



Menu

HEADLINE NEWS

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, or if you have any dietary restrictions, allergies or special considerations, please inquire with our senior management.

All prices are in US\$ and is subject to 10% service charge and 12% T-GST



Healthy Choice

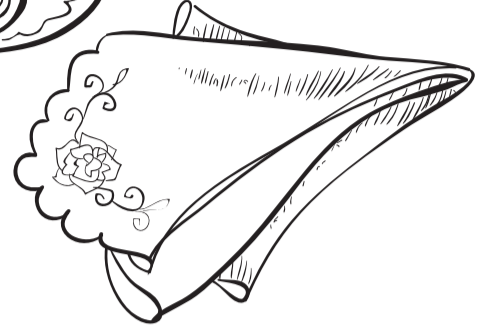
Chefs' Special



Local Cuisine

ALL DAY BREAKFAST

Breakfast all day erryday!



English Breakfast \$10

Includes two rashers of beef or chicken bacon, chicken sausage, two eggs (sunny side up), hash brown, mushrooms, tomato & two slices of toast

Big Breakfast \$15

Includes two rashers of beef or chicken bacon, two garlic sausages, scrambled egg with smoked salmon, hash brown, mushrooms, tomato, baked beans and two bagels.

Breakfast Granola \$9

Served with berry compote and creamy fat-free yoghurt.

HEALTHY
CHOICE

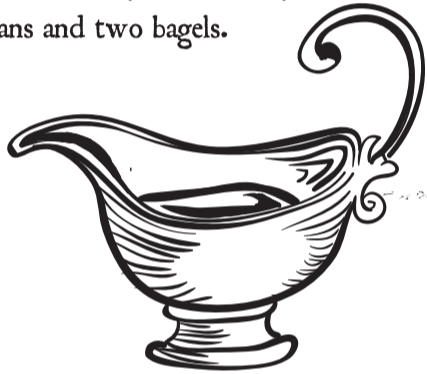
Eggs Benedict \$11

Two poached eggs served on toasted sourdough with hollandaise sauce & your choice of any one below:

- Mushrooms & spinach
- Smoked bacon (chicken / beef)
- Smoked salmon & spinach

Omelet Bar

Choose one of our fresh omelets or create your own to suit your tastes.



APPETIZERS

Fried Spring Rolls \$10

Includes vegetable, chicken or seafood spring rolls, served with coleslaw salad & thai sweet chilli dip. (Vegetarian upon request)

Vietnamese Rolls \$14

Steamed prawns wrapped with rice paper rolls served with fresh lemon & thai sweet chili dip.

Tod Mun Pla Fish Cake \$11

Breaded & fried thai fish cakes with onion salad & spicy sauce.

Smoked Salmon \$18

Dill marinated chilled rosettes of smoked salmon served with minted cream cheese dip, fruity salsa & garlic crisps.

Kanom Pang Na Kung Prawn Toast \$15

Mixed seafood with thai spices served on white toast with light cheese gratin and served with a thai sweet & spicy sauce.

Ham, Cheese & Tomato \$7.50

A cheese omelet with chicken ham & roasted tomato, topped with tomato relish served with toasted sourdough.

Mushroom, Spinach & Feta \$7.50

A cheese omelet with mushrooms, spinach & feta, topped with tomato relish & served with toasted sourdough.

Roasted Beef, Sweet Potato & Tomato \$7.50

A cheese omelet with roasted sweet potato, Stuffed olives & tomato, topped with a basil & nut pesto & served with toasted sourdough.

FROM THE GARDEN

All our salads are freshly prepared with crispy garden greens, enhanced by a variety of delectable toppings. For an even healthier option, ask your service crew to keep the dressing on the side!



Caesar \$16

An all-time favourite; crisp lettuce, golden croutons, boiled egg, creamy anchovy dressing & pecorino shavings.

Add grilled chicken or smoked salmon

Iceberg Wedge with Chicken \$14

Crisp wedge of iceberg lettuce served with blue cheese dressing, diced tomatoes, bacon bits and blue cheese crumbles.

Chilled Prawn Cocktail \$23

Tiger prawns boiled in a vegetable bouillon and served chilled on a caesar salad with parmesan cheese crackers and French melba.

