

KAKUNI

◆ RESTAURANT ◆

ENTRÉE

Yellowfin Tuna Tartare	Spring onion, garlic oil, teriyaki sauce, sweet potato chips	20
Tempura Coconut Prawns	Spicy mango sriracha sauce	22
Reef Fish Ceviche	Shallots, green apple, lime, chilli, fresh coriander	22
Maldivian Bara-bo Mashuni	Pumpkin, home smoked tuna, fresh coconut, onion, curry leaf, chilli, lime, homemade roshi	17
Salmon Carpaccio	Fried shallot, toasted sesame seed, black chilli flakes, sesame oil, fresh lemon, ponzu	28*
Mezze Platter	Hummus, moutabel, tabbouleh, fattoush, spinach fatayer, pita bread, vegetable pickle	22
Maldivian Handooma	Crispy puffed rice, local lettuce, home smoked tuna, fresh coconut, onion, curry leaf, chilli, lime	17
Soup of the Day		15
Maldivian Faru Mas Kiru Garudhiya	Reef fish, coconut milk, onion, garlic, ginger, curry leaf, pandan leaf, green chilli	19

MAKI SUSHI *6 pieces*

Dragon Roll	Tempura shrimp, sriracha mayo, black tobiko, pickled onion, nori, scallion, tanuki	22
Crunchy California Roll	Avocado, crab stick, cucumber, prawn, orange tobiko, mango mayo, tanuki	22
Spicy Salmon Roll	Sriracha, avocado, sesame, gochujang mayo, chives	23
Kaki-Age	Vegetable tempura, cream cheese, egg, tanuki, sesame seed, truffle mayo, chives	20

NIGIRI SUSHI *6 pieces*

Maguro - Tuna	22
Shake - Salmon	25*
Shiromi Zakana - Reef Fish	22

SASHIMI *6 pieces*

Maguro - Tuna	20
Shake - Salmon	25*
Shiromi Zakana - Reef Fish	20

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*

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SALAD

Greek Style Quinoa Salad Lettuce, kalamata olive, feta, artichoke, avocado, cherry tomato, cucumber, herb vinaigrette, pine nut <i>n</i>	15
Roast Chicken Pomelo Salad Lettuce, cucumber, cherry tomato, pomelo, pomegranate, honey citrus vinaigrette <i>n</i>	20
Tomato Mozzarella Salad Lettuce, radish, cucumber, capsicum, onion, fresh herbs, pomegranate dressing, pita chips	18
Island Caesar Salad Romaine lettuce, baguette croutons, shaved parmesan, coconut, boiled egg, garlic, anchovy emulsion	18
<i>Add</i>	
Grilled Shrimps	22
Pan-Seared Salmon	27*
Chargrilled Chicken Strips	20

MAIN COURSE

SANDWICHES & BURGERS

Manafaru Burger Beef pattie, cheese, fried egg, red onion jam, lettuce, toasted burger bun, French fries	28
Crispy Falafel Sandwich Lettuce, tomato, onion, parsley salad, tahini sauce, pita bread, French fries	22
Greek Skipjack Tuna Gyros Mediterranean marinade, lettuce, tzatziki yoghurt, pita bread, French fries	25
New York Club Sandwich Grilled chicken, turkey bacon, fried egg, cheese, lettuce, mayo, toasted slice bread, French fries	28

