

CONTINENTAL

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Choice of fresh juices- orange, watermelon, pineapple, papaya or mixed fruit Breakfast bakery items served with butter or cholesterol free margarine, Marmalade, jam and honey Fresh fruit salad or sliced fresh fruits Freshly brewed coffee or tea, hot or cold milk

AMERICAN

Choice of fresh juices- orange, watermelon, pineapple, papaya or mixed fruit Breakfast bakery items served with butter or cholesterol free margarine, Marmalade, jam and honey Choice of cereal-corn flakes, muesli, raisin bran, rice crisp. Served with hot or cold milk

Two farm eggs any style with chicken or beef bacon, chicken sausages Freshly brewed coffee or Tea, hot or cold milk

MALDIVIAN

Traditional Maldivian fish curry and tuna sambal, chapatti or steamed rice Choice of fresh juices- orange, watermelon, pineapple, papaya or mixed fruit Freshly brewed coffee or tea, hot or cold milk

HEALTHY

Choice of fresh juices- orange, watermelon, pineapple, papaya or mixed fruit Seasonal fruit platter

Egg white omelets on rye bread toast or muesli with apple and grapes and skimmed milk

Freshly brewed coffee or tea, hot or cold milk

V ~ Vegetarian
 N ~ with nuts
 GF ~ Gluten Free
 S ~ spicy
 All Inclusive – Dine Around are entitled for 50% discount on items marked ★
 Kindly notify our associates if you have any food intolerance
 Prices are in US Dollar. Subject to 10% service Charge and 12% T- GST

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ANTIOXIDANT JUICE \star

★ MEAN GREEN tomato, bell pepper, celery, carrot, cilantro, cucumber	10
\star MORNING GLORY green apple, pineapple, orange, mango, melon, lime	10
★ PULSE BEET beetroot, apple, carrot and orange	10
★ MIGHTY DETOX pineapple, ginger, apple, celery, cucumber	10
★ IMMUNE BOOSTER carrot, apple, parsley, mint, ginger, garlic	10
★ HERBAL AFFAIR lemongrass, mint leaves, coriander, ginger, lime juice	10
FRESH JUICE Papaya, pineapple, mixed fruit or melon juice	7.50
SEASONAL FRESH FRUITS Mango Papaya, pineapple or melon Mixed fruit platter	14 12 14
YOGHURT AND CEREALS Choice of corn flakes, multi grain, raisin bran, rice crisp, coco, muesli served with yogurt, hot or cold milk	10
FLAVORED YOGHURT passion, blueberry or plain	10
OVEN FRESH BREAD BASKET Muffin, croissant, danish and toast	10

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Breakfast à la carte

Served from 0600 hrs ~ 1100 hrs

FRENCH TOAST Blueberry, marmalade, maple syrup	10
V ~ WAFFLES OR CREPES Freshly made crepes and waffles with any filling Raspberry, blueberry, mango, nutella, banana, maple syrup	10
TWO EGGS COOKED TO YOUR CHOICE Boiled, fried, scrambled, poached Omelets with cheese, ham, mushroom or tomato Served with beef bacon, chicken sausages and hash brown potatoes	12



Appetizers and Salads

BAKED CRAB \star Baked in a shell served with gourmet salad and truffle cream	15
GF ~ TOGARASHI MARINATED TUNA NICOISE SALAD Composed salad with tomato, seared tuna, eggs, olives and anchovies	14
FRITTO MISTO Crisp fried calamari, shrimps and onion rings with remoulade sauce	14
CLASSIC CAESAR SALAD Fresh romaine, shaved parmesan cheese and croutons, caesar dressing with salmon with chicken	10 14 12
V ~ MEDITERRANEAN SALAD Seasonal greens with tomatoes, black olives, white onion, red bell pepper, cucumber, feta cheese served with Italian dressing and garlic bread	12
V ~ TORTELLACI WITH RICOTTA AND SPINACH in salsa rosa	10
SUSHI COMBINATION ★ 6 pcs Maki roll with unagi, avocado, cucumber and cream cheese 4 pcs Nigiri with salmon and prawn	18
SASHIMI \star Thin slices of fresh yellow fin tuna loin or white reef fish fillet served with traditional accompaniments	18

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POTAGE ENTARANES Italian herbed chicken and tomato soup	8
V ~ SWEET CORN TOFU SOUP With spring onions	7
FRENCH ONION SOUP Serve with cheese toast	7
V ~ CREAM OF PROCINI MUSHROOM	7
SOUP DU JOUR Chef's daily creation	7
SOUP AND SALAD COMBO Combine Mediterranean salad with any bowl of soup	12