Greek Salad \$13

Includes Danish style feta cheese, kalamata olives & balsamic reduction.

Tandoori Chicken \$15

Spicy chicken strips, hot smoked bacon lardons, golden croutons, creamy feta cheese, avocado (seasonal), honey & mustard dressing

BLUU Garden Salad \$16

Includes chilled romaine, Japanese cucumber, rainbow peppers, cherry tomato, olives, capers, gherkins, orange, green apple, white onion, French feta, homemade dressing & olive oil.



Jack Daniel's Chicken Salad \$22

Mixed greens tossed with crumbled blue cheese, dried cranberries & nuts, brown sugar-poached peaches drizzled with a herb vinaigrette topped with a Jack Daniels bourbon-glazed chicken breast.

All our soups are served with two types of bread rolls including one healthy option

Soup of the Day \$10

Be sure to ask your service crew about the chef's daily creation of seasonal soups and stews.

Malahini Seafood Cappuccino \$14

Our signature shrimp & crabmeat cappuccino served with cinnamon puff pastry grissini.

Grilled Shrimp Salad & Tomato Soup \$16

Fire grilled shrimp over mesclun melodies, brown toast, served with rich tomato soup.

Cream of Sun Dried Tomato \$9

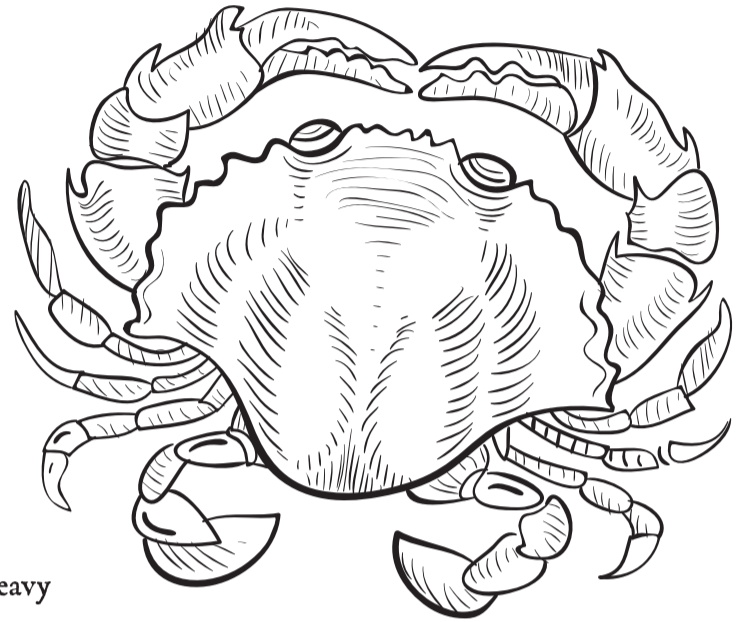
Sun blushed tomatoes with a dash of heavy cream. (Beef bacon on request)

Tom Yum Talay Nham Sai Clear Tom Yum Seafood Soup \$15

Seafood marinara mix with galangal, chili and kaffir lime leaves.

Tom Kha Gai Thai Chicken Soup \$14

Rich & spicy chicken broth with coconut milk, galangal & lemongrass.



Crab & Sweet Corn \$12

Soup contains fresh lumps of crab, corn puree, sesame, spring onion and chili oil.

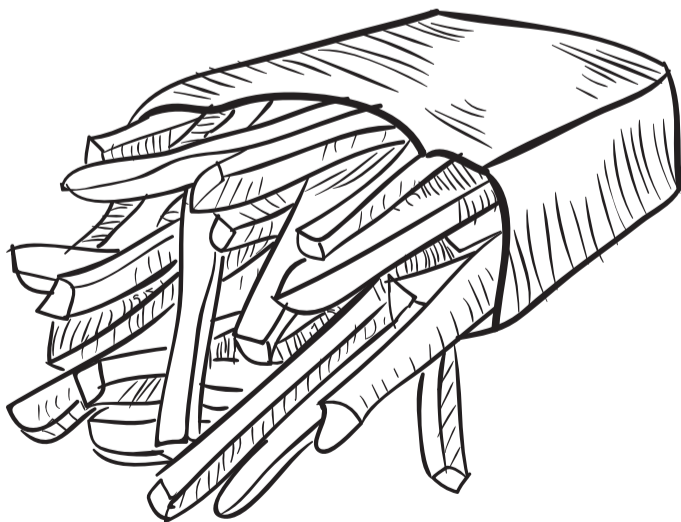
Carrot & Orange \$8

Fresh carrot puree & orange blended to perfection. Try it you will love it!

