

Dhivehinge Aaily Farihkkolhu

Maldivian Family Style Dining

Satani (Salad)

MAS BONDI

marinated minced reef fish

HANDHOO MAA

crispy rice salad with tuna flake

KOPPE FATHU MAS HUNI ADHI ROSHI

local lettuce salad with chicken and fried Chapatti

Suruva (Soup)

DHIVEHI KUKULHU SURUVA

Pandan scented meat ball soup, shredded mix vegetable

FARU MAHU KIRU GARUDIYA

Reef fish soup with coconut milk and chickpeas

Bodhu Hifun (Main Course)

FIHUNU RAI MAS

Massala baked reef fish

THELULI KUKULHU

deep fried spicy chicken

KANDHU MUSSANMA

Ha Alifu Tuna in coconut curry sauce

INDIA KAN'DU GE DINGA ILI

Corriander-curry marinated prawns and banana on skewer

KAHTALA ADHI DHON MUGHU RIHA

Sweet potatoes and yellow lentil curry

MAS BAIY

Steamed basmati rice with smoked tuna

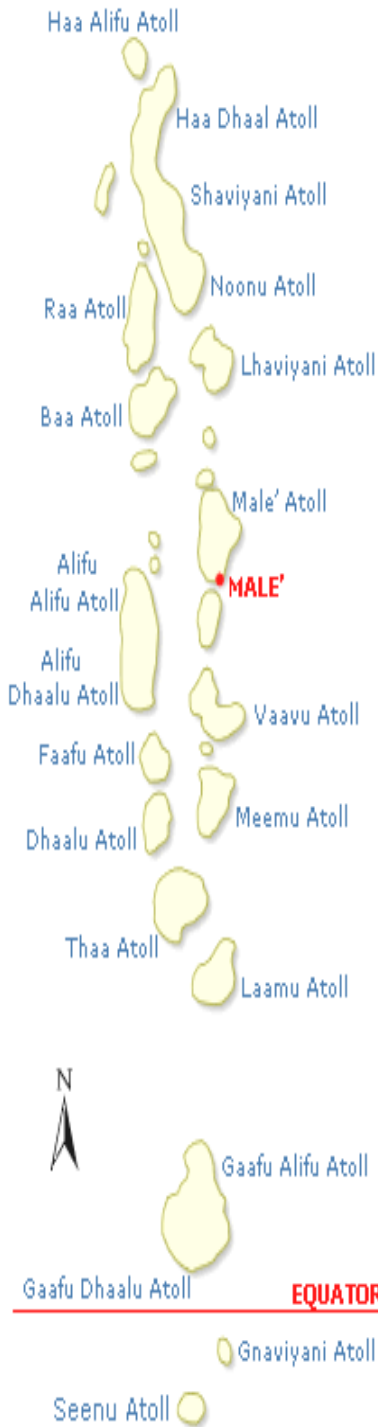
Foni keyun (Dessert)

BANBUKEYO BONDI BATHAA I FALHOLLU

MURUHBBA

caramelized bread fruit fold in crepe, papaya, mango salsa and local coconut sorbet

MAP OF THE MALDIVES



Sommelier Recommendations

White

60	Battle of Bosworth "Chardonnay Viognier"	Mclaren Vale, Australia	2008
85	Denis Pommier Petit Chablis	Burgundy, France	2007

Rosé

68	Bodegas Pirineos "Merlot Cabernet" Rosé	Somontano, Spain	2007
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Red

95	Domenico Clerico "Visadi" Dolcetto d'Alba	Piemonte, Italy	2006
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Price per person: BB US\$ 85 / HB included
Prices are in US\$, subject to 10% service charge and 3.5% GST