



Hurawalhi
MALDIVES

IN VILLA DINING MENU

BREAKFAST

AVAILABLE 8AM - 11AM

CONTINENTAL BREAKFAST (N, D, P) \$60

Freshly Squeezed Orange Juice
Choice of Cereal: Cornflakes, Muesli, or Granola
Bakery Basket, Continental Meat and Cheese Selection
Fresh Fruit Plate and Yoghurt

COOKED BREAKFAST (N, D, P) \$60

Freshly Squeezed Orange Juice
Choice of Eggs: Poached, Fried, Scrambled, Boiled, or Omelette
Choice of Cereal: Cornflakes, Muesli, or Granola
Bakery Basket, Pork Bacon, Gourmet Sausage
Hash Brown and Grilled Tomato

CHAMPAGNE BREAKFAST (Per Couple) (N, D, P) \$240

Freshly Squeezed Orange Juice
Choice Of Eggs Benedict: Smoked Salmon Or Ham
Crêpes With Banana
Courgette and Smoked Salmon Fritters
Avocado Salsa and Heirloom Tomatoes

FLOATING CHAMPAGNE BREAKFAST (Per Couple) (N, D, P) \$290

Freshly Squeezed Orange Juice
Choice of Eggs Benedict: Smoked Salmon Or Ham
Crêpes with Banana
Courgette and Smoked Salmon Fritters
Avocado Salsa and Heirloom Tomatoes

(N) = CONTAINS NUTS (SF) = SHELLFISH (VG) = VEGETARIAN (V) = VEGAN
(GF) = GLUTEN FREE (D) = DAIRY (P) = PORK

ALL PRICES ARE IN USD AND INCLUDE 17% TGST AND 10% SERVICE CHARGE

APPETIZERS

AVAILABLE 12PM - 11PM

FRESHLY SHUCKED SEASONAL OYSTERS 6 PIECE (SF, GF) Aji Amarillo Yuzu Sauce, Shallot Mignonette, Lemon, Tabasco	\$65
WHITE SNAPPER CRUDO (GF, D) Blood Orange Leche de Tigre, Avocado and Jalapeño Cream, Green Kosho, Grilled Orange, and Chive Oil	\$25
WAGYU BEEF CARPACCIO (D) Ginger Ponzu, Truffle Aioli, Fried Caper, Horseradish, Parmesan Snow, Micro Cress	\$35
CHARRED CHIMICHURRI OCTOPUS (GF, D, P) Olive and Mint Tapenade, Cauliflower Purée, Chorizo Mayo, Baby Potato	\$30
GRILLED SCALLOPS (SF, GF, D) Butternut Pumpkin Purée, Tomato and Onion Caponata, Basil	\$35
CHICKEN KARAAGE (D) Yuzu aioli, Ponzu Daikon, Lemon	\$24
BBQ BAY CALAMARI (GF) Salsa Verde, Rocket Salad, Charred Lemon	\$30
BEEF TWISTER (D) Grilled Skewer, Aji Amarillo, Asian Slaw, Sesame Dressing, Wonton crisp	\$45
MASSAGO ARARE SHRIMP (SF, D) Confit Garlic and Black Ink Aioli, Togarashi Lime	\$30
SEASONAL VEGETABLE RATATOUILLE (VG, D) Puff Pastry, Hummus, Chimichurri, Basil Oil	\$20

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SALADS

AVAILABLE 12PM - 11PM

ORGANIC KALE CAESAR SALAD (D, P) Poached Egg, Pecorino Romano, Pork Bacon, Thyme Croutons, Caesar Dressing	\$25
ORGANIC KALE CAESAR SALAD WITH HERB CHICKEN (D, P) Poached Egg, Pecorino Romano, Pork Bacon, Thyme Croutons, Caesar Dressing	\$26
ORGANIC KALE CAESAR SALAD WITH SMOKED SALMON (D, P) Poached Egg, Pecorino Romano, Pork Bacon, Thyme Croutons, Caesar Dressing	\$30
ROASTED HEIRLOOM BEETROOT (N, GF, D) Goat's Cheese Mousse, Candied Walnuts, Herb Vinaigrette	\$28
HURAWALHI FARM SALAD (GF, D) Mesclun Mix, Pickled Onion, Caper Berry, Persian Feta, Cucumber, Grape Tomato, Kalamata Olives, Raspberry Dressing	\$20
ROASTED MOROCCAN CAULIFLOWER (VG, GF, D) Dates, Chickpea and Herb salad, Dill, Mint, Harissa Yoghurt	\$25

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PASTA AND RISOTTO

AVAILABLE 12PM - 11PM

CRAB & CUTTLEFISH LINGUINE (SF, D) Cherry Tomato, Chilli, Lemon, Bread Crumb	\$35
RIGATONI PASTA (D) Braised Lamb Shank, Peas, Basil Pomodoro Sauce	\$28
BUCATINI CARBONARA (D, P) Guanciale, Pecorino Sardo, Free-Range Egg	\$30
MAFALDINE (SF, D, P) Spicy Pork Sausage, Cherry Tomato, Prawns, Parsley, Chilli, Dashi Butter	\$35
TARRAGON GNOCCHI (GF, D) Wagyu Beef Ragu, Parmigiano Reggiano, Crisp Basil	\$30
SALMON & SCALLOP'S RAVIOLI (SF, D) Pea Purée, Shellfish Bisque, Asparagus Curls	\$35
RISOTTO ALLA MILANESE (VG, GF, D) Carnaroli Rice, Orange, Saffron, Parmesan	\$30

