

in villa breakfast a la carte 7 00 to 11 00

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| Baker's selection <i>Today's selection of croissant, danish, pain au chocolat & muffin</i> | 21 |
| Selection of yoghurt <i>Blueberry, strawberry, peach, passion fruit</i> | 18 |
| Selection of cereal <i>Corn flakes, weetabix, chocos</i> | 18 |
| Sweet blinis (D) <i>Strawberry compote, crème fraiche, cinnamon</i> | 19 |
| Oatmeal porridge (N)(D) <i>With your choice of hot/cold water, full cream milk, skimmed milk, soy milk, almond milk, served with honey, fresh berries, cinnamon & roasted nuts</i> | 21 |
| Simmered congee <i>With your choice of; chicken, seafood or vegetable with boiled egg, sliced ginger, spring onion, crisp onion, coriander, soy & sesame oil</i> | 18/24/16 |
| Wok tossed rice noodles (V) <i>Kale, mushroom & celery, coriander & chili sambal</i> | 22 |
| Noodle hot pot <i>With your choice of; chicken, seafood or vegetable with boiled egg, sliced ginger, spring onion, crisp onion, coriander, soy & sesame oil</i> | 18/24/16 |
| Ful medames (V) <i>Diced tomato, parsley, cumin, toasted pita bread</i> | 19 |
| Shakshuka (V) <i>Charred bell pepper, tomato, garlic, eggs & Turkish bread</i> | 24 |
| Huevos rancheros <i>Crispy corn tortilla, cheese, fried egg, avocado, jalapeno, refried beans, sour cream, tomato salsa</i> | 22 |

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Menu is subjected to change on seasonal basis*

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|--|----|
| 2 eggs/whites, cooked to your liking (P)(D) <i>Poached, boiled, scrambled, fried, omelet</i> <i>With your choice of honey ham, sliced mushroom, baby spinach, cheddar cheese, roma tomato, red onion, spring onion, smoked salmon</i> <i>with your choice (4) of the following sides; herbed mushroom, roasted tomato, beef sausage, beef bacon, pork bacon (p), hash brown, baked beans, pork sausage, chicken sausage and sliced white/ wholemeal toast</i> | 26 |
| 3 eggs/whites only omelet (P) (D) <i>With your choice of honey ham, sliced mushroom, baby spinach, cheddar cheese, roma tomato, red onion, spring onion, smoked salmon</i> <i>with your choice (4) of the following sides; herbed mushroom, roasted tomato, beef sausage, pork sausage, chicken sausage, beef bacon, pork bacon (p), honey ham (p), hash brown, baked beans and sliced white/ whole meal toast</i> | 24 |
| Eggs benedict (P) <i>Smoked ocean trout or ham, asparagus, English muffin, hollandaise</i> | 24 |
| Eggs Florentine(V)(D) <i>Wilted spinach, poached eggs, English muffin, hollandaise</i> | 22 |
| Side dishes <i>Bacon, roasted tomato, herbed mushroom, beef sausage, chicken sausage, baked beans, steamed rice, hash brown</i> | 12 |
| Cheese platter(D)(N) <i>Stilton, brie de meaux, aged cheddar, emmental with poppy seed lavoche, dried fruit, pickled vegetable, nuts & dried muscatels</i> | 24 |
| Fresh tropical fruit platter (V) <i>Our pick of the best 5 on island</i> | 18 |

