

IN VILLA DINING

BREAKFAST

0700 – 1100 hours

FRESHLY SQUEEZED JUICE

Watermelon, Orange, Papaya or Grapefruit

Vegetable Juice 'Kick-Starter': Beetroot, Carrot and Ginger

PRICE

11

13

BREAKFAST SMOOTHIE

Banana and Honey or Tropical Fruit

10

COFFEE, TEA, HOT CHOCOLATE

7

FRUITS, YOGHURTS AND CEREALS

Tropical Fruit Plate

20

Homemade Natural Yoghurt with Stewed Berry Fruits

15

Porridge With Berries, Nuts and Honey **N**

18

Chef's Bircher Muesli **N**

18

Blended Muesli or Cornflakes: Skim or Full Cream Milk

15

BREADS, PASTRIES AND CHEESES

Pastry Basket: Croissant, Danish, Pain au Chocolate, Muffin

20

Fresh Baker's Bread: Multi-Grain, White or Brown Bread Toasted or Untoasted with Preserves

13

Sliced Cheeses and Charcuterie, Crisp Bread and Mustard

26

EGGS

Fried, Scrambled, Boiled or Poached

18

Accompaniments: Grilled Tomato, Sausages, Sautéed Mushroom, Hash Brown, Bacon or Ham

Egg White Omelet with Herbs, Mushrooms and Spinach

15

Customise your Omelet with Mushroom, Tomato, Cheese, Herbs, Spinach, Onion, Sautéed Ham

PANCAKES AND WAFFLES

Buttermilk Pancakes with Lemon and Honey, or Berries

18

Waffle with Maple Syrup, Berry Compote or Chocolate Sauce

18

V Vegetarian **P** Pork **S** Seafood **N** Nuts **G** Gluten Free

Kindly notify one of our Team members if you have any allergic intolerance.

Prices are in USD and inclusive of 10% service charge and 12% GST (government tax).

IN VILLA DINING

ALL DAY DINING

1030 – 2230 hours

SMALL STARTERS

	PRICE
Vietnamese Spring Rolls V Fresh Vietnamese Spring Rolls with Sweet Chili Sauce	17
Coconut Crusted Prawns S N Tropical Flavor Prawn Covered in a Smooth Coconut Batter, Served with Sweet Coconut Chutney	23
Calamari S Semolina Dusted, Salt and Pepper Calamari Served with Aioli Sauce	19
Buffalo Chicken Wings Marinated Chicken Wings with Homemade Barbeque Sauce	19

SALADS

Big House Salad V Mixed Salad Greens, Thai Mango, Cucumber, Sweetcorn, Garlic Toast and Asparagus, Dressed with Honey Vinaigrette	21
Greek Salad V Feta Cheese, Tomato, Onion, Cucumber, Green Bell Pepper, Garlic, Oregano, Kalamata Olives, Virgin Olive Oil and Vinegar	23
Caprese Salad V Mozzarella Cheese, Tomato, Basil, Pesto Sauce and Virgin Olive Oil	23
Baby Romaine Chicken Caesar Salad Caesar Dressing with a Classic Island Twist, Served with Anchovies, Poached Egg and Parmesan Cheese	25
Choice of Grilled Prawns S	35
Choice of Smoked Salmon S	39
Choice of Lobster Medallions S	41
Maldivian Smoked Chicken Salad G House Smoked Chicken, Mixed Greens, Vegetable and Tropical Fruits, Served with Mustard Mayonnaise Dressing	23
Maldivian Tuna Nicoise Salad Roasted Bell Peppers, Toasted Almonds, Green Beans, Kalamata Olives, Tomato, Quail Egg, Baby Romaine Served with Dijon Vinaigrette	23
Thai Beef Salad N Crispy Lettuce Cups, Beef, Fresh Vegetables, Mixed Fruits, Coriander, Crushed Peanuts Served with Thai Fish and Soy Dressing	21

V Vegetarian **P** Pork **A** Alcohol **S** Seafood **N** Nuts **G** Gluten Free

Items (*) have an additional supplement charge for Full Board and VI packages

Kindly notify one of our Team members if you have any allergic intolerance.

