



IN-VILLA
DINING

In-Villa Dining

MENU

www.dhigufaru.com

Standard Allergen Icons



Fish



Gluten



Vegetarian



Egg



Nuts



Dairy



Beef



Alcohol



Spicy



Sesame



Celery



Chicken



Lamb



Crustaceans

Although all due care is taken, some allergens may still be present in the dishes.

Please inform out hosts if you have any severe allergies or intolerances before placing orders. Kindly note that any bespoke orders cannot be guaranteed as entirely allergen free

All Prices are subject to United States Dollars and are subject to 10% Service charge and 16% GST



Light Treat

Fluffy Omelet

(Lacto-Ovo Vegetarian)

Egg, Mushrooms, Tomatoes and Cheese (Chili-Optional) **\$5**

Egg, Smoked Salmon, Fresh Basil and Cheese **\$9**

Above Choices Accompanied with Crudites, Creamy Hummus and Olive Oil

'Dhigufaru' Egg Man

(Lacto-Ovo Vegetarian)

Your Choice of Boiled, Poached, Sunny Side-Up or Egg Benedictine **\$23**

Accompanied with Breakfast Bockwurst, Roasted Vine Tomatoes, Beef Bacon, Mushrooms, Baked Beans, Hash Brown and Toast Bread

Whole Meal Drop Scones

English Breakfast Pan-Cake Tower, Serve with Caramelized Banana, Apple Compote, Cinnamon Butter and Maple Syrup **\$8**

French Toast

Chef's Special Delicious 'Chocolate Hazelnut Spread', French Toast, served with Nougat and Salted Nut with Mixed Berry **\$18**

Croque Monsieur

Baked Turkey Ham, Mustard Mayo and Swiss Gruyere Cheese with Triple Décor White Soft Bread. Served with Vine Ripened Cherry Tomatoes and Grapes **\$30**

Breakfast Burger

Our Breakfast Signature Burger, Brioche Bun, Cheesy and Juicy Grilled Beef Burger, Sunny Side Egg, Crispy Beef Bacon served with Bowl of Crunchy Salad **\$18**

Turkish Traditional Sandwich

Soft Herb Bread Loaf with Smoked Turkey Ham, Grilled Cheese and Pickled Vegetables with Sriracha Topping/ Served with Steakhouse Fries **\$25**

*Gluten Free,
Vegan and
Eggless
Vegetarian Dishes
Optional*



Dhigufaru Hot Pot

Harira Soup

Authentic Moroccan Inspired Tomato Flavored Lentils and Chickpeas Soup with Tender Lamb

\$17

Tom Kha Gai

Thai Coconut Chicken Soup. Tangy, Rich Creamy and Spicy

\$18

Italian Minestrone

Rich Tomato Based Vegetable Soup with Grated Parmesan

\$30

Broccoli, French Pea & Basil Soup

Green Soup Based and Light Yoghurt Cream with Brown Butter Croutons

\$15

Consommé 'Olga'

Titanic Rich, Double Cleared Beef Tea with Edible Gold Foil

\$40

Seafood Bisque

French Classic of Creamy Mixed Crustacean and Seafood Combination Rich Soup

\$18

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Market Fresh Salad Selections

Beetroot Carpaccio with Goat Cheese Pinnacle

Fresh Beetroot, Slightly Toasted Walnut, Creamy Goat Cheese with Lemon Thyme Dressing

\$12

Market Crunchy Super Salad

Crunchy Mix of Raw and Cooked Vegetables with Tahini Yoghurt Sesame Dressing

\$12

Arabic Mezza

Hummus, Marinated Olives, Labneh, Babaganoush and Pita Bread

\$30

Healthy Quinoa Bowl Salad

Tri Color Quinoa, Papaya, Mango, Jicama and Avocado with Crispy Fried Onion, Cashew and Raisins

\$8

Main Course

Sesame Coated Yellowfin Tuna



Medium Rare Cook Maldivian Yellowfin Tuna Fillet. Served with Wasabi & Lemon Mashed Potatoes, Green Asparagus Stems and Garlic Butter Form