PIZZA

AVAILABLE 24 HOURS

MR. EASY (VG, D) Tomato Sauce, Fresh Mozzarella, Italian Basil	\$25
MALDIVIANA (D) Local Tuna Confit, Maldivian Chilli, Katta Sambal, Curry Leaves, Coconut Flakes, Mozzarella Cheese	\$32
ALOHA (D) Tomato Sauce, Fresh Mozzarella, Turkey Ham Fresh Pineapple	\$35
NEW YORKER (P, D) Pepperoni, Tomato Sauce, Fresh Mozzarella, Honey Chilli Sauce	\$34
DELI LOVER (P, D) Italian Prosciutto, Tomato Sauce, Fresh Burrata Cheese, Arugula Leaves	\$35

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MAINS

AVAILABLE 12PM - 11PM

SPANISH MUSSEL (SF, D) Spicy Tomato Sauce, Piquillo Pepper, Basil, Grilled French Baguette	\$35
RED MULLET (N, GF) Courgette Spaghetti, Pine Nuts and Port Raisins, Fennel Bone Jus	\$40
SCOTTISH SALMON (D) Smoked Aubergine Purée, Green Tomato Broth, Artichoke Chips	\$45
MALDIVIAN TUNA (GF) Roasted Red Bell Pepper Purée, Chicken Broth, Mandarin Gel, Micro Cress	\$36
LAMB RUMP (GF, D) Cauliflower Couscous, Jerusalem Artichoke Purée, Oyster Mushroom, Coriander Jus	\$42
SOUS VIDE DUCK (D) Parsnip Purée, Glazed Beetroot, Radicchio, Pickled Kumquat, and Lavender Jus	\$45
12HR SLOW COOKED PORK BELLY (GF, D, P) Ginger Apple Sauce, Mint Gel, Orange-Braised Fennel, Vanilla Pork Jus	\$40
STEAM FISHERMAN CATCH WHOLE FISH Ginger and Scallion Fish, Grilled Bok Choy, Charred Lime	\$62
GRILLED LOBSTER 500 TO 700 gms (SF, GF, D) Sweet Miso and Vanilla Beurre Blanc, Jalapeño Salsa, Charred Lemon	\$85
GRILLED LOBSTER 1000 TO 1100 gms (SF, GF, D) Sweet Miso and Vanilla Beurre Blanc, Jalapeño Salsa, Charred Lemon	\$125
BEEF T-BONE STEAK (GF, D) Grilled Portobello, Truffle Pommes Purée, Thyme Pepper Jus	\$132
MALDIVIAN FISH CURRY (D) Steamed Rice, Paratha, Poppadum	\$35
CLASSIC BUTTER CHICKEN (N, D) Malabar Paratha, Steamed Rice, Poppadum	\$35
PANEER TIKKA MASALA (VG, D) Malabar Paratha, Poppadum	\$32
DAL TADKA (VG, D) Indian-Style Lentil Curry, Steamed Rice, Paratha	\$28

SIDES

GRILLED BROCCOLI BLUE CHEESE DRESSING ALMOND FLAKES (GF, D)	\$16
TRUFFLES & PERI PERI FRENCH FRIES (GF, NF)	\$14
GRILLED CONFIT GARLIC & ONION SNOW PEAS (GF, NF, D)	\$14
PAPRIKA GRILLED MUSHROOM (D)	\$16

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BURGERS AND SANDWICHES

AVAILABLE 24 HOURS

HURAWALHI CLUB (D, P) Toasted White Bread, Lettuce, Tomato, Caramelised Onion, Crispy Bacon, Truffle Cheddar Cheese, Brioche Bun	\$30
THUNDERBIRD (D) Pan-Fried Chicken Breast, Lettuce, Tomato, Kimchi, Gochujang Mayo, Dill Pickle, Charcoal Brioche Bun	\$34
THE BOSS (D, P) Wagyu Beef Patty, Caramelised Onions, Crunchy Baby Cos Lettuce Streaky Bacon, Truffle Cheddar, Homemade Smoky BBQ Sauce	\$38
VEGANISER (V, GF) Vegan Vegetable Patty, Lettuce, Tomato, Vegan Burger Bun	\$30
THE PURIST (D) Wagyu Beef Patty, American Cheese, Lettuce, Tomato, Red Onion, Brioche Bun	\$35
CRISPY CHICKEN WRAP (D) Cornflakes Crusted Chicken Breast, Lettuce, Tomato, Red Onion, Ranch Dressing, Toasted Wheat Tortilla	\$32

