



## *Room Service Options*

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*Breakfast*

*All Day Snacks*

*Lunch Dinner*

*&*

*Cooking Courses*

# ***Naladhu Breakfast Menu***

***For a good start to your day***

*Freshly squeezed Juices & Smoothies*

*A selection of tropical fruit juices and today's choice of smoothies*

## ***Baker's Basket***

*A selection of pastries, muffins, doughnuts and breads  
served with tropical jams and marmalade*

## ***Fruits & Yoghurt***

*Seasonal fruits  
Specialty compotes*

*Natural and fruit yoghurts  
House made Greek style yoghurt topped with honey and nuts*

## ***Cereals***

*Home made Bircher muesli  
Corn flakes, toasted muesli,  
Raisin bran, banana nut  
crunch  
Coco pops, hot oatmeal porridge, shredded wheat*

*\*Served with hot/cold full cream milk, skimmed milk or soy milk\**

## ***Deli Items***

*Cured or smoked salmon  
Parma ham, black forest or double smoked ham  
Italian salami and German cold cuts*

*Platter of fine cheeses*

*Prices are in US Dollars, subject to 10% service charge and 3.5% GST*

## ***Something from the Cooking Range***

*Eggs as your choice:*

*Omelettes, poached eggs, fried eggs, scrambled or boiled  
accompanied with your choice of:*

*sautéed mushrooms, grilled tomatoes, spinach,  
crispy flame grilled bacon, golden fried hash browns,  
baked beans and breakfast sausages*

*Eggs Benedict*

*poached eggs served on English muffin with shavings of  
double smoked ham topped with hollandaise*

*Naladhu Eggs*

*Poached eggs served soft on smoked salmon, avocado and  
grilled English muffin, topped with hollandaise sauce*

*Egg white Omelette*

*with capsicum, basil and slow roasted tomatoes*

*Sautéed Mushrooms*

*in a garlic and thyme cream sauce on toasted whole grain  
bread*

*Fresh Tomatoes*

*drizzled with olive oil topped with fresh garden basil  
and cracked pepper served on toasted village loaf*

## ***“Out of the Wok”***

*Create your own dish*

*egg noodles, rice noodles, stir fry vegetables or Asian  
greens with beef, pork, chicken, prawns or coral fish*

*Thai Fried rice*

*with chicken topped with a fried egg served with  
chilli fish sauce*

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### ***From the East***

*Miso soup*

*A Japanese style soup made with Dashi stock  
and miso paste accompanied by wakame, silken tofu and spring onions*

*Golden fried falafels*

*in a pita wrap, with ice berg lettuce, tomato and tahini*

*Dim Sum basket*

*as your choice*

*Shumai, Shrimp Gyoza, Taro dumpling, Hakao*

*Maldivian tuna curry*

*served with steamed rice and a tomato salad*

*Vietnamese style beef and rice noodle soup*

### ***Something Sweet***

*Golden crepes*

*Juicy pancakes*

*Crisp waffles*

*served steaming hot with your choice of  
cream, chocolate sauce, berry compote, cinnamon apples, maple bananas  
or just old fashioned -lime and sugar*

*As one of the most important meals of the day, we really look forward to make  
you feel right at home.*

*If you have a favorite, you would really like, please do not hesitate to ask, it is  
our pleasure*

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## *Starters*

<i>Seared scallops on cauliflower puree with crisp pancetta topped with salsa verde and tomato salsa.....</i>	<i>30</i>
<i>Rich tomato soup, accompanied by garlic crouton smoothed with baba ghannouj.....</i>	<i>16</i>
<i>Flaked Salmon and herb crab cake, pan fried and served with small greens and sour cream dressing.....</i>	<i>25</i>
<i>A strudel of braised cabbage and pancetta with shredded quail served on hot port wine butter.....</i>	<i>23</i>
<i>Sesame crusted Ahi tuna served on a salad of wild rocket, artichokes, green beans and citrus segments.....</i>	<i>27</i>
<i>Poached mussels in white wine herb sauce finished with cream with crusty baguette.....</i>	<i>25</i>
<i>Pan fried duck foie gras with toasted brioche on pineapple, star anise paste.....</i>	<i>34</i>
<i>Black Angus beef carpaccio drizzled with olive oil served with arrugula and parmesan.....</i>	<i>21</i>
<i>“Table side” - white sea prawns pan fried with your choice of garlic cream or creole curry .....</i>	<i>29</i>

