌿🌿🌿 Olive Oil, Garlic, Sun-Dried Tomato, Buffalo Mozzarella, Tomato Concasse	\$ 18.00
CAESAR SALAD 🌿🌿🌿🥚🍷 Cos Romaine Lettuce, Creamy Caesar Dressing, Soft Egg, Garlic Croutons, Shaved Parmesan	\$ 25.00
BEEF CARPACCIO 🍷🥚🍷 Beef Fillet, Truffle Aioli, Parmesan, Rocket	\$ 25.00
GORGONZOLA PEAR SALAD 🌿🥚🍷 Pear, Frisee Leaves, Gorgonzola Dolce, Crumbed Gorgonzola, Candied Walnuts, Italian Vinaigrette	\$ 20.00
BURRATA TOMATO SALAD 🌿🥚 Marinated Tomato, Soft Ripe Burrata Cheese, Pine Nuts, Olives, Olive Oil, Aged Balsamic Vinegar	\$ 33.00
SALMON TARTARE 🐟🍷🥚 Gremolata, Potato Chips, Caper Berries, Lemon Aioli	\$ 25.00
TRIO OF ARANCINI 🌿🌿🍷🍷🍷 Pesto, Bolognese, Lobster, Crispy Rice Bowl	\$ 23.00
CALAMARI FRITTI 🌿🌿🍷🍷🍷 Crispy Calamari, Jalapeño, Charred Lemon, Lemon Aioli	\$ 25.00
TUSCANY MINISTRONE SOUP 🌿🌿🌿 Meatballs, Garlic Bread Toast	\$ 22.00
TOMATO BASIL CAPPUCCINO SOUP 🌿🌿🌿🍷 Creamy Tomato Basil Soup, Bocconcini	\$ 22.00
ROASTED PEPPER RISOTTO P 🌿🍷🍷 Prawns, Chorizo, Bell Peppers	\$ 23.00
PRAWN TOSCANA 🍷🍷🍷 Prawn Toscana Style, Confit Cherry Tomatoes, Bocconcini	\$ 35.00
POTATO PARMESAN GNOCCHI 🌿🌿🌿🍷 Basil Pesto, Confit Tomatoes, Mushroom, Mascarpone, Pine Nuts	\$ 18.00
LOBSTER SALAD PEPPERONATA P 🌿🍷🍷🍷 Chilled Lobster, Stew Of Peppers, Fennel, Parma Ham, Lemon Olive Oil	\$ 35.00

DISHES MAY INCLUDE THE FOLLOWING ALLERGENS

🌿 Celery 🌿 Gluten 🍷 Crustaceans 🥚 Eggs 🐟 Fish 🍷 Milk
🍷 Mustard 🥚 Nuts 🌿 Soya 🍷 Alcohol 🍷 Shellfish

PRICES ARE EXCLUSIVE OF 10% SERVICE CHARGE AND 16% GST

🌿 VEGETARIAN **P** CONTAINS PORK

🌿 Pork can be substituted with alternative - Lamb, Turkey Ham / Beef Bacon

RUSTIC ITALIAN PIZZA

MARGHERITA 🌿🌿🌿🍷 Tomato, Mozzarella, Basil	\$ 25.00
PRIMAVERA 🌿🌿🌿🍷 Artichoke, Olives, Confit Tomatoes, Roasted Pepper, Rocket	\$ 27.00
QUATTRO FORMAGGI 🌿🌿🌿🍷 Gorgonzola Dolce, Parmesan, Burrata, Mascarpone	\$ 33.00
FRUTTI DI MARE ALFREDO 🌿🌿🍷🍷🍷 Prawn, Calamari, Lobster, Alfredo Sauce, Roasted Pepper, Mascarpone	\$ 45.00
FRUTTI DI MARE POMODORO 🌿🌿🍷🍷🍷 Prawn, Calamari, Lobster, Pomodoro Sauce, Roasted Pepper, Mascarpone	\$ 40.00
MILANO 🌿🌿🌿🍷 Burrata, Organic Tomato, Wild Oregano	\$ 30.00
ROMA P 🌿🌿🍷🍷 Italian Sausage, Mushroom, Smoked Mozzarella, Yellow Tomatoes, Purple Basil	\$ 29.00
TOSCANA P 🌿🌿🍷🍷 Pepperoni, Italian Sausage, Macon, Chunky Red Peppers, Fior Di Latte	\$ 27.00
AL TARTUFO 🌿🌿🌿🍷 Black Truffle, Baby Spinach, Mozzarella, Fontina, Rosemary	\$ 31.00
AL POLLO 🌿🌿🍷🍷 Olive Oil, Poached Chicken, Pomodoro Sauce, Red Onion, Pesto, Sun-Dried Tomato, Pine Nuts	\$ 29.00
POMODORO 🌿🌿🍷🍷 Charred Tomato, Sweet Potato, Glazed Beef Macon, Smoked Buffalo Mozzarella, Lamb Stew	\$ 29.00
VIOLINO DI CAPRA 🌿🌿🍷🍷 Lamb Prosciutto, Goat Cheese, Caramelised Onion, Mozzarella, Arugula, Truffle	\$ 29.00
SALSICCIA DI FINOCCHIO 🌿🌿🍷🍷 Fennel Sausage, Panna, Red Onion, Scallions, Tomatoes	\$ 27.00

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PASTA

Choose your pasta - Spaghetti, Fettuccine, Tagliatelle, Pappardelle, Rigatoni, Penne

MAMMA MIA 🌿 🍷 🍝 🍷
Italian Meatballs, Pomodoro sauce \$ 27.00

PUTTANESCA 🌿 🍷 🍝 🍷
Napoletana Sauce, Anchovies, Olives, Capers \$ 27.00

AGLIO E OLIO 🌿 🌿 🍷 🍷
Garlic, Chili, Olive Oil, Rocket \$ 25.00

ITALIAN BOLOGNESE SAUCE 🌿 🍷 🍝 🍷
Beef Bolognese Sauce, Tomato, Basil, Parmesan \$ 27.00

ALLE VONGOLE 🌿 🍷 🍝 🍷 🍷
Clams, White Wine, Parsley, Chili, Garlic \$ 33.00

AI GAMBERETTI 🌿 🍷 🍝 🍷 🍷
Prawns, Pomodoro Sauce, Pesto Verde, Sage \$ 45.00

ALFREDO 🌿 🍷 🍝 🍷
Creamy Parmesan Sauce, Egg Yolk, Black Pepper \$ 30.00

CARBONARA **P** 🌿 🍷 🍝 🍷
Garlic, Pancetta, Olive Oil, Parmesan \$ 30.00

AL POLLO 🌿 🍷 🍝 🍷
Alfredo Sauce, Peas, Courgette, Chicken \$ 30.00

ARAGOSTA FRA DIAVOLO 🍷 🌿 🍷 🍝 🍷
Lobster, Tomato, Chili Flakes, Fresh Mint, Mascarpone \$ 45.00

