



dhigufaru

island resort
maldives

Seafood Menu

OPENING HOURS
24:00hrs

APPETIZING SEA BREEZE

Mussels Salad 24.00

*Half Shells Green Mussels, Sundried Tomato, Caper Berries & Olives. Tossed with Champagne Mayonnaise. Served with **Garlic Crostini***

Vietnamese Fresh Spring Rolls 24.00

Lobster and Baby Shrimps with Avocado, Crispy Iced-Berg and Pomegranate. Served with Honey Kikkoman and Spicy Peanut Sauce

Seared Sea Scallops and Garlic Prawns 26.00

Seared scallops, Garlic Prawns, sliced mango, black caviar, Strawberry Balsamic Coulis

Lobster Niçoise 30.00

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

Caesar Salad 22.00

*Baby romaine, shaved parmesan, **herb croutons** dress with Caesar Dressing. Served with your Choice of Lobster Meat, Mussels or Prawns*

'ATHIRI' CAULDRON

Brandied Creamy Lobster Bisque 22.00

*French Origin, Served with **Garlic Toast** and Bakery Fresh Bread Basket and Butter*

Elegant Seafood Bisque 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*

Irish Seafood Chowder 25.00

*Creamy Semi-Thick Mixed Seafood and Vegetables Chowder, Served with **Irish Soda Bread**, Butter and Water Crackers*

CHEF'S STYLE SANDWICHES

Club Seafood 'Dhigufaru' 18.00

Classic triple-decker club with Grilled Prawns, Calamari and Fish, lettuce, Onion, cheese and tomatoes... Served with Chips & House Salad

Burgers

Honey Soy Grilled Prawns 18.00

Sliced Grilled Lobster 18.00

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

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

Seafood Quesadilla 22.00
Grilled Mixed Seafood and vegetables, sprinkle with creamy cheddar, folded into tortilla and served with guacamole & Pico De Gallo

ITALIAN TREAT

Pasta with You Palate

Gratin Seafood (Creamy Cheesy Pasta with Combination of Seafood) 20.00
Tomato, Mussels and Basil (Fresh Tomato, Garden Fresh Basil & Mussels) 18.00

Pizzas Delicious

Margherita based with your choice of toppings

Mozzarella, Lobster Ragu, tomato & herbs 25.00
Mozzarella, Spicy Prawns, olives, Sweet Pepper & tomato 22.00
Mozzarella, mixed seafood, tomato, capers & olives 28.00
Mozzarella, tuna, tomato, olives & onion 20.00

FRESH FROM DHIGUFARU LAGOON

Lobster (500-600g) 120.00
Grilled, Thermidor or Poached. Garlic Chili Butter, bowl of salad, mashed Potatoes and steamed vegetables.

Jumbo Prawns 80.00
Grilled, Pan-fried or Crumbed fried. Garlic butter or Cocktail Sauce. bowl of salad, mashed Potatoes and steamed vegetables.

'Lagoon Style' Seafood Sizzler Plate 190.00
A plate consisting of spicy marinated pan-fried fish, Grilled lobster Tail, Tandoori Prawns, fried calamari, Steamed mussels, & crab. Served with vegetable pilaf and curried fragrant garlic gravy

Gingered Honey Grilled Fresh Salmon Steak 60.00
Grilled Fresh Salmon Steak marinated with Olive oil, Basil, Ginger, Honey and Orange. Mashed potatoes and garlic buttered vegetables

Tempura Prawns and Vegetables 80.00
Served with Honey-Chili Kikkoman

Tandoori Prawns with Cheese & Garlic Naan 80.00
Served with Cucumber Raita

TO FINISH...

Tropical Fresh Fruit Platter - Deluxe <i>A platter consisting of Seasonal Fresh Fruits</i>	24.00
Crème Brûlée <i>Vanilla-rich cooked creamy are deliciously decadent. Consisting of a rich custard base topped with a contrasting layer of caramelized Brown sugar</i>	15.00
Gâteau de mille-feuilles <i>Vanilla French pastry sandwich with Chocolate Pastry cream and garnish with double chocolate glazed. Served with mixed berry compote</i>	12.00
Dream Cream <i>Scoop of Marshmallow & Almond vanilla, Dark Chocolate Swirl, or Mixed Very Berry Delight ice cream served with Nougat and Toppings</i>	10.00
Banana Split: 'Dhigufaru' <i>Your choice of ice cream... Double Chocolate, Very Berry, Almond Vanilla, Fruit & Nut or Butterscotch served with banana, Nougat, Cream and toppings</i>	10.00
Choice of Ice Cream (Each Flavor) <i>Almond Vanilla, Double Chocolate, very Berry, Fruit & Nuts or Butterscotch with toppings</i>	4.00

Each and Every Special Dinner with Nice Bread Basket

A Alcohol N Nuts G Gluten Free SF Sea food P Pork V Vegetarian S Spicy
Kindly notify your server if you have any allergic intolerance.

Prices are in USD and Subject for 10% service charge and 12% GST (Government Tax).

NATURAL BREEZE

Fried Rice

Prawns & Vegetables 10.00

Seafood & Vegetables 14.00

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

Seafood Nasi Goreng

16.00

Sesame fried Vegetables combined with dark sweet soy and Indonesian spices. Served with a fried egg. Accompanied with Prawn Crackers & Chili Paste

Rice and Curry

Seafood Korma 15.00

Prawn Masala 15.00

Maldivian Style Fish Curry 10.00

Prawns Satay 15.00

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

Singapore 'Street Fried' Prawn Noodles

15.00

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

Thai Red Curry

18.00

Prawns or Mixed Seafood cooked in Thai Red Curry paste with creamy Coconut Milk. Combine with Baby eggplant, Thai Basil, green beans and kaffir lime. Served on Steamed Rice

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