



Breakfast

served from 07.00 am to 11.00 am

Signature Floating Breakfast

125

Artisan Bread and Croissants (G)

Chocolate and natural croissant, cronut, danish pastry, sour dough cheese rolls.

Hearty Fruits and Grain with Greek Yogurt (V) (D)

Cantaloupe, pomegranate, pomelo, quinoa, barley.

Your Choice of Eggs:

All served with roasted portabelo mushroom, basil cherry tomatoes, chicken cheese sausage and hash brown potatoes. **(G)**

French Herb Omelet with fine herbs

With chives, parsley and tarragon

Or

Truffle Egg Benedict (G) (D)

Smoked beef bacon, spinach, haas avocado, hollandaise sauce.

Or

Scramble Feta Kale Wrapped (G)

With cherry Tomatoes.

Selection of Seasonal Fruit Platter (V)

Dragon fruit, papaya, watermelon, passion fruit and tropical fruits.

Array of Cheeses (D, V)

Fluffy Lemon Ricotta Pancake (G) (D)

Freshly Squeezed Juices

Orange, Watermelon, Pineapple, Mango or Apple juice.

Choice of Tea, Coffee pot, Hot Chocolate or Ice Coffee

(V) Vegetarian / (VG) Vegan / (P) Pork / (N) Nuts / (S) spicy / (A) Alcohol / (SF) Shellfish / (G) Gluten (GF) Gluten free / (D) Dairy (DF) Dairy free.

Please let our servers know if you have any special dietary requirements, food allergies or intolerances.

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À La Carte Breakfast

served from 7.00 am to 11.00 am

Continental (D) (G)

45

- Freshly squeezed orange, watermelon, pineapple, mango or apple juice, sliced seasonal fruit platter.
- Selection of danish pastry and bread rolls, butter, jams and honey.
- Choice of tea (english breakfast, earl grey, herbal tea), coffee pot, hot chocolate or ice coffee.

Go Healthy (D) (G)

55

- Freshly squeezed morning detox and energy booster healthy juice.
- Sliced tropical fruit platter.
- Flourless coconut and quinoa muffin.
- Whole grain waffle with honey, soymilk yoghurt and pineapple salsa banana, berry and chia seeds bircher muesli.
- Scrambled egg whites with tofu and kale on seven-grain toast .
- Choice of tea (english breakfast, earl grey, herbal tea).

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Add-ons to spice it up

served from 7.00 am to 11.00 am

Freshly Squeezed Orange, Watermelon, Mango, Pineapple Juice	14
Chilled Tomato Juice	12
Sliced Seasonal Fruit Platter	14
Selection of Danish Pastry and Bread Rolls (D) (G)	12
Truffle Egg Benedict (D) (G)	20
Smoked beef bacon, spinach, haas avocado, hollandaise sauce.	
Scramble Feta Kale Wrapped (G)	20
With cherry tomato.	
Two Farm Fried Eggs with Beef Bacon, Sausage, Mushroom and Tomato (G)	20
Single Farm Fried Egg, Scrambled, Boiled or Sunny Side	10
Maldivian (G)	45
Tuna mas huni salad, chicken kukulhu curry, roshi flatbread and curry leaves omelet.	
Asian (P) (D)	45
Pork meatball congee, scallion omelet with sriracha and patongos with pandan custard.	
Cereals, Bircher Muesli and Granola	12
Plain Yoghurt or Fruit Yoghurt (D)	12
Roast Ham and Swiss Cheese Platter (P) (D)	16
Smoked Salmon with Traditional Accompaniments	20
Pancakes / Crepes / Waffles / Maldivian Folhi (D) (G)	16
Glass of Champagne (Drappier carte d'or Brut)	30
Champagne 375ml Bottle (Veuve Clicquot Yellow Label)	95

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In-Villa Dining

Appetizer

served from 11.00 am to 11.00 pm

Caesar Salad (P, SF,D,G)	34
Crunchy romaine baby lettuce, crispy bacon, parmesan cheese, poached egg, garlic croutons, parmesan shavings, caesar dressing (choice of chicken or prawn)	
Noonu Green Salad (V)	28
Garden green leaves, shaved vegetables, pickled mushroom, green peas, balsamic reduction, olive oil	
Beef Tenderloin Carpaccio (D,N)	32
Fresh australian tenderloin, truffle cream, italian olive oil, parmesan flakes, rocket salad, pine nuts	
Quinoa Salad (D,V)	26
Végan cheese, light curry cream, pomegranate	
Green Papaya Salad (V,G)	26
Capsicums, coriander, red onions, asian spices	

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Soups

Yellow Lentil Soup (D, V, G) Lebanese lentil soup, lemon, cumin and crispy arabic bread	22
Classic Chicken Noodle Soup (G) Chicken broth, egg noodles, crispy vegetables	24
Roasted Tomato Soup (D, N, G) Fresh roasted tomato, garlic, herbs and croutons	22

Sandwiches & Burgers

all sandwiches & burgers are served with french fries

Vegetable Ciabatta (D, N, V, G) Pepper, zucchini, eggplant, fresh basil pesto, mozzarella cheese, toasted seeds and nuts	29
Classic Club on Corn Bread (D, P, G) Sous vide chicken breast, lettuce, tomato, pork bacon, avocado, comte cheese & fried egg	36
ONU Beef Burger (D, P, G) Black angus beef, tomato, lettuce, mushroom, bacon, sunny side up egg, caramelised onions & gruyere cheese	42

