



STARTER

Hedhika ★ G SF

Tuna Cutlus, Gulha, Mas Roshi, Bajiyaa

Keemiyaa G V

Smashed Potato

Kopi Fai D V

Maldivian Chard Leaves, Pears, Blue Cheese, Sun Dried Tuna

SOUP

Mugu Soup SF

Moong Lentil, Valhomas (Sun Dried Tuna)

Kattala Baipen Soup SF

Rice, Sweet Potato Chili, Smoke Dry Tuna

MAIN COURSE

Kulhi Mas

Chicken Breast, Barabo Mas'huni Salad, Coconut Rice

Kan'dukukulhu SF G ★

Tuna Roll with Coconut Flavoured Rice, Kopi Fai (Chard Leaves Salad)

Fihunu Gerimas

Black Angus Beef Steak Hanaa'nukuraa Havaadhu (Raw Spice Rub) Sweet Potato

Hiki Boava Riha SF

Octopus, Maldivian Coconut Curry Paste, Onion, Red Spinach Salad & Coconut Rice

Gulha Riha G V

Vegetable Sphere, Hanaa'kuri Havaadhu (Roasted Local Spice), Coconut Rice, Vegetable Mas Bai

Mushimas SF

Mackerel, Lonumirus (Local Spice Paste) Yellow Potato Curry

Garudhiya SF

Rice, Fried Tuna, Lonumirus (Maldivian Chili Paste), Onion, Fried Red Chili, Theluli Fai (Fried Drumstick Leaves)

Mas Gulha Riha SF

Ground Maldivian Reef Fish, Hanaa'nukuraa Havaadhu (Raw Spice Rub) Coconut Rice & Kopi Fai Salad (Chard Leaves Salad)

DESSERTS SAMPLER

Kanamadhu Cake D G E N

Maldivian Nuts - Milk- Cocoa Banana Ice-cream

Maafuh

Toasted Finger Millet Powder, Banana, Coconut Palm Syrup

Pirini D G

Pap Semolina, Pandan Leaves & Condensed Milk, Boakuri Falho (Caramelized Papaya)

Hunihakuru G ★

Young Coconut & Maldivian Toddi

Vanilla Ice Cream D

Passion Fruit Sorbet

HALF PORTIONS ARE AVAILABLE UPON REQUEST



VEGETARIAN



DAIRY



SEAFOOD



GLUTEN



SIGNATURE DISH



NUTS

Kindly let us know if you have any allergens or dietary restrictions.