

IN-VILLA

DINING

FEEL THE DIFFERENCE

BREAKFAST MENU

available from 06:00 am to 11:00 am

0100

On Blue Waters Breakfast Served on Your Own Pool (1 or 2 people)

Prosecco \$ 240 Champagne \$ 320

Sparkling

Choice of Prosecco or Champagne

Fresh Juice

Choice of Orange, Carrot, Apple, Pineapple, Watermelon, Papaya

Hot Beverage

Coffee, Tea or Hot Chocolate

Cheese and Cold Cuts 🐖

Beef Bresaola, Parma Ham, Pearl Spoon Russian Caviar , Smoked Salmon, Brie, Cottage Cheese

Bakery Basket

2 Muffin, 2 Danish & 3 Bread Roll, Butter, Honey, Jam

Pancake

Sweet: Blueberry Pancake, Maple Cream

Savory: Cilantro, Sour Cream

Free Range Eggs: Boiled or Scrambled

Served with Grilled Cherry Tomato, Chicken or Beef Sausage, Hash Brown Potato

Lobster Benedict

Served on Spoons, Hollandaise Sauce, Sweet Paprika

Fresh Fruit

Mixed Seasonal Fruit Platter









0101

Continental Breakfast Set

\$ 40

Fresh luice

Choice of Orange, Carrot, Apple, Pineapple, Watermelon, Papaya

Hot Beverage

Coffee, Tea or Hot Chocolate

Cereals & Yogurt

Choice of Plain Yoghurt or Flavored / Cornflakes or All Bran Granola

Bakery Basket

I Muffin, I Danish & 2 Bread Rolls, Butter, Honey, Jam

Free Range Eggs: Omelette, Fried, Poached, Boiled or Scrambled

Served with Grilled Tomato, Chicken or Beef Sausage, Hash Brown Potato, Pork Bacon

Fresh Fruit

Mixed Seasonal Fruit Platter







BREAKFAST MENU

available from 06:00 am to 11:00 am

0102

Maldivian Breakfast Set

\$30

Fresh Juice

Choice of Orange, Carrott, Apple, Pineapple, Watermelon, Papaya

Hot Beverage

Coffee or Tea

Yoghurt

Mango, Fennel Dust, Indian Yogurt

Masuni 🍼

Finely Diced Tuna, Onion, Grated Coconut & Chili

Side

Choice of Roshi (Maldivian Bread), Chapatti, Egg, Curry Sauce

Curry

Choice of Vegetable, Fish or Chicken with Rice or Noodles

Eggs

Masala Omelette

Fresh Fruit

Papaya Platter









Healthier Breakfast

\$ 34

Fresh Juice

Choice of Orange, Carrot, Apple, Pineapple, Watermelon or Papaya

Hot Beverage

Coffee or Tea

Choice of Cereal or Yoghurt

Choice of Plain Yoghurt or Flavored, Cornflakes or All Bran, Granola

Bread Basket

3 Brown Bread, Honey

Vegetables

Cherry Tomato Salad, Avocado Oil, Almonds

Eggs

Egg White Omelette or Poached, Sautéed Button Mushrooms, Steamed Greens

Fresh Fruit

Mixed Seasonal Fruit Platter









BREAKFAST MENU

available from 06:00 am to 11:00 am

0201 Fresh Juice Choice of Orange, Carrot, Apple, Pineapple, Watermelon, Papaya	\$ 8
0202 Smoothies Choice of Banana, Vanilla, Chocolate, Strawberry	\$ 9
0203 Hot Beverage Choice of English Breakfast Tea, Coffees, Masala Chai, Green Tea	\$ 9
0204 Bakery Basket I Danish Pastry, 2 Bread Rolls, I Croissant, I Muffin, 2 White Toast or 2 Brown Toast Served with Strawberry Jam, Orange Marmalade, Salted & Unsalted Butter, Honey	\$ 19
0205 Fruit Platter Pineapple, Watermelon, Dragonfruit, Papaya, Red Fruits	\$ 15
0206 Yoghurt Low Fat, Plain or Fruit Yoghurt	\$ 9
0206 Cereals Cornflakes, Coco-Pops, All Bran, Bircher Muesli, Rice Pops	\$8

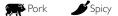
Served with Milk:

Hot 0207H

Cold **0207C**

Choice of Full Cream Milk, Soymilk, Skimmed Milk









0208 Cheese and Colo Beef Bresaola, Speck H Parmesan Cheese, Smo		\$ 24
0209 Western Staples Pancake, Waffles or Fre	ench Toast	\$ 12
0210 Asian Staples Mee Goreng Mamak o	r Dim Sum Selection or Plain Congee	\$ 14
(Egg whites, Cheese, M	(2 Per Serve) (27) bled, Poached, Boiled, & Omelette ushroom, Tomato, Onion, Ham, Chili) natoes, Mushroom, Pork Bacon, Hash Brown,	\$ 14
Chicken Sausage	0212C	
Beef Sausage	0212B	







