



IN VILLA DINING

07:00hrs - 11:00hrs

ALL DAY BREAKFAST

MADI SIGNATURE BREAKFAST

Fresh Coconut Water, Seasonal Tropical Fruits, Banana Smoothie, Yogurt, Roshi (Maldivian Flatbread), Tuna Curry, Mas Huni
Choice of Freshly Brewed Coffee or Tea, Orange or Watermelon Juice

CONTINENTAL BREAKFAST

Seasonal Fruits, Assorted Breads and Pastries, Yogurt
Choice of Freshly Brewed Coffee or Tea, Orange or Watermelon Juice
Choice of Cereal: Cornflakes, Muesli, All-Bran, Froot Loops

AMERICAN BREAKFAST

Two Free-Range Eggs prepared to your preference
Assorted Breads and Pastries
Choice of Sides: Bacon, Sausage, Ham
Choice of Cereal: Cornflakes, Muesli, All-Bran, Froot Loops
Beverage: Coffee or Tea, Orange or Watermelon Juice

HEALTHY BREAKFAST

Two Free-Range Eggs White prepared to your preference
Omelette Fillings: Salmon, Spinach, Mushroom, Cheese, Capsicum, Onion, Tomato
Choice of Asparagus or Wilted Spinach
Choice of Smoothie: Papaya Smoothie or Chia Seed Smoothie
Choice of Freshly Brewed Coffee or Tea, Orange or Watermelon Juice

À LA CARTE

EGGS YOUR WAY (D | E)

Soft-Boiled, Hard-Boiled, Scrambled, Poached, Fried, Omelette or Egg White Omelette
Omelette Fillings: Chicken Ham, Cheese, Tomato, Onion, Mushroom, Bell peppers, Chili

Side Selections: Crispy Pork Bacon or Beef Bacon

Chicken, Beef, or Pork Sausage

EGGS BENEDICT (D | E | G)

Poached Eggs, English Muffin, Hollandaise
Choice of Smoked Salmon or Spinach or Beef Ham

BAKER'S BASKET (D | G)

Selection of Breads, Croissant, Danish pastries, Muffin

YOGURT (D)

Plain, Strawberry, Mango, Blueberry

ORGANIC OATMEAL PORRIDGE (D | G | N)

Assorted Nuts, Dried Fruits, Honey or Brown Sugar

HOMEMADE BIRCHER MUESLI (D | G | N)

Green Apple, Organic Oats, Nuts

CEREAL (G)

Cornflakes, Frosties, Rice Krispies, Cocoa Puffs, Special K, Roasted Muesli

BELGIAN WAFFLE (D | G | N)

Whipped Cream, Nutella, Berry Compote, Maple Syrup

PANCAKE (D | G | N)

Whipped Cream, Nutella, Berry Compote, Maple Syrup

WOK-FRIED EGG NOODLES (E | SF | G)

Seasonal Vegetables, Oyster Sauce

G – Gluten, D – Dairy, SF – Seafood, F – Fish, N – Nuts, P – Pork, A – Alcohol, V – Vegan, GF – Gluten-free, E – Egg

All prices are in USD, subject to 10% service charge and 17% TGST.

If you have any dietary preferences, please advise our team while ordering.



ALL DAY DINING

11:00hrs - 23:00hrs

SALADS

ARUGULA & GOAT CHEESE SALAD (D | N)

Red Wine Poached Pear, Slow Roasted Beetroot, Goat Cheese, Toasted Almond Flakes

CAESAR SALAD (D | F | G)

Romaine Lettuce, Sourdough Croutons, Shaved Parmesan, Caesar Dressing
Choice of Smoked Salmon, Grilled Chicken, or Prawns

SOUPS

SWEET CORN & EGG DROP CRAB SOUP (E | SF)

Fresh Crab Flakes, Creamy Sweet Corn Base

TOM YUM SOUP (SF)

