

BREAKFAST (06:00 - 11:00)

MALDIVIAN

Freshly squeezed fruit juice, sliced papaya and banana, fathu mashuni, baraboa mashuni, tuna coconut sambal, chapatti, lavazza coffee or Dilmah tea

23

CEREALS

Selection of cornflakes, multigrain raisin bran, muesli

10

CONTINENTAL

Freshly squeezed fruit juice, sliced seasonal fruits platter, muesli with milk or creamy yoghurt, freshly baked pastries and perfectly, roasted bread, served with butter & honey, lavazza coffee or Dilmah tea

28

YOGHURT

Plain or choice of flavours:

Passion fruit, blueberry, strawberry, raspberry, mango

10

HEALTHY MORNING

Freshly squeezed fruit juice, sliced seasonal fruits platter, bircher muesli, egg white omelette, whole wheat toasted bread, served with unsalted butter and honey, lavazza coffee or Dilmah tea

30

BIRCHER MUESLI

Rolled oats soaked overnight, mixed with fresh fruits and nuts

10

PANCAKES

Sweet stacks with oozing maple mixed berries syrup, chantilly cream, nutella and mixed berries

10

EGGS YOUR WAY

Choice two eggs, served with beef bacon, chicken sausages, grilled tomatoes, hash browns, toasted bread

15

FRENCH TOAST

Classic french toast topped with golden maple syrup and blueberry compote

10

EGGS BENEDICT

English muffin, grilled chicken, poached eggs, hollandaise sauce, complemented by a garden green salad

19

FLUFFY WAFFLES

Sweet classic waffles with berries, cream chantilly, maple syrup or nutella

10

FRESHLY BAKED

Selection of muffins, croissants, Danish pastries, and assorted toasted bread, served with breakfast preserves

10

MIXED FRUIT PLATTER

21

MANGO PLATTER

21

PAPAYA PLATTER

13

PINEAPPLE PLATTER

13



If you have any special dietary needs, kindly notify your server.
Our team is more than willing to prepare a meal that caters to your specific requirements.

All prices are in US\$ and inclusive of 17% GST and 10% service charge.

SOUP

LENTIL

Cumin flavoured lentil soup, served with lemon and crispy Arabic bread

13

ROASTED TOMATO BASIL

Oven-roasted tomato with basil, served with garlic croutons

13

SEAFOOD CHOWDER

Creamy soup with seafood

15

TOM YUM PRIK SOD

Clear spicy broth with mushrooms, lemongrass, and kaffir lime leaves, served with a choice of:

Prawns

26

Chicken

18

Vegetables

15

SALAD

BURRATA

Heirloom tomatoes, rucola, aged balsamic

32

SOMTUM-PAPAYA

Green papaya, long beans, tomato, peanuts, lime juice, palm sugar dressing with fish sauce

13

AVOCADO QUINOA

Pearl millet, quinoa, avocado, romaine, root chips, lemon-ginger dressing

15

FRUIT BURST

Orange, grapefruit, mandarin, pomegranate, crisp lettuce, cherry tomatoes, finished with a passion fruit emulsion

13

CLASSIC CAESAR

Iceberg lettuce, multigrain garlic croutons, sun-dried tomatoes, parmesan

Add on :

13

Grilled Chicken / Fish

+3

Grilled Salmon

+6



EGGS



SESAME



DAIRY



NUTS



SEAFOOD



SOY



GLUTEN



SPICY



VEGAN



VEGETARIAN

If you have any special dietary needs, kindly notify your server.
Our team is more than willing to prepare a meal that caters to your specific requirements.

All prices are in US\$ and inclusive of 17% GST and 10% service charge.

