

MALDIVIAN DINNER MENU

STARTER

TRADITIONAL SHORT EATS

TUNA ONION SAMOSA (SF), VEGETABLE CUTLET (V, LF)

TUNA KOPI FAI SALAD (SF, LF, GF)

fresh kopi fai leaves, tuna chunks, lime, onion, maldivian chili

PUMPKIN MAS HUNI (V, LF, GF)

finger onion, charcoal smoked pumpkin and fresh coconut

SOUP

CURRIED FRESH COCONUT SOUP (V, LF, GF)

traditional local soup served fresh young coconut shell

MAIN COURSE

CURRY CORNER

KULHIMAS (LF, GF)

local fish curry, blend of local spices

KUKULHU RIHA (LF, GF)

local spices marinated chicken thigh, roasted coconut curry

MUGU RIHA (V, LF, GF)

rampa leaves infused dhal curry

or

CAUGHT BY THE COMMUNITY'S OWN FISHERMEN

MARINATED LOCAL FRESH LOBSTER

BANANA LEAVES WRAPPED REEF FISH

GRILLED OCTOPUS

steamed rice, coconut chapatti, masala papadum and local mango chutney

DESERTS

SAAGU PUDDING

isaagu, milk, vanilla essence

or

TROPICAL FRUIT PLATTER

INDULGE IN OUR MENU WITH EXCLUSIVE WINE PAIRING HANDPICKED BY OUR SOMMELIER

Taittinger Brut Resève	\$150
La Montelliana Prosecco Treviso Extra Dry	\$77
False Bay Whole Bunch Cinsault- Mourvèdre Rosé	\$65
Balthasar Ress 'Von Unserm' Riesling Trocken	\$83
Stoneburn Pinot Noir	\$71

\$250 Per Couple

Prices are in USD and are inclusive of 16% GST and 10% service charge