

# IN-VILLA DINING MENU



Served for two persons on a floating tray to be placed in your villa swimming pool. Please contact us for larger groups.

Bakery basket

Roast nut granola, coconut, honey, yoghurt

Fruit platter

Cheese, cold cuts, olives, pickles, marinated tomato

Fresh juices Orange, mango, watermelon, pineapple, grapefruit, mixed

Tea or coffee

**BREAKFAST**

Available 7:00 am to 11:00 am

Fresh Juices Orange, mango, watermelon	10
Seasonal Fruit Platter for two	13
Homemade Natural or Coconut Yoghurt Honey Choice of granola or fresh fruit <b>N</b>	10
Homemade Granola Choose from coconut, almond, soy or dairy milk <b>N</b>	10
Bakery Basket Freshly baked toast, pain au chocolate, Danish, croissant, muffin, homemade preserves, butter	13
Cold Cut Platter Selection of halal meats, cheese, crusty bread	16
Maldivian Bara-bo Mashuni Locally smoked tuna, pumpkin, fresh coconut, onion, curry leaf, lime, roshi	14
Banana Pancakes Cinnamon sugar, maple syrup	10
Two eggs any style - Poached, Fried, Scrambled, Boiled eggs: Soft, Medium, Hard	12
Omelette Whole egg or egg white with your choice of filling: Mushroom, capsicum, spinach, turkey ham, fresh tomatoes, onion, Swiss Cheese, green chilli	16

**SIDES**

Chicken Sausages	10
Grilled Tomatoes	10
Hashbrowns	10
Baked Beans	10
Mushrooms	10

Please see our Wellness Your Way menus for Vegan/Vegetarian, Dairy Free, Gluten free and Low Carb. Please advise us of any allergies or intolerances. **N**- nuts

All prices are in USD and are subject to government taxes and service charge. Guests on FB/ AI meal plan are entitled to a 3-course lunch and 3-course dinner. Guests on HB meal plan are entitled to a 3-course dinner. Items with \* attract a \$5 surcharge and with \*\* attract a \$15 surcharge for guests on meal plans.

## Menu available 11:00 am to 11:00 pm

### SALAD

<b>Yellowfin Tuna Tartare</b> Avocado, tomato, coriander, spring onion, garlic oil, teriyaki sauce, sweet potato chips	24
<b>Reef Fish Ceviche</b> Shallots, green apple, lime, chilli, fresh coriander	24
<b>Salmon Carpaccio</b> Fried shallot, toasted sesame seed, black chilli flakes, sesame oil, fresh lemon, ponzu	28
<b>Maldivian Bara-bo Mashuni</b> Pumpkin, home smoked tuna, fresh coconut, onion, curry leaf, chilli, lime, homemade roshi	17
<b>Greek Style Quinoa Salad</b> Lettuce, kalamata olive, feta, artichoke, avocado, cherry tomato, cucumber, herb vinaigrette, pine nut <b>N</b>	18
<b>Roast Chicken Pomelo Salad</b> Lettuce, cucumber, cherry tomato, pomelo, pomegranate, honey citrus vinaigrette <b>N</b>	22
<b>Tomato Mozzarella Salad</b> Lettuce, radish, cucumber, capsicum, onion, fresh herbs, pomegranate dressing, pita chips	20
<b>Island Caesar Salad</b> Romaine lettuce, baguette croutons, shaved parmesan, boiled egg, garlic, anchovy emulsion	20
Add	
Grilled Shrimps	26
Pan-Seared Salmon	28
Chargrilled Chicken	24

### SANDWICHES & BURGERS served with French fries

<b>Manafaru Burger</b> Beef pattie, cheese, fried egg, red onion jam, lettuce, toasted burger bun	32
<b>Greek Skipjack Tuna Gyros</b> Mediterranean marinade, lettuce, tzatziki yoghurt, pita bread	26
<b>New York Club Sandwich</b> Grilled chicken, turkey bacon, fried egg, cheese, lettuce, mayo, toasted slice bread	28