APPETIZERS

NACHOS   **15**
Corn chips with cheese, beans, jalapeños, sour cream, guacamole and salsa

PRAWN TEMPURA  **19**
Crispy prawns with wasabi mayonnaise, sesame ginger dressing

CHICKEN SATAY  **13**
Thai chicken skewers with peanut sauce and cucumber relish

SASHIMI  **23**
Maldivian yellowfin tuna slices, served with pickled ginger, wasabi, and soy sauce

BURGERS & SANDWICHES

MEDITERRANEAN FOCACCIA  **23**
Focaccia bread, buffalo mozzarella, tomatoes, basil, balsamic drizzle, served with green salad and fries

QUESADILLAS   **18**
Tortilla, cheddar, mozzarella, jalapeño, chicken, bell pepper, guacamole, served with salsa, sour cream and fries

FETA VEGGIE WRAP  **18**
Zucchini, peppers, eggplant, feta, basil pesto
Served with green salad and fries

BURGERS & SANDWICHES

CHICKEN SHAWARMA  **15**
Marinated chicken with garlic sauce, pickles, tomato and lettuce, wrapped in tortilla bread, served with green salad and fries

BEEF BURGER  **19**
Grilled beef patty with lettuce, tomato, gherkin, turkey bacon, fried egg, cheddar, served with coleslaw and fries

CHICKEN BURGER  **13**
Grilled chicken patty with lettuce, tomato, gherkin, and cheddar, served with coleslaw and fries

BREEZE CLUB  **23**
Triple-decker brown or white bread, grilled chicken, tomato, lettuce, plain omelette, turkey bacon, served with coleslaw and fries

VEG-CLUB   **23**
Triple-decker brown or white bread, grilled vegetables, cheddar, lettuce, served with green salad and fries

TUNA SANDWICH  **18**
Toasted ciabatta with creamy tuna mix, cheddar, caramelized onions, served with green salad and fries

SIDES 
Golden fries **9**
Garlic toast **9**
Cheddar chili toast **9**



If you have any special dietary needs, kindly notify your server.
Our team is more than willing to prepare a meal that caters to your specific requirements.

All prices are in US\$ and inclusive of 17% GST and 10% service charge.

PIZZA

CLASSIC MARGHERITA 18

Red sauce, tomato, mozzarella, oregano, basil

PESTO CHICKEN 23

Red sauce, pesto-marinated chicken, sun-dried tomatoes, mozzarella, oregano, basil

SEAFOOD 23

Red sauce, prawns, calamari, white fish, mussels, tomato, oregano, chilli, capers, onion, mozzarella

TUNA 19

Red sauce, tuna flakes, mozzarella cheese, curry leaves, onion, coconut

PASTA & RISOTTO

SEAFOOD RISOTTO 24

Creamy risotto, mussels, prawns, squid, tomato sauce, kalamata, olives, capers

PASTA YOUR WAY

Fusilli, Penne or Spaghetti

Bolognese 18

Tomato basil 19

Arrabbiata 19

Alfredo 19

Pesto cream 23

Marinara 23

INDIAN FAVORITES

Served with basmati rice, salad, papadum and pickles

BUTTER CHICKEN 19

Roast butter chicken, in a mild tomato and cashew gravy

PRAWN MASALA 26

Prawns, cooked with onions, tomatoes, coriander, cashews and garam masala

FISH TIKKA MASALA 23

Reef fish, cooked in a spiced tomato and yoghurt gravy

PANEER MAKHANI 24

Cottage cheese cooked in a rich tomato and cashew gravy

DAL MAKHANI 15

Slow-cooked black lentils with cream, butter, fenugreek leaves

YELLOW DAL TADKA 15

Split yellow lentil, tempered with chilli oil, garlic, coriander

AROMATIC BIRYANI

Fragrant spiced rice, cooked to perfection with your favorite meat or vegetables, served with raita and pickles

Vegetables 15

Chicken 19

Mutton 26



If you have any special dietary needs, kindly notify your server.
Our team is more than willing to prepare a meal that caters to your specific requirements.

All prices are in US\$ and inclusive of 17% GST and 10% service charge.

