THE DINING ROOM À LA CARTE

SALADS

Caesar Salad	18
Romaine Lettuce, Grilled Chicken, Caesar Dressing, Bacon, Bread Croutons, Parmesan Shavings, Anchovies	
❖ Vegetarian Option Available 🖊	16
Quinoa Salad with Pomelo and Prawns Quinoa, Pomelo, Carrot, Freeze, Nog nam Vietnamese Vinaigrette	23
Tataki Maldivian Yellowfin Tuna, Sesame Wakame, Marinated Cucumber Ribbons, Soy	18
Mustard Chicken Tikka Dijon Mustard, Lemon Marinade, Mint Chutney Mayo, Yogurt Onion	19
Achari Paneer Tikka Pickled Marinated Indian Cottage Cheese with Peppers & Onions	19
Dhigurah Lobster Salad Apple Coconut Mayo, Lettuce	24
Koppifey Salad	13













SOUP

Roasted Pumpkin & Garlic Soup Creamy Coconut Velouté	13
Tomato & Fennel Soup	14
Garlic Parmesan Bread	
Tom Kha Talay Thai Style Hot & Sour Seafood Soup, Lemongrass, Galangal, Kaffir Lime	18
Vegetarian Option Available	15
Asparagus Soup with Crab Meat	20













SANDWICHES & BURGERS

Mexican Burger Soya Nuggets, Potato, Jalapeño, Cilantro, Roma tomatoes, Balsamic Onions, Guacamole, Smoked Tomato Salsa, Fat Chips	20
The Dhigurah Burger Beef Cheeseburger, Sautéed Onions, Fried Egg, Whole Wheat Bun, House Salad, Chips Our Burger standard cooking doneness is medium well for a consistent taste, if you prefer different doneness please inform during your order.	24
Club Sandwich White Bread, Honey Glazed Ham, Roasted Chicken, Mix Salad, Bacon, Fried Egg, Cheese, Tomatoes, Cucumbers, House Salad, French Fries ❖ Vegetarian Option Available	19
Cubano Crispy Grilled Sour Dough, Mustard Mayo, Honey Glazed Ham, Roasted Pork Belly, Emmenthal Cheese, Gherkins	18
Roasted Chicken Sandwich Mixed Salad, Dijon Mustard, Cream Cheese, Multi Grain Bread, French Fries	19
Beef Ciabatta Herb Grilled Beef, Sundried Pesto, Lettuce, Cheddar Cheese, House Salad, French Fries	25













PASTA & RISOTTO

Spaghetti Bolognese Angus Beef, Tomato Ragout, Fresh Basil	19
Linguine Alla Carbonara Classic Egg, Bacon, Cheese Sauce, Parmesan, Cracked Pepper	21
Seafood Risotto Parmesan Cream, Saffron, Thyme	18
Seafood Ravioli Parmesan Cream, Saffron, Thyme	24
PIZZAS	
Margherita // Tomato Sauce, Mozzarella	18
Cappricciosa Tomato Sauce, Mozzarella, Prosciutto, Olives, Tomato, Artichoke, Mushroom	21
Pepperoni Four Cheese Beef Pepperoni, Tomato Sauce, Jalapenos	22













ASIAN

Seafood Nasi Goreng	22
Wok Fried Balinese Chilli Sambal, Rice Tossed, Seafood, Fried Egg, Tempura Prawns, Pickled	
Vegetables, Shrimp Crackers	
Thai Green Fish Curry	21
Creamy Coconut Milk, Hand Pounded Thai Spices & Chillies, Long Yard Beans, Pea Eggplant,	
Sweet Basil	
❖ Vegan Option Available	
Teriyaki Chicken	20
Prime Chicken, Wasabi Mash Potatoes, Tempura Vegetables, Japanese Pickled Ginger ~ Gari	20
Time Chenen, wastingth occurses, Tempura vegetasies, japanese Heined Chigo:	
Phad Thai	22
Thai Style Stir Fried Rice Stick Noodles, Bell Peppers, Chicken, Crushed Peanuts, Chilli Flakes,	
Tofu	
	17
❖ Vegetarian Option Available ✓	
Seafood Bowl	26
Mussels, Squid, Fish, Prawns, Crab Meat, Noodle Crisps	20
Trussers, Squitt, Fish, Frawns, Clab Meat, Produc Chisps	
MALDIVIAN	
Mas Riha <u>(4)</u>	22
Maldivian Reef Fish Curry, Tuna Sambal, Thellulifay, Served with Steamed rice	
Geri Riha 🚨	24
Stir Fried Beef, Island Spices, Tender Coconut, Thellulifay, Served with Steamed rice	
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Kandu kukulu	21
Stir Fried Tuna, Island Spices, Tender Coconut, Thellulifay, Served with Steamed rice	
om Thea Taim, island opiecs, Tender Coconac, Thenamay, served with steamed file	
Vegan Gluten Free Contains Nuts Vegetarian Contains Pork	

INDIAN OCEAN

Dum Chicken Biryani	22
Traditional Indian Chicken, Saffron Scented Basmati Rice, Saffron, Brown Onion, Mint, Raita	
Fish Hara Masala	20
Fish Chunks Simmered, Creamy Spinach Gravy	
Dal Makhani	17
Black Lentils Simmered Overnight, Double Cream, Mild Spices, Butter	
Khichdi 💋 🚇	15
Balanced Meal of Lentil, Rice Cooked Together, Tempered with Cumin, Mustard, Chilli Served	
Yoghurt	
Mascarpone Malai Meva Kofta	24
Cottage Cheese, Fenugreek, Cashew	
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MAIN COURSE

Fish & Chips Crispy Batter Fried Local Catch Fillets, Chips, Tartar Sauce	20
Catch of the Day ② Pan-Seared Reef Fish Fillet, Grilled Vegetables, Mashed Potatoes, Lemon Cream	24
Chicken Breast & Leg Grilled Vegetables, Mashed Potatoes, Jus	21
Garlic Fried Chicken Chicken Spiked, Sweet Paprika, Sour Cream, Pepperonata salad	22
Beef Stroganoff Saffron Butter Pilaf	28
DESSERTS	
Lime Cheese Cake Chilled Lime Infused Cheese Cake on Lavender Sponge, Vanilla Passionfruit Compote Thai Surprise Litchi Pannacotta, Mango Pate de Foire, Ginger, Lemongrass gel	17 15
Vanilla Crème Brulée Classical Crème Brulée Flavoured with Tahitian Vanilla Beans	13
Fresh Fruit Platter Selection of Seasonal Fresh Fruits	15
Ice Cream	8
Sorbet	8