King Prawn Laksa \$20

Medium lagoon king prawns, fresh coconut milk, coriander & chili blended into a delicious spicy broth.

Snacks, Bites & Nibbles



French Fries \$5 or Potato Bowl \$7

Choose between crispy French fries or a deep fried potato bowl.

Chicken Fries \$9

Chicken fries coated in a light crispy breading, seasoned with savory spices and herbs. Perfect with our homemade honey mustard.

Chicken Quesadilla \$14

Stuffed with caramelized onions, roasted red and green peppers, tomatoes, cheddar cheese & topped with shredded lettuce and black bean corn salsa.

BBQ Cashew Nuts \$12.50

Cashew nuts tossed with chili, fried garlic and curry leaves.

Chicken Nuggets \$10

Bite-sized crispy chicken nuggets, coated in a home-style seasoned breading, with our delicious dipping sauces.

Crispy Fried Chicken Wings \$10

Jumbo chicken wings accompanied by buffalo sauce and coleslaw salad.

Calamari Fritti \$10

Crispy calamari with chipotle aioli and tomato Pomodoro.

Traditional Momos \$10

Traditional Nepalese steamed dumplings stuffed with minced meat & vegetables, served with hot sauce.

Available varieties: chicken, beef, seafood or vegetable.

Garlic Toast \$8

French baguette with garlic and cheese gratin.

Mini Satay Mix \$15

Indonesian specialty kebabs - beef, lamb, prawns & chicken served with a hot peanut sauce and pickled vegetables.

Trio of Maldivian Snacks \$12

Three kinds of Maldivian savories; fish cutlets, Tuna pattie and egg cabbage pastry served with coconut & mint chutney and a sweet tomato dip.

From The Ocean

Fresh Grilled Salmon \$37

A delicious steak high in omega 3 fish oils, grilled & lightly seasoned served with fresh lemon & tropical greens with roasted garlic puree.

HEALTHY CHOICE

Whole Reef Fish \$16

Day boat reef fish cooked to your liking and topped with home-made special fruity salsa served with well-known prik-num-pla, soy & fragrance rice. (Please contact the service crew for cooking method)

Khao Poo Pad Pong Kari Curry Soft Shell Crab with Rice \$20

Soft shell crabs with thai red curry, coconut & chili, served with hot sambal & sticky rice.

Lobster Thermidor \$54

It is time to taste authentic French cuisine! 400g lobster consisting of a mixture of cream, white wine, egg & lime, served with an oven-browned Gruyere cheese.

Tuna Steak \$13

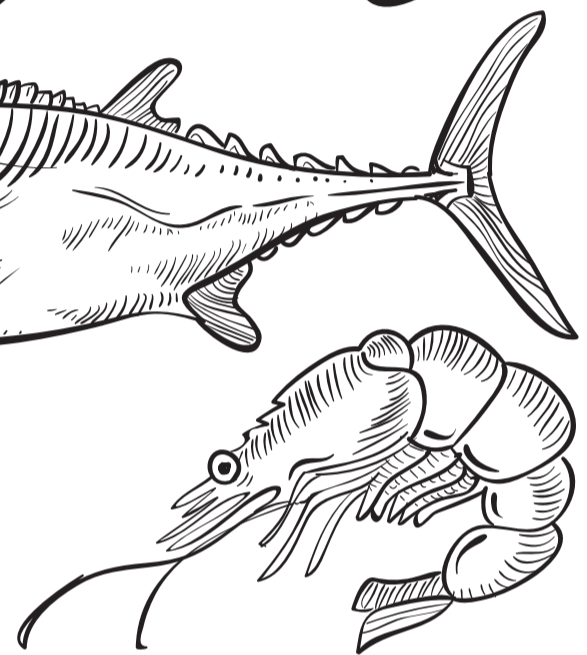
Delicious yellow-fin tuna lightly seasoned & grilled to your desired temperature, served on lightly grilled vegetable & rich pumpkin puree. (blackened seasoned upon request)

Parmesan-Crusted Grouper \$22

Served over a three cheese ravioli in a lobster-fennel cream sauce with shiitake mushrooms, grape tomatoes, and baby spinach topped with crispy fried leeks.