SIDES

Paratha	8
Green Salad	8
Basket of French Fries	8
Sweet Potato Fries	9

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MAIN PLATES

Roasted Chicken Breast	Hazelnut, brie, apricot stuffing, honey, garlic, thyme marination, roast baby vegetables, shallot jus <i>n</i>	35
Braised Wagyu Short Ribs	Truffle mashed potato, sauteed baby vegetable, mushroom sauce	51**
Fish of the Day	Grilled, lemon butter, green salad, roasted potatoes	30
Island Fish & Chips	Seasoned batter, tartar sauce, green salad, French fries	25
Maldivian Farumahu Dhon Riha	Reef fish, coconut curry sauce, jasmine rice	28
Kerala Prawn Malabari	South Indian spices, coconut milk, fresh coriander, jasmine rice	35
Butter Chicken	Marinated chicken thigh, Indian spices, tomato, cashew cream, jasmine rice <i>n</i>	32
Kadai Vegetable Curry	Stir-fried vegetables, onion tomato masala, cream, steamed jasmine rice	25
Seafood Mee Goreng	Egg noodle, Chinese cabbage, bean sprout, spring onion, soy, oyster sauce, chilli sambal, egg	30
Nasi Goreng Kampung	Southeast Asian style fried rice, chilli sambal, chicken satay, egg, vegetable pickle, shrimp crackers	25
Chicken Biryani	Basmati rice, saffron, Indian spices, marinated chicken, raisin, cashew, cucumber raita, papadum, pickle <i>n</i>	25

DESSERT

Chocolate Tart	Dark chocolate, warm caramel sauce, chocolate shavings, sea salt flakes, chocolate ice cream	16
White Chocolate and Raspberry Kulfi	Saffron meringue	12
Toffee Date Pudding	Salted caramel, cream, candied pistachio, dark chocolate	12
Coconut and Mango Sundae	Mango, coconut ice cream, coconut flakes	12
Seasonal Fruit Plate		12
Homemade Ice Cream	Madagascar vanilla, Belgian chocolate, Strawberry, Island coconut	8 Per scoop
Homemade Sorbet	Mango, Lemon Lime, Island Coconut	8 Per scoop
Cake of the Day		10

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WYW Vegan/Vegetarian

ENTRÉE

Tempura Coconut Plant-based "Prawns" Spicy mango sriracha sauce	22
Avocado Tartare Shallot, green apple, lime, chilli, fresh coriander	22
Maldivian Bara-bo Satani Pumpkin, fresh coconut, coconut cream, onion, curry leaf, lime, homemade roshi	17
Tofu Carpaccio Fried shallot, toasted sesame seed, black chilli flakes, sesame oil, lemon, ponzu	28*
Mezze Platter Hummus, moutabel, tabbouleh, fattoush, spinach fatayer, homemade roshi, vegetable pickle	22
Maldivian Handooma Crispy puffed rice salad, fresh coconut, local lettuce, chilli lime dressing	17
Soup of the Day	15
Maldivian Aluvi Kiru Garudhiya Potato, coconut milk, onion, garlic, ginger, curry leaf, pandan leaf, green chilli	19

MAKI SUSHI *6 pieces*

Dragon Roll Plant-based prawns, sriracha mayo, pickled onion, nori, scallion, tanuki	22
Crunchy Vegifornia Roll Avocado, tofu, mango, cucumber, mango mayo, tanuki	22
Kaki-Age Vegetable tempura, vegan cream cheese, tanuki, sesame seeds, truffle mayo, chive	20

SALAD

Greek Style Quinoa Salad Lettuce kalamata olive, vegan feta, artichoke, avocado, cherry tomato, cucumber, herb vinaigrette, pine nut <i>n</i>	15
Pan Fried Tofu Pomelo Salad Lettuce, cucumber, cherry tomato, pomelo, pomegranate, honey citrus vinaigrette <i>n</i>	20
Tomato Vegan Mozzarella Salad Lettuce, red radish, cucumber, capsicum, onion, fresh herbs, pomegranate dressing, homemade roshi chips	18
Island Caesar Salad Romaine lettuce, baguette croutons, plant-based parmesan, coconut, vegan Caesar dressing <i>Optional soft-boiled egg</i>	18

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MAIN COURSE

SANDWICHES & BURGERS

Quinoa Burger Quinoa pattie, vegan cheddar cheese, red onion jam, lettuce, toasted bun, French fries	28
Crispy Falafel Sandwich Lettuce, tomato, onion, parsley salad, tahini sauce, homemade roshi, French fries	22

