

CONTINENTAL BREAKFAST*

20

BAKER'S BASKET

Tea together organic - marmalades

TROPICAL FRUIT PLATTER

CHOICE OF CEREALS

Coco pops, rice krispies, All bran, fruit loops, Special K, frostiest

CHOICE OF MILK

Full cream milk, skimmed milk, Almond milk, soy milk, chocolate milk

BEILLEVARIE YOGHURT

Natural yoghurt, Mango and apricot, passion fruit, strawberry, figs, cranberry, vanilla, lemon lime

FRESHLY SQUEEZED JUICE

Orange, green apple, watermelon, pink grapefruit, pineapple, carrot, papaya, honeydew, rockmelon,

SMOOTHIES OF THE DAY

TEA OR COFFEE

*Per Person

(P) Pork | (V) Vegetarian | (VG) Vegan | (G) Gluten Free | (D) Dairy Free | (N) Contains Nuts | (S) Spicy

All prices are in US Dollars (USD) and subject to service charge and applicable taxes.

A LA CARTE

THE WALDORF ASTORIA EGGS BENEDICT (P) Poached egg, English muffin, grilled ham, hollandaise	26
TROPICAL FRUIT PLATTER	22
FRUIT SALAD	20
MANGO PLATTER	24
CEREAL Bircher Muesli	16
Oat Porridge	16
CHOICE OF MILK Full cream milk, skimmed milk, Almond milk, soy milk, chocolate milk	
BEILLEVARIE YOGHURT Natural yoghurt, mango and apricot, passion fruit, strawberry, figs, cranberry, vanilla, lemon lime	16
FRESHLY SQUEEZED JUICE Orange, green apple, watermelon, pink grapefruit, pineapple, carrot, papaya, honeydew, rockmelon,	14
SMOOTHIES OF THE DAY	14

(P) Pork | (V) Vegetarian | (VG) Vegan | (G) Gluten Free | (D) Dairy Free | (N) Contains Nuts | (S) Spicy
All prices are in US Dollars (USD) and subject to service charge and applicable taxes.

EGGS IN STYLE

Boiled Egg	18
Scrambled Egg	24
Sunny Side Up	20
Over Easy	20
Poached Egg	24

The Omelette	26
Onion, mushroom, chili, bell pepper, gruyere cheese, pork ham, tomato, spinach	

Served with:

Grilled vine tomatoes, homemade hash brown and wild green salad

Chicken Sausage	12
Pork Sausage	12
Beef Sausage	12
Pork Bacon	12
Beef Bacon	12
Turkey Bacon	12

WAFFLES	18
---------	----

FRENCH TOAST	18
--------------	----

CREPES	18
--------	----

PANCAKE	18
---------	----

Valrhona chocolate, strawberry, blueberry, banana

Served with:

Maple syrup, fresh berries, bellaviere butter

(P) Pork | (V) Vegetarian | (VG) Vegan | (G) Gluten Free | (D) Dairy Free | (N) Contains Nuts | (S) Spicy
All prices are in US Dollars (USD) and subject to service charge and applicable taxes.

MORNING MEZZE 45
Hummus, moutabel, Kalamata olives, labneh, fresh pita bread

RICE CONGEE (N) 22
Shredded chicken, salted egg, spring onion, ginger, sesame oil, braised peanut

A LOCAL TOUCH

SPICY MALDIVIAN OMELETTE (S) 24
Fried tuna, red onion, curry leaf, mas-mirus

MAS-HUNI (S) 24
Tuna chunks, grated coconut, red onion, chili, curry leaf, served with chapatti

EGG WHITE OMELETTE 24
Moringa leaf, onion, Maldivian chili, curry leaf

A HEALTHY CHOICE

OMEGA 3 EGG WHITE OMELETTE 29
Fresh avocado, sautéed organic spinach, vine ripe tomatoes, hand-made hash brown

POACHED EGG WITH AVOCADO MASH 26
Toasted multigrain bread, coriander vinaigrette

QUINOA FRUIT SALAD WITH HONEY LIME DRESSING (G) 24
Mango, strawberry, blueberry, quinoa, organic spinach, honey lime dressing

(P) Pork | (V) Vegetarian | (VG) Vegan | (G) Gluten Free | (D) Dairy Free | (N) Contains Nuts | (S) Spicy
All prices are in US Dollars (USD) and subject to service charge and applicable taxes.

