

IN VILLA DINING

UNLIKE
ANYTHING

SNACKS & STARTERS

Gulha Tuna Balls Deep fried, with tomato-onion salad and yoghurt dip	20
Bajija Vegetable Samosas With mint yoghurt	19
Grilled Beef Salad with Lemongrass served on garden greens	28
Tuna Onigiri Teriyaki, Japanese rice, nori, mizuna and ponzu dip	20
Feta Saganaki tomato, cucumber, onions, olives and fried feta cheese	22
Chia Wrap with Falafel mango, lettuce, tomato, cucumber	23
Dip Me Baba Ganush, humus, and grilled beetroot paste with pita chips	21
Vietnamese Rice Noodle Wraps with seaweed salad, green mango, lettuce and sweet chili sauce	19
Yellow Fin Tuna Teriyaki with small Asian salad and ponzu dip	25

SNACKS & STARTERS

Tiger Prawn with Sesame on mixed garden salad	27
Tomato Caprese with buffalo mozzarella and basil	21
Classic Caesar Salad Romaine cos lettuce, parmesan, Onsen egg, bacon, and anchovy	
with Tiger prawn 27	
or	
with Chicken breast 24	
Mirihi's Salad Bowl crunchy lettuce, quinoa, mango, roasted seeds, pumpkin and goji berries basil dressing	19
Oven roasted Tomato Soup cream, basil and garlic served with crusty pesto twister	17
Lentil Curcuma Soup With coconut and crispy papadums	16

All prices (USD) are subject to 10% service charge and 16% GST

MAIN COURSES

Fried Rice with Turmeric with your choice of prawns, chicken or tofu served in half pineapple	24
Homemade Pasta Your choice of Bolognese, Pomodoro, Carbonara, or Primavera	25
Black Angus Beef Burger caramelized onion, bacon, Raclette cheese, island slow and French fries	31
Chef's Club Sandwich whole wheat toast triple decker with chicken, tomato, mozzarella, bacon, artichokes, egg, Serrano ham, olives and French fries	28
Sri Lankan Chicken Wings coconut spiced, with sour cream and sweet potato wedges	24
Reef Fish Tikka Roll with iceberg, tomato and sweet potato wedges	23
Maldivian Chicken, Fish or Vegetable Curry served with basmati rice, papadum, mango chutney and lime pickles	29
Coconut Reef Fish & Chips fresh coconut slices, onion rings, lime wedges, mango aioli	34
Yellow Fin Tuna Quinoa crusted on grilled pumpkin and bok choy with ketjap ginger glaze	38

MAIN COURSES

Angus Tenderloin with pomegranate Sauce on roasted vegetables	59
Roasted Australian Lamb Rack with rosemary chips and grilled cherry tomatoes and vegetables	55
Chicken Cordon Bleu pork ham, Raclette cheese, mixed vegetables, French fries	36
Seitan Mushroom Skewer with cauliflower rice and roasted kanamadhu nuts	27
Crispy Tofu with Soy Sesame Sauce with sprouts, kale, cashews, pineapple, and rice stick noodles	27

DESSERTS

Rosemary Panna Cotta with Mango	21
Vegan Tahitian Vanilla Avocado Citrus Crème Brûlée with coconut and tropical fruit salad	22
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)	17