### SIDES

Paratha	9
Garden Green Salad	9
French Fries	9
Sweet Potato Fries	10

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## MAIN PLATES

<b>Pan Fried Chicken Breast</b> Parmesan cream, sun dried tomato, garlic, oregano, thyme, fresh basil leaves, mushroom, sauteed baby vegetables	38
<b>Braised Wagyu Short Ribs</b> Truffle mashed potato, sauteed baby vegetable, mushroom sauce	51
<b>Spaghetti Bolognese</b> Angus beef ragu, tomato, parmesan, fresh basil	34
<b>Fish of the Day</b> Lemon butter, green salad, roasted potatoes	32
<b>Maldivian Farumahu Dhon Riha</b> Reef fish, coconut curry sauce, jasmine rice	30
<b>Butter Chicken</b> Marinated chicken thigh, Indian spices, tomato, cashew cream, jasmine rice <b>N</b>	34
<b>Kadai Vegetable Curry</b> Stir-fried vegetables, onion tomato masala, cream, steamed jasmine rice	27
<b>Phad Thai</b> Stir-fried rice noodles, prawn, chicken, tofu, vegetable, bean sprouts, shallot, peanuts, egg, tamarind, fish sauce <b>N</b>	32
<b>Nasi Goreng Kampung</b> Southeast Asian style fried rice, chilli sambal, sweet soy, oyster sauce, chicken satay, egg, vegetable pickle, shrimp crackers	27
<b>Chicken Biryani</b> Basmati rice, saffron, Indian spices, marinated chicken, raisin, cashew, cucumber raita, papadum, pickle <b>N</b>	27
DESSERT	
<b>Chocolate Tart</b> Dark chocolate, caramel sauce, chocolate shaving, sea salt flakes, chocolate ice cream	16
<b>White Chocolate and Raspberry Kulfi</b> Saffron meringue	14
<b>Toffee Date Pudding</b> Salted caramel, whipped cream, candied pistachio, dark chocolate	14
<b>Seasonal Fruit Plate</b>	13
<b>Homemade Ice Cream</b> Madagascan vanilla, Belgian chocolate, Strawberry, Island coconut	10 Per scoop
<b>Homemade Sorbet</b> Mango, Lemon & Lime, Island Coconut	10 Per scoop

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## Menu available 11:00 pm to 7:00 am

### SALAD

**Reef Fish Ceviche** Shallots, green apple, lime, chilli, fresh coriander 24

### SANDWICHES & BURGERS Served with French Fries

**Manafaru Burger** Beef pattie, cheese, fried egg, red onion jam, lettuce, toasted burger bun 32

**Greek Skipjack Tuna Gyros** Mediterranean marinade, lettuce, tzatziki yoghurt, pita bread 26

**New York Club Sandwich** Grilled chicken, turkey bacon, fried egg, cheese, lettuce, mayo, toasted slice bread 28

### MAIN

**Phad Thai** Stir-fried rice noodles, prawn, chicken, tofu, vegetable, bean sprouts, shallot, peanuts, egg, tamarind, fish sauce **N** 32

**Nasi Goreng Kampung** Southeast Asian style fried rice, chilli sambal, sweet soy, oyster sauce, chicken satay, egg, vegetable pickle, shrimp crackers 27

**Chicken Biryani** Basmati rice, saffron, Indian spices, marinated chicken, raisin, cashew, cucumber raita, papadum, pickle **N** 27

### SIDES

French Fries 9

Sweet Potato Fries 10

### DESSERT

**Chocolate Tart** Dark chocolate, caramel sauce, chocolate shaving, sea salt flakes, chocolate ice cream 16

**White Chocolate and Raspberry Kulfi** Saffron meringue 14

**Seasonal Fruit Plate** 13

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**FLOATING BREAKFAST****85**

Served for two persons on a floating tray to be placed in your villa swimming pool. Please contact us for larger groups.

Bakery basket

Roast nut granola, coconut, nectar, coconut yoghurt

Fruit platter

Vega cheese, olives, pickles, marinated tomato

Fresh juices Orange, mango, watermelon, pineapple, grapefruit, mixed

Tea or coffee

**BREAKFAST**

Available 7:00 am to 11:00 am

Fresh Juices Orange, mango, watermelon 10

Seasonal Fruit Platter for two 13

Homemade Natural or Coconut Yoghurt, Coconut Nectar 10

Choice of granola or fresh fruit **N**

Homemade Granola Choose from coconut, almond, soy or dairy milk **N** 10

Bakery Basket Baguette, granola bar, multi-grain roll, sour dough bread, homemade preserves, vegan butter 13

Cheese Platter Selection of vegan cheese, crusty bread 12

Maldivian Bara-bo Satani Pumpkin, fresh coconut, onion, curry leaf, lime, homemade roshi 14