Thai Sour and Spicy Soup, Mushroom, Lemongrass, Fresh Chili, Lime
Choice of Prawns or Chicken

CHICKEN VELVET SOUP (D | G)

Slow Cooked Chicken, Light Cream

TRUFFLE MIXED FUNGI LIGHT CRÈME (D)

Shiitake Mushroom, Button Mushroom, Porcini Mushroom, Portobello Mushroom

MAINS

GRILLED TIGER PRAWNS (D | SF)

Apple Slaw, Chimichurri, Lemon Wedges

HERBED REEF FISH (D | F)

Seasonal Vegetables, Citrus Sauce

ANGUS BEEF TENDERLOIN (D)

Young Vegetables, Mashed Potato

HERB CRUSTED LAMB CHOP (D)

Saffron Risotto, Truffle Rosemary Jus

WAGYU BEEF BURGER (D | G)

Prime Wagyu Beef Patty, Aged Cheddar, Vine Ripened Tomato, Arugula, Brioche Bun, Golden Fries

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PASTA

LINGUINI AGLIO OLIO E PEPERONCINO (D | G)

Crushed Garlic, Chili, Extra Virgin Olive Oil

SPAGHETTI CHITARRA FRUTTI DI MARE (D | G | SF)

Mussels, Prawns, Scallops, Cherry Tomatoes, Garlic

PENNE POMODORO (D | G)

Cherry Tomatoes, Tomato Sauce, Basil, Aged Parmesan

PAPPARDELLE BEEF RAGÙ (A | D | E | G)

Cherry Tomatoes, Slow Braised Beef Jus, Parmesan

PIZZA

REGINA MARGHERITA (G | D)

Tomatoes, Shredded Mozzarella, Italian Basil, Extra Virgin Olive Oil

REEF LOBSTER (G | D | SF)

Reef Lobster, Mozzarella, Fresh Garden Herbs

MALDIVIAN (F | G | D)

Slow Confit Tuna, Melted Mozzarella, Masmirus, Onion, Moringa Leaves

PEPPERONI (G | D)

Beef Pepperoni, Shredded Mozzarella, Cherry Tomatoes, Extra Virgin Olive Oil

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SPECIALTY CORNER

MALDIVIAN

MALDIVIAN GRILLED COCONUT LOBSTER (SF)

Grilled Lobster, Rihaakuru Butter, Lemon, Maldivian Chili, Grated Coconut, Theluli Fai

MAS HUNI (F | G)

Shredded Smoked Tuna, Grated Coconut, Lemon, Onion, Roshi (Maldivian Flatbread)

MALDIVIAN TRADITIONAL PLATTER (F)

Masbai – Yellow Rice, Smoked Tuna

Mas Huni – Smoked Tuna, Grated Coconut, Lemon, Onion

Garudhiya – Fish Soup, Lime, Chili, Onion

Kukulhu Riha – Chicken Curry, Curry Leaves, Cardamom

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TASTE OF ASIA

SEAFOOD FRIED RICE (G | SF)

Squid, Prawn, Reef Fish, Kaffir Lime

HAKKA NOODLES (G | SF)

Egg Noodles

Choice of Chicken, Seafood or Beef

STEAMED FISH IN OYSTER & GINGER SAUCE (SF)

Stir Fried Asian Greens, Scallions, Oyster Sauce

NASI GORENG (N | SF)

Fried Rice, Chicken Satay, Fried Egg, Prawn Crackers

THAI CHICKEN CURRY (D)

Traditional Thai Chicken Curry, Palm Sugar, Coconut Milk, Jasmine Rice

PHAD THAI GOONG (N | SF)

Stir Fried Flat Rice Noodles, Tiger Prawns, Tamarind Reduction

INDIAN FAVOURITES

MURGH DUM BIRYANI (D | N)

Aged Basmati Rice, Chicken, Saffron, Indian Spices

BUTTER CHICKEN (D | N)