THE CAVIAR LOVER

OSCIETRE CAVIAR, 30gm 198

BELUGA CAVIAR, 30gm 398

Caviar Compliments

Buckwheat blinis, egg white, egg yolk, crème fraiche, chives, onion

APPETIZER

MALDIVIAN TUNA TARTAR WITH AVOCADO 42

Yuzu soya vinaigrette, mango ginger puree, sesame seed, coriander

PERUVIAN STYLE CEVICHE (S) 38

Reef fish, baby squid, octopus, tomatoes, jalapeno, tigers milk dressing

MALDIVIAN ROCK LOBSTER (S) 72

Mango and chili salsa, heart of lettuce, lemongrass dressing

MALDIVIAN TUNA NICOISE 40

Seared tuna, olives, potato, cherry tomato, French beans, quail egg, anchovies

TIGER PRAWN COCKTAIL 49

Avocado, iceberg lettuce, cocktail dressing

SASHIMI MARIOWASE 78

Salmon, yellow fin tuna, scallop, Hamachi yellow tail, Amaebi - sweet shrimp

Sweet pickled ginger, wasabi, shoyu

(P) Pork | (V) Vegetarian | (VG) Vegan | (G) Gluten Free | (D) Dairy Free | (N) Contains Nuts | (S) Spicy

All prices are in US Dollars (USD) and subject to service charge and applicable taxes.

WARM STARTER

CRISPY JUMBO PRAWN (N) Green mango salad, signature "V" sauce	44
PAN-SEARED SEA SCALLOP Crustacean emulsion, artichoke puree, truffle oil	42
QUICK SEARED MALDIVIAN TUNA (S) Mango and avocado, tangy citrus dressing, espelette chili	40
PAN-FRIED FOIE GRAS Apple and passion fruit compote, duck jus	48
SLOW BAKED WARM AUBERGINE (V) Cherry tomato and basil, mozzarella cheese, roasted pine nuts	34
MALAYSIAN SATAY (N) Marinated chicken, beef or lamb skewers (1/2 dozen), cucumber, onion, rice cake, peanut sauce	34

SALAD

CAESAR SALAD (P) Heart of Baby romaine, parmesan cheese, croutons, pork bacon	
Prawn	39
Grilled Chicken Breast	36
Smoked Salmon	38
Plain	34

(P) Pork | (V) Vegetarian | (VG) Vegan | (G) Gluten Free | (D) Dairy Free | (N) Contains Nuts | (S) Spicy
All prices are in US Dollars (USD) and subject to service charge and applicable taxes.

SALAD

WILD ORGANIC GREEN SALAD (V) Mixed green leaves, avocado, cherry tomatoes, cucumber, olives, croutons lemon vinaigrette	32
BURRATA SALAD (V) Heirloom tomatoes, arugula, basil, olive oil caviar, aged balsamic vinegar	39
THE WALDORF SALAD Granny smith apple, caramelized walnut, raisin, celery, truffle oil, chef's made mayonnaise	34
TRIO QUINOA SALAD Avocado, heirloom tomato, cucumber, lemon vinaigrette	39

SOUP

WILD MUSHROOM VELOUTÉ (V) Truffle oil	34
LOBSTER BISQUE Crab meat, chives, cognac	39
PEKING DUCK CONSOMMÉ Mushroom and shrimp dumpling, spring onion	36
TOM YAM GUNG	36

(P) Pork | (V) Vegetarian | (VG) Vegan | (G) Gluten Free | (D) Dairy Free | (N) Contains Nuts | (S) Spicy
All prices are in US Dollars (USD) and subject to service charge and applicable taxes.