Prices are in USD and inclusive of 10% service charge and 12% GST (government tax).

IN VILLA DINING

PRICE

SANDWICHES

Caprese Panini V Mozzarella Cheese, Tomato, Pesto Sauce, Basil, Served with French Fries	27
Chicken Tandoori Wrap Tandoori Chicken, Raita, Mango Chutney, Onion, Tomato, Cucumber, Tortilla Bread, Served with French Fries	27
Grilled Cheese and Ham Panini P Sliced Pork Ham, Gouda Cheese, Served with French Fries Available Halal Option: Turkey Ham	27
Velassaru Club Sandwich P Sliced Chicken Breast, Fried Egg, Pork Bacon, Cheese, Tomato, Lettuce Mayonnaise, Served with French Fries Available Halal Option: Beef Bacon	29

BURGERS

House Cheeseburger P Angus Beef Patty served with Mustard Mayonnaise, Tomato, Onion, Emmental Cheese, Pork Bacon, Fried Egg, Served with French Fries Available Halal Option: Beef Bacon	29
Veggie Cheeseburger V Vegetable Patty, Guacamole, Pico de Gallo, Caramelized Onion, Spicy Caramelized Bell Peppers and Gouda Cheese Served with French Fries	27
Southwestern Fried Chicken Burger with Cheese Breaded Fried Chicken Breast, Mustard Mayonnaise, BBQ Sauce, Coleslaw, and Gouda Cheese Served with French Fries	29
Maldivian Fish Burger S Tuna and Reef fish Maldivian Spiced Patty served with Tropical Asian Fruit Slaw, Pineapple Chutney Vegetables and French Fries	27

V Vegetarian **P** Pork **S** Seafood **N** Nuts **G** Gluten Free

Kindly notify one of our Team members if you have any allergic intolerance.
Prices are in USD and inclusive of 10% service charge and 12% GST (government tax).

IN VILLA DINING

	PRICE
PIZZA	
Available from 1230 – 2200 hours	
Margherita V Tomatoes, Fresh Basil and Mozzarella	26
Verdure V Tomato Sauce, Mozzarella Cheese, Eggplant, Zucchini, Bell Peppers, Artichoke, Olives, Onion	27
Quattro Formaggi V Tomato Sauce, Mozzarella Cheese, Gorgonzola, Provolone, Brie	28
Maldivian Tuna Tomato Sauce, Mozzarella, Tuna, Green Bird Eye Chili, Shredded Coconut, Curry Leaves	28
Frutti Di Mare S Tomato Sauce, Mozzarella Cheese, Calamari, Tuna, Prawn, Mussels, Anchovy, Oregano	29
Pollo Tomato Sauce, Mozzarella Cheese, Chicken, Black Olives	28
Diavola P Tomato Sauce, Mozzarella Cheese, Spicy Pork Salami, Basil Available Halal Option: Beef Bacon	28
Capricciosa P Tomato Sauce, Mozzarella Cheese, Beef Salami, Beef Mince, Pork Bacon, Mushrooms, Onions Available Halal Option: Beef Bacon	28
Serrano Ham P Tomato Sauce, Mozzarella Cheese, Oven Roasted Tomatoes, Fresh Serrano Ham, Arugula and Balsamic Reduction Available Halal Option: Beef Bacon	29
Additional toppings USD 3. All pizzas are available as Gluten Free option on request	

PASTA

Choice of Pasta Spaghetti Fusilli Penne	
Napolitano V Tomato Dices, Oregano, and Basil	23
Seafood S Virgin Olive Oil, Calamari, Prawns, Mussels, Tuna Sautéed with Cherry Tomato, Garlic and Chopped Coriander	29
Funghi and Pollo Creamy White Sauce with Mushrooms and Sautéed Chicken	25
Bolognese Sauce Minced Beef Meat (Halal)	25

V Vegetarian P Pork S Seafood N Nuts G Gluten Free

Kindly notify one of our Team members if you have any allergic intolerance.
Prices are in USD and inclusive of 10% service charge and 12% GST (government tax).