Banana Pancakes Cinnamon sugar, maple syrup 10

Two eggs any style – Poached, Fried, Scrambled, Boiled eggs: Soft, Medium, Hard 12

Tofu Omelette with your choice of filling: Mushroom, capsicum, spinach, turkey ham, fresh tomatoes, onion, Swiss Cheese, green chilli 12  
Add Egg

**Sides**

Grilled Tomatoes 10

Hashbrowns 10

Baked Beans 10

Mushrooms 10

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SALAD

<b>Avocado Tartare</b> Tomato, green apple, lime, chilli, fresh coriander	22
<b>Tofu Carpaccio</b> Fried shallot, toasted sesame seed, black chilli flakes, sesame oil, lemon, ponzu	24
<b>Maldivian Bara-bo Satani</b> Pumpkin, fresh coconut, onion, curry leaf, lime, homemade roshi	17
<b>Greek Style Quinoa Salad</b> Lettuce kalamata olive, vegan feta, artichoke, avocado, cherry tomato, cucumber, herb vinaigrette, pine nut <b>N</b>	18
<b>Pan Fried Tofu Pomelo Salad</b> Lettuce, cucumber, cherry tomato, pomelo, pomegranate, citrus vinaigrette <b>N</b>	22
<b>Tomato Vegan Mozzarella Salad</b> Lettuce, red radish, cucumber, capsicum, onion, fresh herbs, pomegranate dressing, homemade roshi chips	20
<b>Island Caesar Salad</b> Romaine lettuce, baguette croutons, plant-based parmesan, vegan Caesar dressing Optional soft-boiled egg	20

SANDWICHES & BURGERS served with French fries

<b>Quinoa Burger</b> Quinoa pattie, vegan cheddar cheese, red onion jam, lettuce, toasted bun	30
<b>Crispy Falafel Sandwich</b> Lettuce, tomato, onion, parsley salad, tahini sauce, homemade roshi,	25

SIDES

Homemade Roshi	9
Garden Green Salad	9
French Fries	9
Sweet Potato Fries	10

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## MAINS

<b>Pan Fried Vegan Chicken Breast</b> Plant-based parmesan cream, sun dried tomato, garlic, oregano, thyme, fresh basil leaves, mushroom, sauteed baby vegetables	35
<b>Spaghetti Mushognese</b> Mushroom ragu, tomato, plant-based parmesan, fresh basil	32
<b>Fishless Fillet &amp; Chips</b> Vegan tartar sauce, garden salad, French fries	26
<b>Maldivian Maalhoskeyo Dhon Riha</b> Local plantain, coconut curry sauce, steamed jasmine rice	30
<b>Plant-Based Prawn Malabari</b> South Indian spices, coconut milk, fresh coriander, steamed jasmine rice	34
<b>Kadai Vegetable Curry</b> Stir-fried vegetable, onion tomato masala, cashew, vegan cream, steamed jasmine rice <b>N</b>	27
<b>Phad Thai</b> Stir-fried rice noodles, vegetable, tofu, bean sprouts, shallot, peanuts, tamarind, soy sauce <b>N</b>	32
<b>Nasi Goreng Kampung</b> Southeast Asian style fried rice, vegetable, tofu, chilli sambal, sweet soy, vegetable pickle, papadums	27
<b>Vegetable Biryani</b> Basmati rice, saffron, indian spices, vegetables, raisin, cashew, cucumber coconut raita, papadum, pickle <b>N</b>	27

## DESSERT

<b>Choconut Fudge</b> Caramel sauce, chocolate shaving, sea salt flakes, vegan chocolate ice-cream	16
<b>Raspberry and Coconut Kulfi</b> Coconut chips, raspberry coulis	14
<b>Toffee Date Pudding</b> Salted caramel, whipped cream, candied pistachio, dark chocolate	13
<b>Seasonal Fruit Plate</b>	13
<b>Homemade Vegan Ice Cream</b>	10
Island Coconut, Belgian Chocolate	Per Scoop
<b>Homemade Sorbet</b>	10
Mango, Lemon & Lime, Island Coconut	per Scoop

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Menu available 11:00 pm to 7:00 am

