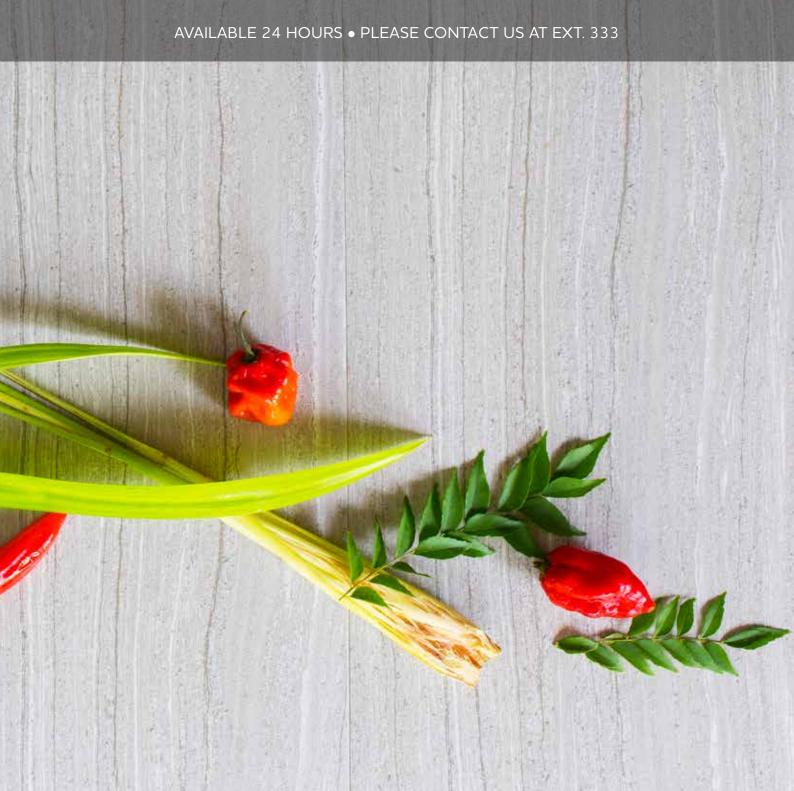


IN-VILLA DINING







Cold Cut Platter	25
Traditional fine ham from parn	na,
salami tipo felino "capitelli" 10	Og,
made from lean pork meat	

Cheese Platter

Tomme de savoie raw cow's milk
Semi hard cheese with slightly
salty & savory taste

Camembert normandy filtered
cow's milk cheese
Similar to brie, slightly more

robust & nutty

Cold Cut & Cheese Platter 37

Smoked Salmon Bagel 19 Cream cheese & red onion

2 Eggs Of Your Choice 23
 Served with your choice of sausages, grilled tomato
 & hash brown

Eggs Benedict 23
English muffin, turkey ham,
poached eggs, hollandaise

Hot Oatmeal 19

Congee
Chinese rice porridge with condiments

Pancakes / Waffles
Maple syrup, butter, jams

Shakshuka 33
Eggs on tomato sauce, chili
peppers, garlic and paprika.

Served with arabic bread

Add pork/beef bacon

Build Your Own MORNING BAKERY BASKET

5

Build your own morning bakery basket (per piece)

Banana Muffin
Chocolate Croissant
Croissant Plain
Croissant Almond
Doughnut Plain
Doughnut White Chocolate
Danish Fresh Fruit
Danish Cinnamon



SET BREAKFAST

- Continental Breakfast
 Cereals, seasonal fruits, yoghurt,
 3 piece of danish pastry
 Choice of orange juice, tea or coffee
- American Breakfast
 2 eggs of your choice, bacon, tomato,
 hash-brown, toast & spreads, cereal
 Choice of orange juice, tea or coffee
- Kurumba Healthy
 Breakfast
 Egg white omelet, bircher muesli, yoghurt, fresh tropical fruits, beetroot booster

Choice of orange juice, tea or coffee

- Breakfast Nachos

 "Beyond meat sausages",
 guacamole, tomato salsa,
 fried eggs, chili & coriander
 - Arabic Breakfast

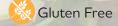
 2 boiled eggs, arabic bread,
 lamb sausages, labneh,
 olives, fresh cucumber, extra
 virgin olive oil, hummus,
 baba ghanoush, mint tea
 - Maldivian Breakfast
 Omelet, roshi, mas-huni, rihaakuru, tea or coffee



