

# **SAIMA GARDEN**

## **MENU**

This sample menu is posted on our website as a guide only. The items and the prices are subject to change without any notice. All the prices are in United States Dollar and they are subject to additional 10% Service Charge and 6% GST.

# *Vegetarian Menu*

***Spring Salad on 3-Citrus-Dressing***

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***Minestrone Genovese***

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***Ratatouille Provençale***

*or*

***Lasagna Napoletana***

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***Fresh Lemon Tarte***

*or*

***Tropical Fruit Platter***

*For Guests on BB 62.00*

*For Guests on HB/FB/AI 52.00*

# ***MEAT MENU***

***Duo of Smoked Duck & Chicken Supreme***

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***Cream of Chicken Velouté***

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***Oriental Stuffed Chicken Breast on Tarragon Sauce***

***or***

***Beef Mignon on Cêpe & Chanterelle Mushroom Sauce***

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***Panna Cotta Trio***

***or***

***Tropical Fruit Platter***

*For Guests on BB 69.00*

*For Guests on HB/FB/AI 59.00*

# ***SEAFOOD MENU***

***Tuna Carpaccio With Parsley Oil***

***or***

***Smoked Maldivian Reef Fish on a Mixed Green Bouquet***

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***Shell Fish Bisque***

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***Red Snapper Fillet on Leek & Smoked Salmon Sauce***

***or***

***Grilled Tuna Steak With Shitake Potato Stack***

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***Panna Cotta-Apple-Cardamon Tart***

***or***

***Tropical Fruit Platter***

*For Guests on BB 69.00*

*For Guests on HB/FB/AI 59.00*

# ***LOBSTER MENU***

***Prawns Arcade on Teriyaki Sauce***

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***Lobster Bisque Shooter***

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***Grapefruit Granite***

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***Grilled Lobster***

***marinated with lemon, fresh dill, served with golden  
ginger-potato purree, grilled vegetables and butter-dill sauce***

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***Apricot-Rosemary-Sabayon Verrines***

***or***

***Tropical Fruit Platter***

*For Guests on BB 55.00\**

*For Guests on HB/FB/AI 47.00\**

*\*PLUS consumption from the grill: lobster 10.00 per 100g*

# ***MALDIVIAN MENU***

## ***Fachanee - Assorted Maldivian Short Eats***

*Samosa, filled with Tuna & Vegetables*  
*Gulha, filled with Tuna and grated Coconut*  
*Bajiya, with Vegetable stuffing*  
*Biscutlus, Tuna Flakes & Potato Patties*

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## ***Satani - Choice of Traditional Salads***

*Koppy, with Coconut, dried Fish & Green Leaf*  
*Barabo, spicy Pumpkin Salad*  
*Badufiya, Bell Peppers, Onions, Tomatoes & Lime*

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## ***Garudhiya***

*Clear Fish Consommé with Tuna*

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## ***Choice of Traditional Main Dishes***

*Theluli Kukulhumas Riha, fried chicken curry*  
*Maldivian Fish Curry, mild Curry with Fish Wrapped in Coconut Leaves*  
*Havaadhule Bis, Curried Tuna Fish Balls*  
*Fihunu farumas, Grilled Whole Fish Maldivian Style*

*Main Dishes are served with Cumin Fried Rice,*  
*Maldivian Boiled Vegetables & Lentil Curry*

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## ***Foni Kaana – Choice of Traditional Desserts***

*Huni Hakuru, Tender Coconut Sweet Balls*  
*Dhonkeyo Kadju, Mashed Banana Balls*  
*Mini Cakes Flavored with Cardamom & Nuts*

*For Guests on BB 56.00*

*For Guests on HB/FB/AI 47.50*