SIDES

Homemade Roshi	8
Green Salad	8
Basket of French Fries	8
Sweet Potato Fries	9

MAIN PLATES

Pan Fried Vegan Chicken Soy, garlic, thyme marination, roast baby vegetable, shallot, gravy <i>n</i>	35
Fishless Fillet & Chips Vegan tartar sauce, garden salad, French fries	25
Maldivian Maalhoskeyo Dhon Riha Local plantain, fresh coconut curry sauce, steamed jasmine rice	28
Plant-Based Prawn Malabari South Indian spices, coconut milk, fresh coriander, steamed jasmine rice	35
Kadai Vegetable Curry Stir-fried vegetable, onion tomato masala, cashew, vegan cream, steamed jasmine rice <i>n</i>	25
Mee Goreng Fried yellow noodles, vegetable, greens, tofu, soy sauce, sesame oil, chilli sambal, fried shallot, papadum	30
Nasi Goreng Kampung Southeast Asian style fried rice, vegetable, tofu, chilli sambal, vegetable pickle, papadums	25
Vegetable Biryani Rice, saffron, Indian spices, vegetables, raisin, cashew, cucumber coconut raita, papadum, pickle <i>n</i>	25

DESSERT

Chocolate Tart Dark chocolate, warm caramel sauce, chocolate shavings, sea salt flakes	16
Coconut and Mango Sundae Mango, coconut ice cream, coconut flakes	12
Raspberry and Coconut Kulfi Coconut chips, raspberry coulis	12
Seasonal Fruit Plate	12
Homemade Ice Cream Island Coconut	8 per scoop
Homemade Sorbet Mango, Lemon Lime, Island Coconut	8 per scoop

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◆ RESTAURANT ◆

WYW Dairy Free

ENTRÉE

Yellowfin Tuna Tartare	Spring onion, garlic oil, teriyaki sauce, sweet potato chips	20
Tempura Coconut Prawns	Spicy mango sriracha sauce	22
Reef Fish Ceviche	Shallot, green apple, lime, chilli, fresh coriander	22
Maldivian Bara-bo Mashuni	Pumpkin, home-smoked tuna, fresh coconut, onion, curry leaf, chilli, lime, homemade roshi	17
Salmon Carpaccio	Fried shallot, toasted sesame seed, black chilli flakes, sesame oil, lemon, ponzu	28*
Mezze Platter	Hummus, moutabel, tabbouleh, fattoush, spinach fatayer, homemade chapati, vegetable pickle	22
Maldivian Handooma	Crispy puffed rice, local lettuce, home smoked tuna, fresh coconut, onion, curry leaf, chilli, lime	17
Tom Yam Goong	Hot and sour soup, prawn, fish sauce, lemongrass, kafir lime leaf, galangal, straw mushroom, fresh coriander	18
Maldivian Faru Mas Kiru Garudhiya	Reef fish, coconut milk, onion, garlic, ginger, curry leaf, pandan leaf, green chilli	19

MAKI SUSHI 6 pieces

Dragon Roll	Tempura shrimp, sriracha mayo, black tobiko, pickled onion, nori, scallion, tanuki	22
Crunchy California Roll	Avocado, crab stick, cucumber, prawn, orange tobiko, mango mayo, tanuki	22
Spicy Salmon Roll	Sriracha, avocado, sesame, gochujang mayo, chive	23
Kaki-Age	Vegetable tempura, vegan cream cheese, egg, tanuki, sesame seeds, truffle mayo, chive	20

NIGIRI SUSHI *6 pieces*

Maguro - Tuna	22
Shake - Salmon	25*
Shiromi Zakana - Reef Fish	22

SASHIMI *6 pieces*

Maguro - Tuna	20
Shake - Salmon	25*
Shiromi Zakana - Reef Fish	20

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SALAD

Greek Style Quinoa Salad	Lettuce, kalamata olive, vegan feta, artichoke, avocado, cherry tomato, cucumber, herb vinaigrette, pine nut <i>n</i>	15
Roast Chicken Pomelo Salad	Lettuce, cucumber, cherry tomato, pomelo, pomegranate, honey citrus vinaigrette <i>n</i>	20
Tomato Vegan Mozzarella Salad	Lettuce, red radish, cucumber, capsicum, onion, fresh herbs, pomegranate dressing, pita chips	18
Island Caesar Salad	Romaine lettuce, baguette croutons, plant-based parmesan, coconut, boiled egg, vegan caesar dressing	18
<i>Add</i>		
Grilled Shrimps		22
Pan-Seared Salmon		27*
Chargrilled Chicken Strips		20

