"Divehi Thajuribba"
Maldivian Mas Bazaar

WHOLE YELLOW FIN TUNA

Sashimi, Rare Seared In Atoll Spices, Maldivian Cube with Lemongrass Salsa
Live Mixed Maldivian Tuna "Ceviche Style"
Lime Wedges • Citrus Vinaigrette • Coconut Curry Sauce

MALDIVIAN STARTERS

Beetroot Seeni Sambal • Kullafilla Salad "Local Rocket Salad"• Kopee Fai Salad "Island Cabbage Leaf" • Banana Blossom Salad • Brinjal Salad • Potato Coconut Salad • Barabo Masuni "Pumpkin and Tuna Salad" • Snake Gourd Salad • Octopus Salad

3 X Lettuce • Cucumber • Tomato • Blanched Beans • Blanched Pumpkin • Red Onion Rings • Carrot Curls • Coconut Oil• Balsamic Vinegar • Olive Oil Bottle • Lemon Dressing • Pesto Dressing • Cocktails Dressing

SOUP

Garudiya "Maldives Famous Tuna Broth" • Fried Curry Leaf • Fried Onion • Chopped Green Chilli • Fried Drumstick Leaves • Lime Wedges •

Garlic Bread • Chapatti • Soft Roll • Coconut Roshi • Onion Bread Roll • Bread Loafs

SHORTEES STATION

Bajiya Local Tuna Snack • Mas Gulah • Mas Roshi "Tuna and Coconut Dumpling"• Potato Cutlets • Egg Cutlets
Havaadulee Bis • Bokiba "Fish Cake" • Bis Kimiya "Cabbage Patties" Cucumber Riata • Tomato Sauce • Hot Mayonnaise

CLAY BAKE POTS

White Rice • Hanaakuri Beef • Dahl Curry • Kukulhu Mussamma (Chicken Curry)
Kandu Kukulhu "Tuna Roll Curry • Tempered Maldivian Potato
Curry Leaf Coriander • Lime Pickle • Coconut Sambal • Ambrella Chutney • Mango Chutney

ACTION STATION

Seafood Curry and Mass Bai
Tuna Cube • Ref Fish • Peeled Prawn • Squid • Octopus and Vegetable

HEAT LAMPS

Whole Baked Atoll Fish • Maldivian Rub Whole Chicken (Sauces and Signature)

OFF THE BBQ

Tuna Steak • Reef Fish Fillets • Maldivian Rubbed Fish Fillets • Fish Wrap in Banana Leaves
Sand Lobster • Scored Squid • Seafood Skewers • Sirloin Steak • Chicken Breast
Grilled Banana and Sweet Corn Cob • Grilled Potato
Coconut Sambal • Maldivian Curry Sauce • Lime Wedges

DESSERTS

Kiru Bokiba • Banana Haluwa • Kashikeyo Kandhi • Huni Hakuru • Sago Bondibai • Barabo Pirini
Paan Bokiba, Biscuits Bokiba • Carmel Folhi • Fuh Sai • Karaa Fhani • Falho Fhani
Dhonkeyo Kajuru • Kashikeo Ice Cream • Coconut Ice Cream • Adafi Kolhu
Addu Bondi • Exotic Fruits • Handulu Bondibai • Huni Foli
Maldivian Farmed Treacle • Fresh Grated Coconut • Kamakadhu Nuts

This Monday from: 19.00 hrs to 22.00 hrs in our Palm Garden
Price per person: US$ 95++ per person for residents on bed and breakfast basis; our for half board entitled guests there is a discount of 45% per person on food only

"Maruhaba" Sunny Maldivian Greetings,