

IN VILLA DINING

UNLIKE
ANYTHING

SNACKS & STARTERS

Gulha Tuna Balls Deep fried, with tomato-onion salad and yoghurt dip	18
Bajiya Vegetable Samosas With mint yoghurt	18
Grilled Beef Salad with Lemongrass Served on garden greens	26
Tuna Onigiri Teriyaki, Japanese rice, nori, mizuna and ponzu dip	18
Greek Salad Tomato, cucumber, onions, olives and Feta cheese	19
Chia Wrap with Falafel Mango, lettuce, tomato, cucumber	21
Dip Me Baba Ganush, humus and grilled beetroot paste with pita chips	19
Vietnamese Rice-Noodle Wraps With seaweed salad, green mango, lettuce and sweet chili sauce	18
Yellowfin Tuna Teriyaki with small Asian salad and ponzu dip	23

SNACKS & STARTERS

Mediterranean Tiger Prawn grilled vegetables and cashew nuts	26
Tomato Caprese with buffalo mozzarella and basil	19
Classic Caesar Salad Romaine cos lettuce, parmesan, onsen egg, bacon and anchovy	
with Tiger prawn	25
or	
with chicken breast	22
Mirihi's Salad Bowl Crunchy lettuce, quinoa, mango, roasted seeds, pumpkin and goji berries basil dressing	18
Oven roasted Tomato Soup Cream, basil and garlic served with crusty pesto twister	15
Lentil Curcuma Soup With coconut and crispy papadums	14

All prices (USD) are subject to 10% service charge and 12% GST

MAIN COURSES

Fried Rice with Turmeric with your choice of prawns, chicken or tofu served on a half pineapple	23
Homemade Pasta Your choice of Bolognese, Pomodoro, Carbonara, or Primavera	24
Black Angus Beef Burger caramelized onion, bacon, Raclette cheese, island slow and French fries	28
Chef's Club Sandwich whole wheat toast triple decker with chicken, tomato, mozzarella, bacon, artichokes, egg, Serrano ham, olives and French fries	25
Cuban Style Chicken Wings Coconut spiced, with sour cream and sweet potato wedges	23
Reef Fish Tikka Roll with iceberg tomato and sweet potato wedges	22
Maldivian Chicken, Fish or Vegetable Curry served with basmati rice, papadam, mango chutney and lime pickles	29
Coconut Reef Fish & Chips fresh coconut slices, onion rings, lime wedges, mango aioli	28
Yellowfin Tuna Sesame Steak on quinoa and wok fried bock choy with fermented bean	29

MAIN COURSES

Angus Rib Eye Steak with Red Wine Mushroom Sauce Green vegetables and French fries	58
Roasted Australian Lamb Rack with rosemary chips and grilled cherry tomatoes and vegetables	53
Chicken Cordon Bleu pork ham, Raclette cheese, mixed vegetable, French fries	34
Seitan Mushroom Beetroot Ragout with cauliflower rice and roasted Kanamadhu nuts	25
Crispy Tofu Sweet & Sour With mixed vegetables, pineapple and coconut quinoa	26

DESSERTS

Butterfly Pea Flower Panna cotta with mango and rosemary	19
Tahitian Vanilla Avocado Citrus Crème Brûlée with coconut and tropical fruit salad	21
Blond chocolate mousse with freeze dried raspberries and sesame toffee	19
Guava Tiramisù Mascarpone with biscuit and pink Guava	20
Fresh fruits of your choice or mixed fruit platter (sliced)	16