Juicy Tandoori Chicken, Silky Creamy Tomato Butter Sauce

KADHAI JHINGA (D | SF)

Prawns, Bell Peppers, Coriander, Cumin

TARKARI HANDI (D | N | V)

Seasonal Vegetables, Onion, Cashew Nut Gravy

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DESSERTS

ORANGE HAZELNUT OPERA (D | G | E)

Orange Zest Joconde, Gianduja Ganache, Orange Buttercream

TIRAMISU (A | D | G | E)

Ladyfinger Biscuit, Mascarpone Cream, Coffee Syrup, Amaretto Liqueur, Egg Yolks, Cocoa Powder

MANGO & VANILLA CHEESECAKE (D | G | E)

Madagascar Vanilla Cream Cheese, Crisp Butter Biscuit, Tropical Mango Purée

FROM GARDEN TO TABLE

Fresh Seasonal Exotic Fruit Platter

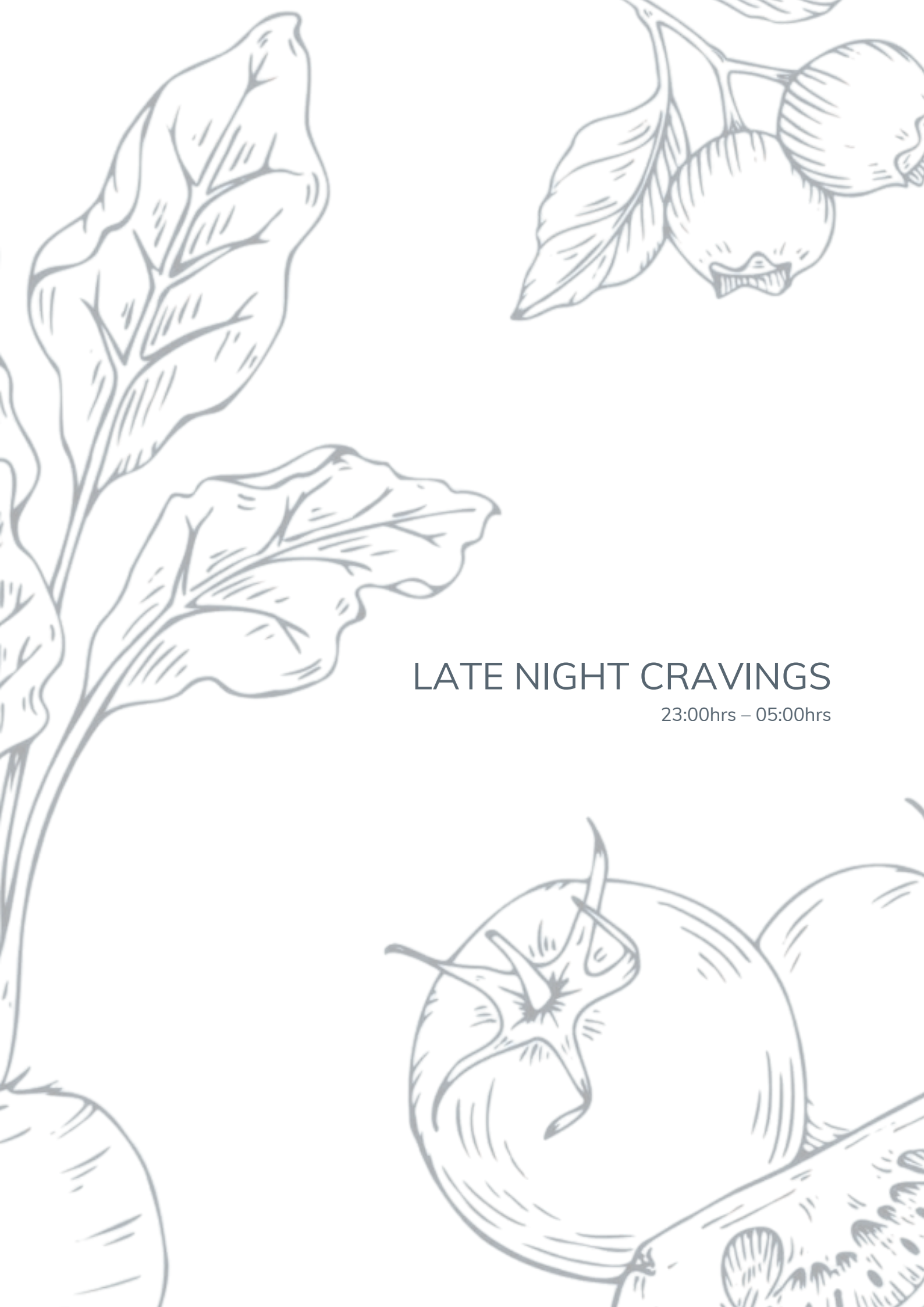
SELECTION OF ICE CREAM (D)