Local Lobster \$47

400g local lobster cooked to your own liking. tangy salad with your choice of potato. (Either steamed, grilled, fried or boiled)



Wood-Grilled Shrimps \$24

Two skewers of shrimps brushed with buttery garlic glaze for extra flavor and served with egg, garlic rice & chunky salad.

Jumbo Fish-N-Chips \$14

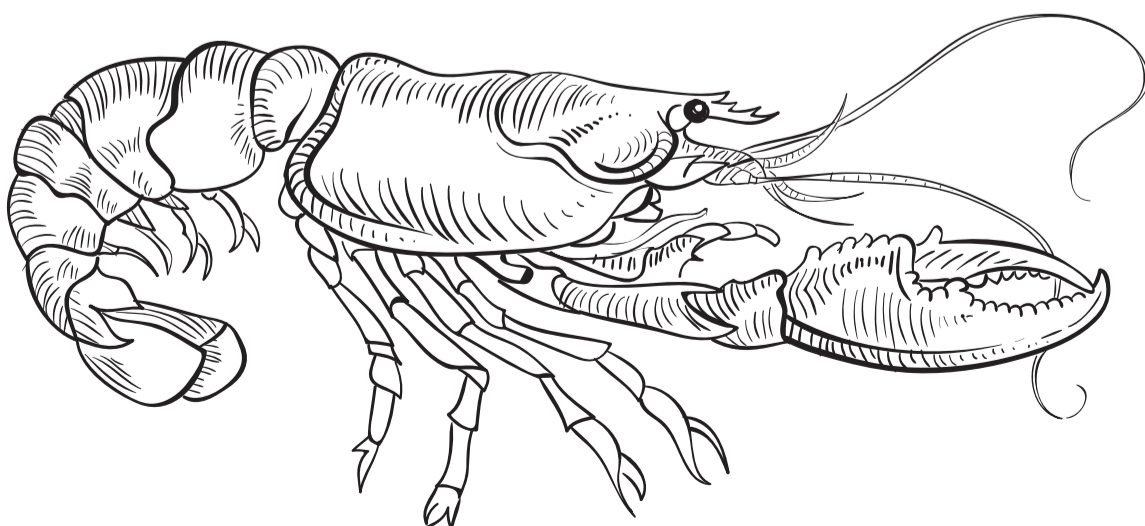
Tasty cod fish, fried tempura style, Seasoned & served with fries & coleslaw.

Malahini Sailors Feast \$28

Try our classic fish fry. This platter is piled high with chef's favourite fresh coconut shrimp, ink fish and baby octopus all fried until perfectly crisp and golden served with selection of sauces & roast potatoes.

Southern-Style Tacos \$25

Three char-grilled golden tortillas served with tender grilled shrimp, our home-made avocado salsa and a drizzle of spicy-cool jalapeño ranch.



LAND AND FIELD

Malahini Fried Chicken in a Basket \$16

Half a chicken cut into six pieces & seasoned with the chef's secret recipe & fried until crispy & golden brown. Served with fries, hot chili sauce & homemade sweet dip.

Lamb Chops \$35

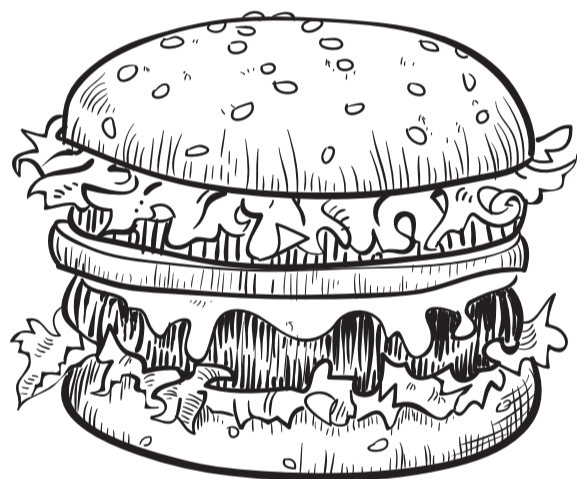
Lamb chops grilled with fresh herb marinade, baby tomato & scallion ratatouille, bacon, ham & cheese mash. Choose your sauce of either lamb jus, rich mint sauce or honey balsamic.