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DESSERTS

AVAILABLE 12PM - 11PM

PEANUT FINGER (N, D) Peanut, Milk Chocolate, Feuilletine, Hazelnut Paste	\$28
PISTACHIO PRALINE SILKY TEXTURE (N, D) Nut Praline, Ivory Chocolate, Honey, Lotus Cookies	\$25
COCONUT, BERRIES & LYCHEE CONFIT (N, D) Soft Biscuit, Coconut, Nuts, Berries, Lychee	\$30
LAVENDER CITRIC CURD (D) Spate de Sable, Crispy Meringue	\$30
BANANA CRÈME BRÛLÉE (GF, D) Baileys, Irish Cream, Pumpkin Ice Cream, Nutmeg	\$28
HINOJO FLAN (GF, D) Caramel, Orange Blossom Cream, Mandarin Gel, Orange Blossom Honey Crunch	\$25
CLASSIC MILLE-FEUILLE (N, D) Wild Honey, Cinnamon Cream, Nutmeg	\$25
FRUIT PLATTER (V, VG, GF) Seasonal Fruits	\$20

HOME MADE ICE CREAM

3 SCOOPS

(D)

HOME MADE SORBET

3 SCOOPS

(VG, V, GF)

CARAMELISED GINGER BROWNIE (D)	14	PINACOLADA	14
MASCARPONE CREAM CHEESE (D)	15	FINEST EXPRESSO	14
ASST. NUT KULFI (D)	14	NINJA CREAMY RASPBERRY	16
COOKIES AND CREAM (D)	14	MANGO AND CHILLI	14
MELON AND LEMON ZEST (D)	14	NECTARINE AND CHAMOMILE	14

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BEVERAGE MENU

HEALTHY CORNER

AVAILABLE 9AM - 11PM

YELLOW BIRD Mango, Banana, Pineapple	\$15
TROPICAL PARADISE Papaya, Mango, Orange, Lemon	\$15
VERY BERRY Banana, Strawberry, Passion Fruit, Natural Yogurt, Honey	\$15
FRUITY HEALTHY Kiwi, Mango, Pineapple	\$15

JUICES

AVAILABLE 9AM - 11PM

FRESH JUICES 300ml Orange, Pineapple, Watermelon, Apple	\$14
FRESH YOUNG COCONUT*	\$14

SOFT DRINKS

AVAILABLE 24 HOURS

SOFT DRINKS	
Coca Cola	\$10
Diet Cola	\$10
Fanta	\$10
Sprite	\$10
Tonic Water	\$10
Soda Water	\$10
Bitter Lemon	\$10
Ginger Ale	\$10
Ginger Beer	\$10
Red Bull	\$14

MOCKTAILS

AVAILABLE 9AM - 11PM

WATERMELON COOLER Watermelon, Cranberry, Apple, Vanilla	\$15
TROPICAL OASIS Pineapple, Lime, Passion Fruit, Mango, Grenadine	\$15
MANGO TWIST Mango, Lime, Mint	\$15
DEEP BLUE SEA Pineapple, Lime, Blue Curaçao, Ginger Ale	\$15
FLOWERNISTA Elderflower, Cucumber, Cranberry, Ginger, Soda	\$15
AWESOME BLOSSOM Lavender, Strawberry, English Breakfast Tea	\$15
WHITE SAND Orgeat, Coconut, Pineapple, Cream	\$15
TROPICANA Kiwi, Lychee, Passion Fruit, Orange, Lime	\$15
LYCHEELICIOUS Lychee, Lime, Mint, Soda	\$15

BEERS

AVAILABLE 24 HOURS

IMPORTED BEERS	
Tiger - Singapore 330ml	\$14
Budweiser - Czech Republic 330ml	\$15
Corona - Mexico 350ml	\$15
Asahi - Japan 330ml	\$14

WINE SELECTION

AVAILABLE 24 HOURS

	BOTTLE
CHAMPAGNE	
Taittinger Brut Réserve, Reims, Champagne, France	\$195
Moët & Chandon Impérial Brut NV, Champagne, Épernay, France	\$255
Louis Roederer Collection 242 Brut NV, Champagne, Reims, France	\$305
SPARKLING WINES	
Prosecco Val d'Oca Blu Millesimato Extra Dry, Veneto, Italy	\$105
Prosecco DOC Astoria "Butterfly" Millesimato, Extra Dry, Veneto, Italy	\$105
WHITE WINE	
Wild Yeast Chardonnay, Springfield Estate, South Africa	\$105
Wither Hills Sauvignon Blanc, Marlborough, New Zealand	\$125
La Chablisienne Petit Chablis Pas Si Petit, France	\$125
ROSÉ WINES	
Frescobaldi Remole Rosé, Italy	\$125
Chateau Minuty M , Côtes de Provence, France	\$125
RED WINE	
Joseph Drouhin Bourgogne Laforêt Pinot Noir, Burgundy France	\$125
Penfolds Koonunga Hill Shiraz - Cabernet, Australia	\$105
Reyneke Organic Shiraz Cabernet, South Africa	\$105

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