PASTA AND RISOTTO

MAINE LOBSTER TAGLIATELLE (S) Cherry tomato, garlic, chili, white wine, basil	110
LINGUINE GAMBERI Prawns, cherry tomatoes, garlic, extra virgin Italian, olive oil	44
RIGATONI WITH WAGYU BOLOGNAISE Button Mushrooms, aged parmesan cheese, basil	46
SMOKED MUSHROOM RISOTTO (V) Shiitake, chanterelle mushroom, button mushroom, parsley, parmesan cheese, truffle oil	38
SPAGHETTI CARBONARA Bacon, mushroom, parmesan cheese, Italian parsley	38
PENNE ARABIATTA Cherry tomato, fresh basil, garlic, chili, parmesan cheese	34

(P) Pork | (V) Vegetarian | (VG) Vegan | (G) Gluten Free | (D) Dairy Free | (N) Contains Nuts | (S) Spicy
All prices are in US Dollars (USD) and subject to service charge and applicable taxes.

BURGERS AND SANDWICHES

WAGYU BEEF BURGER (P) Brioche bun, onion, tomato, Bacon, gruyere cheese, homemade barbecue sauce	59
SOFT SHELL CRAB BURGER (S) Brioche bun soft-shell crab, tangy chili mayonnaise, tobiko, gherkin	45
MALDIVIAN YELLOW FIN TUNA BURGER (S) Squid ink bun, seared tuna, capers, lettuce, tangy mayonnaise, espelette chili	42
WESTHOLME WAGYU STEAK SANDWICH Ciabatta bread, gruyere cheese, caramelized onion, arugula salad, garlic mayonnaise	52
TRIPLE DECKER CLUB SANDWICH (P) Fried egg, grilled chicken, tomato, lettuce, bacon, mayonnaise	38
TANDOORI CHICKEN WRAP Turmeric tortilla, tandoori chicken, kechumber salad, mint sauce	38
TRADITIONAL FISH AND CHIPS Tartare sauce, green pea mash, lemon wedges	42

(P) Pork | (V) Vegetarian | (VG) Vegan | (G) Gluten Free | (D) Dairy Free | (N) Contains Nuts | (S) Spicy
All prices are in US Dollars (USD) and subject to service charge and applicable taxes.

MALDIVIAN SPECIALTY

DHONHIYALA (S)	45
Tuna curry, local style rice, fried moranga leaves, green papaya salad	
THAKURU (S)	48
Octopus, paratha, nuts, rice, papaya salad, morangga leaf	
RADHUN (S)	110
Lobster curry, coconut and white rice, papaya salad, morangga leaf	

INDIAN CUISINE

BUTTER CHICKEN MASALA	52
Indian tandoori chicken cooked in onion-tomato gravy, cashew nut, butter	
VEGETARIAN'S THALI (S)	45
Palak paneer, broccoli tandoori	

All Indian dishes are served with basmati rice, dal makhani, mango chutney, papadum, raita

NAAN	
Plain	12
Butter	12
Garlic	12
Cheese	15

(P) Pork | (V) Vegetarian | (VG) Vegan | (G) Gluten Free | (D) Dairy Free | (N) Contains Nuts | (S) Spicy
All prices are in US Dollars (USD) and subject to service charge and applicable taxes.