Khao Gai Pad Phet Ched Nam Ta - Yellow Ginger Chicken \$15

Traditional thai dish of chicken fillets in hot and spicy thick gravy served with cucumber salad & sticky rice.

Beef Tenderloin \$22

Char grilled grain fed beef marinated in a seasoned aged garlic oil, grilled to your liking, served with asparagus & baby tomato salad, roasted baby potato hash with your choice of black pepper corn sauce or mushroom sauce.



ALL BURGERS, WRAPS & SUBS ARE SERVED WITH A PORTION OF FRENCH FRIES



Classic Chicken \$15

Signature homemade chicken patie with herbs, layered with cheese & vegetables.

Veggie Burger \$12

Freshly Prepared hash brown, crisp lettuce, tomato, red onion, sweet mayo and cheese, on a tasty seeded bun.

Big Fish \$14

Fresh local reef fish, breaded with crispy panko breading and topped with sweet tartar sauce, tangy pickles, on top of a soft sourdough bun

Grilled Chicken \$14

Char-grilled chicken breast marinated and seasoned with pepper and herbs, layered with fresh lettuce, ripe tomatoes, creamy mayonnaise on a potato bun.

Spicy Crispy Jalapeno Chicken \$14

The spicy crispy jalapeno chicken burger, layered with thick-cut smoked beef bacon, cheddar cheese, spicy jalapenos, and a creamy green chili aioli on sesame seed bun.

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Sourdough King \$16

Char-grilled double beef burger, melted cheddar cheese, thick cut beef bacon, freshly sliced onions with our creamy signature sauce on a soft sourdough bun.

Hamburger \$15

Try our hamburger; a signature char-grilled. beef patty topped with a simple layer of crinkle cut pickles, yellow mustard, and ketchup on a toasted sesame seed bun.

Steak Burger \$16

Grilled lean beef steak, grilled onion, rocket, tomato, cheese, seeded mustard mayonnaise & tomato relish, served on toasted sourdough.

WRAPS

Classic Beef Wrap \$14

Made with beef tenderloin, lettuce, tomato, grilled onion, & three cheese with our creamy signature sauce, all wrapped up in a delicious homemade tortilla.

Spicy Chicken Wrap \$13

Grilled chicken breast fillet, coleslaw, leafy greens & creamy mayo with spicy sauce wrapped in a homemade tortilla.

Chicken Caesar \$15

Tortilla wrap, stuffed with roasted chicken breast fillet, lettuce, rasher bacon, shaved parmesan & caesar dressing.

SUBS

Tuna Sub \$12

Try this sumptuous tuna sub. made with locally cured flaked tuna, mixed with hot & spicy habanero chilies mayo and fresh vegetables served on freshly baked bread.

Roast Beef & Onion \$16

Roasted beef strips, mixed with sweet onion & our secret hot sauce with dijon mayo served on freshly baked bread.

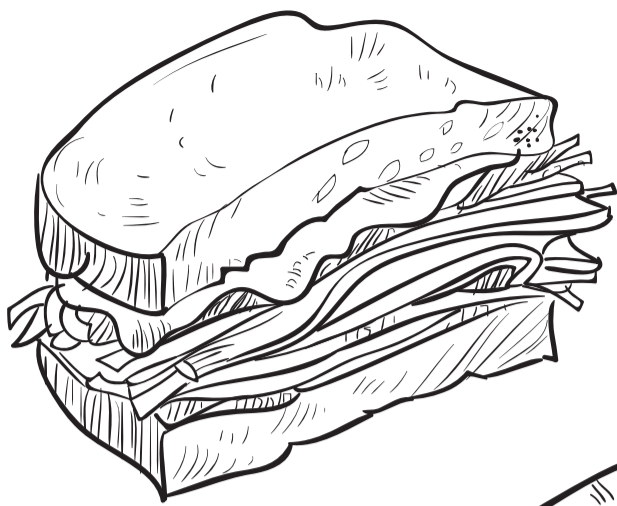
Chili Chicken & Mushroom \$15

Marinated baked chicken strips tossed with homemade sauce with cheddar cheese & served on Freshly baked bread.