SIDES

MIXED GREEN SALAD 🌿
Italian Dressing \$ 15.00

CREAMY POLENTA 🌿 🍷 🍷
Parmesan \$ 15.00

SPAGHETTI 🌿 🌿 🍷 🍷
Sauce Pomodoro \$ 15.00

MASH POTATO 🌿
Olive Oil, Basil \$ 15.00

BABY CAESAR SALAD 🌿 🍷 🍝 🍷
Cos Lettuce, Parmesan, Caesar Dressing \$ 15.00

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HOUSE SPECIALITIES

CHICKEN MILANESE 🌿 🍷 🍴 🥛 🍴	\$ 35.00
Chicken, Rocket, Charred Lemon, Dijon Mustard Aioli	
VEAL MUSHROOM ALLA MADEIRA 🥛	\$ 45.00
Veal, Wild Mushrooms, Madeira Cream, Persil	
BEEF TAGLIATA 🥛	\$ 40.00
Beef Tenderloin, Aged Balsamic Vinegar, Olive Oil, Rocket	
OSSO BUCO MODERNO 🍷 🍴 🥛	\$ 40.00
Slow - Braised Veal Shank, Chianti, Porcini Mushroom, Creamy Polenta	
SEA BASS STUFFED WITH LEMON, PEPPER, OLIVES 🐟 🍷	\$ 38.00
Tuscany Stew Olives, Pepper, Aubergine, Olive Oil Dressing	
CANNELLONI PARMESAN 🌿 🍷 🍴 🥛	\$ 35.00
Filled With Ricotta, Parmesan, Sage, A casserole Of Peas, Courgette	
SALMON 🍷 🐟 🥛	\$ 38.00
Polenta Cake, Confit Tomatoes, Basil Pesto	
BABY BEEF LASAGNE 🌿 🍷 🍴 🥛	\$ 35.00
Creamy Parmesan Spinach Alfredo Sauce, Beef Mince	
PUMPKIN TORTELLINI 🌿 🍷 🍴 🥛	\$ 32.00
Pumpkin, Sage, Butter	
GRILLED JUMBO PRAWNS 🍷 🥛	\$ 52.00
Lemon, Oregano, Braised Artichoke, Olives, Anchovy, Sun-Dried Tomato Salsa	
RAVIOLI LOBSTER GOAT CHEESE 🌿 🍷 🍴 🥛 🍴	\$ 45.00
Shellfish Sauce, Peas, Peppers	
ANGUS FILLET 250GMS	\$ 54.00
Porcini & peppercorn sauce, crispy polenta cake and asparagus	
ANGUS RIB EYE 250GMS	\$ 54.00
Balsamico peppers sauce, basil purée and Gorgonzola crumble	
WAGYU STYLE FILLET 250GMS	\$ 78.00
Chipini style tomatoes, baby carrots — red wine sauce & truffle mash potatoes	
VEAL CUTLET 250GMS	\$ 48.00
Madeira & morels sauce , creamy Sage polenta and Crispy artichoke	

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DESSERT

TORTA CAPRESE 🌾 🥚 🍷 🥜 🌿
Pistachio Ice Cream \$ 20.00

TIRAMISU 🌾 🥚 🍷
Espresso Ladyfingers, Mascarpone, Cream, Cocoa \$ 22.00

TORTA DI MELE 🌾 🥚 🍷 🥜
Apple Cake, Citrus, Olive Oil, Ice Cream \$ 20.00

PANNA COTTA 🥚 🍷
Lemon Custard, Fresh Berries \$ 20.00

ESPRESSO CHOCOLATE MOUSSE 🌾 🥚 🍷 🥜 🍷
Amaretti Biscuits, Almond Crumble \$ 22.00

POACHED PEARS IN BAROLO WINE 🥚 🍷 🍷
Mascarpone, Honey, Walnut \$ 22.00

PIZZA TUTTI FRUTTI - TO SHARE 🌾 🥚 🍷
Crunchy Biscuit, Raspberry Sauce, Fresh Fruit \$ 22.00

ICE CREAM PER SCOOP 🥚 🍷
Selection Of Ice Cream Available \$ 8.00

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VEGETARIAN



CONTAINS PORK

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DHAAVANI Coffee Shop

AVAILABLE FROM: 6AM - 11PM

SPECIALTY COFFEE

Spanish Frozen Latte 🍌🥛🥜🍪	\$8.00
Espresso, Milk, Peanut Butter, Biscuits	
Iced Coffee 🥛	\$6.00
Espresso, Milk, Condensed Milk	
Frozen Mocha 🥛🍫	\$8.00
Espresso, Milk, Condensed Milk, Hot Chocolate	
Ferrero Rocher Frozen Latte 🍌🥛🍫🍪	\$10.00
Espresso, Milk, Ferrero Rocher	
Oreo Cookie Frozen Latte 🍌🥛🍪	\$10.00
Espresso, Milk, Nutella, Oreos	

FRESH & HEALTHY

Fresh Fruit Plate 🍏	\$12.00
Seasonal Fruit	
Granola 🍌🥛🍫🍪	\$12.00
Yoghurt, Berries, Honey, Almonds	
Smoothie 🍏🍌	\$12.00
Beetroot, Pineapple, Almonds, Yoghurt, Honey, Chia Seeds	

EGGS & THINGS

Bakery Basket Selection of the Day 🍌🥛🍫🍪🍞	\$11.00
5 Piece Bakery Selection of the Day	
Classic Breakfast P 🍌🥛🥛	\$16.00
Two Eggs, Streaky Bacon, Pork Banger, Rosa Tomatoes, Sourdough Toast, Baked Beans	
Eggs Benedict P 🍌🥛🥛	\$12.00
Poached Eggs, Cotta Ham, Hollandaise, Sourdough Toast	
Scrambled Eggs (Salmon) 🍌🥛🐟	\$12.00
Smoked Salmon, Toasted Ciabatta, Crème Fraîche	
Scrambled Eggs (Parma Ham) P 🍌🥛🥛	\$10.00
Parma Ham, Toasted Ciabatta, Crème Fraîche	
Eggs Florentine 🍌🥛🥛	\$12.00
Poached Eggs, Spinach, Hollandaise, Sourdough Toast	
Eggs Royale 🍌🥛🐟	\$14.00
Poached Eggs, Smoked Salmon, Hollandaise, Sourdough Toast	
3 Egg Omelette 🍌🥛🥛	\$12.00
Goat's Cheese, Spinach, Confit Tomatoes	

Chilli Con Carne 🍌🥛🥛	\$14.00
Black Beans, Guacamole, Spicy Doritos, Poached Eggs	
Cordon Bleu Croissant P 🍌🥛🥛	\$12.00
Scrambled Eggs, Ham, Cheese, Bèchamel	
Blueberry Buttermilk Pancakes P 🍌🥛🥛	\$10.00
Crispy Bacon, Salted Caramel, Maple Syrup	
Brioche French Toast P 🍌🥛🥛	\$13.00
Streaky Bacon, Rosemary, Strawberry Infused Maple Syrup	
Belgian Waffles P 🍌🥛🥛	\$10.00
Caramelised Banana, Nutella, Crispy Bacon	
Maldivian Breakfast 🍌🍷🥛🐟🍷	\$18.00
Mas Huni (tuna with grated coconut and spices), Chapati (thin flatbread), Potato Sambal, Theluli Fai (fried leaves), Fresh Chilli, Onions, Lime, Fresh Juice (seasonal options)	