SALAD

**Avocado Tartare** Tomato, green apple, lime, chilli, fresh coriander 22

SANDWICHES & BURGERS served with French Fries

**Quinoa Burger** Quinoa pattie, vegan cheddar cheese, red onion jam, lettuce, toasted bun 30

**Crispy Falafel Sandwich** Lettuce, tomato, onion, parsley salad, tahini sauce, homemade roshi 25

MAIN

**Phad Thai** Stir-fried rice noodles, vegetable, tofu, bean sprouts, shallot, peanuts, tamarind, soy sauce **N** 32

**Nasi Goreng Kampung** Southeast Asian style fried rice, vegetable, tofu, chilli sambal, sweet soy, vegetable pickle, papadums 27

**Vegetable Biryani** Basmati rice, saffron, indian spices, vegetables, raisin, cashew, cucumber coconut raita, papadum, pickle **N** 27

SIDES

French Fries 9

Sweet Potato Fries 10

DESSERT

**Choconut Fudge** Caramel sauce, chocolate shaving, sea salt flakes, Vegan chocolate ice-cream **N** 16

**Raspberry and Coconut Kulfi** Coconut chips, raspberry coulis 14

**Seasonal Fruit Plate** 13

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**FLOATING BREAKFAST**

85

Served for two persons on a floating tray to be placed in your villa swimming pool. Please contact us for larger groups.

Bakery basket

Roast nut granola, coconut, honey, coconut yoghurt

Fruit platter

Vegan Cheese, cold cuts, olives, pickles, marinated tomato

Fresh juices Orange, mango, watermelon, pineapple, grapefruit, mixed

Tea or coffee

**BREAKFAST**

Available 7:00 am to 11:00 am

Fresh Juices Orange, mango, watermelon 10

Seasonal Fruit Platter for two 13

Homemade Coconut Yoghurt, Choice of granola or fresh fruit **N** 10

Homemade Granola Choose from coconut, almond or soya milk **N** 10

Bakery Basket Baguette, granola bar, multi-grain roll, sour dough bread, homemade preserves, vegan butter 13

Cold Cut Platter Selection of halal meats, vegan cheese, crusty bread 16

Maldivian Bara-bo Mashuni Home smoked tuna, pumpkin, fresh coconut, onion, curry leaf, lime, homemade roshi 14

Banana Pancakes Cinnamon sugar, maple syrup 10

Two eggs any style – Poached, Fried, Scrambled, Boiled eggs: Soft, Medium, Hard 12

Omelette Whole egg or egg white with your choice of filling: Mushroom, capsicum, spinach, turkey ham, fresh tomatoes, onion, vegan Cheese, green chilli 16

**Sides**

Chicken Sausages 10

Grilled Tomatoes 10

Hashbrowns 10

Baked Beans 10

Mushrooms 10

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SALAD

<b>Yellowfin Tuna Tartare</b> Avocado, tomato, coriander, spring onion, garlic oil, teriyaki sauce, sweet potato chips	24
<b>Reef Fish Ceviche</b> Shallot, green apple, lime, chilli, fresh coriander	24
<b>Salmon Carpaccio</b> Fried shallot, toasted sesame seed, black chilli flakes, sesame oil, lemon, ponzu	28
<b>Maldivian Bara-bo Mashuni</b> Pumpkin, home-smoked tuna, fresh coconut, onion, curry leaf, chilli, lime, homemade roshi	17
<b>Greek Style Quinoa Salad</b> Lettuce, kalamata olive, vegan feta, artichoke, avocado, cherry tomato, cucumber, herb vinaigrette, pine nut <b>N</b>	18
<b>Roast Chicken Pomelo Salad</b> Lettuce, cucumber, cherry tomato, pomelo, pomegranate, honey citrus vinaigrette <b>N</b>	22
<b>Tomato Vegan Mozzarella Salad</b> Lettuce, red radish, cucumber, capsicum, onion, fresh herbs, pomegranate dressing, homemade roshi chips	20
<b>Island Caesar Salad</b> Romaine lettuce, baguette croutons, plant-based parmesan, coconut, boiled egg, vegan caesar dressing	20
<b>Add</b>	
Grilled Shrimps	26
Pan-Seared Salmon	28
Chargrilled Chicken	24

SANDWICHES & BURGERS served with French Fries

<b>Manafaru Burger</b> Beef pattie, vegan cheddar cheese, fried egg, red onion jam, lettuce, toasted bun	32
<b>Greek Skipjack Tuna Gyros</b> Mediterranean marinade, lettuce, coconut tzatziki, homemade roshi	26
<b>New York Club Sandwich</b> Roast chicken, turkey bacon, fried egg, vegan cheddar cheese, salad, mayo, toasted slice bread	28