Veggie Delite \$12

Crispy, crunchy and classically delicious. the veggie delite is tangible proof that a sub can be high in flavour without being high in fat.





SANDWICHES

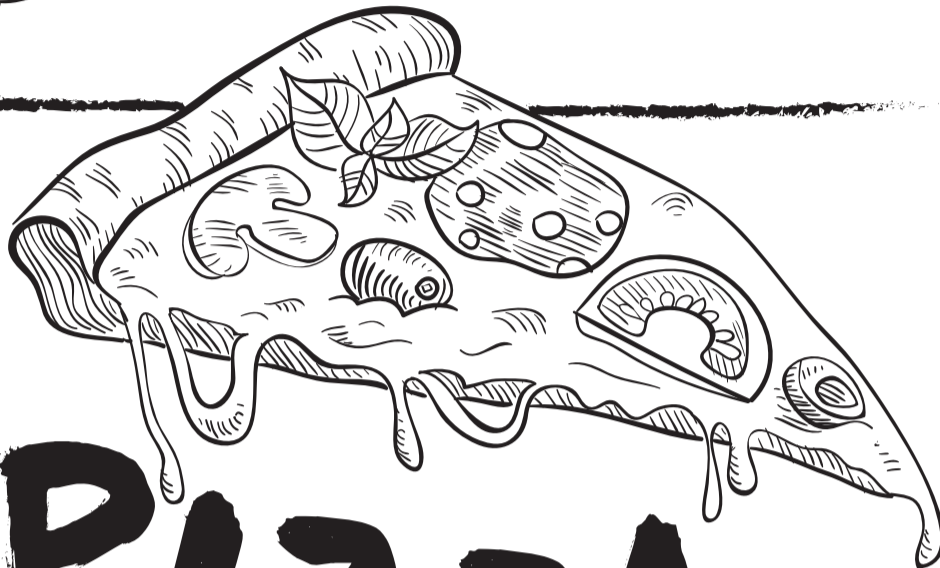
Malahini Club \$17

Oven baked chicken breast, ham, beef bacon, egg, tomatoes, cheese and lettuce.

Toasted Focaccia \$17

Made with grilled vegetables, buffalo mozzarella, avocado, basil pesto and served with green salad.

HEALTHY CHOICE



PIZZA

Made with 3 types of delicious cheeses!

Pizza Margherita \$11

Includes mozzarella, fresh tomatoes basil basil.

DIY Pizza \$12

Make your own pizza with one of the following toppings: tandoori chicken, local cured tuna or minced beef.

Hawaiian \$14

Toppings include triple cheese, roasted chicken, ham, bacon & pineapple .

Epic Veggie \$12

Delicious triple cheese blend, flame roasted peppers & onions, garlic mushrooms, cherry tomatoes & spinach.

Meat Feast \$15

Topped with triple cheese, shaved steak, paprika flavoured pulled chicken, sausage & ham.

Gamberetti e Cozze Prawn n Mussels Risotto \$23

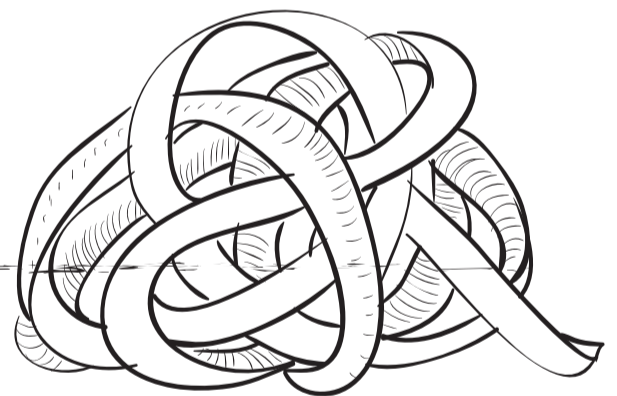
Creamy risotto, prawns, green lip mussels, lemon, peas with grana padano (please contact our service crew for vegetarian options)

Spaghetti, Penne or Linguine \$14

Your choice of tomato, bolognese, carbonara, arrabiata, garlic chili, seafood marinara or extra virgin olive oil with herbs.