PIZZA

MARGHERITA (V) Tomato sauce, mozzarella cheese, basil	33
FRUTTI DI MARE Tomatoes, shrimps, calamari, cuttlefish, parsley	46
PARMA E RUCOLA (P) Tomatoes, mozzarella, burrata, shaved parmesan, rucola, parma ham	44
QUATTRO FORMAGGI (V) Gorgonzola, emmental mozzarella, brie, shaved parmesan	42
PIZZA DIAVOLA (P) Tomato sauce, mozzarella, chorizo, garlic, rosemary	40
VEGETARIAN PIZZA Roasted eggplant, zucchini, bell pepper, broccoli, mushroom, burrata, confit tomatoes, shaved parmesan	39

(P) Pork | (V) Vegetarian | (VG) Vegan | (G) Gluten Free | (D) Dairy Free | (N) Contains Nuts | (S) Spicy
All prices are in US Dollars (USD) and subject to service charge and applicable taxes.

RICE | NOODLES

NASI GORENG KAMPONG (S) Chef's made chili paste, prawn, chicken, squid, local spinach, crispy silver fish	35
CRAB MEAT FRIED RICE (P) Crab meat, barbecue pork, spring onion, beansprout	40
PENANG STYLE CHAR KUEY TEOW Flat rice noodle, beansprout, fish cake, spring onion, tiger prawn, squid, cockle	36
MALAYSIAN MEE GORENG Yellow noodle, bean curd, bean sprout, spinach, egg, prawn, squid, potato	38
SINGAPORE HOKKIEN MEE Yellow and rice noodle, prawn, squid, fish cake, spring onion	38

SEAFOOD

PATAGONIAN TOOTHFISH Mushroom fricassee, roasted baby potato, green asparagus, black truffle sauce	72
MEDITERRANEAN STYLE SEABASS Mussels, baby squid, vine ripe tomatoes, basil	58
JUMBO RIVER PRAWN HAR LOK STYLE Signature "Har Lok Glaze", ginger, spring onion, steamed jasmine rice	46

(P) Pork | (V) Vegetarian | (VG) Vegan | (G) Gluten Free | (D) Dairy Free | (N) Contains Nuts | (S) Spicy
All prices are in US Dollars (USD) and subject to service charge and applicable taxes.

POULTRY

"AU CHAPON BRESSAN" - FRENCH FARMED CHICKEN Slow cooked, fava bean, carrot vichy, sauté spinach and morel mushroom sauce	54
---	----

SEAFOOD FROM THE GRILL

MALDIVIAN YELLOW FIN TUNA	49
ATLANTIC SALMON	58
WHOLE MALDIVIAN REEF FISH (400 gm - 600gm) Grilled with authentic Maldivian spices	65
MALDIVIAN LIVE LOBSTER (100gm) Grilled or thermidor	24
GRILLED SEAFOOD PLATTER Maldivian lobster, king prawn, scallop, squid, reef fish	175

(P) Pork | (V) Vegetarian | (VG) Vegan | (G) Gluten Free | (D) Dairy Free | (N) Contains Nuts | (S) Spicy
All prices are in US Dollars (USD) and subject to service charge and applicable taxes.

MEAT FROM THE GRILL

BEEF

WESTHOLME WAGYU BEEF SIRLOIN MBS 6-7 (300gm)	148
WESTHOLME WAGYU BEEF TENDERLOIN MBS 3-5 (280gm)	128
WESTHOLME WAGYU BEEF RIB EYE MBS 3-5 (300gm)	118

PORK

SNAKE RIVER FARM KUROBUTA PORK RACK (300gm)	88
---	----

LAMB

GREAT SOUTHERN LAMB RACK (300gm)	78
----------------------------------	----

CHOICE OF TWO SAUCES

Peppercorn Sauce, Black Truffle Sauce, Bearnaise, Bordelaise, Lemon Butter, Garlic Butter, Maldivian Spicy Sauce

SIDES

Truffle Fries Mashed Potato Fine Beans Sautéd Spinach	14
Sautéd Mushrooms Green Asparagus	14
Arugula Salad Mesclun White Rice	12
Pita Bread	10

(P) Pork | (V) Vegetarian | (VG) Vegan | (G) Gluten Free | (D) Dairy Free | (N) Contains Nuts | (S) Spicy
All prices are in US Dollars (USD) and subject to service charge and applicable taxes.

