



dhigufaru

island resort
maldives

Food Menu

OPENING HOURS

24:00hrs

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

Vegetarian Indian Breakfast *Eggless* 15.00

Dosai, Sambaru, Aloo Masala, Cheela Toast, Dhal Tadka, Plain Yoghurt, Fresh Fruits and Juice

APPETIZING BREEZE

Tomato Mozzarella Caprese V 22.00

Buffalo Mozzarella, Plum tomatoes and Fresh Basil with Virgin Olive Oil & Balsamic Glazed

Cantonese Spring Rolls (Choice) 10.00

Fried shrimps and vegetables

Chicken & Vegetables

Eggless Vegetarian



wrap into crispy pastry, chili soy, Thai Chili Sauce

Seared Sea Scallops and Garlic Prawns SF 24.00

Seared 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

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 16% GST (Government Tax).

FROM THE CAULDRON (Bread Basket)

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

Grilled Panini Bread V – Optional 18.00
Special Made of Multi-Grain Bread Filled with Your Choice of Chicken & Cream Cheese or Tuna with Cream Cheese or Grilled Zucchini, Eggplant & Cheese (Spicy Optional)

Jumbo Submarine V – Optional 20.00
Baker's Special Swiss Canton Bread Filled with Smoked Cold Cuts, Iced-Berg Mayo and Mild Cheddar or Smoked Salmon, Onion Caper Salad and Mustard or Grilled Vegetable & Cheese

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 16% GST (Government Tax).

ITALIAN TREAT

Pasta with You Palate **V – Optional**

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

Pizzas Delicious

Margherita V	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 S	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 SF	25.00
Mozzarella, tuna, tomato, olives & onion S	18.00
Mozzarella, Danish blue, Brie and Cheddar (4way)	25.00

VEGETARIAN CORNER **V**

Vegetable Cutlet 18.00

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.

BBQ Vegetables 18.00

Mixed Sliced of vegetables marinated in garlic, parsley, red wine vinegar & olive oil, Char-broiled and served with creamy polenta & parmesan

Oriental Sour Vegetable Stew 18.00

Market spring vegetables stewed in coconut cream, Yoghurt and authentic oriental spices. Served with Steamed rice. Accompanied with chutney and Papadam

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 16% GST (Government Tax).

TO FINISH...

Tropical Fresh Fruit Platter

Deluxe (A platter consisting of 10 Variety of Seasonal Fresh Fruits) 25.00

Superior (A platter consisting of 8 Variety of Seasonal Fresh Fruits) 20.00

Normal (A platter consisting of 6 Variety of Seasonal Fresh Fruits) 15.00

Crème Brûlée

12.00
Vanilla-rich cooked creamy are deliciously decadent. Consisting of a rich custard base topped with a contrasting layer of caramelized Brown sugar

Rich Chocolate Ganache Triangle

14.00
Rich and Heavy Carma Chocolate Based Cake Tringle, Serve with Strawberry Compote

Dream Cream

8.00
Scoop of Marshmallow & Almond vanilla, Dark Chocolate Swirl, or Mixed Very Berry Delight ice cream served with Nougat and Toppings

Banana Split: 'Dhigufaru'

10.00
Your choice of ice cream... Double Chocolate, Very Berry, Almond Vanilla, Fruit & Nut or Butterscotch served with banana, Nougat, Cream and toppings with Roasted Coconut

Choice of Ice Cream (Each Flavor)

4.00
Almond Vanilla, Double Chocolate, very Berry, Fruit & Nuts or Butterscotch with toppings

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 16% GST (Government Tax).

NATURAL BREEZE

Fried Rice V – *Optional* (Eggless Vegetarian)

Egg & Vegetables	8.00
Chicken & Vegetables	10.00
Seafood & Vegetables	15.00

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

Nasi Goreng V – *Optional*

15.00

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.

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 16% GST (Government Tax).