Crab Linguini Alfredo \$22

Sweet, tender crabmeat in our creamy garlic parmesan sauce served over linguini.



ASIAN CUISINE

Fisherman's Lunch \$16

Garudhiya (tuna clear soup), steamed white rice or chappathi, local spiced marinated chili baked fish fillet with a side of chili sambal, onion & lemon wedges.

100% LOCAL

Kandu Kukulhu Riha Traditional Maldivian Tuna Curry \$15

100% LOCAL

Tuna slices rolled with local curry stuffing and wrapped with coconut leaf strip and cooked in succulent chilli gravy. Served with local chappti (rice on request) with onion and lime wedges on the side.

Massam Gai with Roti Massaman Chicken Curry \$15

Famous thai chicken curry style served with crispy roti- flat bread.

Kaeng Khiew Hwan Gai Thai Green Chicken Curry \$18

Thai green curry with chicken breast cooked in coconut cream, red chili, thai basil served with steamed rice & tangy green mango salad.

Bento Box \$40

Prawn tempura, assorted sashimi, Japanese vegetable salad, sushi rice served with miso soup, wasabi & soy. Please contact our service crew for vegetarian options.

Paneer Butter masala \$18

Well-known Indian style cottage cheese in homemade curry gravy.



Singapore Chilli Crabs \$25

Middle cut soft shell crabs, chilli, soy, peanut oil and white egg cloud. Served with your choice of sticky fragrance rice or steamed fried bun.

Butter Chicken Masala \$20

Well-known Indian butter chicken masala served with cheese naan bread, cucumber raita, onion, tomato, green chili & lime salad.

Kashmiri Lamb Rogan Gosh \$25

Lamb cooked in thick onion and tomato gravy flavoured with nutmeg masala served with rice or chappathi.

Rice Noodles

Prawn Paella \$25

Famous spanish dish topped with succulent prawns, served with asian papadam & a home special chunky veggie salad.

Jambalaya \$22

Originated from the French quarter of New Orleans, USA, this delicious rice dish of shrimp, chicken, hot sausage & vegetables is definitely a must try!

Hyderabadi Chicken Biryani \$18

A truly authentic Indian rice dish with roasted chicken served with mixed raita, tangy salad & papadam. (please contact the service crew for vegetarian option)

Cha-Han \$20

Traditional Japanese fried rice with mixed with seafood.

Valhoamas Noodles \$12

Try this local favourite egg noodle cooked with local cured dried tuna flakes & hot chili.

100%
LOCAL

Side Dishes

Lehsuni palak sautéed spinach \$6

Cumin tempered aloo jeera potatoes \$6

Home-style cauliflower, green pea "gobhi matar" \$8

Slow cooked red lentils \$5

Choice of plain, butter, garlic naan bread \$5

Mashed potatoes \$8

Mixed vegetables \$8

Plain rice \$5

Sautéed potatoes \$8

Nasi Goreng \$17

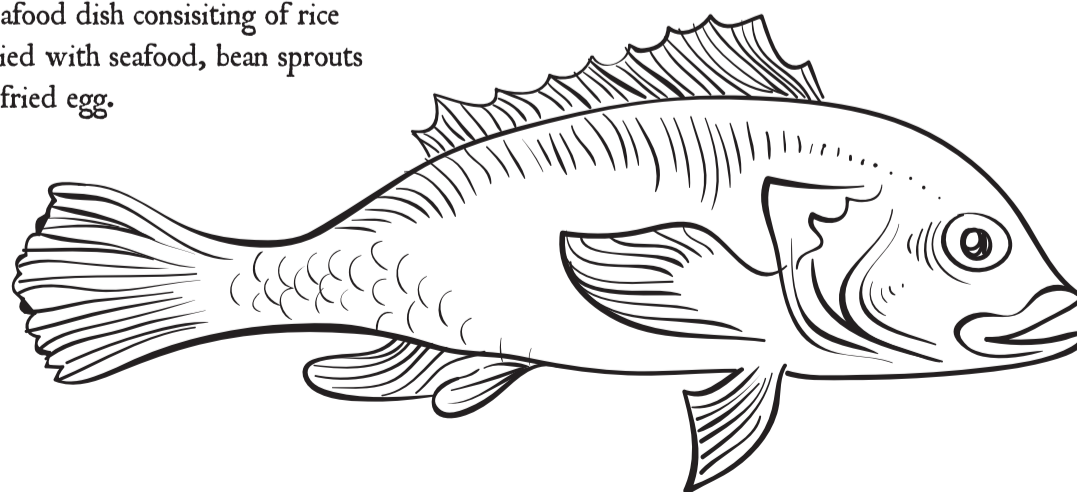
A must try in Asia; The Indonesian famous stir-fried rice, mixed with seafood served with beef & chicken satay, fresh vegetable salad and crunchy prawn crackers.