DESSERT

DARK VALRHONA CHOCOLATE CAKE Coco almond ice cream bar	26
TIRAMISU' Mascarpone cream, vanilla sponge, chocolate shavings	24
CLASSIC VANILLA BEAN CREME BRÛLÉE Fresh raspberry	25
RED VELVET CAKE Cream cheese frosting, fresh berries	25
LEMON CHEESECAKE Citrus Merengue, Lemon Sauce	24
ICE CREAM (per scoop) Vanilla Bean, Strawberry, Coffee, Belgian Chocolate	8
SORBET (per scoop) Peach, Lemon, Raspberry, Guava	8
ALLEOSSE CHEESE PLATTER (N) Fruit bread, dried fruits, nuts, grapes, homemade chutney	60

(P) Pork | (V) Vegetarian | (VG) Vegan | (G) Gluten Free | (D) Dairy Free | (N) Contains Nuts | (S) Spicy
All prices are in US Dollars (USD) and subject to service charge and applicable taxes.

KIDS MENU

MUSHROOM SOUP (V) Parmesan and emmental cheese toast	16
CHICKEN NOODLE SOUP	15
THE COBB SALAD Tomato, chicken, cucumber, corn, egg, avocado	16
GREEN PEA RISOTTO (V) Chicken chunk, mushroom, parmesan cheese	16
CROQUE MONSIEUR (P) Ham, cheese, French fries, mayonnaise, ketchup	15
HOT DOG Chicken sausage, French fries, mayonnaise, ketchup	15
CHEESE BURGER (P) Beef pattie, bacon, lettuce, tomato, French fries	18
BLACK ANGUS TENDERLOIN (80gm) Mashed potato, natural jus	32
SPAGHETTI WITH MEATBALLS Beef meatballs, cherry tomato, sweet basil	16
PENNE WITH TOMATO SAUCE	15

(P) Pork | (V) Vegetarian | (VG) Vegan | (G) Gluten Free | (D) Dairy Free | (N) Contains Nuts | (S) Spicy
All prices are in US Dollars (USD) and subject to service charge and applicable taxes.

KIDS MENU

EGG AND CHICKEN FRIED RICE Spring onion, vegetables	16
MINI PIZZA MARGHERITA (V) Tomato sauce, mozzarella and basil	15
CHICKEN NUGGETS French fries, ketchup	15
FISH FINGERS French fries, tartare sauce	15
FRUIT SALAD Wild berries, orange syrup	15
ICE CREAM (per scoop) Vanilla, chocolate, strawberry	4

(P) Pork | (V) Vegetarian | (VG) Vegan | (G) Gluten Free | (D) Dairy Free | (N) Contains Nuts | (S) Spicy
All prices are in US Dollars (USD) and subject to service charge and applicable taxes.

A TASTE OF OUR SIGNATURE RESTAURANTS



GLOW

QUICK SEARED WARM TIGER PRAWNS (G) (N) Green mango, papaya salad, coriander, mint leaves and lemongrass sauce	42
PATAGONIAN TOOTH FISH (G) (D) Organic basil crusted, wild mushrooms, green asparagus and thyme natural jus	72



CRISPY GOLDEN KING PRAWNS Chinese mustard, spicy mango	48
CANTONESE SWEET AND SOUR CHICKEN With pineapple	46
X.O FRIED RICE WITH SEAFOOD	32



COLD MEZZE	
Tabbouleh	26
Fattoush	29
Hummus	21
Moutabel	21
Labneh Moutawameh	24

All served with Pita bread

(P) Pork | (V) Vegetarian | (VG) Vegan | (G) Gluten Free | (D) Dairy Free | (N) Contains Nuts | (S) Spicy
All prices are in US Dollars (USD) and subject to service charge and applicable taxes.