



Chefs Breakfast Suggestions

Two Organic Eggs Any Style 

Irish Oats with Vanilla Poached Pear, Almonds and Soy milk  

Banana filled French toast with Mango, Passion fruit Curd & Cashew nut streusel  

Corn Hotcakes, Shaved Parma Ham, Avocado & Cottage Cheese 

Two Whole Organic Egg Omlette with your choice of fillings: 

Eggs Benedict, Poached Eggs, Smoked Ham & Hollandaise 

Steamed Seasonal Greens with Poached Egg and Green Goddess Dressing   

Egg White and Baby Spinach Frittata, Zucchini & Basil salad   

Potato Tortilla, Spicy Chorizo sausage, Shaved Manchego cheese & Pepper,
Parsley salad  

Before

From the sea

Local Fish Carpaccio  	25
With a fresh pomelo, green papaya and hibiscus flower infused oil	
Tasmanian Salmon "Gravedlax style" 	25
Shavings of salmon "gravedlax style" with passionfruit, red basil and starfruit	
Chicken udon soup	25
Chicken served in udon broth with noodles and wakame	
Hot seafood laksa 	25
Prawn and reef fish gently cooked in spicy coconut, basil and mint broth	
Crab Cakes  	25
Wrapped in katafi pastry with pineapple wafers, sprout herbs, chili and sesame dressing	
Tropical pink prawns 	25
Poached prawns served chilled with tropical fruit medley and herb shoots	
Smoked Salmon and beetroot salad 	25
Smoked salmon and beetroot tossed with green apple and organic fresh leaves	
Yellow fin tuna tartar  	25
Tuna tartar with fresh Maldivian coconut and lime zest	

From the land

Asian inspired seared lamb salad with seaweed	25
Seared lamb marinated in sesame and seaweed with soy and mirin dressing	
Five spice duck confit salad 	25
With Asian spices, fresh cucumber, green mango salad and lime dressing	
Veal Carpaccio 	25
With candied apple, feta and truffle oil purée partnered by micro salad	
Tian of smoked chicken 	25
Smoked chicken, mango tartar with pomegranate and fresh mint leaves	
Healthy beef salad 	25
Beef salad with cucumber, coriander, basil and fish sauce dressing	

From the garden path

- Lentils Peak** 🌿 🌱 25
Oven-baked ripe tomatoes stuffed and topped with seasoned green lentils, served with leek and carrot salad
- Watermelon, feta and roasted seeds** 🍉 🌿 🌱 25
Local watermelon with feta and organic mint leave salad
- Organic mesclum salad** 🌿 🌱 🌱 25
Mediterranean delicacies, crispy green vegetables, olive caviar and sundried tomato pesto
- Pumpkin velouté** 🍂 🌿 🌱 25
Local pumpkin with goat cheese beignet and black truffle oil
- Sweet potato, celeriac and truffle soup** 🍠 🌿 🌱 25
Local sweet potato with hints of truffle and celeriac

Main Event

From the sea

- Local catch of the day** 🌿 🌱 40
Pomme purée with roasted ginger, fresh citronella and organic garden vegetables
- Curry of the day** 🌿 40
Please ask your waiter for the curry of the day lovingly prepared by our chefs
- Grilled Lobster** 🌿 40
Rustic barley risotto, shellfish beurre blanc, Barolo wine reduction
- Maldivian spice rub fish** 🌶️ 🌿 🌱 40
Catch of the day marinated in coconut rub with sweet potato crisps, garden vegetables
- Longitude Seafood Platter** 🌿 40
Prawns, squid, reef-fish and mussels served on fragrant tabbouleh with pineapple and coriander salsa
- Homemade fettuccini with sautéed prawns** 🌿 40
Fettuccini with sautéed prawns, garden rocket, parmesan and sundried tomatoes
- Homemade linguini with mussels in saffron cream** 40
Linguini pasta tossed with mussels poached in white wine, parsley and saffron cream

From the garden path

- Pumpkin and ricotta ravioli**   40
With organic herbs, romesco, zucchini and basil sauce
- Laamu Organic**   40
Stir-fry with organic red rice, prepared with local vegetables and Maldivian pine nuts
- Organic vegetables risotto**   40
Saffron and garlic infused risotto with garden herbs, local pine nuts and parmesan flakes
- Sri Lankan vegetable curry**   40
With local organic vegetables and red rice, coconut sambal, fried aubergine with red peppers and chili flakes
- Healthy Six Senses**   40
Tofu and mung bean crêpe with parsley quinoa, slow poached saffron and mushroom stew finished with blue potato and lotus root crisps

From the land

- Truffle scented beef tenderloin** 40
With assorted mushroom sauté, fig brioche, truffle oil and micro herb salad
- Rosemary lamb rack** 40
Rosemary scented lamb rack with olive mash potato and jus roti
- Garlic scented beef cube roll**  40
Garlic confit, roasted peppers, zucchini and eggplant with thyme jus
- Corn-fed chicken breast**  40
Pumpkin marmalade, tarragon butter, sautéed garden spinach and red wine reduction
- Veal cutlet** 40
Celeriac mousseline, sautéed mushrooms and poivrade sauce
- Laamu beef and lobster plate**  40
Organic vegetables with lemon butter cream and truffle jus