Egg Fried Rice \$12

Chinese egg & green pea fried rice with pickles.

Pad Thai \$20

Famous thai seafood dish consisting of rice noodles stir-fried with seafood, bean sprouts served with a fried egg.



KIDS SPECIAL



Pizza Aloha \$9

Ham, cheese and pineapple pizza served with french fries and salad.

The Mash \$8

Sausage and mashed potato with onion gravy.

Finding Nemo \$9

Breaded fish fillet with french fries, tartar sauce and lemon wedges.

Chicken Little \$12

Grilled chicken breast with cheesy fries served with mushroom sauce.

Prince or Princess spaghetti \$10

Spaghetti bolognese.

Selection of ice cream \$9

Please contact out service crew about the flavours available.

Pastarama \$15

Penne pasta with mushrooms, vegetables and olive oil.

Fruit Ninja \$10

Fresh sliced fruit.

Chicky Mac & Cheese \$10

Classic homemade mac n cheese.

D for Dog \$6

Chicken hot dog with fries.

Willy Wonka \$9

Chocolate brownie with vanilla ice cream and caramel sauce.

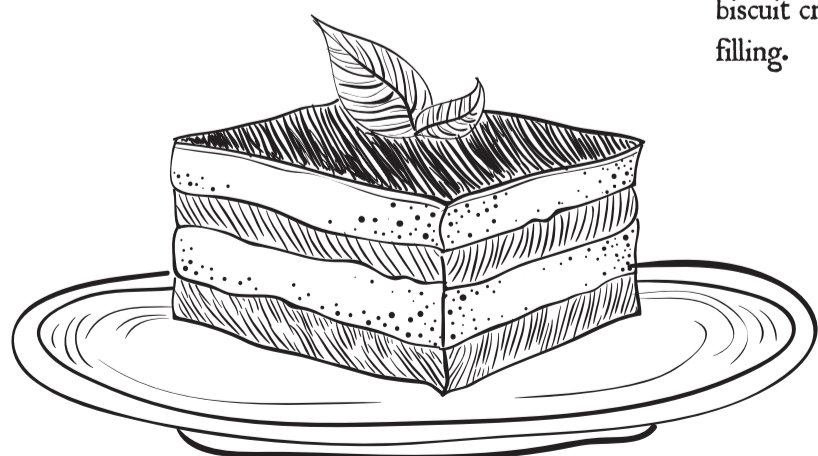
Sweeets!

Chocolate Mousse Cake \$10

Decadent dark chocolate mousse on a chocolate biscuit base with white chocolate shavings.

Tiramisu Classico \$12

Classic Tiramisu with mixed stewed fruit, light starfruit whip.



Mermaid Ice Cream \$12

Try our signature eggless ice-cream. Served with mixed nuts, jujubes & banana compote with a choice of strawberry or chocolate sauce.

Cheese Platter \$16

Selection of imported cheese & crackers, condiments & preserves.

Oreo Cheesecake \$9

A fridge style no-bake cheesecake with oreo biscuit crust & vanilla infused cream cheese filling.

Dessert Sampler \$14

Includes cream brulée, dark chocolate sorbet, mixed berries & cracked brownies



Espresso Crème Brûlée \$10

Smooth & silky baked custard infused with espresso coffee topped with burnt sugar topping & almond biscotti.

Chilled Fruit Platter \$12

Tropical cuts of assorted fruits served with vanilla ice cream; perfect for an after sun dessert!



MALAHINI
KUDA BANDOS