IN VILLA DINING

	PRICE
MEAT & FISH	
Sushi Platter with Sashimi S Tuna Maki, Salmon, Reef Fish, Prawn and Tuna Nigiri. Salmon and Tuna Sashimi	35
Nasi Goreng NS Indonesian Fried Rice, Grilled Beef Kebab, Lollipop Chicken, Peanut Sauce Prawn Crackers and Sambal	30
Catch of the Day S Grilled Local Reef Fish with Green Salad and Clarified Butter Served with a Choice of Mashed Potatoes or Chunky Fries	29
Battered Fish and Chips S Cooked in a Light Batter, Served with Tartare Sauce, Fresh Lemon Wedge, and Chunky Fries	27
Maldivian Tuna Fillet SG Fresh Yellowfin Tuna, Served with Creamy Coconut Rice and Citrus Fruit Salsa	35
Grilled Salmon and Asparagus S Coconut Cream, Basil, Pumpkin, Barley, Wild Rice, Served with Citrus Vinaigrette.	40
Grilled Prawns S With Grilled Mixed Vegetables, and Served with a Choice of Mashed Potatoes or Chunky Fries	43
Grilled Chicken Breast G With Grilled Mixed Vegetables, and Served with a Choice of Mashed Potatoes or Chunky Fries	31
Grilled Angus Beef Sirloin (200g) G With Grilled Mixed Vegetables, Tomato Relish and Served with a Choice of Mashed Potatoes or Chunky Fries	37
Grilled Lamb Chops G With Grilled Mixed Vegetables, and Served with a Choice of Mashed Potatoes or Chunky Fries	43
REGIONAL FLAVOURS	
Taste of Maldives Smooth Local Coconut Curry Serve with Five Traditional Side Dishes and Steamed Rice	
Choice of Tuna SGN	31
Choice of Prawns SGN	33
Choice of Chicken GN	29
Red Bean Masala GV Spicy Thick Gravy, Red Beans, Served with Basmati and Classic Condiments	21
Butter Chicken Masala GN Boneless Chicken Thigh in Cashew and Tomato Gravy, Served with Basmati and Classic Condiments	29

V Vegetarian **P** Pork **S** Seafood **N** Nuts **G** Gluten Free

Kindly notify one of our Team members if you have any allergic intolerance.

Prices are in USD and inclusive of 10% service charge and 12% GST (government tax).

IN VILLA DINING

PRICE

NOODLES

Choice of Noodles

Soba

Udon

Somen

Egg Noodles

Rice Noodles

Vegetable **G V**

23

Mixed Asian Vegetables, Sesame Seed with Stir Fry Sauce, Served with Rice Noodles

Seafood **S**

33

Crab, Prawns, Calamari, Mixed Asian Vegetables with Fish Stir Fry Sauce

Chicken

27

Red Chili, Basil, Coriander, Mixed Asian Vegetables with Lemongrass Hoisin Stir Fry Sauce

Beef

29

Mixed Peppers, Broccoli and Asian Vegetables with Stir Fry Sauce

SIDE DISHES

Fresh Salad Greens Dressed with House Vinaigrette **G V**

7

Grilled Seasonal Vegetables **V**

7

Tomato and Onion Salad **V**

7

Steamed Seasonal Vegetables **V**

7

Sauteed Broccoli with Garlic and Roasted Almonds **V N**

9

Steamed Rice **G V**

6

Creamy Mashed Potatoes **V G**

8

Chunky Fries **G V**

7

French Fries **G V**

7

Skin on Wedges **G V**

7

IN VILLA DINING

	PRICE
DESSERT	
Oreo And Vanilla Mousse Served with Blueberry Cheesecake Ice Cream	17
Coconut Flan Smooth N G V Island Flan Served Tropical Fruits and Vanilla Caramel Sauce	17
White Chocolate Cheese Cake Decadent White Chocolate, Blueberry Coulis and Homemade Raspberry Sorbet	19
Decadent Brownie and Marshmallow N V Served with Chocolate and Caramel Sauce, Cashew Nut Brittle and Chocolate Ice Cream	21
Apple Pie Traditional American Minced Apple Pie, Caramel Sauce, and Island Vanilla Ice Cream	21
Farmers Cheese Plate Selection of Three Gourmet Cheeses V	27
Seasonal Sliced Fruits	19
Artisan Ice-Cream and Sorbet Selection Per Scoop	6

V Vegetarian **P** Pork **S** Seafood **N** Nuts **G** Gluten Free

Kindly notify one of our Team members if you have any allergic intolerance.

