

IN VILLA DINING

Dear Guests,

Kindly be informed that In Villa Dining is not a part of Deluxe All Inclusive Plan.

For any In Villa Orders there will be a surcharge of:

\$60.00 - Breakfast

\$80.00 - All Day and Night Menu

All alcoholic drinks are also chargeable.

Beverage Menu is at the end of the list.

If you require another selection of alcoholic beverages, please contact In Villa Dining Team for further assistance.

Deluxe All Inclusive Plan is applicable only for restaurants and bars.

IN VILLA DINING

DIETARY SIGNS

V - VEGETARIAN

VG - VEGAN

P - PORK

SF - SEAFOOD

S - SPICY

GF - GLUTEN FREE

N - CONTAINS NUTS

NF - NUT FREE

H - HEALTHY

D - DAIRY

LF - LACTOSE FREE

FF - FAT FREE

Available 24/7. Please dial
"in villa dining" for orders.

BREAKFAST MENU

07:00AM - 10:30AM

Bakery Selection (D)

Enjoy a selection of house made bakery items with plain croissant. Our pain-au-chocolat, danish style pastry, muffin, soft roll & brown roll, toasted bread accompanied by a selection of artisan preserves, honey, salted & unsalted butter

Local Maldivian Breakfast (LF, SF, N)

Local tuna mashuni, fragrant tuna curry, chapati, fresh watermelon juice, fresh fruit platter, served with freshly brewed tea or coffee

English Breakfast (D, P)

Free range of eggs with your cooking style, chicken sausage, sautéed mushrooms, bacon (pork, beef or turkey), baked beans, tomatoes, hashbrown, fresh bakery selection, orange juice served with freshly brewed tea or coffee

Healthy Starter (H, D, N, GF)

Free range of egg white omelette, salad of spinach & tomato, homemade yoghurt with fresh coconut, local banana and chia seeds, fresh green apple juice, freshly brewed green tea

Juices & Smoothies (D, N, V)

Freshly squeezed juice - mixed tropical selections
Breakfast smoothie - local banana, yoghurt, coconut milk and honey

Vegan Breakfast (VG, N)

Garden salad, almonds, chia pudding, avocado on multigrain toast, orange carrots lime juice, fresh fruit platter, served with freshly brewed tea or coffee

BREAKFAST MENU

07:00AM - 10:30AM

Eggs (D)

Free range of egg omelette (S) - choice of tomato, onions, mushroom, fresh green chili, olives, chili flakes, smoked salmon, cheese

Eggs Benedict (SF) - toasted muffin, smoked salmon, poached egg, hollandaise, sautéed spinach

From farm fresh eggs of your choice - sunny side up, scrambled, over easy, poached, soft or hard boiled served with mushrooms and hashbrown

Open egg white omelette (N, LF) - spinach, local pumpkin & flax seeds

Cereals, Fruits & Yoghurt (V)

Selection of cereal (N, D) - corn flakes, choco pops, rice krispies, alpen muesli, all bran, simply delicious muesli, fruit & fiber, nuts & seeds.

Tropical fruit platter (VG, GF, FF, NF) - asian selection

Greek yoghurt (D) - plain, strawberry or mango

Sweet Treats (V, D, N)

PANCAKES | CREPES | WAFFLES

Selection of maple syrup, honey, chocolate sauce, Nutella, orange marmalade & mix berries compote, whipped cream

Charcuterie & Cheese (D, P, N)

Selection of cheese & cold cuts - fresh grapes, mixed nuts, dried fruit & crackers

ALL DAY MENU

10:30AM - 10:00PM

SALADS & APPETIZERS

Healthy Salad (VG, N, H, GF)

Beetroot, spinach, broccoli, carrot, grated local coconut, mushroom, pomegranate, tomato, walnuts, extra virgin olive oil, balsamic vinegar, chia, sunflower & pumpkin seeds



Caesar Salad (P, D, SF)

Romaine lettuce, anchovies, bacon bits, croutons, boiled eggs, parmesan cheese, confit garlic

Caprese Salad (V, N, D, GF)

Buffalo mozzarella cheese, plum tomato and fresh basil

Local Tuna Salad (N, SF, LF, GF)

Local fresh seared tuna, tuna comfit, greens, onion, tomato, spicy Masmirus, fresh local coconut, local kanamadhu nuts, lime dressing

Vietnamese Spring Rolls (VG, H, NF, GF, S)

Mango, carrot, cucumber, green salad, sweet chili sauce

SOUP

Italian Minestrone (VG, GF, NF)

Vegetables, legumes, herbs, extra virgin olive oil

Pumpkin Soup (VG, GF, N, S)

Coconut milk, green onion, coriander, masala spices

Chilled Tomato Gazpacho (VG, GF, NF)

Tomato, croutons, olive oil

PASTA & RISOTTO

Seafood Penne All'arrabbiata (S, SF, LF)

Prawns, calamari, mussels, clams, local reef fish, garlic tomato sauce, fresh chili, parsley