\$12

Beef Ribeye Steaks



Grass-fed Angus Ribeye Steak Grill Your Palate (Rare, Medium or Well-done). Served with Mushroom-Burgundy Reduction, Fondant Potatoes and Seasonal Vegetables

\$45



A Mix & Match
of Main Dishes
with Our Chef's
Creativity



Surf and Turf



Maldivian Rock Lobster Tail and Australian Beef Tenderloin Steak Grilled and Served with Garlic Chili Butter and Balsamic-Chocolate Reduction. Accompanied with Brussels sprouts and Marquis Potatoes

\$75

Grilled Loin of Lamb



Medium Cooked Short Loin of Grilled Lamb with Creamy White Asparagus and Fresh Mint and Lemon Salad

\$35



Vegetable Moussaka





Combination of Layered Vegetable with Baked Beans and Red Pepper & Tomato Sauce. Baked with Creamy Greek Yoghurt and Feta Cheese Crumbled. Accompanied with Wedges Potatoes

\$28

Pasta

Angel Hair with Tuna Niçoise  
Tuna Niçoise, Olives, Basil and Olive Oil **\$21**

Spaghetti with Chili Con Carne   
Mexican Spiced Rich Meat Sauce with
Red Kidney Beans **\$14**

Penne Rigate with Cheese Alfredo   
Cream Cheese and Tomato Alfredo with
Fresh Basil **\$9**











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Vegan and
Eggless
Vegetarian Dishes
Optional

Pizza

Quattro Formaggi   
Pizza Sauce, Cheese Blue, Gruyere,
Mozzarella and Brie **\$22**

Vegetariana  
Pizza Sauce, Grilled Vegetables, Sweet
Corn and Olives **\$18**

Tandoori Oven Chicken Pizza    
Pizza Sauce, Mozzarella, Tandoori
Chicken, Coriander, Onion and Capsicum **\$24**

Maldivian Sundried Tuna Pizza    
Pizza Sauce, Mozzarella, Sundried Tuna
and Maldivian Spicy Touch **\$20**





Chef Pâtissier

Tropical Fresh Fruit Platter

Combination of Fresh Fruits with Passionfruit Compote

\$18

Hot Fudge Brownie

Warm Chocolate Brownie with Vanilla Bean Ice Cream, Walnut Crumbles, Chocolate Sprinkles and Cream

\$15

Kanamadhu Cake (Local Pine Nut Cake)

Truly Maldivian Dessert, Make a Delicious Taste and Beauty with Chocolate and Edible Gold Foil

\$12

Dates and Walnut Pudding

Baked Dates & Walnut Pudding, Served with Butterscotch-Toffee Sauce

\$20

Dark Chocolate Mousse Ring

Toasted Rice Crispy Biscuit Based on Mousse with Chocolate Dip
Fresh Strawberries

\$20

Homemade Chocolate Pralines and Cookies

Served with Baby Bell Cheese and Grapes

\$6

Ice Cream Fiesta

Fresh Vanilla Bean Ice Cream

Served with Chef's Selection Toppings and Nougat Crumbled

\$7

Falooda & Basil Seeds Ice Cream

Served with Strawberry Jelly Cristal

\$7

Japanese Matcha (Green Tea) Ice Cream

Served with Raspberry Compote and Edible Gold Dusted Whipped Cream

\$7

Double Chocolate Chips Ice Cream

Served with Chef's Selection Toppings and Red Cherries

\$7

Sugar Free Ice Cream (Vanilla/ Pistachio or Chocolate)

Served with Sugar Free Toppings and Cookies

\$7



Floating Breakfast



Floating Breakfast

American Breakfast

Fresh Orange Juice/ Daily Fresh Bakery Pastries & Bread/ Portion Jam/ Butter Unsalted/ Breakfast Margarin/ Cold Cuts and Crudites/ Portion Cream Cheese/ Cheese Baby Bell & Bel Paese/ Swiss Brand Emmi Yoghurt/ High Fiber Muesli/ Hash Brown/ Beef Bacon/ Sauteed Mushrooms/ Fried Egg/ French Toast/ Exotic Fresh Fruit Bowl/ Tea or Coffee/ Milk Fresh - \$ 110

