

In Villa Dining ■ *à la carte*

BREAKFAST MENU

AVAILABLE 6.00AM – 11.00 AM



MALDIVIAN BREAKFAST \$25.00

You're Choice of Freshly Squeezed Fruit Juices
Fresh Tropical Fruit Platter
Maldivian Mas Huni – Tuna, Chilli & Coconut
Chapatti, Maldivian Tuna Curry and Rice
Maldivian Omelette – Chilli, Onion, Tomatoes, Muranga Leaves
Loose Leaf Tea or Freshly Brewed Coffee

CONTINENTAL BREAKFAST \$19.00

You're Choice of Freshly Squeezed Fruit Juices
Fresh Tropical Fruit Platter, Island-Made Natural Yoghurt.
Assorted Morning Pastries
Brown or White Toast
Butter, Jam, Honey, Marmalade
Loose Leaf Tea or Freshly Brewed Coffee

AMERICAN BREAKFAST \$29.00

You're Choice of Freshly Squeezed Fruit Juices
Fresh Tropical Fruit Platter, Island-Made Natural Yoghurt.
Assorted Morning Pastries
Brown or White Toast
Butter, Jam, Honey, Marmalade
Two Eggs Cooked any Style with
Grilled Tomato, Tossed Mushrooms,
Crispy Bacon, Chicken, Pork or Beef Sausage
Loose Leaf Tea or Freshly Brewed Coffee

BREAKFAST EXTRAS \$15.00

Pancakes*
with Whipped Cream and Maple Syrup
Island Made Waffles
with Apple Compote and Vanilla Sauce

*Gluten-free available

(A) Alcohol - (P) Pork - (V) Vegetarian - (GF) Gluten Free

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YOGHURTS, CEREALS, FRUITS	\$11.00
Plain Yoghurt, Mixed Berry Yoghurt Mango and Pineapple Yoghurt	
Healthy Muesli Selection: Baros Special Oriental Strawberry Maria Spring Coco Berry, Super Brain, Plain Cornflakes Home Made Granola, Dry Muesli and Bircher Muesli	
EGG DISHES	
Two Eggs Cooked Any Style with Grilled Tomato, Potato Rosti, Mushrooms Crispy Pork Bacon, Chicken, Pork and Beef Sausage	\$15.00
Egg White Omelette (V) HEALTHY CHOICE, Steamed Green Vegetables with Sweet Chilli Sauce	\$15.00
MORNING PASTRIES	
Croissants, Bread Rolls Muffins and Danish Pastries Served with Butter and Preserves	\$9.00
White or Whole Wheat Toast Butter and Preserves	\$7.00

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Snack

Vegetables Spring Roll (V) \$19
Sweet Chili Dips

Prawn Tempura \$27
Soy and Mirin Sauce

Fried Calamari \$25
Smoky Dust Seasoning, Remoulade

French Fries (V) \$10
Add: Truffle Oil with Aged Parmesan Cheese \$16

Sweet Potato Fries (V) \$14
Chili Mayonnaise

House Pasta

Spaghetti, Linguini, Penne and Gluten Free Option

- Napolitana (V) \$27
- Smoked Salmon Cream Sauce \$34
- Lobster Pink Sauce \$59
- Bolognese \$38
- Aglio e Olio, Garlic, Chilli and Basil (V) \$27

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BURGER, SANDWICHES and PANINI

Grilled Wagyu Beef Burger \$38
Aged Cheddar, Onion Jam, Salad and Fries

Baros Fish Burger \$29
Breaded Fish, Shredded Lettuce, Onion Chutney, Japanese Mayo and Fries

The Turkey Club Sandwich \$29
Turkey Ham, Fried Egg, Turkey Bacon, Lettuce, Tomato and Cucumber and Fries

Smoked Salmon Ciabatta \$36
Cream Cheese, Onion, Capers, Mustard Cress and Fries

Grilled Panini Sandwiches \$29

- Tuna Chunk, Mayonnaise, Onion and Chilli (S)
- Plum Tomato, Brie Cheese and Olive Tapenade (V)
- Chicken Tikka, Lettuce, Onion, Tomato and Curry Mayonnaise

All Paninis are Served with Fries

Quesadilla

- Angus Beef with Mixed Pepper Aged Cheddar Cheese \$30
- Chicken with Mixed Pepper Aged Cheddar Cheese \$27
- Mixed Vegetables, Sweet Corn and Aged Cheddar \$24

All Served with Sour Cream, Guacamole and Tomato Salsa

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PIZZAS

Margarita Pizza (V) \$25

Homemade Tomato Sauce, Grated Mozzarella, Bocconcini, Fresh Basil and Plum Tomatoes

Farmer Pizza (P) \$34

Homemade Tomato Sauce, Grated Mozzarella
Bell Peppers, Pepperoncino, Salami, Parma Ham, Arugula, Shave Parmesan

Veggie Pizza (V) \$27

Homemade Tomato Sauce, Grated Mozzarella, Artichokes, Mushrooms
Spinach and Bell Pepper

Chicken Tikka Pizza (N) \$29

Homemade Tomato Sauce, Grated Mozzarella, Coriander, Cashew Nuts, Onion Ring
Mango, Tomato Salsa and Raita Yoghurt

Hawaiian Pizza (P) \$29

Homemade Tomato Sauce, Grated Mozzarella, Pineapple and Parma Ham

Maldivian Tuna Pizza (S) \$28

Homemade Tomato Sauce, Tuna Chunk, Onion, Chilli and Aioli

Seafood Pizza \$36

Homemade Tomato Sauce, Grated Mozzarella, Prawn, Squid, Octopus, Smoked
Salmon, Avocado and Cocktail Sauce

