



*dhigufaru*

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island resort  
maldives

## Food Menu

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## MORNING BLOOM

### **American Breakfast**

18.00

*Fresh orange juice, Baker's Basket, jam, butter, Omelet or Fried Egg, Beef bacon or Chicken sausages, hash brown potatoes, grilled tomato and tropical fresh fruit. Served with tea or coffee*

### **Continental Breakfast**

18.00

*Fresh orange juice, cereals, cold milk, Baker's Basket, cold meat, sliced cheese, jam, butter, French toast and seasonal fresh fruit. Served with tea or coffee*

### **Maldivian Breakfast V - Optional**

15.00

*Chapati, Tuan & Coconut Salad, Spicy Tuna Stew, Watermelon Juice, Tropical Fresh Fruit Plate*

## APPETIZING BREEZE

### **Tomato Bocconcini V**

22.00

*Plum tomatoes and Bocconcini Pearls with Virgin Olive Oil & Garden-Fresh Basil Pesto*

### **Cantonese Spring Rolls V**

10.00

*Sesame fried shrimps and vegetables wrap into crispy pastry, chili soy, Thai Chili Sauce*

### **Seared Sea Scallops and Garlic Prawns SF**

24.00

*Seared Sea Scallops, Garlic Prawns, sliced Mango, black Caviar, Strawberry Balsamic Coulis*

### **Lobster Niçoise SF**

28.00

*Steamed Lobster tail, tomatoes, beans, olives, gherkin, potato, egg. anchovy garlic mayo*

### **Caesar Salad V - Optional**

15.00

*Baby romaine, shaved parmesan, herb croutons dress with Caesar Dressing. Served with your Choice of Beef Ham, Anchovies, Grilled Prawns or Roast Chicken*

### **Greek Salad V**

15.00

*Vine ripen cherry tomatoes, baby cucumber, capsicum, shallots, caper berries, feta, olives, mint lemon dressing*

### **House greenery V**

12.00

*Fresh green Crunchy vegetables & leaves tossed in Walnut & Chili balsamic vinaigrette*

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## FROM THE CAULDRON

**Italian Minestrone V** 18.00  
*Served with Shaved Parmesan and Basil Pesto Crostini*

**Elegant Seafood Bisque SF** 25.00  
*Bisque is a thick, creamy, highly-seasoned soup of French origin, classically of puréed crustaceans. Served with toasted garlic rouille and Salted Crackers*

**Hot & Sour Chicken Soup with Soba Noodles S** 20.00  
*Rich chicken stock combined with fresh mushroom, bamboo shoot, spring onion, chicken, beaten egg, Kikkoman, chili paste, soba noodles and Chinese vinegar. bread stick & butter*

## FROM THE SANDWICH BOARD

**Club 'Dhigufaru' V - Optional** 15.00  
*Classic triple-decker club with Fried egg, Beef bacon, Roast Chicken, lettuce, Onion, cheese and tomatoes... Served with Chips & House Salad*

### **Burgers**

Juicy beef tournedos 15.00

Hammered Chicken Thigh crumbed or grilled 15.00

Vegetable Patty V 15.00

*Sesame crusted whole wheat brioche with grilled onion, tomato ripened Dutch cheese. Served with thick batten potatoes and House salad*

**Smoked Salmon Ciabatta V – Optional** 22.00  
*Norwegian Smoked salmon, baby rocket, tomato, green cucumber. Served with French Fries and House salad*

**Chicken Quesadilla V – Optional** 18.00  
*Grilled chicken and vegetables, sprinkle with creamy cheddar, Folded into tortilla and served with guacamole & Pico De Gallo*

**Toasted Open Focaccia V – Optional** 20.00  
*Australian minute steak and herb scrambled egg on toasted focaccia. Served with English fried potatoes and green salad*

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## ITALIAN TREAT

### Pasta with You Palate **V – Optional**

Gratin Seafood (Creamy Cheesy Pasta with Combination of Seafood) <b>SF</b>	20.00
Pesto (Garden Fresh Basil Pesto & Parmesan) <b>V</b>	18.00
Carbonara (Beef Bacon Cream Sauce sprinkle with Parsley) <b>V</b>	20.00
Bolognese (Tomato based rich meat sauce)	20.00
Napoli (Rich Basil and Tomato sauce with Olives) <b>V</b>	18.00

### Pizzas Delicious

Margherita <b>V</b>	18.00
Mozzarella, fresh tomato & basil	

### Margherita based with your choice of toppings

Mozzarella, meat sauce, tomato & herbs	25.00
Mozzarella, Sausages, Capsicum, olives & tomato <b>S</b>	20.00
Mozzarella, Beef Bacon or Ham, Sundried tomato & Basil	20.00
Mozzarella, Chicken, Bell Pepper, Tomato and Olives	20.00
Mozzarella, mixed seafood, tomato, capers & olives <b>SF</b>	20.00
Mozzarella, tuna, tomato, olives & onion <b>S</b>	20.00
Mozzarella, Danish blue, Brie and Cheddar (4way)	20.00

## PLATO PRINCIPAL (Main Course)

### Turkey Cordon Bleu **No Halal** 45.00

*Pounded slices of Turkey breast stuffed with Beef ham & Gruyere cheese, coated in breadcrumbs and deep-fried. Served with Béarnaise sauce or Brown Glaze, Accompanied with thick batten potatoes and Jardinière of Mixed Vegetables*