SIDES

Homemade Roshi	9
Garden Green Salad	9
French Fries	9
Sweet Potato Fries	10

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## MAIN PLATES

<b>Pan Fried Chicken Breast</b> Plant-based parmesan cream, sun dried tomato, garlic, oregano, thyme, fresh basil leaves, mushroom, sauteed baby vegetables	38
<b>Braised Wagyu Short Ribs</b> Truffle roasted potato, sauteed baby vegetable, mushroom sauce	51
<b>Spaghetti Bolognese</b> Angus beef ragu, tomato, parmesan, fresh basil	34
<b>Fish of the Day</b> Cherry tomato herb salsa, garden salad, roast potato	32
<b>Maldivian Farumahu Dhon Riha</b> Reef fish, coconut curry sauce, jasmine rice	30
<b>Vegan Butter Chicken</b> Marinated chicken thigh, Indian spices, tomato, cashew, vegan cream, jasmine rice <b>N</b>	34
<b>Kadai Vegetable Curry</b> Stir-fried vegetable, onion tomato masala, cashew, vegan cream, jasmine rice <b>N</b>	27
<b>Phad Thai</b> Stir-fried rice noodles, prawn, chicken, tofu, vegetable, bean sprouts, shallot, peanuts, egg, tamarind, fish sauce <b>N</b>	32
<b>Nasi Goreng Kampung</b> Southeast Asian style fried rice, chilli sambal, sweet soy, oyster sauce, chicken satay, egg, vegetable pickle, shrimp crackers	27
<b>Chicken Biryani</b> Basmati rice, saffron, Indian spices, marinated chicken, raisin, cashew, cucumber coconut raita, papadum, pickle	27

## DESSERT

<b>Choconut Fudge</b> Caramel sauce, chocolate shaving, sea salt flakes, vegan chocolate ice-cream	16
<b>Raspberry and Coconut Kulfi</b> Coconut chips, raspberry coulis	14
<b>Seasonal Fruit Plate</b>	13
<b>Homemade Vegan Ice Cream</b> Island Coconut, Belgian chocolate	10 per scoop
<b>Homemade Sorbet</b> Mango, Lemon & Lime, Island Coconut	10 per scoop

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**Menu available 11:00 pm to 7:00 am****SALAD**

**Reef Fish Ceviche** Shallots, green apple, lime, chilli, fresh coriander 24

**SANDWICHES & BURGERS served with French Fries**

**Manafaru Burger** Beef pattie, vegan cheddar cheese, fried egg, red onion jam, lettuce, toasted bun, 32

**Greek Skipjack Tuna Gyros** Mediterranean marinade, lettuce, coconut tzatziki yoghurt, homemade roshi 26

**New York Club Sandwich** Grilled chicken, turkey bacon, fried egg, vegan cheddar cheese, lettuce, mayo, toasted slice bread 28

**MAINS**

**Phad Thai** Stir-fried rice noodles, prawn, chicken, tofu, vegetable, bean sprouts, shallot, peanuts, egg, tamarind, fish sauce **N** 32

**Nasi Goreng Kampung** Southeast Asian style fried rice, chilli sambal, sweet soy, oyster sauce, chicken satay, egg, vegetable pickle, shrimp crackers 27

**Chicken Biryani** Basmati rice, saffron, Indian spices, marinated chicken, raisin, cashew, cucumber coconut raita, papadum, pickle 27

**SIDES**

French Fries 9

Sweet Potato Fries 10

**DESSERT**

**Choconut Fudge** Caramel sauce, chocolate shaving, sea salt flakes, vegan chocolate ice-cream 16

**Raspberry and Coconut Kulfi** Coconut chips, raspberry coulis 14

**Seasonal Fruit Plate** 13

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**FLOATING BREAKFAST**

85

Served for two persons on a floating tray to be placed in your villa swimming pool. Please contact us for larger groups.