MAIN COURSE

SANDWICHES & BURGERS

Manafaru Burger	Beef pattie, vegan cheddar cheese, fried egg, red onion jam, lettuce, toasted bun, French fries	28
Crispy Falafel Sandwich	Lettuce, tomato, onion, parsley salad, tahini sauce, homemade roshi, French fries	22
Greek Skipjack Tuna Gyros	Mediterranean marinade, green leaves, coconut tzatziki, homemade roshi, French fries	25
New York Club Sandwich	Roast chicken, turkey bacon, fried egg, vegan cheddar cheese, salad, mayo, toasted slice bread, French fries	28

SIDES

Homemade Roshi	8
Green Salad	8
Basket of French Fries	8
Sweet Potato Fries	9

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MAIN PLATES

Roasted Chicken Breast	Honey garlic thyme marination, roast baby vegetable, shallot jus <i>n</i>	35
Braised Wagyu Short Ribs	Truffle roasted potato, sauteed baby vegetable, mushroom sauce	51**
Fish of the Day	Cherry tomato herb salsa, garden salad, roast potato	30
Island Fish & Chips	Seasoned batter, tartar sauce, garden salad, French fries	25
Maldivian Farumahu Dhon Riha	Reef fish, fresh coconut curry sauce, jasmine rice	28
Kerala Prawn Malabari	South Indian spice, coconut milk, fresh coriander, jasmine rice	35
Chicken Makhani	Marinated chicken thigh, Indian spices, tomato, cashew nut, vegan cream, jasmine rice <i>n</i>	32
Kadai Vegetable Curry	Stir-fried vegetable, onion tomato Masala, cashew, vegan cream, jasmine rice <i>n</i>	25
Seafood Mee Goreng	Egg noodles, Chinese cabbage, bean sprout, spring onion, soy, oyster sauce, chilli sambal, fried egg	30
Nasi Goreng Kampung	Southeast Asian style fried rice, chilli sambal, chicken satay, egg, vegetable pickle, shrimp crackers	25
Chicken Biryani	Basmati rice, saffron, Indian spices, marinated chicken, raisin, cashew, cucumber coconut raita, papadam, pickle	25

DESSERT

Chocolate Tart	Dark chocolate, warm caramel sauce, chocolate shavings, sea salt flakes	16
Coconut and Mango Sundae	Mango, coconut ice cream, coconut flakes	12
Raspberry Coconut Kulfi	Coconut chips, raspberry coulis	12
Seasonal Fruit Plate		12
Homemade Ice Cream	Island Coconut	8 per scoop
Homemade Sorbet	Mango, Lemon/Lime, Island Coconut	8 per scoop

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KAKUNI

◆ RESTAURANT ◆

WYW Gluten Free

ENTRÉE

Yellowfin Tuna Tartare	Spring onion, garlic oil, teriyaki sauce, sweet potato chips	20
Tempura Coconut Prawns	Spicy mango sriracha sauce	22
Reef Fish Ceviche	Shallot, green apple, lime, chilli, fresh coriander	22
Maldivian Bara-bo Mashuni	Pumpkin, home smoked tuna, fresh coconut, onion, curry leaf, chili, lime, homemade almond roti	17
Salmon Carpaccio	Fried shallot, toasted sesame seed, black chilli flakes, sesame oil, lemon, ponzu	28*
Mezze Platter	Hummus, moutabel, fattoush, falafel, vegetable pickle	22
Maldivian Handooma	Crispy puffed rice, local lettuce, home smoked tuna, fresh coconut, onion, curry leaf, chilli, lime	17
Soup of the Day		15
Maldivian Faru Mas Kiru Garudhiya	Reef fish, coconut milk, onion, garlic, ginger, curry leaf, pandan leaf, green chilli	19