Asian Corner

- Sweet and sour chicken**  40
Asian-style sweet and sour chicken, stir-fried with bell peppers and pineapple
- Hoisin beef** 40
Asian-style marinated beef with hoisin sauce, fresh ginger and garlic, sesame oil
- Pan-fried fish in yellow coconut sauce**   40
Spicy and delicious with local fish, coconut milk, pak-choy and chili
- Szechuan prawn**  40
Prawns coated in egg white and deep fried with chili, ginger, garlic and springonion

 Vegetarian  Spicy  Local and Organic ingredients  Healthy Cuisine

All prices are in US dollars and are subject to a 10 % service charge and applicable taxes

Trio of chocolate	15
Chocolate truffle torte, chocolate crumble and chocolate sorbet	
Chocolate mud cake	15
Orange compoté and Tahitian vanilla bean ice-cream	
Chocolate savarin	15
Baileys chocolate syrup and chocolate ice-cream	
Sticky date pudding	15
Rum and raisin ice-cream and glazed fruit	
Six senses tropical fruit slice  	15
Apricot gelt and cocoa crumble	
Five spice panna cotta	15
Poached fruit and guava sorbet	
Cardamom crème brûlée	15
Nutty biscotti and red fruit pudding	
Caramelized cinnamon apple	15
Wrapped in phyllo with mix fruit compoté, orange and campari ice-cream	
Tropical fresh fruits   	15
Tropical fruit plate with guava sorbet	
Cheese Platter	15
Selection of fine cheeses with chutney and Lavoush	



Local Maldivian Cuisine

USD 78 per person

Starter

Tuna stuffed rihafolhi   

With fresh garden vegetable

served with yellow curry sauce and crispy chips

Or

Vegetable kirugaru dhiya  

With dry red chilies, mustard seeds, cut drumstick vegetable pieces and onions,
along with tomatoes, tamarind and curry leaves

Main Course

Your choice of traditional local curries

“Reef fish, Prawns, Vegetables”  

Served with steamed rice, roshi, papadam and assorted condiments

Or

Havaadhu spice grill seafood platter   
with pumpkin mash and garden vegetables

Dessert

“Gabulhi boakibaa”  

Young coconut cake served with mango jelly and coconut Ice-cream

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Maldivian by the Sea

Chef Yazeed and Chef Nadheem bring Maldivian flavours to the menu of Longitude, our overwater restaurant where you can tantalize your palate with the freshest and most delicious dishes.

Maldivian by the Sea is yet another way to discover the cuisine of the Maldives.

USD 130 per person

Starter

Kulhi boakiba  

Mild spiced fish and coconut cake served with fried drumstick leaves

or

Havaadhulee bis  

Maldivian-style tuna and coconut dim sum with Hawadhu crumbles and curry sauce

Main Course

Local reef lobster  

Poached in the essence of island spices broth served with garden vegetables and its own reduction

or

Ghulha riha  

Fish kofta curry cooked in coconut gravy with fresh pandan and curry leaves with traditional accompaniments

Dessert

Dhonkeyo kajoo 

A very popular dessert made from local bananas

or

Baraboa kandhi 

Duo of pumpkin custard and ice cream with butter scotch sauce

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Zero Carbon, Tasting Dinner Menu

Starter

Maldivian spiced tuna tartar  

With smoked sea salt, mango and coconut

Second starter

Tuna sashimi with orange and miso sauce  

Served with green papaya salad

Sorbet

Coconut water ice  

Main event

Duo of lobster  

With butter nuts squash mousse, garden spinach and shell fish beurre blanc

Dessert

Screw pine tasting plate  

With pineapple shavings



Honeymoon Dinner Menu

Starter

Oriental seafood soup  

Seafood soup with okra and pineapple

or

Chicken salad 

Boiled chicken breast, white onion, Garden mint leaf and coriander

Main Course

White Fish  

 Grilled white fish, white miso cream sauce with assorted vegetables and rice

or

Land and sea platter 

Beef tenderloin and two king prawns black pepper sauce, steamed vegetables and rice

Dessert

Tropical fruits  

Tropical fruit salad with tofu Ice-cream

or

Passion fruit mousse 

Peanut brittle and berry coulis



Children's menu

Starters

- Roasted tomato soup**    08
With olive oil
- Organic Garden salad**    08
With balsamic vinegar and olive oil

Main Courses

- Fish fingers**  12
With tartar sauce and potato wedges
- Spaghetti pasta** 10
Served with Bolognese sauce
- Chicken nuggets** 10
With BBQ sauce and french fries
- Steamed white fish**   10
With steamed vegetables
- Penne Pasta**  10
With tomato sauce
- Beef burger** 12
With cheese and french fries

Desserts

- Chocolate brownie** 08
With vanilla ice-cream
- Banana split**  08
With local banana and lots of sauce and ice-cream