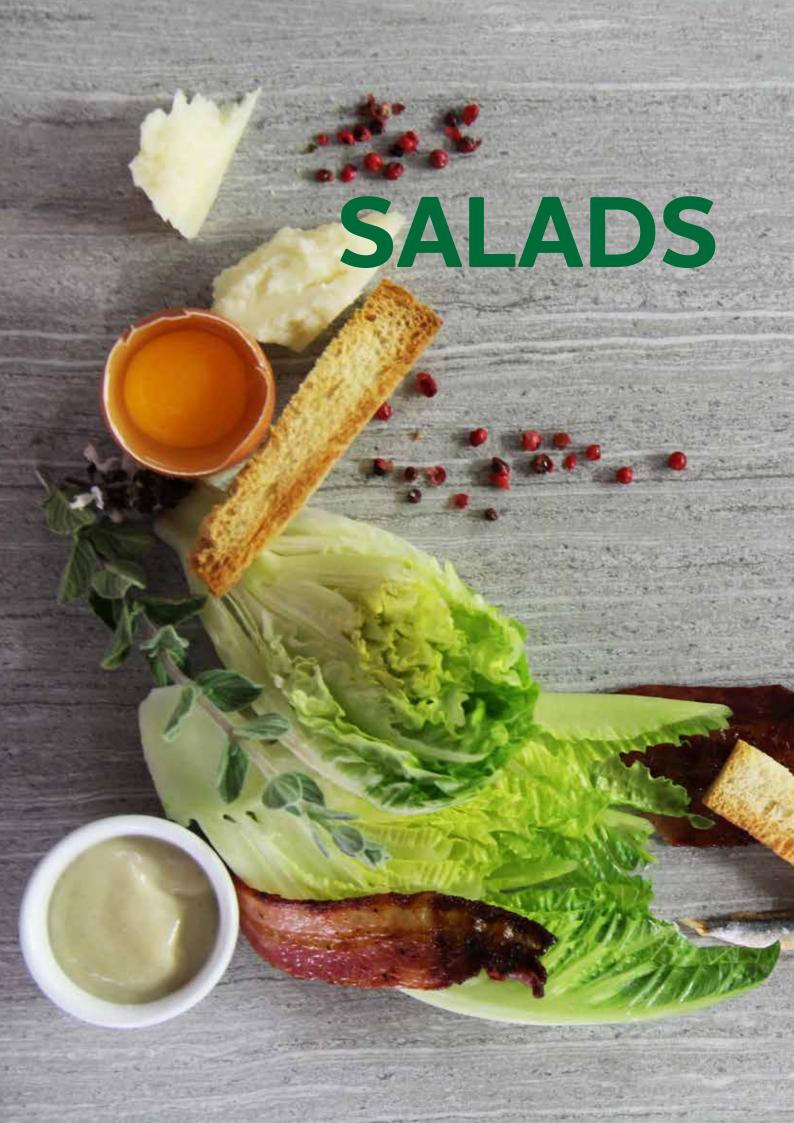


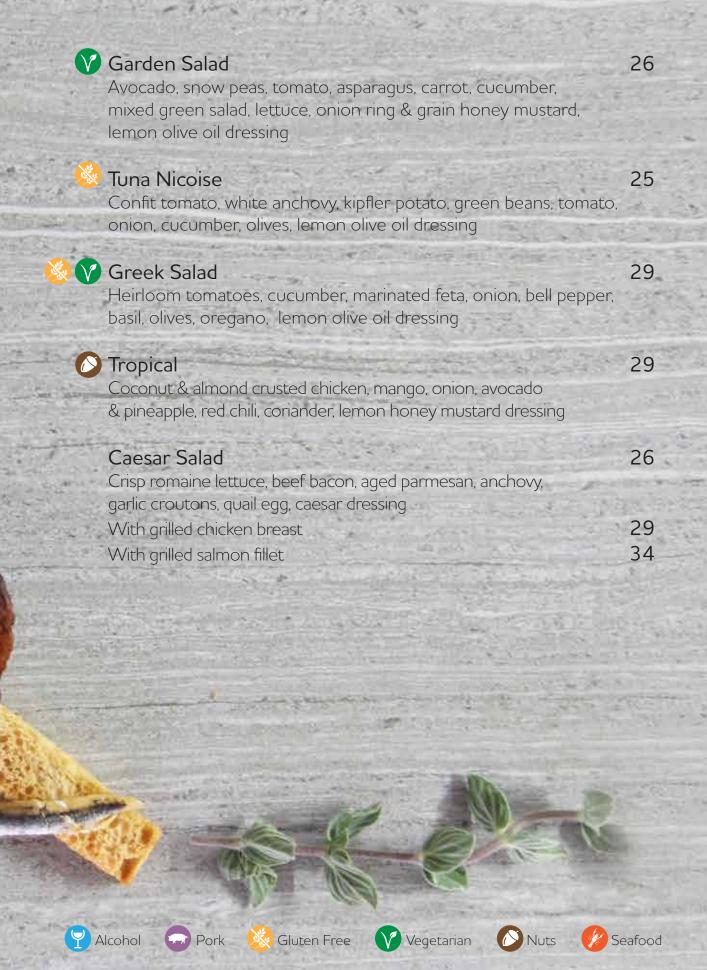














Traditional Maldivian cuisine is based on three main ingredients and their derivatives, namely coconut, fish with starches containing grains and vegetables. It is prepared using ancient cooking methods that have been passed down through the generations.