All day menu 1100 to 1800

STARTER

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|--|----|
| Tom kha soup (V)(N) | 18 |
| <i>Cherry tomato, mushroom, coriander, chili, coconut milk</i> | |
| Add Seafood | 10 |
| Crispy salmon roll (S) | 34 |
| <i>Salmon, avocado, sesame, wasabi salsa, yuzu miso sauce</i> | |
| Dynamite roll (S) | 32 |
| <i>Prawn tempura, avocado, cucumber, tobiko, unagi sauce</i> | |
| Mango avocado roll (V) | 24 |
| <i>Mango, tanuki, red miso, chives and sesame seed</i> | |
| Yellow fin tuna sashimi(S)(9pcs) | 30 |
| <i>Chakawakame salad, soya sauce, wasabi</i> | |
| Salmon sashimi (S)(6pcs) | 34 |
| <i>Chakawakame salad, soya sauce, wasabi</i> | |
| Yellow tail sashimi (S)(6pcs) | 34 |
| <i>Chakawakame salad, soya sauce, wasabi</i> | |
| Sashimi selection (S)(9 pcs) | 32 |
| <i>Yellow fin tuna, yellow tail & salmon</i> | |
| Marinated pumpkin salad (V) | 24 |
| <i>Avocado wheatgrass puree, snow pea sprouts, mizuna leaves, couscous pearls, finger lime, spicy lemon dressing</i> | |
| Green superfood salad (V)(N) | 24 |
| <i>Cos lettuce, spinach, cucumber, broccoli, quinoa, pumpkin, avocado, cherry tomato, pomegranate, nuts and seeds</i> | |
| Local tuna salad (S) | 28 |
| <i>Seared tuna, cucumber, tomato, spring onion, coriander, beans sprouts red chili mint leaves, garlic, lemon oil dressing</i> | |
| Bocconcini tomato salad (V)(D) | 26 |
| <i>Rocket leaves, bocconcini, tomato, avocado, basil salsa</i> | |

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| | |
|---|----|
| Cæsar salad (P) | 21 |
| <i>Baby romaine, herb crouton, crisp pork bacon, shaved parmesan, poached egg, garlic & anchovy dressing</i> | |
| Add grilled chicken | 9 |
| Grilled prawn | 12 |
| Smoked salmon | 12 |
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| Café Umi salad (V)(D) | 24 |
| <i>Spinach, baby tomato, dry miso, grated parmesan miso dressing</i> | |
| | |
| Crispy falafel tacos (V) | 26 |
| <i>Shredded lettuce, diced tomato & roasted garlic tahini</i> | |
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| Chilled prawn salad (S) | 28 |
| <i>Avocado, cherry tomato, mixed leaves & caper salad</i> | |
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| Chicken yakitori | 24 |
| <i>Chicken, mushroom, bell pepper skewer, crispy leeks, yakitori sauce</i> | |
| | |
| King prawn & vegetable tempura (S) | 32 |
| <i>Grated white radish, tentsuyu dipping sauce</i> | |
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| Hummus chicken wrap | 22 |
| <i>Baby spinach, white radish, semi-dried tomato & poached chicken wrap</i> | |
| | |
| Toasted beef teriyaki wrap | 28 |
| <i>Slow cooked beef, mushroom, pickled radish</i> | |
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| Toasted tandoori wrap (V)(D) | 22 |
| <i>Lettuce, marinated vegetable, grated paneer</i> | |
| | |
| M A I N | |
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| Aged Angus beef burger (P)(D) | 36 |
| <i>Crisp pork bacon, aged cheddar cheese, smoked tomato chutney, crispy onion omelette, tomato & lettuce on brioche bun, french fries</i> | |
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| Chickpea and sweet potato burger (D) | 30 |
| <i>Goat cheese, truffle mayo, bean sprouts, tomato & lettuce on sesame bun, french fries</i> | |
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| Chicken katsu burger | 34 |
| <i>Crispy panko chicken, shredded cabbage mix, Japanese mayo and tonkatsu sauce</i> | |
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| Club sandwich (P)(D) | 29 |
| <i>Sous vide chicken breast, crisp bacon, cheese, avocado, tomato & lettuce on ciabatta slab, french fries</i> | |

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|--|----|
| Batter fried fish (S)(A) <i>Shaved fennel slaw, tartar sauce, french fries</i> | 34 |
| Crab capellini (S) <i>Fresh roma tomato, snow peas, lemon butter, fresh basil</i> | 40 |
| Spaghetti aglio e olio (V) <i>Garlic flakes, parsley, olive oil and a hint of chilli</i> | 28 |
| Penne pasta (V)(D) <i>Creamy tomato, baby spinach, semi-dried tomato, parmesan</i> | 32 |
| Grilled local reef fish (S)(D) <i>Mesclun mix salad, creamy mash, lemon butter sauce</i> | 34 |
| Maldivian yellow fin tuna steak (S)(D) <i>Mesclun mix salad, creamy mash, curry sauce</i> | 36 |
| Sri Lankan king prawn (S)(D) <i>Mesclun mix salad, creamy mash, garlic butter sauce</i> | 42 |
| Premium lamb cutlets <i>Grilled vegetable, grain mustard jus</i> | 44 |
| Angus striploin <i>Grilled vegetable, peppercorn jus</i> | 48 |
| SIDE DISHES | |
| Char grilled vegetable | 09 |
| Steamed vegetable | 09 |
| Chef's salad | 08 |
| Mashed potatoes | 08 |
| Steamed rice | 08 |
| French fries | 08 |