MAKI SUSHI *6 pieces*

Crunchy California Roll	Avocado, crab meat, cucumber, prawn, orange tobiko, mango mayo	22
Spicy Salmon Roll	Togarashi, avocado, sesame, Togarashi mayo, chive	23
Rainbow Island Roll	Crab meat, cucumber, cream cheese, avocado, tuna, salmon, reef fish, yellow pepper mayo, tobiko, spring onion	22

NIGIRI SUSHI *6 pieces*

Maguro - Tuna	22
Shake - Salmon	25*
Shiromi Zakana - Reef Fish	22

SASHIMI *6 pieces*

Maguro - Tuna	20
Shake - Salmon	25*
Shiromi Zakana - Reef Fish	20

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SALAD

Greek Style Quinoa Salad Lettuce, kalamata olive, feta, artichoke, avocado, cherry tomato, cucumber, herb vinaigrette, pine nut <i>n</i>	15
Roast Chicken Pomelo Salad Lettuce, cucumber, cherry tomato, pomelo, pomegranate, honey citrus vinaigrette <i>n</i>	20
Tomato Mozzarella Salad Lettuce, red radish, cucumber, capsicum, onion, fresh herbs, pomegranate dressing	18
Island Caesar Salad Romaine lettuce, almond flaxseed crouton, shaved parmesan, coconut, egg, garlic anchovy emulsion <i>n</i>	18
<i>Add</i>	
Grilled Shrimps	22
Pan-Seared Salmon	27*
Chargrilled Chicken Strips	20

MAIN COURSE

SANDWICHES & BURGERS

Manafaru Burger Beef pattie, cheese, egg, red onion jam, lettuce, almond flaxseed roll, French fries <i>n</i>	28
Crispy Falafel Wrap Lettuce, tomato, onion, parsley salad, Tahini sauce, homemade almond roti, French fries <i>n</i>	22
Greek Skipjack Tuna Wrap Mediterranean marinade, lettuce, tzatziki yoghurt, homemade almond roti, French fries <i>n</i>	25
New York Club Sandwich Roast chicken, turkey bacon, fried egg, cheese, lettuce, mayo, toasted almond flaxseed bread, French fries <i>n</i>	28

SIDES

Green Salad	8
Basket of French Fries	8
Sweet Potato Fries	9

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MAIN PLATES

Roast Chicken Breast	Hazelnut, brie, apricot stuffing, honey, garlic, thyme marination, roast baby vegetable, shallot jus <i>n</i>	35
Braised Wagyu Short Ribs	Truffle mashed potato, sauteed baby vegetables, mushroom sauce	51**
Fish of the Day	Lemon butter, green salad, roast potato	30
Island Fish & Chips	Coconut batter, tartar sauce, green salad, French fries	25
Maldivian Farumahu Dhon Riha	Reef fish, fresh coconut curry sauce, jasmine rice	28
Kerala Prawn Malabari	South Indian spice, coconut milk, fresh coriander, jasmine rice	35
Butter Chicken	Marinated chicken thigh, Indian spices, tomato, cashew, cream, jasmine rice <i>n</i>	32
Kadai Vegetable Curry	Stir-fried vegetable, onion tomato masala, cashew, cream, jasmine rice <i>n</i>	25
Seafood Mee Goreng	Konjac noodles, Chinese cabbage, bean sprout, spring onion, tamari, chilli sambal, egg	30
Chicken Biryani	Basmati rice, saffron, Indian spices, marinated chicken, raisin, cashew, cucumber raita, papadum, pickle <i>n</i>	25