Burgers and Sandwiches

Served with potato fries, pickle and coleslaw

CHICKEN SCHNITZEL BURGER Crumbed chicken breast with cheese, gherkin, mayo and fresh veggies	12
BEEF BURGER Beef burger with cheese, gherkin, and veggies and topped with fried egg	15
CHEESE STEAK SUB Slices of steak served on a grilled gourmet roll with veggies and cheese	16
TUNA SALAD SANDWICH Tuna, white onion, tomato and iceberg lettuce	14
CROQUE MONSIEUR Melted ham and cheese sandwich	14
CLUB SANDWICH Toasted white bread sandwich with chicken, beef bacon, eggs, tomato and lettuce	14
V ~ VEGGIE SANDWICH Tomato, cucumber, lettuce and cheese	10
HEALTHY Choice of Turkey ham or smoked salmon with spring veggies in multi grain bread	14

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CHICKEN RANCH TWISTER Crisp flaky chicken, bacon ,iceberg, tomato with our homemade ranch dressing	12
GRILLED BEEF OR CHICKEN BURRITOS Flour tortilla with your choice of meat, beans and veggies, Mexican Enchilada sauce, petit salad, guacamole and sour cream	14
CHICKEN CHIMICHANGA Deep fried tortilla filled with chicken, cheese, white onion and chili Mexican enchilada sauce &petit salad, guacamole, sour cream	14

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V ~ CHEESE AND MUSHROOM QUESADILLA Flour tortillas filled with mushroom, vegetables and cheese	10
S ~ TUNA RIHAFOLHI Maldivian spiced tuna mix filled in coconut crepe	10
S ~BUFFALO CHICKEN WINGS Crispy deep-fried chicken wings in tangy buffalo sauce	8
S ~ SPICY CHICKEN ROLLS Crumbed chicken roll with tomato dip sauce	8
V ~ FRENCH FRIES	6
V ~ GARLIC BREAD	4
S ~ V ~ CHILLI CHEESE TOAST	8

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PENNE OR SPAGHETTI Served with shaved parmesan	
CARBONARA chicken bacon, egg and cream	12
AMATRICIANA mushroom, chicken bacon, tomato, chilli and onion	14
FUITTI DE MARE seafood, bell pepper, green peas, marinara sauce	17
AL TONNO tuna, bell peper,chili and tomato	16
DELLA DE CASA Crabmeat, broccoli, artichokes, sundried tomato with alfredo sauce	14
BOLOGNESE minced meat sauce	17
S ~ V ~ AGLIO OLIO E PEPERANCINO dry pepper, garlic and olive oil	12
V ~ PESTO ALLA GENOVESE pasta tossed in basil sauce	10
V ~ NAPOLITANA	10





S ~ TIKKA CHICKEN Tomato sauce, mozzarella, tandoori chicken, bell pepper, mushroom, sweet chili	16
PIZZA HAWAIIAN Tomato sauce, mozzarella, pineapple, cooked chicken, red bell pepper	14
BOLOGNAISE Tomato sauce, mozzarella ,mince beef, bell pepper	16
BEEF PEPPERONI Tomato sauce, mozzarella, pepperoni, bell pepper, onion	16
MARINARA Tomato sauce, mozzarella, mixed seafood, Bell pepper	18
AL TONNO Tomato sauce, mozzarella, tuna flakes, onion, bell pepper, chili	14
V ~ PIZZA MARGHERITA Tomato sauce, mozzarella, basil	10
V ~ QUATTRO STAGIONE Tomato sauce, mozzarella, mushroom, red bell pepper, artichoke	12

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Asian Specialties

N ~ NASI GORENG ISTHMEWA Indonesian fried rice with chicken and beef served with a fried egg and satays
CHICKEN TERIYAKI DONBURI Grilled juicy chicken glazed with orange teriyaki sauce, sticky white rice, with vegetables
S ~ GF ~ SRI LANKAN LAMPRIS Traditional Sri Lankan chicken curry rice baked in banana leaf with accompaniments
CHINESE STEAMED FISH WITH GINGER AND SPRING ONION Served with braised garlic bok choy , young corn steamed rice and ginger garlic sa
N ~ GF ~ CHICKEN MAKHNI Tandoor chicken cooked with tomato onion gravy tossed with cream served with rice and salad
N ~ GF ~ CHICKEN TIKKA MASALA Yoghurt and spices marinated chicken breast pieces in rich tomato gravy served with rice and salad
N ~ GF ~ FISH TIKKA MASALA Yoghurt and spices marinated White fish pieces in rich tomato gravy served with rice and salad
N ~ GF ~ LAMB ROGANJOSH A secret recipe from the of lamb in masala sauce served with rice and salad