## *Salads*

*Shavings of Parma ham tossed in a salad of rocket leaves,  
grilled artichokes and sun dried tomatoes and parmesan .....25*

*“Table side” - Caesar Salad  
crushed garlic, a squeeze of lemon, egg and fine Italian olive oil  
are the start to this classic salad, tossed with romaine leaves,  
crisp bacon, anchovies, croutons, parmesan cheese  
and fresh crackedpepper.....22*

*Greek salad – from the village,  
tomatoes, cucumber, green bell pepper, red onions, kalamata olives, and  
feta cheese, dressed with olive oil and dried oregano.....24*

*Marinated Bocconcini with olive oil, garlic and hand picked  
basil leaves, with cherry tomatoes.....23*

*Shredded duck tossed with selected stone fruits mesclun leaves  
in a sherry vinegar dressing.....26*

## ***Sandwiches and more***

<i>Club Sandwich – toasted double decker sandwich filled with bacon, lettuce, tomato, chicken and fried egg.....</i>	<i>24</i>
<i>Cheese Burger – juicy grilled beef pattie topped with melted cheese on bun with lettuce, tomato, pickled cucumber, ketchup and mustard.....</i>	<i>28</i>
<i>Chicken burger – ground minced chicken with herbs and garlic served on the bun with salad and garlic mayonnaise.....</i>	<i>25</i>
<i>Steak sandwich – minute steak quickly grilled and served in a toasted baguette with tomato, lettuce, sauteed mushrooms, grilled onion and seeded mustard.....</i>	<i>25</i>
<i>Ham, tomato and cheese sandwich, toasted or plain served with a small mix green salad.....</i>	<i>22</i>
<i>Prawn pita pocket – poached shrimps with lemon squeeze, tossed with cocktail sauce, in a pita pocket and shredded ice berg.....</i>	<i>28</i>
<i>Crumbed fish sandwich – herb crumbed fish fillet in toasted baguette with cos lettuce, tomato, cucumber and tartar sauce.....</i>	<i>24</i>
<i>Chicken and avocado roll – chicken and avocado in a lemon mayonnaise with torn basil leaves and tomato.....</i>	<i>23</i>

***All sandwiches and burgers are served with chunky fries***

## **Pasta**

*Sweet potato, basil and green olives filled Agnelotti  
tossed with sautéed baby spinach leaves, garlic and tomatoes.....31*

*Lobster tortellini with scallops and prawns on  
pernod sauce with a herb pluche.....42*

*Spaghetti or penne pasta with your choice of  
Marinara – seafood, garlic, olive oil, white wine and a touch of chilli.....38  
Bolognese – home made ground beef ragout.....28  
Romana – mushrooms, bacon and a parmesan cream sauce.....27  
Napoletana – tomato sauce with garlic and basil topped with parmesan.....25*

## **Main Courses**

*Tournedos Rossini – tender medallion of beef tenderloin  
topped with sautéed foie gras served on crouton with  
sautéed mushrooms and truffle sauce.....64*

*Maldivian pumpkin and coconut curry  
served with a tossed salad and steamed rice.....28*

*Succulent lamb rack spiked with garlic and rosemary  
with spinach leaves and ratatouille cordoned by pesto scented  
natural lamb jus.....48*

*Crisp skinned salmon, pave sprinkled with Hawaiian red alae salt  
and warm leeks and tomato salad, served with green peppercorn butter  
sauce.....36*

*Slow roasted pork neck with, casserole of white beans, tomatoes,  
bacon, thyme and a touch of brandy, served with green beans.....30*

*Baby chicken grilled with garlic butter, served on green pea puree, sautéed potatoes with roasted garlic, green cabbage and seeded mustard jus.....34*

*Steamed tiger prawns on a bed of crushed potatoes, Asian greens, slow roasted capsicums, in saffron-orange glaze..... 41*

### ***Naladhu seafood dinner for two***

*A sumptuous platter of local and imported seafood's served hot and cold with an array of condiments, sauces and garnishes, Coffin Bay oysters, salt & pepper squid, seared scallops, grilled banana prawns, coral fish, tuna, spiny lobster, mussels and blue swimmer crab.....270*

### ***The Grill***

*Hand picked cuts simply brushed with olive oil sprinkled with seasoning and flame grilled*

*Black Angus tenderloin steak.....55*  
*Aged Australian rib eye steak.....46*  
*New Zealand lamb cutlets.....48*  
*Local, line caught fish fillet.....34*  
*Maldivian spiny lobster.....95*  
*Indian ocean tiger prawns.....41*