DESSERT

Chocolate Tart	Dark chocolate, warm caramel sauce, chocolate shavings, sea salt flakes, chocolate ice cream	16
Coconut and Mango Sundae	Mango, coconut ice cream, coconut flakes	12
Raspberry and Coconut Kulfi	Coconut chips, raspberry coulis	12
Seasonal Fruit Plate		12
Homemade Ice Cream	Madagascan vanilla, Belgian chocolate, Strawberry, Island coconut	8 Per scoop
Homemade Sorbet	Mango, Lemon/Lime, Island Coconut	8 Per scoop

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KAKUNI

◆ RESTAURANT ◆

WYW Low Carb

ENTRÉE

Yellowfin Tuna Tartare	Spring onion, garlic oil, teriyaki sauce, sweet potato chips	20
Tempura Coconut Prawns	Spicy mango chilli sauce	22
Reef Fish Ceviche	Shallot, cucumber, cherry tomato, lime, chilli, fresh coriander	22
Maldivian Bara-bo Mashuni	Pumpkin, home smoked tuna, fresh coconut, onion, curry leaf, chilli, lime, homemade almond roti	17
Salmon Carpaccio	Fried shallot, toasted sesame seed, black chilli flakes, sesame oil, tamari, lemon	28*
Maldivian Faru Mas Kiru Garudhiya	Reef fish, coconut milk, onion, garlic, ginger, curry leaf, pandan leaf, green chilli	19

SASHIMI 6 pieces

Maguro - Tuna	20
Shake - Salmon	25*
Shiromi Zakana - Reef Fish	20

SALAD

Roast Chicken Pomelo Salad	Greens, cucumber, cherry tomato, pomelo, pomegranate, citrus vinaigrette	20
Tomato Mozzarella Salad	Romaine lettuce, red radish, cucumber, capsicum, onion, fresh herbs, pomegranate dressing,	18
Island Caesar Salad	Romaine lettuce, almond flaxseed croutons, shaved parmesan, coconut, boiled egg, garlic, anchovy emulsion	18
<i>Add</i>		
Grilled Shrimps		22
Pan-Seared Salmon		27*
Chargrilled Chicken Strips		20

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MAIN COURSE

SANDWICHES & BURGERS

Manafaru Burger Beef pattie, cheese, egg, red onion, lettuce, almond flaxseed roll, sweet potato fries <i>n</i>	28
Greek Skipjack Tuna Wrap Mediterranean marinade, lettuce, tzatziki yoghurt, homemade almond roti, sweet potato fries <i>n</i>	25
New York Club Sandwich Roast chicken, turkey bacon, fried egg, cheese, salad, mayo, almond flaxseed roll, sweet potato fries <i>n</i>	28

SIDES

Green Salad	8
Sweet Potato Fries	9

MAIN PLATES

Roasted Chicken Breast Garlic thyme marination, roast baby vegetable, shallot jus <i>n</i>	35
Fish of the Day Lemon butter, garden salad, grilled baby vegetable	30
Island Fish & Chips Coconut batter, tartar sauce, garden salad, sweet potato fries	25
Maldivian Farumahu Dhon Riha Reef fish, fresh coconut curry sauce, almond roti <i>n</i>	28
Kerala Prawn Malabari South Indian spices, coconut milk, fresh coriander, almond roti <i>n</i>	35
Butter Chicken Marinated chicken thigh, Indian spices, tomato, cashew, cream, almond roti <i>n</i>	32
Kadai Vegetable Curry Stir-fried vegetable, onion tomato Masala cream, almond roti <i>n</i>	25
Seafood Mee Goreng Konjac noodle, Chinese cabbage, bean sprout, spring onion, tamari, chilli sambal, egg	30
Nasi Goreng Kampung Southeast Asian style fried cauliflower rice, chilli sambal, chicken satay, egg, vegetable pickle	25
Chicken Biryani Cauliflower rice, saffron, Indian spices, marinated chicken, cashew, cucumber raita, pickle <i>n</i>	25

DESSERT

Choconut Fudge <i>n</i>	8
Raspberry and Coconut Kulfi Coconut chips, raspberry coulis	12
Seasonal Fruit Plate	12
Homemade Ice Cream Belgian chocolate	8 per scoop

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