TO START/TO SHARE

Artisan Cheese Board 🍌🥛🍷🍷	\$11.00 \$18.00
Onion Marmalade, Tapenade, Breads - 3 Piece - 6 Piece	
Artisan Meat Board P 🍌🥛🍷🍷	\$15.00 \$20.00
Onion Marmalade, Tapenade, Breads - 3 Piece - 6 Piece	
Selection Of 3 Meats & 3 Cheeses P 🍌🥛🍷🍷	\$26.00
Red Onion Marmalade, Gherkins, Sourdough Toast	
Devilled Eggs, Dijon Mustard P 🍌🥛🍷	\$12.00
Parma Ham Plate, Rocket	
Avocado Devilled Eggs 🍌🥛🍷	\$15.00
Bresaola, Rocket	

Salmon Devilled Eggs 🍌🥛🍷🍷	\$18.00
Dill, Smoked Salmon Plate, Rocket	
Halaal Selection Of 3 Meats & 3 Cheeses P 🍌🥛🍷🍷	\$40.00
Turkey Ham, Bresaola, Prosciutto Lamb, Feta, Halloumi, Jibneh Arabieh, Olives, Sourdough Toast, Fig Marmalade	
Trio Of Samosas 🍌🥛🍷🍷	\$12.00
- Spiced Mince - Potato & Cauliflower - Paneer & Spinach	
Modern Chicken Tikka Masala 🍌🥛🍷🍷	\$18.00
Cucumber, Mint, Yoghurt	
Guacamole 🍌🥛	\$10.00
Nachos	

SALADS & THINGS

Greek Salad 🍌🥛🍷🍷	\$12.00
Tuna, Oregano, Cucumber, Red Onion, Feta	
Niçoise Salad 🍌🥛🍷🍷	\$12.00
Tuna, Radish, Olives, Cherry Tomatoes, Potatoes, Eggs, Green Beans	
Prawn Cocktail Avocado Ritz 🍌🥛🍷🍷	\$19.00
6 Queen Prawns, Cocktail Sauce, Lemon, Avocado	
Steak Tartare 🍌🥛🍷🍷	\$19.00
Gherkins, Tarragon, Harissa, Quail Egg, Sourdough Toast	

Volcano Slaw 🍌🥛🍷🍷	\$10.00
Red & Green Cabbage, Bok Choy, Red Onion, Pear, Wasabi Mayo	
Burrata Cheese 🍌🥛	\$25.00
Roma Tomatoes, Basil Pesto, Aged Balsamic Vinegar	
Caesar Baby Cos Salad 🍌🥛🍷🍷	\$12.00
Aged Parmesan, Croutons, Creamy Caesar Dressing, Micro Parmesan, Scotch Egg	
Add Prawns 🍷	\$18.00
Add Chicken	\$15.00

SIGNATURE DISHES

Maldivian Seafood Soup 🌿🍷🐟🍷🍷 Mixed Seafood, Broth with Local Spice	\$12.00
French Onion Soup 🌿🍷🍷 Croutons, Raclette Cheese	\$10.00
Tomato Basil Soup 🌿🍷🍷🍷🍷 Garlic Parsley Croutons	\$10.00
Fettuccine 🍷🍷🍷🍷🍷 Alfredo Sauce, Grilled Chicken, Courgetti, Tarragon	\$16.00
Tagliatelle 🌿🍷🍷🍷🍷 Veal Bolognese, Tomatoes, Guanciale, Parmesan	\$20.00
Moroccan Beef Brisket 🌿🍷🍷🍷🍷 Couscous, Cumin, Almonds	\$18.00
Wok Fried Crispy Prawns 🍷🍷🍷🍷🍷 Crispy Prawn, Szechuan Pepper, Mixed Peppers, Cashew Nuts	\$22.00
Crispy Fried Chicken 🍷🍷🍷🍷🍷 Ranch Dressing	\$18.00
Pad Thai 🌿🍷🍷🍷🍷🍷 Chicken, Prawns, Rice Noodles, Tamarind, Lime, Tofu, Bean Sprouts	\$20.00

Singapore Noodles 🌿🍷🍷🍷🍷🍷 Glass Noodles, Prawn, Chicken, Peppers, Bean Sprouts, Peanuts	\$18.00
Teriyaki Salmon 🍷🍷🍷 Enoki, Soy Beans, Bok Choy, Teriyaki Sauce	\$22.00
Butter Chicken 🍷🍷🍷 Tandoori Chicken, Cashew Curry, Rice Pilaf	\$18.00
Lamb Biryani 🍷🍷🍷🍷 Crispy Onion, Saffron Rice, Naan Bread	\$25.00
Vegetarian Thali Tray 🌿🍷🍷🍷🍷🍷 Biryani, Dal Makhani, Curried Paneer, Potatoes & Cauliflower Samosas	\$20.00
Dal Makhani 🍷🍷🍷 Urad Dal, Rajma, Garam Masala, Onion, Garlic	\$16.00
Maldivian Reef Fish Curry 🌿🍷🍷🍷 Rice / Chapati, Shaved Coconut, Condiments	\$16.00

SANDWICHES

Ham Cheese P 🍷🍷🍷 Cooked Ham, Gruyère Cheese, Rocket, Croissant, Béchamel	\$20.00
Italian Prosciutto P 🍷🍷🍷🍷 Rocket, Raclette Cheese, Gherkins, Aioli	\$18.00
Salami de Toscana 🍷🍷🍷🍷 Parmesan, Baby Romaine, Egg, Mayo	\$18.00
Buffalo Mozzarella 🌿🍷🍷🍷 Pesto, Basil, Tomatoes, Olives	\$16.00
Croque Madame P 🍷🍷🍷🍷 Toasted Sourdough, Cotta Ham, Rocket, Gruyère Cheese, Béchamel, Sunny Side Up Fried Egg	\$18.00
Wagyu Steak Sandwich 🍷🍷🍷🍷 Provolone Cheese, Caramelised Onions, Rocket	\$22.00

Crispy Chicken Burger on Brioche 🍷🍷🍷🍷 Coleslaw, Sriracha Mayonnaise, Sweet Potato Fries	\$18.00
Wagyu Burger on Brioche 🍷🍷🍷🍷 200g Wagyu Patty, Truffle Aioli, Fried Egg, Raclette Cheese, Parmesan Fries	\$24.00
Classic Club Sandwich P 🍷🍷🍷🍷 Toasted Bread, Ham, Chicken, Crispy Bacon, Lettuce, Tomato	\$18.00
Classic Maldivian Tuna Salad Sandwich 🍷🍷🍷🍷 Tuna Mayo, Lettuce, Gherkins, Dill	\$16.00
Classic Maldivian Chicken Salad Sandwich 🍷🍷🍷🍷 Chicken Mayo, Celery, Apple, Tarragon	\$16.00