Bakery basket

Roast nut granola, coconut, honey, yoghurt

Fruit platter

Cheese, cold cuts, olives, pickles, marinated tomato

Fresh juices Orange, mango, watermelon, pineapple, grapefruit, mixed

Tea or coffee

**BREAKFAST**

**Available 7:00 am to 11:00 am**

Fresh Juices Orange, mango, watermelon	10
Seasonal Fruit Platter for two	13
Homemade Natural or Coconut Yoghurt Honey Choice of granola or fresh fruit <b>N</b>	10
Homemade Granola Choose from coconut, almond, soy or dairy milk <b>N</b>	10
Bakery Basket Almond flaxseed roll, zucchini bread, gluten-free bread, gluten-free muffin, homemade preserves, butter <b>N</b>	13
Cold Cut Platter Selection of halal meats, cheese, almond flaxseed toast <b>N</b>	16
Maldivian Bara-bo Mashuni Home smoked tuna, pumpkin, fresh coconut, onion, curry leaf, lime, homemade almond roti <b>N</b>	14
Banana Pancakes Cinnamon sugar, maple syrup	10
Two eggs any style - Poached, Fried, Scrambled, Boiled eggs: Soft, Medium, Hard	12
Omelette Whole egg or egg white with your choice of filling: Mushroom, capsicum, spinach, turkey ham, fresh tomatoes, onion, Swiss Cheese, green chilli	16

**Sides**

Grilled Tomatoes	10
Hashbrowns	10
Baked Beans	10
Mushrooms	10

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Menu available 11:00 am to 11:00 pm

## SALAD

<b>Yellowfin Tuna Tartare</b> Avocado, tomato, coriander, spring onion, garlic oil, sweet potato chips	24
<b>Reef Fish Ceviche</b> Shallot, green apple, lime, chilli, fresh coriander	24
<b>Salmon Carpaccio</b> Fried shallot, toasted sesame seed, black chilli flakes, sesame oil, lemon, ponzu	28
<b>Maldivian Bara-bo Mashuni</b> Pumpkin, home smoked tuna, fresh coconut, onion, curry leaf, chili, lime, homemade almond roti	17
<b>Greek Style Quinoa Salad</b> Lettuce, kalamata olive, feta, artichoke, avocado, cherry tomato, cucumber, herb vinaigrette, pine nut <b>N</b>	18
<b>Roast Chicken Pomelo Salad</b> Lettuce, cucumber, cherry tomato, pomelo, pomegranate, honey citrus vinaigrette <b>N</b>	22
<b>Tomato Mozzarella Salad</b> Lettuce, red radish, cucumber, capsicum, onion, fresh herbs, pomegranate dressing	20
<b>Island Caesar Salad</b> Romaine lettuce, almond flaxseed crouton, shaved parmesan, coconut, egg, garlic anchovy emulsion <b>N</b>	20

## Add

Grilled Shrimps	26
Pan-Seared Salmon	28
Chargrilled Chicken	24

## SANDWICHES &amp; BURGERS served with French Fries

<b>Manafaru Burger</b> Beef pattie, cheese, egg, red onion jam, lettuce, almond flaxseed roll <b>N</b>	32
<b>Greek Skipjack Tuna Wrap</b> Mediterranean marinade, lettuce, tzatziki yoghurt, homemade almond roti <b>N</b>	26
<b>New York Club Sandwich</b> Roast chicken, turkey bacon, fried egg, cheese, lettuce, mayo, toasted almond flaxseed bread <b>N</b>	28

## SIDES

Garden Green Salad	9
French Fries	9
Sweet Potato Fries	10

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MAIN PLATES

<b>Pan Fried Chicken Breast</b> Parmesan cream, sun dried tomato, garlic, oregano, thyme, fresh basil leaves, mushrooms sauteed baby vegetables	35
<b>Braised Wagyu Short Ribs</b> Truffle mashed potato, sauteed baby vegetables, mushroom sauce	51
<b>Spaghetti Bolognese</b> Gluten-free or Konjac pasta, angus beef ragu, tomato, parmesan, fresh basil	34
<b>Fish of the Day</b> Lemon butter, green salad, roast potato	30
<b>Maldivian Farumahu Dhon Riha</b> Reef fish, coconut curry sauce, jasmine rice	28
<b>Butter Chicken</b> Marinated chicken thigh, Indian spices, tomato, cashew, cream, jasmine rice <b>N</b>	32
<b>Kadai Vegetable Curry</b> Stir-fried vegetable, onion tomato masala, cashew, cream, jasmine rice <b>N</b>	25
<b>Phad Thai</b> Stir-fried rice noodles, prawn, chicken, vegetable, bean sprouts, shallot, peanuts, egg, tamarind, tamari <b>N</b>	32
<b>Nasi Goreng Kampung</b> Southeast Asian style fried rice, chilli sambal, tamari, chicken satay, egg, vegetable pickle, papadum	27
<b>Chicken Biryani</b> Basmati rice, saffron, Indian spices, marinated chicken, raisin, cashew, cucumber raita, papadum, pickle <b>N</b>	25