\$110

Continental Breakfast

Fresh Orange Juice/ Daily Fresh Bakery Pastries & Bread/ Portion Jam/ Butter Unsalted/ Breakfast Margarin/ Cold Cuts and Crudites/ Portion Cream Cheese/ Cheese Baby Bell & Bel Paese/ Swiss Brand Emmi Yoghurt/ Cereal Special K/ Fried Wedges Potatoes/ Sausages/ Grilled Tomatoes/ Savory Omelet/ Pan-Cake/ Whole Meal Drop Scone/ Exotic Fresh Fruit Bowl/ Tea or Coffee/ Milk Fresh - \$ 110

\$110

Maldivian Breakfast

Watermelon Juice/ Chapati (Maldivian Flat Bread)/ Mas-Huni (Spicy Tuna & Coconut Salad) Mas Riha (Fish Curry)/ Khuli Mas (Spicy Fish Stew)/ Maldivian Style Vegetable Noodles\Boiled Egg

\$110

Additional Choices...

Daily Fresh Bakery Pastries & Bread/ Portion Jam and Butter/ Yoghurt/ Omelet/ Sausages/ Exotic Fresh Fruit Bowl/ Tea or Coffee/ Milk Fresh

Indian Breakfast (Eggless Vegetarian)

Option 1: Fresh Mixed Fruit Juice/ Soft Rava Vegetable Upma/ Cashew and Green Pea Masala/ Masala French Toast

\$110

Option 2: Aloo Masala Dosai/ Vegetable Sambar/ Jeera Rice with Yoghurt

Option 3: Chapati/ Masala & Cheese Omelet/ Dhal Tadka

Additional Choices

Plain Yoghurt/ Fresh Fruits/ Toast Bread/ Jam & Butter/ Crudites/ Cheese/ Hash Brown / Muesli/ Porridge/ Masala Tea

Kid's Menu



Finding Nemo

Belgian Waffles

\$7

Served With Glazed Strawberry, Banana Sliced, Whipped Cream, Maple Syrup and Sprinkles



Speedy Gonzales

Grilled Sandwiches

\$14

Cheese, Beef Ham, Or Chicken, Served with French Fries & Ketchup

Sesame Burgers

\$15

Beef, Chicken or Cheese, Served with French Fries & Ketchup



Peter Pan's Pizza Selections

Beef Ham and Cheese Pizza

\$18

Cheesy Pizza

\$18

Chocolate Fruit Pizza

\$18



Captain Hook

Batter Fried Fish Goujons

\$12

Game Chips, Coleslaw, Tartare

Chef's Style "Crispy" Fried Chicken

\$9

White Crumbs & Roll Oats Fried Drumsticks, French Fries, Mayo

Sausages Mix

\$8

Chicken Bockwurst and Cheese & Onion Sausages Grilled and Served with Creamy Mashed Potatoes

KFC Style Chicken Nuggets

\$7

Served with Ketchup & Fries



Happy Feet

Rocky Road

\$7

Creamy Peanut Butter, Marshmallow, Roasted Nuts and Crush Wafer on Double Chocolate Truffle Ice Cream