ALL DAY MENU

available from 11:30 am to 10:30 pm

Starters & Salads	
0301 Mezze Selection Olive, Hummus, Babaganoush, Marinated Feta Cheese, Toasted Baguette	\$ 27
0302 Italian Antipasto Parma Ham, Beef Bresaola, Speck Ham, Buffalo Mozzarella, Parmesan Cheese, Sundried Tomatoes, Marinated Cerignola Olives, Balsamic Onions, Pickled Gherkins *Served with Pizza Bread	\$ 45
Caesar Salad	
0304-0 Classic	\$ 16
0304-1 Chicken	\$ 20
0304-2 Prawns	\$ 25
0305 Mixed Greens Salad Dutter Lettuce, Carrots, Red Cherry Tomatoes, Olive Soil, Red Onion	\$ 19
Soup	
0306 Thai Tom Yum Goong Prawns, Straw Mushrooms, Lemongrass, Galangal, Coriander, Chili	\$ 21
0307 Soup of the Day	\$ 16



(Ask Our Order Taker for Daily Variety)







Pizza

0308 Lobster	\$ 38
Poached Lobster, Mozzarella, Basil, Semi Dried Tomatoes	
0309 Smoked	\$ 25
Tomato, Scamorza Cheese, Speck Ham, Sweet Pimento, Smoked Olive Oil	
0310 Margherita 🕖	\$ 19
Tomato, Mozzarella, Basil	

Pasta

Your Choice

0311 Spaghetti

0312 Penne

03 I 3 Tagliatelle

Tomato Sauce: Tomato, Garlic, Onion Base T	\$ 17
Pesto: Basil, Parmesan, Pine Nuts, Garlic P	\$ 19
Bolognese: Beef & Pork Meat, Tomato, Red wine B	\$21







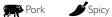
ALL DAY MENU

available from 11:30 am to 10:30 pm

Burgers & Sandwiches

03 I 4 Angus Beef Burger 🐺 \$ 32 Lettuce, Tomato, Pickles, Onion, Bacon, Cheese 0315 Chicken Burger \$ 20 Lemon Marinated Lettuce, Tomato, Pickles, Chili Mayo 0316 Huruelhi Club Sandwich \$ 24 Seared Tuna, Cheddar Cheese, Tomato, Coleslaw, Lime Mayo 0317 Panino Caprese \$ 22 Home-Made Ciabatta Tomato, Buffalo Cheese, Basil Pesto *Burgers & Sandwiches, served with choice of French Fries or Green Salad

MAIN COURSE	
0318 Curry of the Day	\$ 19
Steamed Rice, Sliced Cucumber, Mint Yogurt, Poppadum, Pickle	
0319 Nasi Goreng Seafood Fried Rice, Beef or Chicken Satay, Fried Egg, Peanut Sauce	\$ 22
0320 Catch of the day Grilled Reef Fish Fillet, Lemon Caper Sauce, Seasonal Vegetables, Tomato Salsa	\$ 24
0321 Grilled Beef Tenderloin New Potato, Seasonal Vegetables, Green Pepper Sauce	\$ 78
0322 Grilled Maldivian Lobster Garlic Butter, Green Salad, Mango, Cilantro Chili Salsa	\$ 110







DESSERT

0323 Baked Cheesecake	\$ 15
Mix-Berry Compote, Passion Fruit, Rosemary Syrup	
0324 Nuts Chocolate Brownie Served Warm, Vanilla Ice Cream, Mango Sauce	\$ 16
0325 Fresh Fruit Platter Assorted Seasonal Fruit	\$ 16
0326 Tiramisu Mascarpone, Lady Fingers, Coffee, Bitter Cocoa	\$ 16
0327 Cheese Platter Brie, Blue, Parmesan Cheese Bread Rolls. Grapes. Celery. Walnuts	\$ 25





ALL DAY MENU

available from 11:30 am to 10:30 pm

KIDS MENU

0401 Iomato Cream Soup	\$11
Tomatoes, Vegetable Stock, Cream, Bread Croutons	
0402 Chicken Noodle Soup	\$11
Shredded Chicken, Cabbage, Carrots, Egg Noodles, Chicken Stock	
0403 Hero Dog	\$ 13
Chicken Sausage Hot Dog, French Fries & Tomato Sauce	
0404 Road Runner Nuggets	\$ 13
Breaded Chicken Breast, French Fries, Ketchup	
0405 Captain's Catch & Chips	\$11
Reef Fish Crumbed Fillet, French Fries, Lemon Wedges	
0406 Saucy Strings	\$ 15
Spaghetti Pasta, Bolognese Sauce, Parmesan Cheese	
Sweet Bites	
0407 Gooey Mountain	\$ 13
Chocolate Brownie, Vanilla Sauce, Mini Marshmallows	
0409 Ice Cream Treat	\$ 13
Choice of Ice Cream & Giant Chocolate Chip Cookie	
0410 Tutti Frutti & Co.	\$11
Fruit Platter & Chocolate Sauce	







