

VELI
DINNER

LOCAL JOURNEY

BENEATH THE TANGERINE HUES OF THE SETTING SUN, AN IMAGINATIVE SCENE UNFOLDED ALONG THE SHORELINE AS THE WAVES GENTLY KISSED THE SANDY BEACHES. A TABLE WAS LOWERED INTO A DUG HOLE, CREATING AN INFINITE VIEW OF THE HORIZON.

TRADITIONAL SHORT EATS

smoked tuna onion samosa, vegetable patties

KIRU GARUDHIYA SOUP

traditional reef fish soup with onion, chili, pandan

KOPI & KULLHAFILA SALAD

local wild cabbage, rocket leaves, lime, onion, maldivian chili

BOSHI MASSUINI

banana flower and fresh coconut

CURRIES & CONDIMENTS

Mas Riha: local fish curry, blend of local spices

Kandu Kukulhu: local spices marinated tuna roll in cardamon curry

Tharukaree Riha: maldivian style vegetable curry

Condiments: chapatti, papadum, pickle, fried drumstick leaves, kata sambal

FROM THE GRILL

HAWAADHU MARINATED LOBSTER

BANANA WRAPPED MASALA FISH WITH LONUMIRUS

GRILLED OCTOPUS

DESSERTS

TROPICAL FRUIT PLATTER

BONDIBAI

local rice pudding

SOMMELIER RECOMMENDED WINES

Taittinger Brut, Reims	\$195
Spumante Prosecco Doc Extra Dry "Butterfly" Rose	\$105
Cotes De Provence Rose Domaines Ott, By Ott	\$125
Wither Hills Sauvignon Blanc	\$125
Koonunga Hill Shiraz	\$125

\$355 PER COUPLE

ALL PRICES ARE QUOTED IN USD AND ARE INCLUSIVE OF 17% TGST AND 10% SERVICE CHARGE.