

IN VILLA DINING MENU



STARTER / APPETIZER (Available from 12:00 pm - 11:00 pm)

SALAD

GREENS & CUTS 

Hass avocado, hydroponic greens, plum tomato, sugar mango, and sesame balsamic.

BABY COS & GARLIC

Baby cos, Parmigiano Reggiano, and garlic herb bread crisps with choices of wild smoked salmon or sea prawns.

SOUP

VELOUTÉ DE BUTTERNUT

Butternut pumpkin scent ginger cream freshly prepared with morsels prawn parcel.

MIX FUNGI LIGHT CRÈME 

Combination of shiitake, button, porcini, and portobello.

WESTERN SELECTIONS

SANDWICH

THE BASIC CLUB  

Smoked ham, organic egg, aged cheddar in hearty whole wheat bread.

FISH O HOOK 

Fried catch of the day, gherkin relish, baby cos, smoked cheddar, and our signature cornichon relish spread.

QUARTER POUNDER WAGYU 

70/30% patty or free-range chicken patty, onion, and cornichon relish, crispy greens, and aged cheddar.

PIZZA

MARGHERITA  

Smoked vine ripe tomatoes and fresh basil with tomato sauce.

SPICY PEPPERONI   

Tomato concasse with spicy pepperoni and mozzarella


Vegetarian


Contains
Alcohol


Spicy


Very
Spicy


Contains
Pork


Contains
Nuts


Contains
Gluten

PASTA

SPAGHETTINI AGLIO

Just spaghetti, generous of garlic, smoked dry chili flakes, and cold press olive oil.

PAPPARDELLE BEEF SHIN RAGU

Chargrilled asparagus and fungi.

HANDMADE SQUID INK PASTA

Grilled scallops, sea prawns in light lobster tomato bisque.

MAIN COURSE

MALDIVIAN LIVE LOBSTER 100G

MALDIVIAN REEF FISH

WILD ATLANTIC SALMON

RACK OF LAMB

JUMBO PRAWNS

SPECIALTY CORNER

MALDIVIAN

MALDIVIAN TRADITIONAL PLATTER

MASBAIY – traditional yellow rice with smoked tuna.

MAS HUNI - shredded smoked tuna served with grated coconut, lemon and onions is a must-try.

GARUDHIYA - fragrant fish soup, lime, chili, and onions. A must try...

KUKULHU RIHA - delicately spiced with curry leaves and cardamon.

JAPANESE CORNER

PRAWN TEMPURA

SASHIMI COMBINATION

(Accompanied with lime, wasabi, soya sauce, pickled ginger.)

TRADITIONAL ASIAN CUISINES

PEEK GAI THOD

Fried chicken wings marinated with garlic fragrant herbs and sweet chili sauce.



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TOM YUM GOONG 🍲

Sour and spicy tiger prawns' soup with fresh straw mushrooms and lemongrass, fresh chili and lime juice, and jasmine rice.

CLEARED KING CRAB WONTON SOUP

King crab's wonton in Chinese style cleared broth soup.

SATAY MOO RUE GAI 🍲 🐷

Marinated turmeric pork or chicken skewers with mild creamy peanut sauce.

NASI LEMAK 🍲 🍲

Fragrant rice cooked in coconut milk topped with spicy sambal, anchovies, and boiled egg.

NASI GORENG 🍲 🍲

Spicy Indonesian fried rice accompanied with chicken satay, fried egg, and prawn crackers.

GAENG MASSAMAN NUA 🍲

Traditional Thai rich beef curry with potatoes, roasted peanuts, palm sugar, and coconut milk.

PHAD THAI GOONG 🍲

Stir-fried flat rice noodles, tiger prawns with intense tamarind reduction.

SWEET FINALE

OPERA 🍷 🍷

Biscuit Joconde olive oil, coffee syrup, ganache chocolate, almond liqueur, and chocolate glaze

TIRAMISU 🍷

Biscuit lady finger, mascarpone cream, coffee syrup, amaretto liqueur, egg yolks, and cacao powder

LE MADIFUSHI IMPERIAL 🍷

Lime biscuit, strawberry confit, imperial lychee, jelly lychee raspberry, crunchy hazelnut, lychee sorbet, and mirror lychee.

DAILY THAI DESSERTS

Traditional daily Thai desserts prepared by our specialty desserts chef.

ASSORTED SEASONAL FRUITS

Seasonal exotic sliced fresh fruits with lime.



Vegetarian



Contains
Alcohol



Spicy



Very
Spicy



Contains
Pork



Contains
Nuts



Contains
Gluten

LATE NIGHT MENU (Available from 11:00 pm – 06:00 am)

VELOUTÉ DE BUTTERNUT

Butternut pumpkin scent ginger cream freshly prepared with morsels prawn parcel.

SPAGHETTINI AGLIO

Just spaghetti, generous of garlic, smoked dry chili flakes, and cold press olive oil.

SATAY MOO RUE GAI

Marinated turmeric pork or chicken skewers with mild creamy peanut sauce.

GREENS & CUTS

Hass avocado, hydroponic greens, plum tomato, sugar mango, and sesame balsamic.

THE BASIC CLUB

Smoked ham, organic egg, aged cheddar in hearty whole wheat bread.

FISH O HOOK

Fried catch of the day, gherkin relish, baby cos, smoked cheddar, and our signature cornichon relish spread.

BABY COS & GARLIC

Baby cos, Parmigiano Reggiano, and garlic herb bread crisps with choices of wild smoked salmon or sea prawns.

PHAD THAI GOONG

Stir-fried flat rice noodles, tiger prawns with intense tamarind reduction.

SWEET FINALE

OPERA

Biscuit Joconde olive oil, coffee syrup, ganache chocolate, almond liqueur, and chocolate glaze

TIRAMISU

Biscuit lady finger, mascarpone cream, coffee syrup, amaretto liqueur, egg yolks, and cacao powder

LE MADIFUSHI IMPERIAL

Lime biscuit, strawberry confit, imperial lychee, jelly lychee raspberry, crunchy hazelnut, lychee sorbet, and mirror lychee.

ASSORTED SEASONAL FRUITS

Seasonal exotic sliced fresh fruits with lime



Vegetarian



Contains
Alcohol



Spicy



Very
Spicy



Contains
Pork



Contains
Nuts



Contains
Gluten