Vanilla, Mango, Strawberry, Tender Coconut, Chocolate

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LATE NIGHT CRAVINGS

23:00hrs – 05:00hrs

SALAD

CAESAR SALAD (D | F | G)

Romaine Lettuce, Sourdough Croutons,
Shaved Parmesan, Caesar Dressing
Choice of Smoked Salmon, Grilled Chicken
or Prawns

SOUPS

CHICKEN VELVET SOUP (D | G)

Slow Cooked Chicken, Light Cream

DESSERTS

ORANGE HAZELNUT OPERA (D | G | E)

Orange Zest Joconde, Gianduja Ganache,
Orange Buttercream

FROM GARDEN TO TABLE

Fresh Seasonal Exotic Fruit Platter

SELECTION OF ICE CREAM (D)

Vanilla, Mango, Strawberry, Tender
Coconut, Chocolate

MAINS

GRILLED TIGER PRAWNS (D | SF)

Apple Slaw, Chimichurri, Lemon
Wedges

HERB CRUSTED LAMB CHOP (D)

Saffron Risotto, Truffle Rosemary Jus

WAGYU BEEF BURGER (D | G)

Prime Wagyu Beef Patty, Aged
Cheddar, Vine-ripened, Tomato,
Arugula, Brioche Bun, Golden Fries

SPAGHETTI CHITARRA FRUTTI DI MARE (D | G | SF)

Mussels, Prawns, Scallops, Cherry
Tomatoes, Garlic

HAKKA NOODLES (G | SF)

Egg Noodles
Choice of Chicken, Seafood, or Beef

MURGH DUM BIRYANI (D | N)

Aged Basmati Rice, Chicken, Saffron,
Indian Spices

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KIDS MENU BREAKFAST

EGGS YOUR WAY (D | E)

Soft-Boiled, Hard-Boiled, Scrambled, Poached, Fried, Omelette or
Egg White Omelette
Omelette Fillings: Chicken Ham, Cheese, Tomato, Onion

BELGIAN WAFFLE (D | G | N)

Whipped Cream, Nutella, Berry Compote, Maple Syrup

PANCAKE (D | G | N)

Whipped Cream, Nutella, Berry Compote, Maple Syrup

ALL DAY DINING

FISH & CHIPS (F | G)

Battered Fried Fish, Tartar Sauce

CHICKEN NUGGETS (D | G)

Golden-fried Chicken Nuggets, Parsley Mayonnaise

MAC & CHEESE (D | G)

Macaroni Pasta, Sharp Yellow Cheddar, Heavy Cream

WOK-FRIED EGG NOODLES (G | SF)

Seasonal Vegetables, Oyster Sauce

HAM & CHEESE SANDWICH (D | G)

Whole Grain Bread, Chicken Ham, Cheddar Cheese

SUNDAE (D | N)

Vanilla Ice Cream, Strawberry Sauce, Almond Flakes

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