FROM THE GRILL

WAGYU	
250g Fillet	\$65.00
300g Sirloin	\$48.00
350g Rib-Eye	\$85.00
ANGUS	
250g Fillet	\$55.00
300g Sirloin	\$50.00
350g Rib-Eye	\$60.00
FISH & SEAFOOD	
250g Tuna 🐟	\$20.00
500g Prawns 🍷	\$35.00
500g Lobster 🍷	\$75.00
250g Sea bass 🐟	\$30.00

SIDES

Hand Cut Fries	\$5.00
Truffle Parmesan Fries 🍷🍷	\$9.00
Buttered Mash 🍷	\$6.00
Broccoli, Hollandaise 🍷	\$8.00
Cauliflower – Tahini 🍷🍷	\$6.00
Steamed Seasonal Vegetables	\$6.00
Steamed Rice	\$5.00
Kachumber - Cilantro, Cucumber, Roma Tomatoes, Red Onion 🌿	\$8.00

SAUCES

Bearnaise Sauce 🍷🍷	\$3.00
Peppercorn Sauce 🍷	\$4.00
Mushroom Sauce 🍷	\$4.00
Chimichurri Sauce	\$3.00
Garlic Herb Butter 🍷	\$3.00

DESSERTS

Oreo Cookie Tiramisu 🍷🍷🍷🍷 Mascarpone, Cocoa, Cream, Fudge	\$10.00
Lemon-Passion Meringue Tart 🍷🍷🍷🍷 Raspberries, Berry Sauce	\$8.00
Intense Chocolate Mousse 🍷🍷🍷🍷 Vanilla Foam & Crunchy Biscuit	\$8.00
Saffron Rice Pudding 🍷🍷 Seasonal Berries, Rose Petal, Mango Ice Cream	\$6.00

Pineapple Mascarpone Chilli Cheesecake 🍷🍷🍷🍷 Gingerbread Crumbs	\$12.00
Ice Cream, Sherbet, Sorbet 🍷🍷🍷🍷 Sauces & Cookies	\$3.00
Nutella Waffle 🍷🍷🍷🍷 Banana, Nutella Sauce, Nutella Ice Cream	\$8.00

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 **VEGETARIAN**

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DISHES MAY INCLUDE THE FOLLOWING ALLERGENS

 Celery  Gluten  Crustaceans  Eggs  Fish  Milk  Peanut
 Mustard  Nuts  Soya  Alcohol  Shellfish  Sesame Seeds



DHAAVANI
Coffee Shop

AVAILABLE FROM: 11PM - 6AM

SPECIALTY COFFEE

Spanish Frozen Latte 🍵🥛🥜 Espresso, Milk, Peanut Butter, Biscuits	\$8.00
Iced Coffee ☕ Espresso, Milk, Condensed Milk	\$6.00
Frozen Mocha ☕🍵 Espresso, Milk, Condensed Milk, Hot Chocolate	\$8.00
Ferrero Rocher Frozen Latte 🍵🥛🍫🍪 Espresso, Milk, Ferrero Rocher	\$10.00
Oreo Cookie Frozen Latte 🍵🥛🍪🍫 Espresso, Milk, Nutella, Oreos	\$10.00

FRESH & HEALTHY

Fresh Fruit Plate 🍏 Seasonal Fruit	\$12.00
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EGGS & THINGS

Eggs Benedict 🍳🥓🍷 Poached Eggs, Cotta Ham, Hollandaise, Sourdough Toast	\$12.00
Eggs Florentine 🍳🥬🍷 Poached Eggs, Spinach, Hollandaise, Sourdough Toast	\$12.00
3 Egg Omelette 🍳🥓🍷 Goat's Cheese, Spinach, Confit Tomatoes	\$12.00
Chilli Con Carne 🍳🌶️🍷 Black Beans, Guacamole, Spicy Doritos, Poached Eggs	\$14.00

TO START/TO SHARE

Devilled Eggs, Dijon Mustard 🍳🥓🌿🍷 Parma Ham Plate, Rocket	\$12.00
Salmon Devilled Eggs 🍳🥓🐟🌿 Dill, Smoked Salmon Plate, Rocket	\$18.00
Trio Of Samosas 🍳🥓🌿🍷 - Spiced Mince - Potato & Cauliflower - Paneer & Spinach	\$12.00
Modern Chicken Tikka Masala 🍳🥓🌿 Cucumber, Mint, Yoghurt	\$18.00
Guacamole 🥑🌿 Nachos	\$10.00

SIDES

Hand Cut Fries	\$5.00
Truffle Parmesan Fries 🍷🍷	\$9.00
Buttered Mash 🍷	\$6.00
Broccoli, Hollandaise 🍷🍷	\$8.00
Cauliflower – Tahini 🍷🍷	\$6.00
Steamed Seasonal Vegetables	\$6.00
Steamed Rice	\$5.00

DESSERTS

Oreo Cookie Tiramisu 🍷🍷🍪🍫 Mascarpone, Cocoa, Cream, Fudge	\$10.00
Pineapple Mascarpone Chilli Cheesecake 🍷🍷🍫🍪 Gingerbread Crumbs	\$12.00
Intense Chocolate Mousse 🍷🍷🍫🍪 Vanilla Foam & Crunchy Biscuit	\$8.00
Saffron Rice Pudding 🍷🍷 Seasonal Berries, Rose Petal, Mango Ice Cream	\$6.00
Lemon-Passion Meringue Tart 🍷🍷🍫🍪 Raspberries, Berry Sauce	\$8.00
Ice Cream, Sherbet, Sorbet 🍷🍷🍫🍪 Sauces & Cookies	\$3.00

SALADS & THINGS

Greek Salad 🍷🍷🍷🍷 Tomato, Oregano, Cucumber, Red Onion, Feta	\$12.00
Niçoise Salad 🍷🍷🍷🍷 Tuna, Radish, Olives, Cherry Tomatoes, Potatoes, Eggs, Green Beans	\$12.00
Volcano Slaw 🍷🍷🍷 Red & Green Cabbage, Bok Choy, Red Onion, Pear, Wasabi Mayo	\$10.00
Burrata Cheese 🍷🍷 Roma Tomatoes, Basil Pesto, Aged Balsamic Vinegar	\$25.00
Caesar Baby Cos Salad 🍷🍷🍷🍷 Aged Parmesan, Croutons, Creamy Caesar Dressing, Micro Parmesan, Scotch Egg	\$12.00
Add Prawns 🍷	\$18.00
Add Chicken	\$15.00

SIGNATURE DISHES

Maldivian Seafood Soup 🍷🍷🍷🍷 Mixed Seafood, Broth with Local Spice	\$12.00
French Onion Soup 🍷🍷🍷 Croutons, Raclette Cheese	\$10.00
Tomato Basil Soup 🍷🍷🍷🍷 Garlic Parsley Croutons	\$10.00
Fettuccine 🍷🍷🍷 Alfredo Sauce, Grilled Chicken, Courgetti, Tarragon	\$16.00
Tagliatelle 🍷🍷🍷 Veal Bolognese, Tomatoes, Guanciale, Parmesan	\$20.00
Wok Fried Crispy Prawns 🍷🍷🍷🍷 Crispy Prawn, Szechuan Pepper, Mixed Peppers, Cashew Nuts	\$22.00
Crispy Fried Chicken 🍷🍷🍷 Ranch Dressing	\$18.00
Singapore Noodles 🍷🍷🍷🍷 Glass Noodles, Prawn, Chicken, Peppers, Bean Sprouts, Peanuts	\$18.00
Butter Chicken 🍷🍷 Tandoori Chicken, Cashew Curry, Rice Pilaf, Dal Makhani	\$18.00
Lamb Biryani 🍷🍷 Crispy Onion, Saffron Rice, Naan Bread	\$25.00
Dal Makhani 🍷🍷 Urad Dal, Rajma, Garam Masala, Onion, Garlic	\$16.00
Maldivian Reef Fish Curry 🍷🍷 Rice, Chapati, Shaved Coconut, Condiments	\$16.00

