



# MENU



# DRINKS

## Fresh Juice

Passion fruit, pineapple, mango, lime, watermelon, orange, green apple, red apple, carrot *(some are seasonal)*

\$7

## Milkshake

Mango or banana

\$7

## Soft Drink

Coke, Fanta, Sprite, Pepsi

\$3

## Energy Drinks

XL

\$5

## Packed Juice

Apple, grape, mango or fruit punch

\$2

## English Breakfast Tea

\$2

## Fresh Ginger Tea with Honey

\$3

## Ice Tea

\$3

## Illy Coffee Black

\$3

## Illy Coffee with Milk

\$4

## Virgin Mojito

\$6

## Blue Curacao Mojito

\$7

## Bottle of Mineral Water

\$1

# BREAKFAST

<b>Cereals</b>	<b>\$12</b>
Corn flakes, dorset muesli, rice krispies   Milk: full cream or skimmed. (V,D,N)	
<b>Porridge</b>	<b>\$12</b>
Plain or banana   Condiments: almond flakes, raisins, cinnamon, sugar Milk: full cream or skimmed. (V,D N)	
<b>Pancake or Waffle</b>	<b>\$8</b>
Choose: butter, maple syrup, nutella, honey, chocolate syrup. (V,G,D)	
<b>Tropical Fruit Platter</b>	<b>\$6</b>
Seasonal selection of tropical fruits. (V)	
<b>Two Eggs Omelette</b>	<b>\$4</b>
Full egg or egg white mixed mushrooms, ham, cheese, onion, tomato, bell pepper Served with bread.	
<b>Maldivian</b>	<b>\$12</b>
Moringa omelette, kulhimas (tuna), mashuni, roshi. (G,S)	
<b>English</b>	<b>\$12</b>
Juice of the day, two eggs your style, sausage or bacon, tomato or mushrooms, or baked beans, brown or white toast. (G,D)	
<b>Indian</b>	<b>\$12</b>
Masala omelette, paratha, aloo jeera, pickles, yoghurt. (V,G,D)	
<b>In-house guest on B&amp;B add on at breakfast only</b>	
Coffee, Packed Juice, Water	\$0
Espresso	\$1
Fresh Juice	\$3

# LUNCH AND DINNER

## ENTREES

Fehendhoo Green Salad \$9

Locally sourced assorted lettuce, tomatoes, pomegranate, toasted cashews, lime vinaigrette. (V)

Chicken Salad \$11

Mixed lettuce with grilled chicken, boiled egg, tomatoes, olives, and balsamic dressing

Rich Tomato Soup \$9

Oven roasted tomato soup **served with toasted** bread. (V,G)

Oven Roasted Mushroom Soup \$9

Creamy button mushroom soup, served with toasted bread. (V,G,D)

Creamy Pumpkin Soup \$9

Pumpkin creamy soup, served with toasted bread, (V,G,D)

## MAIN COURSES

Tuna and Cheese Toast \$9

White toast, tuna mayo, cheddar cheese, fries. (G, D)

Tomato and Cheese Toast \$9

White toast, mayo, tomato, cheddar cheese, fries. (V,G,D)

Fried Rice \$8

Stir-fried white rice with vegetables, spices, and a fried egg. Available with chicken, tuna, or vegetarian (V/S)

## Fried Noodles \$8

Stir-fried noodles with vegetables, spices, and a fried egg. Available with chicken, tuna, or vegetarian. (V/S,G)

## Biryani Rice \$10

Fragrant basmati rice cooked with saffron, caramelized onions, herbs, and warm spices. Available with chicken or vegetarian. (V)

## Lentil Dhal \$12

Slow cooked lentils with garlic, ginger, aromatic Indian spices, served with white rice or paratha. (V)

## Curry \$12

Slow-cooked curry with onions, tomatoes, garlic, ginger, and aromatic spices. Available with chicken, fish, or vegetarian (V/S)