Prices are in USD and inclusive of 10% service charge and 12% GST (government tax).

IN VILLA DINING

PRICE

KIDS MENU

Chicken Noodle Soup	14
Lettuce, Tomato and Egg Salad With Cheese and Mayo Dressing	12
Toasted Chicken Ham and Cheese Sandwich with Chunky Fries	14
Asian Fried Rice With Chicken Egg and Vegetables	12
Chicken Satay N With Peanut Sauce and Chunky French Fries	14
Grilled Chicken Breast With Chunky French Fries and Green Salad	16
Grilled Fish with Lemon Butter Sauce With Chunky French Fries and Green Salad	16
Chicken Nuggets With Chunky French Fries and Green Salad	16
Fish Fingers With Chunky French Fries and Green Salad	14
Kids Beef and Cheeseburger With Chunky French Fries and Green Salad	18
Spaghetti Bolognese	17
Spaghetti Napolitano N Tomato Sauce with Grated Cheese	14

KIDS' DESSERT

Banana Split with Toffee Sauce and Ice Cream N	14
Goey Chocolate Brownie with Vanilla Ice Cream N	12
Fruit Salad with Vanilla Ice cream	12

V Vegetarian **P** Pork **S** Seafood **N** Nuts **G** Gluten Free

Kindly notify one of our Team members if you have any allergic intolerance.
Prices are in USD and inclusive of 10% service charge and 12% GST (government tax).

IN VILLA DINING

LATE NIGHT MENU

2230 – 0500 hours

	PRICE
SALADS	
Big House Salad V Mixed Salad Greens, Thai Mango, Cucumber, Sweetcorn, Garlic Toast and Asparagus, Dressed with Honey Vinaigrette	21
Quinoa and Black Sesame Seed Salad V G Mixed Apple, Grapefruit, Mushrooms, Avocado, Cherry Tomato Served with Strawberry Vinaigrette	23
Maldivian Tuna Nicoise Salad Roasted Bell Peppers, Toasted Almonds, Green Beans, Kalamata Olives, Tomato, Quail Egg, Baby Romaine Served with Dijon Vinaigrette	23
SANDWICHES	
Caprese Panini V Mozzarella Cheese, Tomato, Pesto Sauce, Basil, Served with French Fries	27
Velassaru Club Sandwich P Sliced Chicken Breast, Fried Egg, Pork Bacon, Cheese, Tomato, Lettuce Mayonnaise, Served with French Fries Available Halal Option: Beef Bacon	29
BURGERS	
House Cheeseburger P Angus Beef Patty served with Mustard Mayonnaise, Tomato, Onion, Emmental Cheese, Pork Bacon, Fried Egg, Served with French Fries Available Halal Option: Beef Bacon	29
Veggie Cheeseburger V Vegetable Patty, Guacamole, Pico de Gallo, Caramelized Onion, Spicy Caramelised Bell Peppers and Gouda Cheese Served with French Fries	27
Southwestern Fried Chicken Burger with Cheese Breaded Fried Chicken Breast, Mustard Mayonnaise, BBQ Sauce, Coleslaw, Cheddar, Emmental, and Smoked Gouda Cheese Served with French Fries	29

V Vegetarian **P** Pork **S** Seafood **N** Nuts **G** Gluten Free

Kindly notify one of our Team members if you have any allergic intolerance.
Prices are in USD and inclusive of 10% service charge and 12% GST (government tax).