SANDWICHES

Buffalo Mozzarella 🍷🍷🍷 Pesto, Basil, Tomatoes, Olives	\$16.00
Croque Madame 🍷🍷🍷 Toasted Sourdough, Cotta Ham, Rocket, Gruyère Cheese, Béchamel, Sunny Side Up Fried Egg	\$18.00
Wagyu Steak Sandwich 🍷🍷🍷 Provolone Cheese, Caramelised Onions, Rocket	\$22.00
Crispy Chicken Burger on Brioche 🍷🍷🍷 Coleslaw, Sriracha Mayonnaise, Sweet Potato Fries	\$18.00
Wagyu Burger on Brioche 🍷🍷🍷 200g Wagyu Patty, Truffle Aioli, Fried Egg, Raclette Cheese, Parmesan Fries	\$24.00
Classic Club Sandwich 🍷🍷🍷 Toasted Bread, Ham, Chicken, Crispy Bacon, Lettuce, Tomato	\$18.00
Classic Maldivian Tuna Salad Sandwich 🍷🍷🍷 Tuna Mayo, Lettuce, Gherkins, Dill	\$16.00
Classic Maldivian Chicken Salad Sandwich 🍷🍷🍷 Chicken Mayo, Celery, Apple, Tarragon	\$16.00

PRICES ARE EXCLUSIVE OF 10% SERVICE CHARGE AND 16% GST



VEGETARIAN



CONTAINS PORK

(Pork can be substituted with alternative - Lamb, Turkey Ham / Beef Bacon)

DISHES MAY INCLUDE THE FOLLOWING ALLERGENS

🌿 Celery 🍷 Gluten 🐟 Crustaceans 🍳 Eggs 🐟 Fish 🥛 Milk 🥜 Peanut

🍷 Mustard 🥜 Nuts 🌿 Soya 🍷 Alcohol 🐟 Shellfish 🍷 Sesame Seeds



DHAAVANI

Coffee Shop

We take care of your
in villa dining experience.

WE DELIVER - DIAL CODE 4
AVAILABLE FROM: 6AM - 11PM

FRESH & HEALTHY

Fresh Fruit Plate 🌿
Seasonal Fruit

\$12.00

Granola 🌿 🥛 🥜 🍯
Yoghurt, Berries, Honey, Almonds

\$12.00

Smoothie 🌿 🥜

Beetroot, Pineapple, Almonds,
Yoghurt, Honey, Chia Seeds

\$12.00

EGGS & THINGS

Bakery Basket Selection of the Day 🌿 🥛 🥜 🍯 🥞 🥯 \$11.00
5 Piece Bakery Selection of the Day

Classic Breakfast P 🌿 🥛 🥞 \$16.00
Two Eggs, Streaky Bacon, Pork Banger, Rosa
Tomatoes, Sourdough Toast, Baked Beans

Eggs Benedict P 🌿 🥛 🥞 \$12.00
Poached Eggs, Cotta Ham, Hollandaise,
Sourdough Toast

Scrambled Eggs (Salmon) 🌿 🥛 🐟 \$12.00
Smoked Salmon, Toasted Ciabatta, Crème Fraîche

Scrambled Eggs (Parma Ham) P 🌿 🥛 🥞 \$10.00
Parma Ham, Toasted Ciabatta, Crème Fraîche

Eggs Florentine 🌿 🥛 🥞 \$12.00
Poached Eggs, Spinach, Hollandaise,
Sourdough Toast

Eggs Royale 🌿 🥛 🐟 \$14.00
Poached Eggs, Smoked Salmon, Hollandaise,
Sourdough Toast

3 Egg Omelette 🌿 🥛 🥞 \$12.00
Goat's Cheese, Spinach, Confit Tomatoes

Chilli Con Carne 🌿 🥛 \$14.00
Black Beans, Guacamole, Spicy Doritos,
Poached Eggs

Gordon Bleu Croissant P 🌿 🥛 🥞 \$12.00
Scrambled Egg, Ham, Cheese, Bèchamel

Blueberry Buttermilk Pancakes P 🌿 🥛 🥞 🍯 \$10.00
Crispy Bacon, Salted Caramel, Maple Syrup

Brioche French Toast P 🌿 🥛 🥞 🍯 \$13.00
Streaky Bacon, Rosemary, Strawberry
Infused Maple Syrup

Belgian Waffles P 🌿 🥛 🥞 🍯 \$10.00
Caramelised Banana, Nutella, Crispy Bacon

Maldivian Breakfast 🌿 🍷 🐟 🥛 🍷 \$18.00
Mas Huni (Tuna, Grated Coconut & Spices),
Chapati (Thin Flatbread), Potato Sambal,
Theluli Fai (Fried Leaves), Fresh Chilli,
Onions, Lime, Fresh Juice
(Seasonal Options)

TO START/TO SHARE

Artisan Cheese Board 🌿 🥛 🌿 🥜 \$11.00
Onion Marmalade, Tapenade, Breads
- 3 Piece \$18.00
- 6 Piece

Artisan Meat Board P 🌿 🥛 🌿 🥜 \$15.00
Onion Marmalade, Tapenade, Breads
- 3 Piece \$20.00
- 6 Piece

Selection Of 3 Meats & 3 Cheeses P 🌿 🥛 🌿 🥜 \$26.00
Red Onion Marmalade, Gherkins,
Sourdough Toast

Devilled Eggs, Dijon Mustard P 🌿 🥜 🍷 \$12.00
Parma Ham Plate, Rocket

Avocado Devilled Eggs 🌿 🥜 🍷 \$15.00
Bresaola, Rocket

Salmon Devilled Eggs 🌿 🥜 🍷 🐟 \$18.00
Dill, Smoked Salmon Plate,
Rocket

Halaal Selection Of 3 Meats & 3 Cheeses P 🌿 🥛 🌿 🥜 \$40.00
Turkey Ham, Bresaola, Prosciutto
Lamb, Feta, Halloumi, Jibneh Arabieh,
Olives, Sourdough, Fig Marmalade

Trio Of Samosas 🌿 🥜 🥛 🍷 \$12.00
- Spiced Mince
- Potato & Cauliflower
- Paneer & Spinach