Farfalle with Basil Pesto (P, N, D)

Green pea puree, crispy pork bacon, marjoram, basil pesto

Porcini Mushrooms Risotto (V, D, GF)

Selection of wild porcini mushrooms, herbed cheese, lemon

FISH & SEAFOOD

Grilled Local Maldivian Tuna (N, D, SF, GF)

Grilled eggplant, crushed potato with garlic, olives, basil pesto

Whole Local Maldivian Lobster (SF, D, NF, GF) | \$90.00 (1000 Grams)

Herbed butter, garlic rice, lemon sauce, selected vegetables with green pea nage

Local Maldivian Reef Fish Fillet (SF, D, GF)

Pumpkin puree, garden vegetables, lemon butter sauce

MEAT & POULTRY

Slow Cook Chicken Breast (D, GF, NF)

Garden spinach, mashed potato, cherry tomato, artichoke, cheese sauce

Roasted Beef Tenderloin (LF, GF) | \$30.00 (220 Grams)

Beetroot, garlic sautéed mixed vegetables, rosemary potato, mustard sauce

Grilled Beef Striploin (D, GF, S)

Sauteed mushroom, baked potato, green legumes, green peppercorn sauce

SIDE DISHES (VG)

White Rice (GF, FF, NF) | Sauteed Spinach (GF, FF) | Steamed Vegetables (GF, FF) | Mashed Potato (D, GF, V, NF) | Finger Chips | Sweet Potato Fries

SANDWICH & BURGER

*All sandwiches and burgers are accompanied by organic garden salad and your choice of rustic potatoes, finger chips or potato wedges

Grilled Cheese (D)

White or brown bread, gouda cheese, emmental cheese, Dijon mustard, fried egg, tomato

Beef Cheeseburger (D)

Lettuce, caramelized onion, tomatoes, cheese, pickle

Local Tuna Burger (D, N, SF)

Seared local tuna steak, kulhafilaa salad with onion, local coconut

ASIAN SPECIALITY

Nasi Goreng (N, SF, S, GF, D)

Fried rice with vegetables, shrimps, fried egg, chicken satay, spicy peanut sauce, prawn crackers

Don Riha (N, LF, SF, S)

Local Maldivian reef fish curry, coconut milk, coconut rice, chapati, papadam, spicy lime pickles

Chicken Tikka Masala (N, D, S)

Spicy marinated chicken chunks in spiced curry sauce, basmati rice, chapati, papadam, spicy mango pickles

Mix Vegetables Masala (VG, NF, S)

Rice, chapati, papadam, pickle

Stir Fried Tofu (VG, NF, S)

With vegetables fried rice

DESSERT

Asian Market Fruit Selection (VG, NF, FF, GF)

Selection of 6 International Cheese (D, N)

Frozen Mango Mousse (D, NF)

White Chocolate Cheesecake (GF, NF, D)

Nutless Brownie (NF, D)

Raspberry Cake (H, VG, NF)



ARABIC CUISINE

10:30AM - 10:00PM



APPETIZERS

Cold Mezzeh Selections (V, N, D)

Hummus, Fattoush, Labneh, Selected Olives, Eggplant Moutabel, Pickled Vegetables

Hot Mezzeh Selections (D, N)

Kebbeh of Chicken and Beef, Spinach Fatayer, Falafel, Cheese Sambousek, Tahini Sauce

SOUP

Lentil Soup (H, VG, NF)

Pita Bread Crouton and Lemon Wedges

MAIN COURSE

Half Chicken Grilled (NF, D)

Pita Bread, Potato Fries and Garlic Sauce

Arabic Grill Platter (SF, D, S)

Chicken Shish Taouk, Lamb Kebab, Beef Kebab, Local Job Fish, Pita Bread with Harissa Paste, Masgouf Salad, Garlic Sauce

DESSERT

Baked-well Pecan Cake (D, V, N)

With Vanilla Sauce

Rich Chocolate Mud Cake (D, V, NF)

With Caramel Sauce



SALAD

Healthy Salad (VG, N, H, GF)

Beetroot, spinach, broccoli, carrot, grated local coconut, mushroom, pomegranate, tomato, walnuts, extra virgin olive oil, balsamic vinegar, chia, sunflower & pumpkin seeds

SOUP

Pumpkin Soup (VG, GF, N, S)

Coconut milk, green onion, coriander, masala spices

Italian Minestrone (VG, GF, NF)

Vegetables, legumes, herbs, extra virgin olive oil

PASTA

Seafood Penne All'arrabbiata (S, SF, NF)

Prawns, calamari, mussels, clams, local reef fish, garlic tomato sauce, fresh chili, parsley

Farfalle with Basil Pesto (P, N, D)

Green pea puree, crispy pork bacon, marjoram, basil pesto

FISH

Grilled Local Maldivian Tuna (N, D, SF, GF)

Grilled eggplant, crushed potato with garlic, olives, basil pesto

MEAT

Grilled Beef Striploin (D, GF, S)