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DESSERT

| | |
|---|----|
| Café Umi trifle <i>Coconut sponge, yuzu custard, regional mango</i> | 16 |
| Pinacolada mousse <i>Coconut, candied pineapple & lemon cream</i> | 18 |
| Green tea cheese cake <i>Candied nut and sesame wafer</i> | 18 |
| Lemon tart <i>Meringue, raspberry coulis</i> | 18 |
| Dark chocolate parfait <i>Cocoa soil</i> | 20 |
| Gelato selection 3 of today's gelato or sorbet creation <i>Chocolate sauce, blackberry berry coulis, wafers</i> | 15 |
| Fresh tropical fruit platter (V) <i>Our pick of the best 5 on island</i> | 18 |
| Cheese platter (D)(N) <i>Stilton, brie de meaux, aged cheddar, emmental with poppy seed lavoche, dried fruit, pickled vegetables, nuts & dried muscatels</i> | 24 |

DINNER MENU 1800 to 2300

STARTER

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|---|----|
| Corn and crab soup (S) <i>Mashed corn, crab meat, spring onion</i> | 18 |
| Roasted cauliflower velouté (N)(V) <i>Toasted almond & sour dough crisps</i> | 16 |
| Maldivian garudia (S) <i>Clear yellow fin tuna soup, lime leaves, dried chili, onion, garlic & basmati rice</i> | 18 |
| Salmon avocado roll (S) | 24 |
| Crispy tuna roll (S) | 24 |
| Cucumber and avocado roll (V) | 18 |
| Sashimi selection (S) <i>Yellow fin tuna, kingfish, salmon</i> | 32 |
| Keto salad (V) <i>Romaine lettuce, tomato, cucumber, chia seed, green apple, fresh fig, walnut, fresh mint, lemon dressings</i> | 19 |
| Steamed reef fish salad (S) <i>Snow pea sprouts, mizuna leaves, toasted buckwheat, finger lime, spicy lemon dressing</i> | 24 |
| Salt & pepper calamari (S) <i>Chilli garlic dipping sauce</i> | 24 |
| Cæsar salad (P) <i>Baby romaine, herb crouton, crisp pork bacon, shaved parmesan, poached egg, garlic & anchovy dressing</i> | 21 |
| Add grilled chicken | 9 |
| Grilled prawn | 12 |
| Smoked salmon | 12 |
| Chef's salad (V) <i>Heirloom tomato, Lebanese cucumber, red quinoa, mesclun mix, herb vinaigrette</i> | 21 |
| Quinoa bowl (V) <i>Red beans, avocado, roasted sweet potato & tomato salsa</i> | 26 |

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MAIN

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|---|----|
| Kerala fish curry (S) <i>Steamed rice, cucumber pickle, herb yoghurt</i> | 36 |
| Butter chicken <i>Paratha, cucumber raita, jeera rice</i> | 36 |
| Maldivian tuna curry (S) <i>Traditional tuna curry, steam rice, coconut sambal</i> | 36 |
| Slow braised beef short rib <i>Wilted cress, pine nut polenta, braising jus</i> | 42 |
| Hot smoked bbq pork ribs (P) <i>Warm potato salad, seeded mustard and apple cider sauce</i> | 36 |
| Pan fried Atlantic salmon (S) <i>Wasabi mash, miso asparagus, tozasu sauce</i> | 42 |
| Sumac dusted grilled white snapper (S) <i>Asparagus, rocket & pickled lemon salad, charred pepper salsa</i> | 34 |
| King prawn spaghetti (S) <i>Roasted tomato & basil, crisp onion</i> | 38 |
| Spaghetti bolognaise <i>Tomato and beef spaghetti, parmesan cheese</i> | 34 |
| Pan fried chicken breast <i>Parsnip & sweet corn puree, thyme scented sautéed green beans, foie gras jus</i> | 34 |