DESSERT

<b>Choconut Fudge</b> Caramel sauce, chocolate shaving, sea salt flakes, chocolate ice cream <b>N</b>	16
<b>White Chocolate Raspberry Kulfi</b> Saffron meringue	14
<b>Seasonal Fruit Plate</b>	13
<b>Homemade Ice Cream</b> Madagascar vanilla, Belgian chocolate, Strawberry, Island coconut	10 Per scoop
<b>Homemade Sorbet</b> Mango, Lemon & Lime, Island Coconut	10 Per scoop

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**Menu available 11:00pm to 7:00 am**

SALAD

**Reef Fish Ceviche** Shallot, green apple, lime, chilli, fresh coriander 24

SANDWICHES & BURGERS served with French Fries

**Manafaru Burger** Beef pattie, cheese, egg, red onion jam, lettuce, almond flaxseed roll **N** 32

**Greek Skipjack Tuna Wrap** Mediterranean marinade, lettuce, tzatziki yoghurt, homemade almond roti **N** 26

**New York Club Sandwich** Roast chicken, turkey bacon, fried egg, cheese, lettuce, mayo, toasted almond flaxseed bread **N** 28

MAIN

**Phad Thai** Stir-fried rice noodles, prawn, chicken, vegetable, bean sprouts, shallot, peanuts, egg, tamarind, tamari **N** 32

**Nasi Goreng Kampung** Southeast Asian style fried rice, chilli sambal, tamari, chicken satay, egg, vegetable pickle, papadum 27

**Chicken Biryani** Basmati rice, saffron, Indian spices, marinated chicken, raisin, cashew, cucumber raita, papadum, pickle **N** 27

SIDES

French Fries 9

Sweet Potato Fries 10

DESSERT

**Choconut Fudge** Caramel sauce, chocolate shaving, sea salt flakes, chocolate ice cream **N** 16

**Raspberry and Coconut Kulfi** Coconut chips, raspberry coulis 14

**Seasonal Fruit Plate** 13

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**FLOATING BREAKFAST****85**

Served for two persons on a floating tray to be placed in your villa swimming pool. Please contact us for larger groups.

Bakery basket

Roast nut granola, coconut, honey, yoghurt

Fruit platter

Cheese, cold cuts, olives, pickles, marinated tomato

Fresh juices Orange, mango, watermelon, pineapple, grapefruit, mixed

Tea or coffee

**BREAKFAST**

Available 7:00 am to 11:00 am

Fresh Juices Orange, watermelon, apple	10
Seasonal Fruit Platter for two persons	13
Homemade Natural or Coconut Yoghurt Choice of granola or fresh fruit <b>N</b>	10
Homemade Granola Choose from coconut, almond, soy or dairy milk <b>N</b>	10
Bakery Basket Almond flaxseed roll, zucchini bread, gluten-free bread, gluten-free muffin, butter <b>N</b>	13
Cold Cut Platter Selection of halal meats, cheese, almond flaxseed toast <b>N</b>	16
Maldivian Bara-bo Mashuni Home smoked tuna, pumpkin, fresh coconut, onion, curry leaf, lime, homemade almond roti <b>N</b>	14
Banana Pancakes Cinnamon, agave syrup	10
Two eggs any style – Poached, Fried, Scrambled, Boiled eggs: Soft, Medium, Hard	12
Omelette Whole egg or egg white with your choice of filling: Mushroom, capsicum, spinach, turkey ham, fresh tomatoes, onion, Swiss Cheese, green chili	16

**Sides**

Chicken sausage	10
Grilled Tomatoes	10
Mushrooms	10

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## ENTRÉE

<b>Yellowfin Tuna Tartare</b> Avocado, tomato, coriander, spring onion, garlic oil	24
<b>Reef Fish Ceviche</b> Shallot, cucumber, cherry tomato, lime, chilli, fresh coriander	24
<b>Salmon Carpaccio</b> Fried shallot, toasted sesame seed, black chilli flake, sesame oil, tamari, lemon	28
<b>Maldivian Bara-bo Mashuni</b> Pumpkin, home smoked tuna, fresh coconut, onion, curry leaf, chilli, lime, homemade almond roti <b>N</b>	17
<b>Greek Style Quinoa Salad</b> Lettuce, kalamata olive, feta, artichoke, avocado, cherry tomato, cucumber, herb vinaigrette, pine nut <b>N</b>	18
<b>Roast Chicken Pomelo Salad</b> Lettuce, cucumber, cherry tomato, pomelo, pomegranate, citrus vinaigrette <b>N</b>	22
<b>Tomato Mozzarella Salad</b> Romaine lettuce, red radish, cucumber, capsicum, onion, fresh herbs, pomegranate dressing	20
<b>Island Caesar Salad</b> Romaine lettuce, almond flaxseed croutons, shaved parmesan, coconut, boiled egg, garlic, anchovy emulsion <b>N</b>	20
<b>Add</b>	
Grilled Shrimps	26
Pan-Seared Salmon	28
Chargrilled Chicken	24