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In-Villa Dining

Pizza

Pizza Margherita (D, V,G) Tomato, mozzarella, fresh basil, olive oil	35
Pizza Prosciutto (D, P, G) Tomatoes, mozzarella, parma ham, rocket leaves	37
Pizza Quattro Stagioni (D, V, G) Artichoke, black olives, mushroom, zucchini, basil leaves	35
Pizza Frutti De Mare (D, V, SF, G) Fresh seafood pizza, tomato, mozzarella, basil leaves	37

Pasta

Spaghetti Bolognese (D, G) Classic spaghetti meat sauce	36
Pasta Linguine Frutti De Mare (D, SF, G) Linguine pasta, fresh basil, garlic, cream sauce, seafood	39
Fettucini Carbonara (P, D, G) Fettucini pasta, pork bacon, parmesan cheese, egg and cream	36
Penne Arrabbiata (D, G, V) Spicy penne pasta, tomato sauce, chili	32

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In-Villa Dining

The Main from Grill

all below grill items are served with potato gratin and balsamic roasted tomatoes and baby vegetables

Grilled Black Angus Rib-eye Steak (D, G)	72
Grilled Snapper (D)	38
Grilled Tiger Prawns (SF, D) Garlic butter grilled prawns and grilled lemon	49
Tandoor ½ Roasted Farm Chicken (D) Cumin yoghurt and kachumber	38
Classic Fish & Chips (D, G) Beer battered reef fish, french fries, mushy peas, pickles, tartar sauce, malt vinegar	34

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In-Villa Dining

Favorite Asian Street Flavors

Thai Green Chicken Curry (S) With steamed white rice	36
Maldivian Kukulhu Curry (S, G) Rice, chapati, mango chutney, papadam and katta sambal	36
Sweet & Sour Fish (SF) Chinese sweet & sour fish, bell peppers, pineapple	36
Chicken Biryani Rice (D, N) Egg, raita, kachumber, cashew nut	38
Lamb Rogan Josh (S, D, G) Paratha, papadam and kachumber	42

Dessert

Chocolate Ginger Brownie, Bourbon Vanilla Anglaise	22
Moist Carrot Cake with Vanilla Ice Cream	22
Lemongrass Crème Brulee (D)	22
Tropical Fruit Platter, Mango Sorbet	26
Ice Cream and Sorbet (D)	6

Tea & Coffee

Choice of Tea or Coffee	9
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 Sustainably certified

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Late Night Menu

served from 11.00 pm to 07.00 am

Salads & Starters

Caesar Salad (SF, P, D, G) **34**
Crunchy romaine baby lettuce, crispy bacon, parmesan cheese, poached egg, garlic croutons, parmesan shavings and caesar dressing (choice of chicken or prawn)

Noonu Green Salad (V) **28**
Garden green leaves, shaved vegetables, pickled mushroom, green peas balsamic reduction & olive oil

Soups

Classic Chicken Noodle Soup (G) **24**
Chicken broth, egg noodles, crispy vegetables

Roasted Tomato Soup (V, D, G) **22**
Fresh roasted tomato, garlic, herbs, and croutons

Sandwiches & Burgers

all sandwiches & burgers are served with french fries

Classic Club on Corn Bread (P, D, G) **36**
Sous vide chicken breast, lettuce, tomato, pork bacon, avocado, comte cheese and fried egg

ONU Beef Burger (P, D, G) **42**
Black angus beef, tomato, lettuce, mushroom, bacon, caramelised onions, gruyere cheese

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In-Villa Dining

Late Night Menu

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The Main Course

Grilled Black Angus Rib-Eye Steak (D, G) 72

With potato gratin and balsamic roasted tomatoes, baby vegetables, herbs jus

Grilled Tiger Prawns (SF, D) 49

Grilled prawns, grilled lemon, garlic lemon butter

Maldivian Kukulhu Curry (S, G) 36

Rice, chapati, mango chutney, papadam and katta sambal

Lamb Rogan Josh (S, D, G) 42

Paratha, papadam and kachumber

Dessert

Chocolate Ginger Brownie, Bourbon Vanilla Anglaise (N) 22

Baked Ricotta Cheesecake Mango and Basil Salsa (D) 22

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Go Healthy Menu

served from 11.00 am to 11.00 pm

Starters

Chilled Tomato and Watermelon Gazpacho with Flaxseed Bruschetta (V,G)	22
Cauliflower Tabbouleh, Cherry Tomatoes, Grilled Halloumi and Rocket (V)	25
Asian Coleslaw, Grilled Shrimps in Charred Cashew Satay Sauce (SF, N, D)	28

Sandwiches

Skipjack Tuna and Red Lentil Burger, Mango and Tomato Salsa (G, D)	35
Marinated Salmon, Honeydew Raita, Lemon-Lime Marmalade (G, D)	39

The Main Course

Ginger-Steamed Reef Fish, Sprouting Broccoli and Wild Rice	41
Char-Grilled Chicken Breast, Asian Greens and Citrus Quinoa Salad	48
Soba Buckwheat Noodles, Miso-Glazed Aubergines And Enoki Mushrooms (V, G)	35

Dessert

Black Charcoal Smoothie, Peaches and Goji Berries (V,G)	22
Raw Banana Cream and Coconut Cheesecake (D,G)	18

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