### Grilled Tournedos 60.00

*Steaks of prime Australian beef tenderloin grilled to your perfection... (Rare, medium or well-done) Served on Bordelaise Sauce or Mushroom Burgundy Gravy. Accompanied with Mashed Potatoes & Jardinière of Mixed Vegetables.*

### Lemon Herb Grilled Rack of Lamb 60.00

*French cap rack of lamb marinated in lemon juice, zest, Herbs, honey, garlic & mustard. Served with minted Hollandaise and accompanied with Cheesy Eggplant with Hummus and sauté potatoes*

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## FRESH FROM DHIGUFARU LAGOON

<b>Lobster (100g) SF</b>	120.00
<i>Grilled, Thermidor or Poached. Garlic Chili Butter, bowl of salad, mashed Potatoes and steamed vegetables.</i>	
<b>Jumbo Prawns SF</b>	80.00
<i>Grilled, Pan-fried or Crumbed fried. Garlic butter or Cocktail Sauce. bowl of salad, mashed Potatoes and steamed vegetables.</i>	
<b>'Lagoon Style' Seafood Sizzler Plate SF</b>	160.00
<i>A plate consisting of spicy marinated pan-fried fish, Grilled lobster Tail, Tandoori Prawns, fried calamari, Steamed mussels, &amp; crab. Served with vegetable pilaf and curried fragrant garlic gravy</i>	
<b>Gingered Honey Grilled Fresh Salmon Steak SF</b>	60.00
<i>Grilled Fresh Salmon Steak marinated with Olive oil, Basil, Ginger, Honey and Orange. Mashed potatoes and garlic buttered vegetables</i>	
<b>Tempura Prawns and Vegetables SF &amp; V (Optional)</b>	80.00
<i>Served with Honey-Chili Kikkoman</i>	

## VEGETARIAN CORNER V

<b>Vegetable Cutlet</b>	28.00
<i>Soya beans combined with Combination of vegetables, Peeled Tomatoes and herbs, shaped into a cutlet and pan-fried, topped with cheese and baked. Served with Sundried tomato salsa, cucumber raita and Sour Potatoes.</i>	
<b>BBQ Vegetables</b>	28.00
<i>Mixed Sliced of vegetables marinated in garlic, parsley, red wine vinegar &amp; olive oil, Char-broiled and Served with creamy polenta &amp; parmesan</i>	
<b>Oriental Sour Vegetable Stew</b>	28.00
<i>Market spring vegetables stewed in coconut cream, Yoghurt and authentic oriental spices. Served with Steamed rice. Accompanied with chutney and Papadam</i>	

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## TO FINISH...

<b>Tropical Fresh Fruit Platter - Deluxe</b>	20.00
<i>A platter consisting of Seasonal Fresh Fruits</i>	
<b>Crème Brûlée</b>	12.00
<i>Vanilla-rich cooked creamy are deliciously decadent. Consisting of a rich custard base topped with a contrasting layer of caramelized Brown sugar</i>	
<b>Gâteau de mille-feuilles</b>	12.00
<i>Vanilla French pastry sandwich with Chocolate Pastry cream and garnish with double chocolate glazed. Served with mixed berry compote</i>	
<b>Dream Cream</b>	8.00
<i>Scoop of Marshmallow &amp; Almond vanilla, Dark Chocolate Swirl, or Mixed Very Berry Delight ice cream served with Nougat and Toppings</i>	
<b>Banana Split: 'Dhigufaru'</b>	8.00
<i>Your choice of ice cream... Double Chocolate, Very Berry, Almond Vanilla, Fruit &amp; Nut or Butterscotch served with banana, Nougat, Cream and toppings</i>	
<b>Choice of Ice Cream (Each Flavor)</b>	4.00
<i>Almond Vanilla, Double Chocolate, very Berry, Fruit &amp; Nuts or Butterscotch with toppings</i>	

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## NATURAL BREEZE

### Fried Rice **V – Optional**

Egg & Vegetables	8.00
Chicken & Vegetables	10.00
Seafood & Vegetables	12.00

*Above choices will be served with homemade chili paste, Papad Masala and Chili soy*

### Nasi Goreng **V – Optional**

14.00

*Sesame fried Vegetables combined with dark sweet soy and Indonesian spice. Your Palate...  
Chicken, Beef or Seafood. Served with a fried egg. Accompanied with Prawn Crackers & Chili  
Paste*

### Rice and Curry **V – Optional**

Chicken & Curd Curry	10.00
Beef & Potato Curry Stew	15.00
Fish Thel-Vinakiri (Soured Mustard Curried Fish)	10.00
Prawns Curry 'Chef's' Style	20.00

*Above choices accompanied with vegetables dishes with Chutney, Pickles and Papadams.*

### Singapore 'Street Fried' Noodles **V – Optional**

15.00

*Sesame fried ginger & garlic scanted fine noodles mixed with spring Chinese vegetables, chicken  
and prawns, garnish with fried peanuts and honey-chili soy*

### Thai Red Curry **V – Optional**

10.00

*Chicken or Fish cooked in Thai Red Curry paste with creamy Coconut Milk. Combine with Baby  
eggplant, Thai Basil, green beans and kaffir lime*

### Chicken or Beef Satay

10.00

*Indonesian Style Marinated Chicken or Beef thread in Skewers and Grilled. Served with Satay  
(Peanut) Sauce.*

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