Modern Chicken Tikka Masala 🥛 🥜 🌿 \$18.00
Cucumber, Mint, Yoghurt

Guacamole 🌿 🥜 \$10.00
Nachos

DISHES MAY INCLUDE THE FOLLOWING ALLERGENS

🌿 Celery 🌿 Gluten 🐛 Crustaceans 🥚 Eggs 🐟 Fish 🥛 Milk 🥜 Peanut
🍷 Mustard 🥜 Nuts 🌿 Soya 🍷 Alcohol 🐟 Shellfish 🥞 Sesame Seeds

SALADS & THINGS

Greek Salad 🌿🌿🌿🐟🥒🥑🥚	\$12.00	Volcano Slaw 🌿🌿🌿🥒🥑	\$10.00
Tomato, Oregano, Cucumber, Red Onion, Feta		Red & Green Cabbage, Bok Choy, Red Onion, Pear, Wasabi Mayo	
Niçoise Salad 🌿🌿🌿🐟🥒🥑🥚🌾	\$12.00	Burrata Cheese 🥒🥑	\$25.00
Tuna, Radish, Olives, Cherry Tomatoes, Potatoes, Eggs, Green Beans		Roma Tomatoes, Basil Pesto, Aged Balsamic Vinegar	
Prawn Cocktail Avocado Ritz 🌿🥑🐟🌾🥚	\$19.00	Caesar Baby Cos Salad 🌿🌿🌿🥒🥑🐟🥒🌾	\$12.00
6 Queen Prawns, Cocktail Sauce, Lemon, Avocado		Aged Parmesan, Croutons, Creamy Caesar Dressing, Micro Parmesan, Scotch Egg	
Steak Tartare 🌿🌾🌿🥑	\$19.00	Add Prawns 🐟	\$18.00
Gherkins, Tarragon, Harissa, Quail Egg, Sourdough Toast		Add Chicken	\$15.00

SIGNATURE DISHES

Maldivian Seafood Soup 🌿🌿🐟🥒🥑🥚	\$12.00	Singapore Noodles 🌿🌿🌿🐟🥒🥑🌾🥑	\$18.00
Mixed Seafood, Broth with Local Spice		Glass Noodles, Prawn, Chicken, Peppers, Bean Sprouts, Peanuts	
French Onion Soup 🌿🌿🥒🥑	\$10.00	Teriyaki Salmon 🌿🐟🥒	\$22.00
Croutons, Raclette Cheese		Enoki, Soy Beans, Bok Choy, Teriyaki Sauce	
Tomato Basil Soup 🌿🌿🌿🌾🥒🥑	\$10.00	Butter Chicken 🌿🥒🥑	\$18.00
Garlic Parsley Croutons		Tandoori Chicken, Cashew Curry, Rice Pilaf	
Fettuccine 🌿🌿🌿🌾🥒🥑	\$16.00	Lamb Biryani 🌿🥒🥑🌿	\$25.00
Alfredo Sauce, Grilled Chicken, Courgetti, Tarragon		Crispy Onion, Saffron Rice, Naan Bread	
Tagliatelle 🌿🌿🌿🌾🥒🥑	\$20.00	Vegetarian Thali Tray 🌿🌿🌿🌿🌿🌾🥒🥑	\$20.00
Veal Bolognese, Tomatoes, Guanciale, Parmesan		Biryani, Dal Makhani, Curried Paneer, Potatoes & Cauliflower Samosas	
Moroccan Beef Brisket 🌿🌿🌿🥒🥑🥑🥚	\$18.00	Dal Makhani 🥒🥑🌿	\$16.00
Couscous, Cumin, Almonds		Urad Dal, Rajma, Garam Masala, Onion, Garlic	
Wok Fried Crispy Prawns 🐟🥒🥑🥑🥒🌿	\$22.00	Maldivian Reef Fish Curry 🌿🐟🌿	\$16.00
Crispy Prawn, Szechuan Pepper, Mixed Peppers, Cashew Nuts		Rice / Chapati, Shaved Coconut, Condiments	
Crispy Fried Chicken 🌿🌾🥒🥑🥒	\$18.00		
Ranch Dressing			
Pad Thai 🌿🌿🌿🌾🥒🥑🥒	\$20.00		
Chicken, Prawns, Rice Noodles, Tamarind, Lime, Tofu, Bean Sprouts			

PRICES ARE EXCLUSIVE OF 10% SERVICE CHARGE AND 16% GST



VEGETARIAN



CONTAINS PORK

(Pork can be substituted with alternative - Lamb, Turkey Ham / Beef Bacon)

SANDWICHES

Ham Cheese P 🍷 🍳 🥗	\$20.00	Crispy Chicken Burger on Brioche 🍷 🍳 🥗 🍟	\$18.00
Cooked Ham, Gruyère Cheese, Rocket, Croissant, Béchamel		Coleslaw, Sriracha Mayonnaise, Sweet Potato Fries	
Italian Prosciutto P 🍷 🍳 🥗	\$18.00	Wagyu Burger on Brioche 🍷 🍳 🥗 🍟	\$24.00
Rocket, Raclette Cheese, Gherkins, Aioli		200g Wagyu Patty, Truffle Aioli, Fried Egg, Raclette Cheese, Parmesan Fries	
Salami de Toscana 🍷 🍳 🥗	\$18.00	Classic Club Sandwich P 🍷 🍳 🥗	\$18.00
Parmesan, Baby Romaine, Egg, Mayo		Toasted Bread, Ham, Chicken, Crispy Bacon, Lettuce, Tomato	
Buffalo Mozzarella 🍷 🍳 🥗	\$16.00	Classic Maldivan Tuna Salad Sandwich 🍷 🍳 🥗 🐟	\$16.00
Pesto, Basil, Tomatoes, Olives		Tuna Mayo, Lettuce, Gherkins, Dill	
Croque Madame P 🍷 🍳 🥗	\$18.00	Classic Maldivan Chicken Salad Sandwich 🍷 🍳 🥗 🍟	\$16.00
Toasted Sourdough, Cotta Ham, Rocket, Gruyère Cheese, Béchamel, Sunny Side Up Fried Egg		Chicken Mayo, Celery, Apple, Tarragon	
Wagyu Steak Sandwich 🍷 🍳 🥗	\$22.00		
Provolone Cheese, Caramelised Onions, Rocket			

FROM THE GRILL

WAGYU

250g Fillet	\$65.00
300g Sirloin	\$48.00
350g Rib-Eye	\$85.00

ANGUS

250g Fillet	\$55.00
300g Sirloin	\$50.00
350g Rib-Eye	\$60.00

FISH & SEAFOOD

250g Tuna 🐟	\$20.00
500g Prawns 🍤	\$35.00
500g Lobster 🍤	\$75.00
250g Sea Bass 🐟	\$30.00

SIDES

Hand Cut Fries	\$5.00
Truffle Parmesan Fries 🍷 🍟	\$9.00
Buttered Mash 🍷	\$6.00
Broccoli, Hollandaise 🍷 🍳	\$8.00
Cauliflower – Tahini 🍷 🥗	\$6.00
Steamed Seasonal Vegetables	\$6.00
Steamed Rice	\$5.00
Kachumber - Cilantro, Cucumber, Roma Tomatoes, Red Onion 🥗	\$8.00

SAUCES

Bearnaise Sauce 🍷 🍟	\$3.00
Peppercorn Sauce 🍷	\$4.00
Mushroom Sauce 🍷	\$4.00
Chimichurri Sauce	\$3.00
Garlic Herb Butter 🍷	\$3.00

DESSERTS

Oreo Cookie Tiramisu 🍷 🍳 🥗 🍌 🍫	\$10.00	Saffron Rice Pudding 🍷 🍳	\$6.00
Mascarpone, Cocoa, Cream, Fudge		Seasonal Berries, Rose Petal, Mango Sauce	
Pineapple Mascarpone Chilli Cheesecake 🍷 🍳 🥗 🍌	\$12.00	Lemon-Passion Meringue Tart 🍷 🍳 🥗 🍌	\$8.00
Gingerbread Crumbs		Raspberries, Berry Sauce	
Intense Chocolate Mousse 🍷 🍳 🥗 🍌	\$8.00		
Vanilla Foam & Crunchy Biscuit			

OVERNIGHT MENU



DHAAVANI

Coffee Shop

We take care of your
in villa dining experience.