Mas Riha (Tuna Fish Curry)	26
With coconut rice	

- Garudhiya (Tuna Fish Soup) 19
 Shallots, curry leaves, lime & onion,
- Kopee Faiy Satani 26 (Tuna Cabbage Salad) Local cabbage, tuna, green papaya & fish

Local cabbage, tuna, green papaya & fish paste, coriander, grated coconut, fried onion, red chili, rihaakuru lemon dressing













SOUPS

Roasted Pumpkin & Basil
Roasted pumpkin seed & cream

19

Chicken, Barley
Vegetable & barley

19

Mushroom Bisque

Truffle, crème fraiche



MAINS

- V Vegetable Curry Of The Day 28 With steamed rice or chapatti, chutney & pappadum Sri Lankan Style Prawn Curry 42 Vegetables, fresh coriander, shaved coconut Mozambique Cashewnut Curry 34 Green peas, coconut, cashewnut, coconut sultana rice Chennai Chicken Curry 33
 - Grilled Catch Of The Day 40 With green salad, lemon, steamed rice

Fresh coriander, tomato & coconut with

basmati rice or chapati bread













V Vegetarian









	Pappardelle All Anatra Homemade fresh pasta sauteed with braised duck, truffle & thyme	41
	Penne Bolognese Minced beef & tomato sauce, tomatoes, parmesan cheese	31
	Mushroom Spaghetti Alfredo Classic creamy alfredo recipe with mushroom	31
	Rigatoni Cherry tomato, onion, garlic, thyme, sage, light tomato, black olive, melted buffalo mozzarella, prosciutto rose ham	31
9	Black Linguini With prawn, calamari, lemon & lobster bisque, shitake mushrooms, asparagus & creamy sauce	39
	Lasagna Alla Bolognese Beef bolognese baked on cheesy sauce	31
	Paccheri Pasta With Beyond beef & tomato ragu	35













Scrumptious BURGERS



Nuts



29

33

36

34

15

15

15

15

Gluten Free

Vegetarian

Alcohol



SANDWICHES

Gluten free bread available All sandwiches served with fries Croque Madame 28 Double smoked ham, gruyere, Club 28 Tomatoes, lettuce, cheddar cheese, chicken, pork bacon, avocado, Y Vegetarian Club 24 Avocado, cheese, lettuce, tomato Steak 36 Oven sourdough bread with beef, mushroom, dijon mayo & fries Ciabatta Tuna Nicoise 31 green leaves, red & green capsicum, olive, anchovy Baked Cuban Medianoche 31 Cooked ham, swiss cheese & pickles V Grilled Two-Cheese 29 Sharp cheddar, gouda cheese & mayonnaise Alcohol Gluten Free **V** Vegetarian

Prices are in USD and inclusive of 23.2% Government Taxes & Service Charge.

Tomato sauco buffalo	20
Depperoni	31
	ЭТ
lomato sauce, mozzarella	
cheese, beef pepperoni	
Carnivore	31
Tomato sauce, turkey ham, beef bacon,	
meatball, chicken, mozzarella, oregano	
& mushrooms	
	Tomato sauce, buffalo mozzarella & fresh basil Pepperoni Tomato sauce, mozzarella cheese, beef pepperoni Carnivore

Smoked Salmon 35 Tomato sauce, capsicum, tomato, cheese, mozzarella

- 35 Prosciutto Prosciutto ham, tomato sauce, mozzarella, oregano, rocket leaves, black olive, tomato salsa
- **V** Beyond Meat 35 Tomato sauce, mozzarella, blue cheese, rocket salad. chili,



PIZZA BIANCA

Tandoori

Mexican



Pork





V Vegetarian





DESSERTS

- 💙 Oven Baked Apple Pie Apple baked in crust & vanilla sauce
- Baked Cheesecake Mango cream, vanilla crumble & rhubarb compote
- 🏏 🙆 Magnum Cassata Valrhona caramel chocolate. caramelized apple, almond sponge, cedro, clementine ice cream
 - Y Fresh Fruit Platter Selection of seasonal fruits