IN VILLA DINING

PRICE

PASTA

Choice of Pasta

Spaghetti

Fusilli

Penne

Napolitano V

Tomato Dices, Oregano, and Basil

24

Seafood S

Virgin Olive Oil, Calamari, Prawns, Mussels, Tuna Sautéed with Cherry Tomato, Garlic and Chopped Coriander

30

Funghi and Pollo

Creamy White Sauce with Mushrooms and Sautéed Chicken

26

Bolognese Sauce

Minced Beef Meat (Halal)

26

MEAT & FISH

Nasi Goreng NS

Indonesian Fried Rice, Grilled Beef Kebab, Lollipop Chicken, Peanut Sauce
Prawn Crackers and Sambal

30

Grilled Salmon and Asparagus S

Coconut Cream, Basil, Pumpkin, Barley, Wild Rice, Served with Citrus Vinaigrette.

40

Grilled Prawns S

With Grilled Mixed Vegetables, and Served with a Choice of Mashed Potatoes or Chunky Fries

43

Grilled Chicken Breast G

With Grilled Mixed Vegetables, and Served with a Choice of Mashed Potatoes or Chunky Fries

31

Grilled Angus Beef Sirloin (200g) G

With Grilled Mixed Vegetables, Tomato Relish and Served with a Choice of
Mashed Potatoes or Chunky Fries

37

Grilled Lamb Chops G

With Grilled Mixed Vegetables, and Served with a Choice of Mashed Potatoes or
Chunky Fries

43

IN VILLA DINING

PRICE

NOODLES

Choice of Noodles

Soba

Udon

Somen

Egg Noodles

Rice Noodles

Vegetable **G V**

Mixed Asian Vegetables, Sesame Seed, with Stir Fry Sauce, Served with Rice Noodles

23

Seafood **S**

Crab, Prawns, Calamari, Mixed Asian Vegetables with Fish Stir Fry Sauce

33

Chicken

Red Chili, Basil, Coriander, Mixed Asian Vegetables with Lemongrass Hoisin Stir Fry Sauce

27

Beef

Mixed Peppers, Broccoli and Asian Vegetables with Stir Fry Sauce

29

SIDE DISHES

Grilled Seasonal Vegetables **V**

7

Steamed Seasonal Vegetables **V**

7

Steamed Rice **G V**

6

Creamy Mashed Potatoes **V G**

8

Chunky Fries **G V**

7

French Fries **G V**

7

DESSERT

Oreo and Vanilla Mousse

17

Served with Blueberry Cheesecake Ice Cream

White Chocolate Cheesecake

19

Decadent White Chocolate, Blueberry Coulis and Homemade Raspberry Sorbet

Decadent Brownie and Marshmallow **N V**

21

Served with Chocolate and Caramel Sauce, Cashew Nut Brittle and Chocolate Ice Cream

Seasonal Sliced Fruits

19

Artisan Ice-Cream and Sorbet Selection Per Scoop

6

V Vegetarian **P** Pork **S** Seafood **N** Nuts **G** Gluten Free

Kindly notify one of our Team members if you have any allergic intolerance.
Prices are in USD and inclusive of 10% service charge and 12% GST (government tax).

IN VILLA DINING

	PRICE
WATER	
Still Water 1000 ml	3
Evian 750 ml	8
San Pellegrino 750 ml	8
FRESH JUICES 350 ml	
Guava	10
Orange	11
Papaya	11
Watermelon	12
Mango	13
Pineapple	13
SOFT DRINKS	
Coke, Diet Coke, Coke Zero	6
Ginger Ale, Sprite, Tonic, Soda	6
Bitter Lemon, Fanta	6
Bundaberg Ginger Beer	8
Bundaberg Pineapple & Coconut	8
Bundaberg Peach	8
Bundaberg Passion Fruit	8
Red Bull	10
COOLER	
Iced Tea	8
Iced Coffee	8
Iced Chocolate	8
Lemonade (Sweet or Salty)	8
Milkshake	11
Chocolate Vanilla Strawberry Banana	
Sparkling Wine Alcohol-Free 750 ML	45
MOCKTAIL	
LEMON BREEZE	14
Lemon Grass Fresh Mint Passion Fruit Bitter Lemon Passion fruit Syrup	
TANGO SPECIAL	15
Fresh Mango Fresh Basil Lime Juice Mango Purée	
PINK SAND	14
Banana Pineapple Juice Passion Fruit Purée Strawberry Purée Fresh Cream Passion Fruit Syrup	
ISLAND PUNCH	15
Fresh Papaya Pineapple Juice Coconut Cream Coconut Syrup	
MANGO SMOOTHIE	14
Greek Yogurt Fresh Mango Mango Purée Milk	