## SANDWICHES &amp; BURGERS served with French Fries

<b>Manafaru Burger</b> Beef pattie, cheese, egg, red onion, lettuce, almond flaxseed roll <b>N</b>	32
<b>Greek Skipjack Tuna Wrap</b> Mediterranean marinade, lettuce, tzatziki yoghurt, homemade almond roti <b>N</b>	26
<b>New York Club Sandwich</b> Roast chicken, turkey bacon, fried egg, cheese, lettuce, mayo, almond flaxseed roll <b>N</b>	28

## SIDES

Garden Green Salad	9
Sweet Potato Fries	10

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MAIN PLATES

<b>Pan Fried Chicken Breast</b> Parmesan cream, sun dried tomato, garlic, oregano, thyme, fresh basil leaves, mushroom, sauteed baby vegetables	38
<b>Braised Wagyu Short Ribs</b> Sauteed baby vegetable, garden salad, mushroom sauce	51
<b>Spaghetti Bolognese</b> Konjac pasta, angus beef ragu, tomato, parmesan, fresh basil	34
<b>Fish of the Day</b> Grilled baby vegetable, garden salad, Lemon butter	32
<b>Maldivian Farumahu Dhon Riha</b> Reef fish, fresh coconut curry sauce, homemade almond roti <b>N</b>	30
<b>Butter Chicken</b> Marinated chicken thigh, Indian spices, tomato, cashew, cream, homemade almond roti <b>N</b>	34
<b>Kadai Vegetable Curry</b> Stir-fried vegetable, onion tomato Masala cream, homemade, almond roti <b>N</b>	27
<b>Phad Thai</b> Stir-fried konjac noodles, prawn, chicken, vegetable, bean sprouts, shallot, peanuts, egg, tamarind, tamari <b>N</b>	32
<b>Nasi Goreng Kampung</b> Southeast Asian style fried cauliflower rice, chilli sambal, tamari, chicken satay, egg, vegetable pickle, papadum	27
<b>Chicken Biryani</b> Cauliflower rice, saffron, Indian spices, marinated chicken, cashew, cucumber raita, pickle <b>N</b>	27

DESSERT

<b>Choconut Fudge</b> <b>N</b>	14
<b>Raspberry and Coconut Kulfi</b> Coconut chips	14
<b>Seasonal Fruit Plate</b>	12
<b>Homemade Ice Cream</b>	8
Belgian chocolate	Per scoop

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Menu available 11:00 pm to 7:00 am

## SALAD

**Reef Fish Ceviche** Shallot, cucumber, cherry tomato, lime, chilli, fresh coriander 22

## SANDWICHES &amp; BURGERS served with French Fries

**Manafaru Burger** Beef pattie, cheese, egg, red onion, lettuce, almond flaxseed roll **N** 28

**Greek Skipjack Tuna Wrap** Mediterranean marinade, lettuce, tzatziki yoghurt, homemade almond roti **N** 25

**New York Club Sandwich** Roast chicken, turkey bacon, fried egg, cheese, lettuce, mayo, almond flaxseed roll **N** 28

## MAIN

**Phad Thai** Stir-fried konjac noodles, prawn, chicken, vegetable, bean sprouts, shallot, peanuts, egg, tamarind, tamari **N** 32

**Nasi Goreng Kampung** Southeast Asian style fried cauliflower rice, chilli sambal, tamari, chicken satay, egg, vegetable pickle 27

**Chicken Biryani** Cauliflower rice, saffron, Indian spices, marinated chicken, cashew, cucumber raita, pickle **N** 27

## SIDES

Garden Green Salad 9

Sweet Potato fries 10

## DESSERT

**Choconut Fudge** **N** 8

**Raspberry and Coconut Kulfi** Coconut chips 12

**Seasonal Fruit Plate** 12

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