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Asian Specialties

 V ~ N ~ GF ~ SUBZI CURRY A flavorful mixed vegetable dry curry served with rice and salad 	12
V ~ N ~ GF ~ PANEER MAKHINI Indian cottage cheese mixed with a creamy buttered tomato sauce served with rice and salad	14
V ~ N ~ GF ~ YELLOW DAL TADKA Lentil curry with indian spices	12
N ~ GF ~ CHICKEN OR MUTTON BIRYANI Exotic blend spices and meat with fragrant basmathi rice served with raita and pickles	17
V ~ N ~ GF ~ VEGETABLES BIRYANI Exotic blend spices and vegetables with fragrant basmathi rice served with raita and pickles	12

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Available from 1800 hrs ~ 2300 hrs

GF ~ TANDOORI MURGH half chicken Indian spices and yoghurt marinated chicken cooked in Indian clay oven	17
GF ~ CHICKEN OR FISH TIKKA Indian spices and yoghurt marinated chicken or fish cooked in Indian clay oven	15
GF ~ LOBSTER ANGARA 700 to 800 grams Mildly spiced whole lobster cooked in open fire	75
V ~ NAAN, GARLIC NAAN, BUTTER NAAN	6
ALOO PARATA	7



Dhivehi Raha

All Maldivian dishes are served with steamed basmati rice or chapathi, chutney, papadam and tomato onion salad

S ~ N ~ KANDU KUKULU Maldivian fish curry made with tuna fish and local spices	17
N ~ KIRU GARUDHIYA Tuna in creamy coconut curry	11
GARU DIYA Local fish broth served with traditional condiments and fried mackerel	11
<mark>S ~ KULHI MAS</mark> Fish cubes tossed in spicy Maldivian spiced gravy	15
S ~ MALDIVIAN STYLE TUNA SPAGHETTI An exquisite combination of tuna and vegetables with curry and delicate spices	16
<mark>S ~ N ~ KUKULHU MUSAMMA</mark> Chicken curry with special blend of Maldivian spices and coconut cream	16

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GF ~ CHICKEN ASPARAGUS Grilled chicken supreme set on mashed potatoes with asparagus sauce	20
PEPPER STEAK ★ Grilled Aussie tenderloin steak, wild mushrooms, celeriac puree, potato wedges, pepper sauce	35
GF ~ GRILLED LAMB CHOP ★ Mushroom fricassee, potato wedges, celeriac puree and minted herb sauce	28
GF ~ BANGERS AND MASH Grilled chicken garlic sausage with mashed Potato, sauerkraut, grainy mustard sau	14 Ice
FISH'N CHIPS Dill Tartar sauce and potato fries, petite salad	15
GF ~ YELLOW FIN TUNA STEAK On Garlic risotto, lemon aioli	16
GF ~ CRISP SKIN SALMON STEAK Potato mashed, coriander beurre blanc	28
GF ~ RISOTTO DI MARE Italian seafood rice	18
GF ~ GRILLED TIGER PRAWNS * Mash potato, garlic cream sauce and chimichurri	33
V ~ VEGETABLE AU GRATIN Selection of vegetables in cheese sauce served with garlic bread	12
Certain dishes will accompany buttered fresh of vegetables	

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For the Calorie Conscious

Available from 1200 hrs ~ 1400 hrs, and 1900 hrs ~ 2200 hrs

\ensuremath{GF} ~ Poached fillet of fresh reef fish on spinach risotto,tomato wedges (280 cal)	14
GF ~ Grilled citrus fish fillet with beans and mushroom lyonnaise, pickled gherkins (265 cal)	14
GF ~ Garlic chicken and broccoli, tomato wedges and shallot gravy (280 cal)	14
GF ~ Grilled prawns with apple, tomato and cucumber, tapanade broschetta (325 cal)	16

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Desserts

CHEESECAKE Baked cheesecake on a cracker crust served with blueberry topping	12
HONEYCOMB NUTELLA ICE CREAM PIE with coffee ice cream, chocolate ganache and oreo	14
PASSION FRUIT BRULEE served with chocolate dip cookie	10
WARM APPLE CRUMBLE with vanilla ice cream	12
TIRAMISU Layered Italian dessert with coffee soaked biscuit and mascarpone cream cheese	12
CHOCOLATE NEMESIS Lightly baked chocolate mousse with apricot coulis	12
NUGA COCO PAN CAKES with masala tea ice cream	10
DHONKEYO KAJU Banana fritters with vanilla ice cream and palm sugar	10
EXOTIC FRUIT PLATTER	14

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