

# DHONVELI RESTAURANT

UNLIKE  
ANYTHING

## Welcome to Dhonveli

Dhonveli meaning 'white sand' in Dhivehi (the native language spoken in the Maldives) is located right in the heart of our tiny island.

As our main restaurant Dhonveli is focused on our unique and outstanding buffets. Indulge in our various themes like Maldivian, Italian, BBQ, Seafood and many more...

However, Dhonveli has much more to offer!  
We are pleased to offer you a carefully selected à la carte menu available for lunch and dinner.  
Try international classic dishes prepared with our own unique Mirihi twist or let us take you on a journey through Asia: from the Maldives over Thailand up to Japan.

What is better to pair with great food than a nice bottle of wine?  
Discover our well-selected and award-winning range of wines in our exclusive wine lounge Ruhgandu.

Should you have any special gastronomical desires, please feel free to let us know how we can tantalize you further!

Enjoy the Dhonveli experience!

Yours

**Alexander Mack**  
Executive Chef

# STARTERS

## **Beef kebab**

flavored with chili shallots  
served with quinoa pickled ginger salad,  
Lavash bread and yoghurt dip

19

## **Goat cheese roulade**

made with Pumpernickel bread and French goat cheese,  
sun dried tomatoes and extra virgin olive oil pesto

21

## **Prawn cocktail**

made with prawns and homemade cocktail sauce  
with pineapple relish, greens and caramelized apple pearls

26

## **Maldivian sushi & sashimi**

made with fresh local fish and seafood  
served with wasabi, soy sauce and pickled ginger

31

## **Mirihi tomato Caprese**

tomato carpaccio on olive oil crostini  
with buffalo mozzarella and shallot balsamic marmalade

19

# SALADS

## **Green salad**

with a mix of vegetables and your choice of dressing:  
balsamico, tamarind or mango chutney

12

## **Mirihi Caesar salad**

green leaves with fresh coconut dressing

Your choice of:

Vegetable skewer 18   Herbal chicken skewer 22   Black tiger prawn skewer 22

## **Salad Niçoise**

combination of marinated local yellow fin tuna,  
anchovies, beans, olives, potato and egg

22

# SOUPS

## **French onion soup**

served with crispy Emmentaler croûton

11

## **Cream of prawn**

made with black tiger prawn and orange

15

## **Tomato soup**

with sour cream and basil

14

# MALDIVES

## **Kavaabu**

turmeric rice flour patties with local yellow fin tuna,  
coconut and Maldivian spices served with yoghurt salsa

12

## **Hedhikaa**

vegetable samosas with lime dip

14

## **Roshi**

flatbread with spicy local seafood Mama noodle salad

16

## **Daily vegetable curries**

served with Basmati rice, papadam,  
mango chutney and lime pickles

25

## **Mirihi fish curry**

made with local reef fish  
served with Basmati rice, papadam,  
mango chutney and lime pickles

27

## **Mirihi chicken curry**

served with Basmati rice, papadam,  
mango chutney and lime pickles

29

# ASIA

## **Sri Lankan pita roll**

curry marinated sliced chicken fillet and garden green wrapped in a pita roll  
served with pineapple chutney

25

## **Pad Thai**

stir-fried noodles with prawns, pickled turnip  
tamarind and peanuts wrapped in egg omelet

27

## **Thai Green curry**

root vegetables, shoots, basil simmered in coconut milk,  
served with Jasmin rice

Your choice of:

vegetarian, pork, chicken or prawns

25

## **Japanese chicken Teriyaki**

served with steamed rice, pickled cabbage,  
Miso soup and Teriyaki dip

23

## **Indonesian Nasi Goreng**

rice dish with chicken Satay, soy sauce simmered chicken leg,  
fried egg, peanuts, dried fish, crab chips and peanuts sauce

27

## **Chinese Wok rice**

topped with fried egg, tomato, cucumber and lime wedge

23

# SEA

## **Mirihi fish & chips**

beer battered Maldivian reef fish  
served with steak fries,  
sauce Tartare and lime

27

## **Maldivian reef fish steak**

roasted in a Kalamata olive crust  
served with a mash of herbed potatoes and sundried tomatoes

41

## **Whole Indian ocean sole**

pan-fried in lemon butter  
served with sautéed vegetables

55

## **Indian Ocean black tiger prawn**

grilled on a lemongrass skewer  
served with Peperonata steamed rice and tomato salsa

52

# LAND

## **Chicken Cordon Bleu**

fried in white bread crumbs  
served with French fries and sauce Tartare

35

## **Veal tenderloin**

sliced in a creamy mushroom sauce  
served with homemade Swiss potato Rösti and carrots

42

## **Angus beef fillet**

BBQ grilled  
served with chili rubbed potato wedges  
and caramelized turnip

55

## **Australian lamb rack**

marinated with Persian spices  
served with pumpkin date mash and raisin gravy

49