WE DELIVER - DIAL CODE 4
AVAILABLE FROM: 11PM - 6AM

FRESH & HEALTHY

Fresh Fruit Plate 🌿
Seasonal Fruit

\$12.00

EGGS & THINGS

Eggs Benedict P 🌿 🍳 🥛

Poached Eggs, Cotta Ham, Hollandaise, Sourdough Toast

\$12.00

Eggs Florentine 🌿 🍳 🥛

Poached Eggs, Spinach, Hollandaise, Sourdough Toast

\$12.00

Eggs Royale 🌿 🍳 🐟 🥛

Poached Eggs, Smoked Salmon, Hollandaise, Sourdough Toast

\$14.00

3 Egg Omelette 🌿 🍳 🥛

Goat's Cheese, Spinach, Confit Tomatoes

\$12.00

Chilli Con Carne 🌿 🍳 🥛

Black Beans, Guacamole, Spicy Doritos, Poached Eggs

\$14.00

SIDES

Hand Cut Fries **\$5.00**

Truffle Parmesan Fries 🌿 🍳 **\$9.00**

Buttered Mash 🥛 **\$6.00**

Broccoli, Hollandaise 🥛 🌿 **\$8.00**

Cauliflower – Tahini 🥛 🥄 **\$6.00**

Steamed Seasonal **\$6.00**

Vegetables

Steamed Rice **\$5.00**

TO START/TO SHARE

Devilled Eggs, Dijon Mustard P 🌿 🍳 🌿 🍳 **\$12.00**
Parma Ham Plate, Rocket

Salmon Devilled Eggs 🌿 🍳 🐟 **\$18.00**
Dill, Smoked Salmon Plate, Rocket

Trio Of Samosas 🌿 🍳 🥛 **\$12.00**
- Spiced Mince
- Potato & Cauliflower
- Paneer & Spinach

Modern Chicken Tikka Masala 🥛 🍳 🌿 **\$18.00**
Cucumber, Mint, Yoghurt

Guacamole 🌿 🍳 **\$10.00**
Nachos

SALADS & THINGS

Greek Salad 🌿 🌿 🌿 🥛 🍳 🍳 **\$12.00**
Tomato, Oregano, Cucumber, Red Onion, Feta

Niçoise Salad 🌿 🌿 🌿 🥛 🍳 🍳 **\$12.00**
Tuna, Radish, Olives, Cherry Tomatoes, Potatoes, Eggs, Green Beans

Volcano Slaw 🌿 🌿 🌿 🍳 **\$10.00**
Red & Green Cabbage, Bok Choy, Red Onion, Pear, Wasabi Mayo

Burrata Cheese 🥛 🍳 **\$25.00**
Roma Tomatoes, Basil Pesto, Aged Balsamic Vinegar

Caesar Baby Cos Salad 🌿 🌿 🌿 🍳 🥛 **\$12.00**
Aged Parmesan, Croutons, Creamy Caesar Dressing, Micro Parmesan, Scotch Egg

Add Prawns 🍷 **\$18.00**
Add Chicken **\$15.00**

DESSERTS

Oreo Cookie Tiramisu 🥛 🌿 🍳 **\$10.00**
Mascarpone, Cocoa, Cream, Fudge

Pineapple Mascarpone Chilli Cheesecake **\$12.00**
Gingerbread Crumbs 🌿 🥛 🍳

Intense Chocolate Mousse 🌿 🍳 🍳 **\$8.00**
Vanilla Foam & Crunchy Biscuit

Saffron Rice Pudding 🥛 **\$6.00**
Seasonal Berries, Rose Petal, Mango Sauce

Lemon-Passion Meringue Tart 🌿 🍳 🍳 **\$8.00**
Raspberries, Berry Sauce

DISHES MAY INCLUDE THE FOLLOWING ALLERGENS

🌿 Celery 🌿 Gluten 🍷 Crustaceans 🍳 Eggs 🐟 Fish 🥛 Milk 🥜 Peanut
🍳 Mustard 🌿 Nuts 🌿 Soya 🍷 Alcohol 🐟 Shellfish 🥄 Sesame Seeds

PRICES ARE EXCLUSIVE OF 10% SERVICE CHARGE AND 16% GST

VEGETARIAN

P CONTAINS PORK

(Pork can be substituted with alternative - Lamb, Turkey Ham / Beef Bacon)

SIGNATURE DISHES

Maldivian Seafood Soup 🌿 🍷 🐟 🐠 🐡 🍷 Mixed Seafood, Broth with Local Spice	\$12.00
French Onion Soup 🌿 🍷 🍷 Croutons, Raclette Cheese	\$10.00
Tomato Basil Soup 🌿 🌿 🍷 🍷 Garlic Parsley Croutons	\$10.00
Fettuccine 🌿 🌿 🍷 🍷 Alfredo Sauce, Grilled Chicken, Courgetti, Tarragon	\$16.00
Tagliatelle 🌿 🌿 🍷 🍷 Veal Bolognese, Tomatoes, Guanciale, Parmesan	\$20.00
Wok Fried Crispy Prawns 🍷 🍷 🍷 🍷 🍷 🍷 Crispy Prawn, Szechuan Pepper, Mixed Peppers, Cashew Nuts	\$22.00
Crispy Fried Chicken 🍷 🍷 🍷 🍷 🍷 Ranch Dressing	\$18.00
Singapore Noodles 🌿 🌿 🍷 🍷 🍷 🍷 Glass Noodles, Prawn, Chicken, Peppers, Bean Sprouts, Peanuts	\$18.00
Butter Chicken 🌿 🍷 🍷 🍷 Tandoori Chicken, Cashew Curry, Rice Pilaf	\$18.00
Lamb Biryani 🍷 🍷 🍷 🍷 Crispy Onion, Saffron Rice, Naan Bread	\$25.00
Vegetarian Thali Tray 🌿 🌿 🌿 🍷 🍷 🍷 Biryani, Dal Makhani, Curried Paneer, Potatoes & Cauliflower Samosas	\$20.00
Dal Makhani 🍷 🍷 🍷 Urad Dal, Rajma, Garam Masala, Onion, Garlic	\$16.00
Maldivian Reef Fish Curry 🍷 🍷 🍷 🍷 Rice / Chapati, Shaved Coconut, Condiments	\$16.00