Sauteed mushroom, baked potato, green legumes, green pepper corn sauce



NIGHT MENU

10:00PM - 07:00AM

SIDE DISHES (VG)

White Rice (GF, NF, FF) | Steamed Vegetables (GF, FF) | Finger Chips | Sweet Potato Fries

ASIAN SPECIALITY

Nasi Goreng (N, SF, S, GF, D)

Fried rice with vegetables, shrimps, fried egg, chicken satay, spicy peanut sauce, prawn crackers

Mix Vegetables Masala (VG, NF, S)

Rice, chapati, papadam, pickle

DESSERT

Asian Market Fruit Selection (VG, NF, FF, GF)

KIDS MENU

APPETIZERS

Prawn Cocktail (SF, GF, NF, D)

Grilled prawns, garden leaves, mango mayonnaise

Vegetable Spring Rolls (V, N, LF, S)

With a side of sweet chili sauce

SOUP

Roasted Plum Tomato Soup (VG, GF, NF)

Plum tomato, basil, mirepoix

MAIN COURSE

Mini Margherita Pizza (V, D, NF)

Tomato, mozzarella, cheese

Fried Rice (GF, LF, SF)

Your choice of chicken, beef, seafood or vegetarian

Cheese Omelette (V, D, GF)

With a side of hashbrown

Chicken Nuggets (N, LF, D)

With a side of potato sticks

Corn Fed Chicken Breast (D, NF, GF)

Mashed potato, steamed vegetables

Penne or Spaghetti (NF, D)

Your choice of beef Bolognese, tomato sauce, cheese sauce

Beef or Chicken Burger (D)

Tomato, lettuce, cheddar cheese, on side potato sticks

Grilled Catch of the Day (SF, D, NF, GF)

Local Reef fish fillet, mashed potato, steamed vegetables

DESSERT

Asian Market Fruit Selection (VG, NF, FF, GF)

White Chocolate Brownie (GF, N, D)

BEVERAGE MENU

SPIRITS

Cognac Hennessy 350ml | **\$110.00** Gin Bombay Sapphire 375ml | **\$50.00** Gin Gordon 350ml | **\$34.00** Rum Bacardi 350ml | **\$42.00** Vodka Absolute Blu 350ml | **\$40.00** Vodka Smirnoff Red 375ml | **\$30.00** Whisky Chivas Regal 12 year old 375ml | **\$100.00** Whisky Johnnie Walker Black 375ml | **\$90.00** Whisky Johnnie Walker Red 375ml | **\$60.00**

CHAMPAGNE

Taittinger Réserve Brut, Reims N/V | **\$185.00**

WHITE WINE

Babich Sauvignon Blanc, Marlborough, New Zealand | **\$50.00**
Chablis Château de Chemilly, Bourgogne, France | **\$82.00**

RED WINE

Chateau Marjosse Bordeaux Rouge AOC , Bordeaux, France | **\$60.00**
Marchesi de Frescobaldi Pater, Sangiovese, Tuscany, Italy | **\$60.00**

IMPORTED BEER

Corona, Mexico 33cl | **\$8.00**
Carlsberg, Denmark 33cl | **\$8.00**

SOFT DRINKS

Coca Cola, Coke Diet, Sprite, Fanta | **\$3.00**

CHILLED JUICE

Orange, Pineapple, Apple | **\$7.00**

BEVERAGE MENU

TEA & COFFEE

Hot Coffee

Cappuccino
Cafe latte
Espresso (single & double)
Americano
Ice coffee
Ice mocha

Cold Coffee

Frappe

An invention was accidentally made in 1957 in Thessaloniki, Greece. This is an ideal drink to relax in a sunny weather

Cappuccino Freddo

Creamy and gently beaten Skim milk. This is a smooth coffee in lighter flavor with Cinnamon

Caffee Shakerato

This is the answer to all the iced coffee lovers. "Shakerato" means shaken up

TEA

English breakfast
Earl Grey
Chamomile
Jasmine Green
Lemon/Lime
Peppermint
Ginger and Honey

BEVERAGE MENU

ORGANIC TEA & COFFEE

Coffee

¡Tierra! LAVAZZA For Planet Beans ¡Tierra! collection is an organic blend of coffee that takes care of people and nature. Explore the wonders of nature with ¡Tierra! for Planet: a blend from Africa and Central-South America where we are teaching farmers to manage the effects of climate change.



**Light Roast 100% arabica filter coffee
(mild & fruity)**

Tea

Art of Tea is a tea importer and wholesaler based in Los Angeles, California. We hand blend and custom craft the world's finest organic teas and botanicals. Our teas are carefully selected directly from growers, each one offering a unique story.



HAPPY TEA
MATCHA TEA
PACIFIC COAST MINT
FRENCH LEMON GINGER
EGYPTIAN CHAMOMILE
EARL GREY CREME
DARK CHOCOLATE PEPPERMINT