TANDOOR (18:00 - 23:00)

Served with kachumbari and mint chutney

TANDOORI CHICKEN  **30**
Indian spice infused chicken grilled in clay oven

ACHARI JHINGA  **39**
Jumbo prawns marinated in pickled spices, served with yoghurt

MALAI FISH TIKKA **32**
Maldivian fish marinated in Indian spices and cream

PANEER TIKKA   **24**
Marinated cottage cheese

TANDOORI BROCCOLI   **19**
Basil-marinated broccoli with Indian spices

BREADS

Naan - plain, garlic or butter **8**

Paratha **8**

Chapatti **8**

LOCAL FAVORITES

Served with steamed basmati rice or chapatti, chutney popadum and tomato onion salad

KANDU KUKULHU  **26**
Maldivian spices infused in yellowfin tuna curry

GARU'DIYA **19**
Traditional Maldivian tuna broth served with fried mackerel

KULHI MAS  **23**
Yellowfin Tuna, Maldivian spice condiments, cooked in dry heat of au jus

KUKULHU MUSAMMA  **28**
Island chicken curry

ALL-TIME FAVORITES

NASI GORENG   **19**
Indonesian fried rice with chicken, beef satay, shrimps and peanut sauce

MEDITERRANEAN FISH **26**
Reef fish fillet with tomato, olive crust, served with saffron risotto and grilled vegetables

TUNA STEAK **31**
Pan-grilled tuna served with garlic mashed potatoes, vegetables, and mango salsa

SUN-DRIED TOMATO CHICKEN **26**
Grilled chicken, served with sun-dried tomato cream, parsley herb couscous, and grilled vegetables



If you have any special dietary needs, kindly notify your server.
Our team is more than willing to prepare a meal that caters to your specific requirements.

All prices are in US\$ and inclusive of 17% GST and 10% service charge.

THAI FAVORITES

PLA LARD PRIK 45

Deep-fried reef fish tossed in a sweet & sour sauce, and garnished with fresh cilantro

PAD KRAPOW GAI 26

Thai-style chicken stir-fried with basil and served with egg fried rice

GOONG KRATHIM PRIK THAI 31

Stir-fried prawns with garlic and black pepper sauce with Thai rice

KANG KEO WAN – GOONG, KAI, NEUA, PAK RUM

Thai green curry served with steam rice
Choice of:

| | |
|-------------------|-----------|
| Vegetables | 26 |
| Chicken | 31 |
| Beef | 32 |
| Prawn | 36 |

PHAD MED MANGUANG 21

Wok-fried vegetables, mushrooms and tofu with cashews in a mild chilli paste

PAD THAI 31

Stir-fried rice noodles with chicken, shrimps, eggs, bean sprouts, tofu and peanuts

KAOW PHAD KAI, GOONG POO, PAK RUM

Fried rice with egg, cashew nuts
Choice of:

| | |
|-------------------|-----------|
| Vegetables | 23 |
| Chicken | 26 |
| Beef | 31 |
| Seafood | 36 |

KAOW SUAY 7

Thai white rice

DESSERTS

CHOCOLATE BROWNIE 15

Warm chocolate brownie with dark chocolate ganache, served with vanilla ice cream

CITRUS MERINGUE 13

Lemon curd tart with soft meringue

CHEESECAKE 13

Classic cheesecake served with blueberry or strawberry compote

TIRAMISU 17

Layers of coffee-soaked sponge biscuits combined with a rich and creamy mascarpone cheese

TROPICAL CHIA TREAT 13

Banana chia seed pudding with cardamom and cinnamon

OPERA SLICE 15

Layered almond sponge with coffee buttercream and dark chocolate ganache

APPLE PIE 13

Spiced apple pie with vanilla ice cream and caramel sauce



If you have any special dietary needs, kindly notify your server.
Our team is more than willing to prepare a meal that caters to your specific requirements.

All prices are in US\$ and inclusive of 17% GST and 10% service charge.