SANDWICHES

Buffalo Mozzarella 🌿 🌿 🍷 🍷 🍷 Pesto, Basil, Tomatoes, Olives	\$16.00
Croque Madame 🍷 🍷 🍷 🍷 Toasted Sourdough, Cotta Ham, Rocket, Gruyère Cheese, Béchamel, Sunny Side Up Fried Egg	\$18.00
Wagyu Steak Sandwich 🍷 🍷 🍷 🍷 Provolone Cheese, Caramelised Onions, Rocket	\$22.00
Crispy Chicken Burger on Brioche 🍷 🍷 🍷 🍷 Coleslaw, Sriracha Mayonnaise, Sweet Potato Fries	\$18.00
Wagyu Burger on Brioche 🍷 🍷 🍷 🍷 200g Wagyu Patty, Truffle Aioli, Fried Egg, Raclette Cheese, Parmesan Fries	\$24.00
Classic Club Sandwich 🍷 🍷 🍷 🍷 Toasted Bread, Ham, Chicken, Crispy Bacon, Lettuce, Tomato	\$18.00
Classic Maldivian Tuna Salad Sandwich 🍷 🍷 🍷 🍷 Tuna Mayo, Lettuce, Gherkins, Dill	\$16.00
Classic Maldivian Chicken Salad Sandwich 🍷 🍷 🍷 🍷 Chicken Mayo, Celery, Apple, Tarragon	\$16.00



FUKUYA
TEPPANYAKI
Japanese Restaurant





16us\$

AJITSUKE IDAKO
Seasoned baby octopus

ZENSAI (appetizers)



21us\$

CHUKA WAKAME
Seasoned seaweeds



10us\$

EDAMAME
Japanese green beans

NOODLES



26us\$

NIKU UDON

Noodles soup with beef



33us\$

TEMPURA UDON

Noodles soup with deep fried prawns and vegetables



26us\$

NIKU SOBA

Noodles soup with beef



33us\$

TEMPURA SOBA

Noodles soup with deep fried prawns & vegetables

AGEMONO (deep fried)



33us\$

TEMPURA MORIAWASE

Deep fried prawns and vegetables served with tempura sauce



39us\$

EBI TEMPURA

Deep fried prawns served with tempura sauce

SIDE DISHES



13us\$

VEGETABLE RICE



7us\$

PLAIN RICE



10us\$

GARLIC RICE



10us\$

MIXED VEGETABLES



9us\$

MISO SOUP



21us\$

CHICKEN FRIED RICE



20us\$

CALIFORNIA MAKI

Cucumber, avocado, seafood stick



13us\$

AVOCADO MAKI

Avocado roll



16us\$

KANI MAKI

Seafood stick roll



13us\$

KAPPA MAKI

Cucumber roll



13us\$

SPICY MAKI

Fresh tuna with chopped chilli roll



10us\$

EBIKO MAKI

Fish roe roll



16us\$

TAMAGO MAKI

Omelette roll



16us\$

TEKKA MAKI

Tuna roll



16us\$

SHAKE MAKI

Salmon roll

(6 PIECES EACH)

MAKI SUSHI



9us\$

MAGURO

Tuna



13us\$

SHAKE

Salmon



10us\$

TAMAGO

Japanese omelette



10us\$

TOBICO

Fish roe



9us\$

INARI

Sweet beans



13us\$

KANI

Seafood stick



21us\$

EBI

Prawns

NIGIRI SUSHI

SUSHI SETS



46us\$

SUSHI SET - A

(8 pieces with tuna and salmon)
2 shake, 1 tamago, 2 maguro, 1 kani
1 ebi, 1 inari



39us\$

SUSHI SET - B

(8 pieces with salmon)
4 shake, 1 tamago, 1 kani, 1 ebi,
1 inari



33us\$

SUSHI SET - C

(8 pieces with tuna)
1 tamago, 4 maguro, 1 kani, 1 ebi,
1 inari



33us\$

SASHIMI MORIAWASE

12 pieces - sliced fresh tuna,
fresh salmon, fresh white fish with
wasabi and soya sauce



23us\$

SHAKE SASHIMI

6 pieces - sliced fresh salmon with
wasabi and soya sauce

SASHIMI (raw fish)



13us\$

MAGURO SASHIMI

6 pieces - sliced fresh tuna
with wasabi and soya sauce



33us\$

MAGURO AND SHAKE

10 pieces - sliced fresh tuna
and fresh salmon with wasabi
and soya sauce

TEPPANYAKI SET MENU



51us\$

CHICKEN DINNER

Garlic or plain rice
Miso soup
Chicken
Mixed vegetables
Dessert



64us\$

BEEF DINNER

Garlic or plain rice
Miso soup
Beef
Mixed vegetables
Dessert



85us\$

SEAFOOD DINNER

- Fish
- Tiger prawns
- Scallops
- Garlic or plain rice
- Cuttlefish
- Miso soup
- Mixed vegetables
- Dessert

85us\$

FUKUYA SPECIAL DINNER

- Fish
- Tiger prawns
- Scallops
- Garlic or plain rice
- Miso soup
- Beef or chicken
- Mixed vegetables
- Dessert



143us\$

LOBSTER DINNER

- Fish
- Garlic or plain rice
- Miso soup
- Medium lobster
- Mixed vegetables
- Dessert



BEEF & CHICKEN A 'LA CARTE'



27us\$

TERIYAKI BEEF

Beef fillet cooked on teppanyaki table with teriyaki sauce



27us\$

BEEF WITH GARLIC SAUCE OR GINGER SAUCE

Beef fillet cooked on teppanyaki table with sauce



21us\$

TERIYAKI CHICKEN

Chicken cooked on teppanyaki table with teriyaki sauce



33us\$

TEPPANYAKI FRIED UDON

Beef, chicken or vegetable



46us\$

HOTATEKAI

Scallops cooked on teppanyaki table



46us\$

EBI

Tiger prawns cooked on teppanyaki table



22us\$

SAKANA

Fish cooked on teppanyaki table



23us\$

MURU GAI

Green muscles cooked on teppanyaki table



S: 124us\$, M: 137us\$, L: 143us\$

ISE EBI

Lobster cooked on teppanyaki table

A'LA CARTE'



26us\$

TEPPANYAKI FRIED SOBA

Beef, chicken or vegetable



33us\$

IKA

Cuttlefish cooked on teppanyaki table

MAKI SUSHI



20us\$

CALIFORNIA MAKI

Cucumber, avocado, seafood stick



13us\$

AVOCADO MAKI

Avocado roll



13us\$

KAPPA MAKI

Cucumber roll



13us\$

SPICY MAKI

Fresh tuna with chopped chilli roll



16us\$

KANI MAKI

Seafood stick roll



10us\$

EBICO MAKI

Fish roe roll



16us\$

TAMAGO MAKI

Omelette roll



16us\$

TEKKA MAKI

Tuna roll



16us\$

SHAKE MAKI

Salmon roll



Paradise Island Resort
Lankanfinolhu, Maldives