24

24

24

24











V Vegetarian



YOUNG TRAVELERS MENU

BABY FOOD (6 to 12 months)



















13

13

13

18

Pasta Pasta Pasta

Spaghetti, parmesan cheese, bolognaise & tomato sauce

Bangers & Mash

Grilled chicken sausages, potato puree & peas

🔆 Something Fishy

Grilled salmon or reef fish with steamed vegetables, rice & tartar sauce

Burger Time mini beef or chicken burger

YOUNG TRAVELERS DESSERT

Oreo Cookie Racing Car Oreo cookie cheesecake, chocolate tarmac

✓ Marshmallow Kebabs Marshmallow and strawberries on a stick served with warm chocolate dip 12

12







Gluten Free



V Vegetarian





Seafood

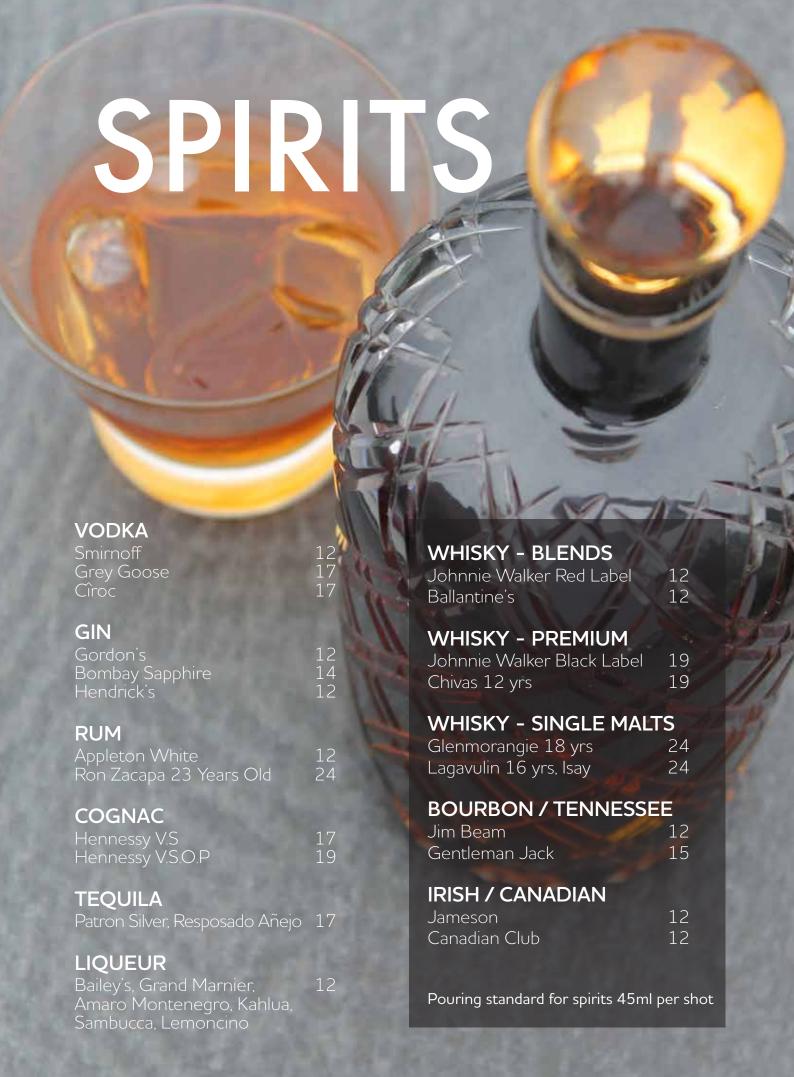




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CHAMPAGNE & SPARKLING WINE Barton & Guestier Loire Valley, France - NV	19	65
Gruet - Brut NV	26	120
Torasella Rosé Italy - NV	17	65
HOUSE WINE Kurumba Red, White or Rosé	14	53



RED WINE Babich, Pinot Noir, New Zealand 71 Abbotts & Delaunay, Merlot, Languedoc 58 D'Arenberg, Shiraz, Australia 92 Montes, Cabernet Sauvignon, Chile 58 WHITE WINE Matua, Sauvignon Blanc, New Zealand 68 Allegrini, Pinot Grigio, Italy 68 Dr. Burklin - Wolf, Riesling, Germany 90 Wither Hills, Chardonnay, New Zealand 75 **ROSÉ WINE** Sandalford. Australia 65





OTHER BEVERAGES

Fresh Juices

Chilled Juices

Carbonated Waters

San Pellegrino (500ml/750ml)

Mineral (1500ml)

Red Bull

14

7

5

9/12

5