## Tomato Pasta \$11

Penne in a rich pomodoro sauce with chili, garlic, fresh basil and parmesan. (V,G)

## Bolognese Pasta \$12

Spaghetti served with a slow-cooked beef ragù, infused with garlic, drizzled with extra virgin olive oil, and topped with parmesan. (G)

## Pesto Pasta \$12

Penne tossed with green pesto, garlic, fresh mint leaves, and finished with grated parmesan. Available with chicken, prawn, or vegetarian. (V/S,G)

## White Pasta \$11

Pasta in a creamy garlic butter sauce made with flour and milk, topped with parmesan. Available with chicken or vegetarian. (V,G)

## Grilled Prawn Pasta \$12

Spaghetti aglio e olio topped with grilled prawns, fresh parsley, and a splash of lemon. (G,S)

## Pan-seared Reef Fish \$11

Crispy pan-seared reef fish served with wok-tossed vegetables and steamed rice. (S)

## Acqua Pazza \$12

Lightly poached reef fish in a fragrant tomato, caper, and herb broth, served with white bread. (S,G)

## Catch of the Day (D)(S) \$12

Grilled fish, aromatic local spices, crushed creamy potatoes, sauteed vegetables, lemon beurre blanc. (S,D)

## Cajun Chicken \$12

Penne pasta with spicy Cajun chicken, pomodoro sauce, chili, garlic, fresh basil, and parmesan. (G)

## Cashew Chicken \$12

Stir-fried chicken with peppers and crunchy cashew nuts, served with garlic rice. (G,N)

## Chicken Schnitzel \$12

Crispy breaded chicken served with fries, mash potato or rice. (G)

## Chicken Parmigiana \$15

Breaded chicken topped with tomato sauce and melted cheese, served with creamy mashed potatoes or fries. (G,D)

## Burger & Fries \$12

Juicy chicken or beef burger served with crispy French fries. (G)

## Margherita Pizza \$10

Thin crust topped with fresh tomatoes, cheese, basil, and a drizzle of olive oil. (G,D)

## Chicken Pizza \$12

Thin crust topped with fresh tomatoes, cheese, chicken, basil, and a drizzle of olive oil. (G,D)

## Vegetarian Pizza \$12

Topped with sweet corn, olives, mushrooms, and a selection of fresh seasonal vegetables. (V,G,D)

## DESSERTS

<b>Coconut Mahalabia</b>	<b>\$6</b>
Creamy coconut pudding topped with toasted coconut. (V,D)	
<b>Semolina Pudding</b>	<b>\$6</b>
Smooth semolina pudding cubes with marinated mango, coconut cream, and topped with almonds. (V,N,D)	
<b>Chocolate French Toast</b>	<b>\$6</b>
Served with hazelnut milk chocolate sauce, crunchy almonds, and chocolate or vanilla ice cream. (G,D,N)	
<b>Tropical Fruit Platter</b>	<b>\$6</b>
A vibrant selection of seasonal fruits like apples, oranges, watermelon, and mango. (V)	
<b>Ice Cream</b>	<b>\$3</b>
Two scoops of vanilla or chocolate ice cream. (V,D)	

### ALLERGENS

(V) Vegetarian, (N) Nut, (D) Dairy, (S) Seafood, (G) Gluten

### *Note:*

For breakfast, guests are not limited to one choice, as long as the food is not wasted and consumed in the restaurant during breakfast hours (not packed and taken outside). We don't mind you ordering more than one choice, it's the day's first meal, so enjoy it responsibly. During breakfast, water, tea, coffee and packed juices are included. For a very small fee, a machine, special coffee and fresh juices are provided.

Guests on half-board or full-board are entitled to three-course meals. During the meal period, water, tea, coffee and packed juices are included. Fresh juices, milkshakes, machine coffee and specialty coffee are not included. Beach BBQ is part of inclusion.

We do not provide room service; however, we can deliver the food to the room, should you wish, at a delivery charge of USD5. If there is damage or stain in the room or linen, unfortunately we must charge you for it.