*All items from the grill come with tossed salad, your choice of chunky chips or mash potato and offering of Naladhu's, mustard, chutney and salt selection*

## ***Sweet Temptations of Naladhu***

<i>White chocolate ice-cream served on a chilled espresso with baileys cream.....</i>	<i>19</i>
<i>Crème brulee, vanilla bean, berry and caramel served with butter biscuit.....</i>	<i>19</i>
<i>Rich almond tart, plump raisin and cinnamon compote.....</i>	<i>19</i>
<i>Coconut panna cotta, papaya, lime and mint salad.....</i>	<i>19</i>
<i>Warm apple, cinnamon and berry crumble with thick cream .....</i>	<i>19</i>
<i>Banana plate -Iced banana parfait, roasted banana tart and banana butterscotch.....</i>	<i>19</i>
<i>Tropical fruit and sorbet selection drizzled with palm syrup.....</i>	<i>19</i>

### ***Cheese Selection***

<i>A fine selection of cheese served with water biscuits and fig preserve.....</i>	<i>26</i>
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## *Cooking Classes*

*Prices are in US Dollars, subject to 10% service charge and 3.5% GST*

## ***Naladhu Cooking Courses***

### ***Thai Culinary Adventure at Baan Huraa***

*Join us in a fully functional Thai kitchen as we take you through Thai Culinary journey teaching you some of the techniques of both classical and modern Thai cuisine with the expert tuition of our Thai chefs. Thai food is one of the most popular foods of our time with its refreshing and healthy blend of herbs, spices and natural ingredients. You will experience four styles of cuisine, Thailand has to offer as we take you from “Esarn” in the North East to “Lanna” in the North through to “Pak Tai” in the South and then back to central Thailand for “Phak klang”. Once you have had your chance to learn and taste of few of these fabulous dishes you will be forever in love with Thai cuisine.*

*\$120 p/person  
Starts from 10:00am – 1:00pm*

### ***Fusion Cuisine in the Coconut Grove***

*Enjoy the beautiful serenity of Naladhu's coconut grove as your Chef practices some of the finer points of today's modern culinary trend. From early beginnings in California fusion cuisine has become a focal point in today's modern restaurant, with access and availability to produce once thought “out of reach”. It is style that invigorates the imagination and is limited only by ones own creativity as we constantly explore new cultures and their cuisines with the ultimate goal to tantalize the taste buds.*

*\$150 p/person  
Starts from 11:00am – 3:00pm*

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## ***Thai Class***

### ***Salad***

*Yam Tha Lay*

*Chilled spicy seafood salad with garlic and lime dressing.*

### ***Spicy soup***

*Tom Kha Gai **A***

*Coconut milk soup with chicken, galangal shoots, lime leaf and lime.*

### ***Main Course***

*Ghoong Makham*

*Wok fried scampi with crisp red onion and tamarind sauce.*

### ***Dessert***

*Khao Niew Mamuang*

*Three different layered coconut sticky rice with Thai's sweet ripe mango, pandanus coconut sauce and toasted sesame grain*

## ***Fusion Cuisine***

### ***Salad***

*Salad of crispy duck breast on Asian greens with a julienne of vegetables, mango, chilli and a sesame soy dressing.*

### ***Appetizer***

*Queen scallops wrapped in pancetta spiked with lemongrass served on a capsicum nage with wild rice.*

### ***Main Course***

*Char grilled black Angus tenderloin medallion topped with wok fried seafood with baby vegetables ginger and spring onions and a red wine jus.*

### ***Dessert***

*Green tea and wolfberry bavarian cream served with strawberries, coriander and orange segments almond biscuits*

## ***Naladhu Tasting Classes***

*It brings us great pleasure to welcome you to our Naladhu tasting classes, incorporating a global selection of some of the finest ingredients and produce available to us in the Maldives.*

### ***Cheese & Wine***

#### ***TheHistory***

*Taste and sample your way through Naladhu's fine selection of imported cheeses. Starting with the soft more subtle cheeses and working your way through to the more rugged of the colder climates.*

*Our Cellar Master will also be present, with a hand selected class of grape varietals with tasting notes for your approval.*

*\$150 p/ person  
(Minimum 2 persons)  
Caviar*

#### ***TheMythAndTheLegend***

*From Beluga, Sevruga, Ossetra through to Salmon roe you will get to try all of these, you will learn about the colors, the taste and complexity of these great caviars as well as learning about the traditional garnishes.*

*\$500 p/ person  
(Minimum 2 persons)*

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