

STARTERS AND SALADS

CAESAR SALAD 25

Baby romaine lettuce, parmesan shavings, poached egg, garlic croutons, Caesar dressing

Add:

- grilled marinated chicken, anchovy fillets, crispy Parma ham +4
- grilled marinated prawns, anchovy fillets, crispy Parma ham +8

TUNA NICOISE SALAD 35

Seared yellowfin tuna, French beans, soft-boiled egg, marinated tomatoes, baby potatoes, olives, capers, anchovies, dressed with citrus vinaigrette

TIGER PRAWN PEPPERONCINI 30

Sautéed prawns with garlic, lemon, chili, white wine, extra virgin olive oil and sourdough bread

FOIE GRAS TORCHON* 45

Caramelized figs, brioche toast, stewed berries, balsamic shallot and garden flowers

ANGUS BEEF CARPACCIO 30

Black olives, cherry tomatoes, rocket leaves, white truffle oil, shaved parmesan cheese and roasted pine nuts

BURRATA* 30

Fresh burrata cheese, roasted and fresh tomatoes, pesto, garden fresh basil and micro cress, aged balsamic vinegar

DUSIT GARDEN SALAD 25

Chef's garden young leaves and herbs, avocado, beetroot, cherry tomatoes, cucumber, roasted pumpkin seeds, Italian dressing

 Alcohol  Pork  Vegan  Vegetarian  Spicy  Nut  Seafood  Dairy  Gluten

Items with * are premium A la Carte dishes, not included in any meal plan and guests on half board, full board and pure indulgence are entitled to 25% discount

All prices are stated in US dollars. Prices are subjected of 10% service charge and 16% government tax




SOUPS

- TRUFFLE CRÈME MUSHROOM SOUP**   30
Truffle mascarpone, shimeji mushrooms, parsley, parmesan grissini stick
- CHICKEN NOODLE BROTH**  20
Egg noodles, chicken, vegetables, clear broth
- MALDIVIAN LOBSTER BISQUE**     35
Poached lobster, cream, olive oil and crouton
- MALDIVIAN PUMPKIN SOUP**  25
Vegan pumpkin soup with local spices served with crispy drumstick leaves









PASTA

- CREAMY SHRIMP PASTA**     25
Linguini, creamy cheese sauce, sundried tomatoes, parsley, cherry tomatoes, anchovies, white wine, garlic
- SPAGHETTI CHICKEN ALFREDO**   25
Mushroom, shallots, garlic, cream sauce and Parmesan
- PENNE AGLIO E OLIO**   25
Garlic, peperoncino, olive oil, parsley, lemon
- SPICY CRAB FETTUCCINE**     35
Crab meat, shallots, parmesan cheese, parsley, olive oil, garlic, white wine, chili and lemon

MAIN COURSE

LOBSTER RISOTTO	  	35
Lobster bisque, lobster medallion, parmesan cheese shavings, white wine		
TRUFFLE MUSHROOM RISOTTO	 	30
Wild mushroom, parmesan, Italian herbs, white wine, truffle oil		
ASIAN STYLE BRAISED BEEF CHEEK	 	60
Roasted cauliflower and sweet potato mousseline, young bok choy, ginger-scented veal jus		
CRISPY SKIN PORK BELLY	 	35
Char-grilled pineapple, red radish, shallots and broccoli with caramelized apple sauce		
LOCAL REEF FISH "PAPILLOTE"	 	45
Arugula, fennel, citrus, asparagus and cherry tomatoes		










INDIAN OCEAN FAVOURITES

CHICKEN TIKKA MASALA	 	35
Steamed turmeric rice, Kachumber salad, mint chutney, pickled lime and paratha		
SRI LANKAN PRAWN CURRY	  	45
Steamed turmeric rice, pickled lime, papadam		
MALDIVIAN YELLOWFIN TUNA CURRY	  	45
Steamed turmeric rice, Maldivian kata sambol and chapati		

FROM THE GRILL

INDIAN OCEAN TIGER PRAWN U15	 	45
CATCH OF THE DAY	 	45
MARINATED YELLOWFIN TUNA	 	45
AUSTRALIAN LAMB RACKS		60
AUSTRALIAN ANGUS BEEF STRIPLOIN 200g		60
AUSTRALIAN ANGUS TENDERLOIN 200g		65

CHOICE OF SAUCES – select any two

- Béarnaise 
- Lemon garlic butter 
- Red wine jus 
- Mushroom 
- Green peppercorn 
- BBQ 
- Chimichurri
- Blue cheese 
- Creamy tartufata 

SIDE DISHES – select any two

- Crispy potato wedges 
- Potato rosti 
- Chef's garden salad
- Butter-tossed vegetables 
- Creamy truffle mashed potatoes 
- Herb char-grilled vegetables
- Asparagus and sautéed mushroom
- Wok-fried Asian-style vegetables
- Portion of buttered tossed pasta 
- Asian-style vegetable fried rice

UPGRADE YOUR EXPERIENCE

Items with * are premium A la Carte dishes, not included in any meal plan and guests on half board, full board and pure indulgence are entitled to 25% discount

TOMAHAWK STEAK* 1000gr	165
WAGYU BEEF STRIPLOIN* MB9	140
INDIAN OCEAN LOBSTER ▲ - per lobster	125

Selection of cooking method: char-grilled, thermidor 🍷, baked cheese 🍷, Maldivian curry

▲ This item is not applicable for discount

SEAFOOD GRILLED PLATTER* - for two persons 🍷🍷	160
---	-----

Whole lobster, prawns, scallops, calamari, reef fish, yellowfin tuna

CHOICE OF SAUCES – select any two

- Béarnaise 🍷
- Lemon garlic butter 🍷
- Red wine jus 🍷🍷
- Mushroom 🍷
- Green peppercorn 🍷
- BBQ 🍷
- Chimichurri
- Blue cheese 🍷
- Creamy Tartufata 🍷

SIDE DISHES – select any two

- Crispy potatoes wedges / French fries 🍷
- Potato rosti 🍷🍷
- Chef's garden salad
- Butter-tossed vegetables 🍷
- Creamy truffle mashed potatoes 🍷
- Herb char-grilled vegetables
- Asparagus and sautéed mushroom
- Wok-fried Asian-style vegetables
- Portion of buttered tossed pasta 🍷🍷
- Asian-style vegetable fried rice 🍷

DESSERTS

WARM CHOCOLATE FONDANT PUDDING	 	24
Spice caramel sauce, homemade vanilla beans ice cream		
PASSION FRUIT RASPBERRY CREAM	 	24
Crispy pink peppercorn meringue, red berry micro chiffon sponge, sweet mango sorbet, cinnamon streusel		
CHOCOLATE OREO "CHEESECAKE"	  	24
Chocolate nut brittle, white chocolate soil, caramel ice cream, seasonal berries		
WHITE COFFEE VANILLA CRÈME BRÛLÉE	  	24
Mixed nuts biscotti, seasonal berries		
HUNI FOLHI ROLL		
- MALDIVIAN COCONUT CREPES ROLL	  	24
Pandanus coconut palm syrup, coconut ice cream		
SELECTION OF HOMEMADE ICE CREAM AND SORBET		5 per scoop
ASSORTED FRUIT PLATTER		24
ASSORTED CHEESE PLATTER		30