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Salads and Soups

Thai Papaya Salad with Prawn (S, N)	\$34
Green Papaya, Carrot, Long Bean, Cherry Tomato, Dried Shrimp, Peanut and Nam Jim Dressing	
Tuna Tartar (GF)	\$28
Avocado Salsa, Mustard Cress, Red Radish and Chilli-Shallot Vinaigrette	
The Caesar (P)	\$25
Baby Cos Lettuce with Crispy Pork Bacon, Garlic Croutons	
Boiled Egg and Aged Parmesan Cheese	
Grilled Chicken	\$29
Grilled Tiger Prawn	\$32
Greek Salad (V, GF)	\$27
Feta Cheese, Olives, Cucumber, Mixed Pepper, Onion and Lemon Vinaigrette	
French Onion Soup (V)	\$23
Comte Cheese Croutons	
Baros Seafood Soup	\$29
Tomato, Fennel, Clam, Mussel, Prawn, Octopus	
Basil Oil and Garlic Croutons	
Tom Kha Gai Soup (S)	\$25
Thai Hot and Sour Coconut Broth with Chicken, Lemongrass	
Galangal, Chilli, Straw Mushroom, Coriander Leaves and Kaffir Lime	
Tomato Basil Soup (V)	\$21
Parmesan Cheese Croutons	

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Mains

Mushroom Risotto (V, GF) Mushroom, Truffle Paste and Aged Parmesan	\$38
Australian Lamb Chops Rosemary Potato, Grilled Vegetables and Lamb Jus	\$62
Pan Seared Black Angus Sirloin Steak Sweet Potato Puree, Sauté Mushrooms, Cream Spinach and Rosemary Jus	\$59
Cornish Hen Mashed Potato, Sauté Mixed Vegetables and Cream Mushroom Sauce	\$48
Grilled Tuna Steak (GF) Sautéed Vegetable and Lobster Cream Sauce	\$44
Catch of the day Daily Chef Salad, Celeriac Mousseline, Tomato and Onion Salsa	\$44

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Asian Specialties

Nasi or Bakmi Goreng (S, N) \$40

Indonesian Fried Rice with Prawn, Chicken, Fried Egg
Beef Satay, Acar and Prawn Crackers

Sweet and Sour Prawn \$48

Pineapple, Mixed Pepper, Carrot, Onions
served with Jasmin Rice and Chop Chives

Lamb Rogan Josh (S) \$44

Braised Indian Style Lamb Curry with Chilli and Tomato Gravy
served with Basmati Rice, Raita Yoghurt and Papadum

Phad Thai Noodles (V, N) \$34

Sweet and Sour Stir Fried Phad Thai Noodles, Chives, Bean Sprout
Onion, Garlic, Tofu with Crusted Peanut, Chilli Flakes, Lime Wedges

- Chicken \$38
- Prawn \$44

Traditional Biryani Rice (S, N)

Served with Cucumber Raita, Laccha Salad and Papadum

- Chicken \$38
- Lamb \$46
- Prawn \$48
- Vegetable (V) \$34

Singaporean Fried Noodles \$38

Vermicelli Rice Noodles with Prawn, Beef, Mixed Pepper, Bok Choy, Curry Soy

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Indian Ocean Spice Roots

Dhivehi Tuna Curry \$40
Maldivian Style Tuna Curry Served with Basmati Rice, Chapatti
Papadum and Tuna Katta Sambal

Thai Red or Green Curry (S)
Eggplants, Pumpkin, Thai Sweet Basil, Kaffir Lime Leaves
Served with Jasmine Rice and Chilli Fish Sauce

- Chicken \$38
- Prawn \$50
- Vegetable (V) \$34

Sri Lanka Prawn Curry (S) \$50
Tomato and Mustard Gravy Served with Dhal, Basmati Rice and Papadum

Beef Rendang (S. N) \$50
Indonesian Red Beef Curry Served with Jasmine Rice, Pickles and Prawn Crackers

Butter Chicken (S. N) \$44
Indian Style Chicken Curry with Tomato and Cashew Nuts Gravy served with
Naan Bread, Basmati Rice, Pickle and Papadum

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Dessert

Carrot Torte
Crème Cheese Frosting, Mint Meringue, Berries Coulis \$19



Screw Pine Cream Catalana (N)
Kanamadu Biscotti, Sweetened Coconut Sauce \$19

Baros Creamy Baked Cheese Cake \$19
Raspberries and Mango Coulis, Mix Berry Compote

Frozen Chocolate & Nougat Parfait \$19
Caramel Sauce, Marinated Berry, Chocolate Crumble

Tropical Fruit Platter \$18
Seasonal Sliced Fruits

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Lite Meals 23.00pm-06.00am

Spaghetti, Penne, Linguini (Gluten Free Option)	
• Napolitana (V)	\$27
• Bolognese	\$38
• Aglio e Olio, Chili, Garlic and Basil (V)	\$27
Grilled Wagyu Beef Burger	\$38
Aged Cheddar, Onion Jam, Tomato, Gherkin, Salad and Fries	
Turkey Club Sandwich	\$29
Turkey Ham, Fried Egg, Turkey Bacon, Lettuce, Tomato Cucumber and Fries	
Catch of the day (GF)	
Daily Chef Salad, Celeriac Mousseline, Tomato and Onion Salsa	\$44
Fried Calamari	\$25
Smoky Dust Seasoning, Remoulade	
French Fries	\$10
Add: Truffle Oil with Aged Parmesan Cheese	\$16

Dessert

Double Chocolate Layer Cake	\$18
Milk Chocolate Soil and Fresh Strawberry	
Tropical Fruit Platter	\$18
Seasonal Sliced Fruits	

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