MAIN VEGETARIAN

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| Butter paneer <i>Paratha, cucumber raita, jeera rice</i> | 36 |
| Tharukarree riha <i>Traditional Maldivian vegetable curry, steamed rice</i> | 36 |
| Ceylon vegetable curry <i>Sundal rice, onion tomato sambal, papaya pickle</i> | 42 |

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| | |
|--|----|
| Barabo riha <i>Traditional pumpkin curry, steamed rice</i> | 36 |
| Vegetable makhnwala <i>Paratha, cucumber raita, jeera rice</i> | 36 |
| Vegetable biryani <i>Pappad, cucumber raita, pickle</i> | 38 |
| Aloo gobi <i>Paratha, cucumber raita, jeera rice</i> | 38 |
| Dal tadka <i>Paratha, cucumber raita, steamed rice</i> | 38 |
| FROM THE CHARCOAL GRILL | |
| Local reef fish | 34 |
| Maldivian yellow fin tuna steak | 36 |
| Sri Lankan king prawn | 42 |
| Premium lamb cutlet | 44 |
| Angus striploin | 48 |
| DESSERT | |
| Café Umi trifle <i>Coconut sponge, yuzu custard, regional mango</i> | 16 |
| Pinacolada mousse <i>Coconut, candied pineapple & lemon cream</i> | 18 |
| Sticky date pudding <i>Caramel sauce, vanilla ice cream</i> | 16 |
| Salted caramel chocolate cake <i>Moist chocolate cake, salted caramel ganache, Tahitian vanilla bean ice cream, warm salted caramel sauce</i> | 16 |

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| From the gelateria, 3 of today's gelato or sorbet creations <i>Chocolate sauce, blackberry compote, wafers</i> | 15 |
| Fresh tropical fruit platter (V) <i>Our pick of the best 5 on island</i> | 18 |
| Cheese platter (D)(N) <i>Stilton, brie de meaux, aged cheddar, emmental with poppy seed lavoche, dried fruit, pickled vegetables, nuts & dried muscatels</i> | 24 |

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overnight menu - 2300 to 0700

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|--|----|
| Roasted cauliflower velouté (N)(V) <i>Toasted almond & sour dough crisps</i> | 16 |
| Caesar salad <i>Baby romaine, herb crouton, crisp bacon, shaved parmesan, poached egg, garlic & anchovy dressing</i> | 21 |
| <i>Add grilled chicken</i> | 9 |
| <i>Grilled prawn</i> | 12 |
| <i>Smoked salmon</i> | 12 |
| Huevos rancheros <i>Crispy corn tortilla, cheese, fried egg, avocado, jalapeno, refried beans, sour cream, tomato salsa</i> | 22 |
| Cucumber, daikon radish, avocado & wakame roll (V) | 22 |
| Reef fish burger <i>Kaffir lime scented fish patty, daikon radish, kimchi mayo, bean sprouts, tomato & lettuce on sesame bun, French fries</i> | 32 |
| Aged Angus beef burger (P) <i>Crisp bacon, aged cheddar cheese, smoked tomato chutney, crispy onion omelet, tomato & lettuce on brioche bun, French fries</i> | 36 |
| MMG Club sandwich (P) <i>Sous vide chicken breast, crisp bacon, cheese, avocado, tomato & lettuce on ciabatta slab, French fries</i> | 26 |
| Grilled haloumi wrap <i>Sliced fennel, semi dried tomato, humus, wild rocket, lemon aioli (V)</i> | 24 |
| Spaghetti aglio e olio (V) <i>Garlic flakes, parsley, olive oil and a hint of chilli</i> | 28 |
| Butter chicken <i>Paratha, cucumber raita, jeera rice</i> | 36 |
| Sumac dusted grilled white snapper <i>Asparagus, rocket & preserved lemon salad, charred pepper salsa</i> | 32 |
| Fresh tropical fruit platter (V) <i>Our pick of the best 5 on island</i> | 18 |

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