Winnie-the-Pooh

Chocolate Brownies with Warm Caramelized Butterscotch Sauce and Whipped Cream

\$8



Woody Woodpecker

Fruit Kebab 'Teppanyaki' Served with Chocolate Nut Sauce

\$6

Toddler Menu

**(Infant Meal Plan -
Choose 1 or 2
Selection Each Meal)**

Breakfast   

Oatmeal & Baked Apple Mashed

\$5

Oatmeal with Mashed Prunes

Fruit Puree

Coddle Egg

Lunch   

Soft Boiled Broccoli with Cheese

\$14

Mashed Fresh Potatoes

Mixed Vegetable Puree

Soft Boiled Rice & Dhal

Boiled Fish

Dinner    

Mashed Vegetables

\$14

Soft Boiled Cauliflower & Broccoli

Boiled Chicken

Soft Boiled Vegetables with Fish

Soft Boiled Vegetables with Chicken



Beverages



WATER

\$10

PERRIER 750ml

SAN PELLIGRINO 750ml

EVIAN 750ml

CRAFTED MOCKTAILS

\$11

DHIGUFARU LEMONADE

Apple Juice, Mint leaves, Lemongrass, and Lime juice

COCONUT KISS

Coconut Milk, Pineapple juice, Orange Juice

CHERRY LIME RICKEY

Cherry Syrup, Lime juice, Simple syrup, Soda water

FRESH JUICE

\$10

SEASONAL FRESH FRUIT JUICE

APPLE, PINEAPPLE, ORANGE & WATERMELON

TEA & COFFEE

\$6

AMERICANO

CAPPUCCINO

CAFÉ LATTE

FRESHLY BREWED TEA

SOFT DRINKS

\$7

COCA-COLA, DIET COKE, SPRITE, FANTA

TONIC WATER, SODA WATER

BITTER LEMON, GINGER ALE

SMOOTHIES

\$11

DHIGUFARU SIGNATURE SMOOTHIE

Banana, Strawberry, Raspberry, Blackberry, Honey, Almond Milk & Yoghurt

BREAKFAST SMOOTHIE

Banana, Oats, Nuts, Honey, Soy Milk, Yoghurt

ENERGY DRINK

\$9

RED BULL

BEER

HIENEKEN

\$10

BUDWEISER

\$7

CORONA

\$9

ASAHI

\$11

MILKSHAKES

\$11

Strawberry, Mango, Banana, Vanilla,

PREMIUM COCKTAILS \$15**TROPICAL PUNCH**

White and Dark Rum, Pineapple Juice,
Orange Juice, Simple Syrup

TEQUILA SUNRISE

Tequila, Orange Juice, Grenadine

BLUE PARADISE

Blue Curacao, Gin, Pineapple Juice,
Coconut Cream

CLASSIC COCKTAILS \$12**COSMOPOLITAN**

Vodka, Triple Sec, Lime Juice,
Cranberry Juice

MARTINI

Gin or Vodka, Dry Vermouth

BLOODY MARY

Vodka, Tomato Juice, Worchester
Sauce, Lime Juice, Celery

WHISKY

DIMPLE 15 YRS \$12

GLENFIDDICH 12 YRS \$10

JOHNNIE WALKER BLACK LABEL \$7

CHIVAS REGAL 12 YRS \$8

BALLANTINE'S FINEST \$7

RUM

RON ZACAPA 23 YRS \$15

HAVANA CLUB \$7

BACARDI BLANCO \$6

VODKA

BELUGA \$8

GREY GOOSE \$8

ABSOLUT \$6

SMIRNOFF \$6

GIN

BULL DOG \$7

HENDRICKS \$10

BOMBAY SAPPHIRE \$7

BEEFEATER \$6

COGNAC

HENNESSY XO \$55

REMY MARTIN XO \$40

HENNESSY VSOP \$20

REMY MARTIN VSOP \$15

HENNESSY VS \$15

APERITIF

CAMPARI \$7

APEROL \$7

PIMM'S NO 1 \$7

LIQUEURS

BAILEY'S IRISH CREAM \$8

KAHLUA \$7

AMARETTO DI SARONNO \$7

JAGERMEISTER \$7

TEQUILA

PATRON XO CAFÉ \$8

CORRALEJO REPOSADO \$10

CORRELAJO BLANCO \$8



CHAMPAGNE

Dom Perignon Blanc	\$650
Tattinger Brut	\$175
Cattier	\$175
Veuve Clicquot Ponsardin Brut	\$185
Moet Chandon Rose	\$185

SPARKLING WINE

Cava Montcadi Brut Nv	\$60
Divici Prosecco Doc Rose	\$70

RED WINE

Appetit de France, Cabernet Sauvignon	\$40
Castel Pinot Noir Grand Reserve	\$45
Côtes Du Rhône Villages Rouge	\$50
Antinori Chianti Classico DOCG 'Peppoli'	\$70
Zonin Ventiterre Valpolicella DOC	\$35

ROSE WINE

Viña Esmeralda Rosado, Catalunya DO	\$60
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WHITE WINE

Appetit de France Chardonnay	\$35
Stoneburn Sauvignon Blanc	\$40
Santa Cristina Campogrande Orvieto	\$35





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