



All Day Dining Menu

In Villa Dining, Dhonveli or Anba Bar 11:00 – 22:00 hrs

ENTREES

Prawn cocktail with shredded iceberg lettuce, lemon wedges, diced tomato & avocado with a brandy seafood sauce
12.50

Smoked salmon salad with Spanish onions, capers, mixed lettuce leaves, salmon roe caviar & gremolata sauce
14.50

Tandoori chicken and mango salad with cucumber yogurt, Mesclun lettuce, tomato wedges, julienne capsicum & snow pea tendrils
15.50

Thai beef salad with fresh salad leaves, garlic, ginger, lemongrass, coriander, bean shoots, shallots, capsicum & Thai dressing
15.50

Assorted dips plate: with island made hummus, beetroot, semidried tomato, spiced pumpkin & grilled pita bread
10.50

Soup of the day
with fresh baked bread rolls
8.00

Japanese sushi plate Inc: maki rolls
sashimi, nigiri, pickled ginger,
wasabi & ponzu sauce
14.50

Twice baked herbed goat cheese soufflé with grilled Mediterranean vegetables, caramelized onion & sticky balsamic dressing
13.50

Coconut & chili crumbed prawns with avocado-mango salsa on vermicelli noodles with fresh garden salad
17.00

Grilled reef fish with sauce vierge, tossed salad of mixed lettuce, tomato & cucumber, served with French fries
16.00

Grilled Aussie steak burger with tomato, lettuce, cucumber, onion, gherkin, beetroot, cheese, fried egg, grilled bacon, bush tomato chutney, petite salad & beer battered chips
18.50

For in villa dining a surcharge of 5.00 per person per serving occurs
All prices are in USD and subject a 10 % service charge



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MAJN COURSES

Penne pasta with prawns, white wine,
garlic, cherry tomato, fresh basil
& creamy seafood bisque sauce
27.50

Australian Angus beef fillet steak 220g
with Dianne sauce, shoe string fries
and Spanish onion rings
34.00

Spaghetti pasta with fresh mixed herbs,
Italian meat balls
& Tomato Napolitana sauce
23.50

Grilled Portuguese peri peri chicken with
tomato-avocado salad, saffron infused
pilaf rice and fresh lemon thyme
29.50

Rare tuna steak nicoise salad with green
beans, boiled eggs, anchovies, steamed
potatoes, tomato wedges, black olives
& aniseed myrtle dressing
19.50

Australian Lamb fillet rolled in
pepper berry with tzatziki sauce
and Greek salad
29.50

Stir fried Hokkien noodles with prawns,
scallops, squid, carrots, celery, fried
onions, garlic, ginger, shallots, capsicum,
lime, cashews, fresh coriander
& Asian caramel sauce
29.50

Maldivian chicken curry
Traditionally served in clay pot with
steamed rice, pickles & papa dams
(Also available as vegetarian dish
with mixed vegetables)
25.50

DESSERTS

Choconut sabayon parfait with
Chocolate disk, fresh strawberries,
Grand Mariner anglaise
& chocolate sauce
10.50

Banana cream and caramel pie
with toffee shards, biscuit tuille,
fresh sliced bananas
& butterscotch sauce
11.50

Double chocolate mud Sacher Torte
with Strawberry glaze,
Chantilly whipped cream
& caramelized sugar
12.50

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