OVERNIGHT MENU

available from 10:30 pm to 06:00 am

Caesar Salad: 0304-0 Classic 0304-1 Chicken 0304-2 Prawns	\$ 16 \$ 19 \$ 25
Pasta Your Choice: 03 1 Spaghetti 03 2 Penne 03 3 Tagliatelle	
Tomato Sauce: Tomato, Garlic, Onion Base T Pesto: Basil, Parmesan, Pine Nuts, Garlic P Bolognese: Beef & Pork Meat, Tomato, Red Wine B	\$ 17 \$ 20 \$ 21
Soup 0306 Thai Tom Yum Goong Prawns, Straw Mushrooms, Lemongrass, Galangal, Coriander, Chili	\$ 21
0307 Soup of the Day	\$ 16

(Ask our Waiting Staff for Daily Variety)







OVERNIGHT MENU

available from 10:30 pm to 06:00 am

Burgers & Sandwiches	
0314 Angus Beef Burger	\$ 32
Lettuce, Tomato, Pickles, Onion, Bacon, Cheese	
0317 Panino Caprese	\$ 22
Home-Made Ciabatta, Tomato, Mozzarella Cheese, Basil Pesto	
Desserts	
0324 Nuts Chocolate Brownie	\$ 16
Served Warm, Vanilla Ice Cream, Mango Sauce	
0325 Fresh Fruit Platter	\$ 16
Assorted Seasonal Fruit	







Available from 06:00 pm to 10:30 pm

Your own personal dining experience awaits you. Sink your feet into the powdery soft white sand and savor the mouth-watering taste of our beach Barbecue creations.

A perfect moment to watch the sunset in paradise.

In-Villa Barbecue is not a part of the half board or full board plans and are fully chargeable as priced in the In-Villa Menu reservation through In-Villa Dining/Butlers

THE INTIMATE RETREAT EXPERIENCE Seafood BBO

ASSORTED CHILLED SEAFOOD

Lobster Salad, Lemon Sabayon Tiger Prawns Cocktail Eggs Trio: Salmon, Trout, Blinis Smoked Salmon, Green Apple, Passion Fruits Sushi & Sashimi

FROM THE GRILL

Fresh Lobster, Lemon, Sherry & Tarragon Butter Red Snapper Fillet, in Banana Leaf, baked in Coconut & Lime Leaves Tiger Prawn Skewers Marinated with Chilli Tomato Rub Peppered Maldivian Tuna, Sesame Seeds, Shaved Fennel Grilled Asparagus, Smoked Eggplants Puree' & olives

SWFFT SINS

Warm Chocolate Pudding Kahlua & Cognac Chocolate Ganache Espresso Ice Cream, Pear Vanilla Compote Fruit skewers, Mint Syrup

\$ 198 Per Person









Faraway Lands BBQ

STARTERS

Seared Australian Wagyu Beef, Parmesan & Truffle Dressing Foie Gras, Seared, Pomegranate, Sichuan Dust Wagyu Exotic Tartare, Passion Fruit, Lime, Onion, Cilantro, Chili, Avocado oil Beef Kofta Hummus Tabbouleh

FROM THE GRILL

U.S.A. Black Prime Tenderloin, Truffle Sauce, Fondant Potato Chicken Kebab with Pita Bread, Shaved Vegetable Salad Maldivian Style Marinated Lamb Chops, Mint Chutney Baked Potato with Sour Cream, Chives, Garlic Grilled Mediterranean Vegetables, Balsamic, Fresh Herbs

SWEET TEMPTATION

Cream Cheese Cake, Raspberry Sauce Tiramisù 🛉 Vanilla Pannacotta Exotic Tropical Fruit Skewers

\$ 240 Per Person









Surf & Turf BBO

STARTERS

Foie Gras, Seared, Pomegranate, Sichuan Dust Wagyu Exotic Tartare, Passion Fruit, Lime, Onion. Cilantro, Chili, Avocado Oil Tiger Prawns Cocktail Sushi & Sashimi Tomato & Baby Buffalo Mozzarella Salad

FROM THE GRILL

Fresh Lobster, Lemon, Sherry & Tarragon Butter Red Snapper Fillet, in Banana Leaf, Baked in Coconut & Lime Leaves Tiger Prawn Skewers, Marinated with Chilli Tomato Rub Australian Wagyu Sirloin, Garlic Chips, Balsamic Black Angus Prime Beef Tender, Salsa Verde South East Asia Marinated Lamb Chops, Finger Lime, Mint Salsa Grilled Potatoes, Zucchini, King Mushrooms

SWEET TEMPTATION

Lemon Cream, Pistachio Raspberries Golden Globe, Scorching Mango Sauce Grilled Pineapple Skewers, Vanilla Oil, Coconut Shavings

\$ 280 Per Person