IN VILLA DINING

	PRICE
COCKTAIL	
PASSION MOJITO White Rum Passion Fruit Syrup Lime Soda Water Brown Sugar Fresh Mint	16
PIÑA COLADA White Rum Pineapple Juice Coconut Cream	16
TOM COLLINS Gin Fresh Lemon Juice Soda Water	16
SINGAPORE SLING Gin Cherry Brandy DOM Benedictine Pineapple Juice Soda Water Angostura Bitters	15
TEQUILA SUNRISE Tequila Silver Orange Juice Grenadine Syrup	13
PLANTER'S PUNCH Dark Rum Pineapple Juice Orange Juice Lime Juice Grenadine Syrup	14
BEER	
Heineken	10
Corona	11
Tiger	10
Asahi	12
WINES BY THE BOTTLE	
CHAMPAGNE AND SPARKLING	
NV Taittinger Brut Réserve, Champagne, France	130
NV Cantina Montelliana, Prosecco Spumante, Trevesio DOC, Italy	75
WHITE WINE	
2017 Caliterra Reserva, Casablanca Valley, Chile, Chardonnay	70
2017 Wishbone, Marlborough, New Zealand	70
2017 Allegrini, Corte Giara, Pinot Grigio delle Venezie IGT, Italy	75
2017 La Baume, Saint Paul Reserve, Pays d'Oc, France	68
ROSE WINE	
2017 False Bay Rosé, Stellenbosch, South Africa Cinsault, Mourvèdre	70
2017 Peter Mertes, Bree, Pinot Noir, Baden, Germany	65
RED WINE	
2014 Caliterra Reserva, Colchagua Valley, Chile, Merlot	70
2016 Ken Forrester, Petit, Stellenbosch, South Africa, Cabernet Sauvignon	70
2016 Ruffino Chianti, Chianti DOCG, Tuscany, Italy, Sangiovese	80
2017 Wishbone, Marlborough, New Zealand	70

IN VILLA DINING

	PRICE
WHISKEY 40ml	
Johnnie Walker Red Label	11
John Jameson	11
J&B Rare	11
Dimple	11
Jack Daniel's	12
Johnnie Walker Black Label	13
Wild Turkey 8 Years	13
Chivas Regal 12 Years	17
SINGLE MALT 40ml	
Glenfiddich	14
Glenmorangie 10 Years	19
Talisker 10 Years	24
Macallan 12 Years	24
Macallan 18 Years	39
GIN 40ml	
Beefeater, Bombay Sapphire	11
Beefeater 24	13
Hendricks, Tanqueray 10	17
RUM 40ml	
Havana Club 3 Years	11
Havana Club 7 Years	15
TEQUILA 40ml	
Olmecca Gold	12
Patrón Coffee XO	16
Patrón Silver	17
VODKA 40ml	
Absolut Vodka	11
Danzka Original Vodka	11
Grey Goose	17
Belvedere	17
COGNAC 40ml	
Remy Martin V.S.O.P	17
Hennessey V.S.O.P	25
Martell X.O	32
Remy Martin X.O	32
LIQUEUR	
Pernod	11
Campari	11
Pimm's No.1	11
Kahlua	13
Martini Rosso, Bianco, Dry	13

IN VILLA DINING

PRICE

HOT BEVERAGES

COFFEE | TEA

Melitta Coffee French Press	8
English Breakfast	8
Earl Grey Tea	8
Island Breeze Herbal Infusion with Chamomile Flower	8
Green Tea	8
Rooibos Tea with Strawberry Vanilla Flavour	8
Velassaru Exclusive Fruit Infusion	8
Tie Guan Yin Oolong	10