







Kuredhi

The ultimate mediterranean twist on our white sandy beaches

All prices are in USD and is subject to 10% service charge and 16% T-GST for stays before 1st July 2025.

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-  Signature Dish
-  Vegetarian Option
-  Contains Nuts
-  Contains Alcohol





ANTIPASTI E INSALATE

Kuredhi Salad 25

Healthy serving of grilled lagoon prawns on a bed of chilled mesclun leaves, asparagus, avocado, capers, red onion rings, sundried tomatoes tossed with homemade orange and ginger dressing

Seared Scallops 25

Chefs signature scallops pan seared to perfection, served with roasted pepper sauce

Beef Carpaccio 24

Angus beef tenderloin served in Cipriani style, sprinkled with citrus mayonnaise

Crispy Calamari Rings 24

Batter fried crispy calamari and onion rings served with lime chili mayonnaise

Caprese Salad 22

A sumptuous salad made with slices of juicy ripe roma tomatoes, fresh basil, creamy buffalo mozzarella, seasoned with oregano, extra virgin olive oil and pesto

Classic Caesar Salad

Tossed Romaine lettuce with Caesar dressing, herbed croutons, beef bacon and poached egg alongside your choice from

Smoked Salmon 32


Chicken 30


Plain 22








ZUPPA


Minestra Chicken Soup 	22
Chicken and parsley simmered in a barley broth	


Minestrone Soup 	20
Rustic Italian soup brimmed with vegetables and pasta. Cooked in a nourishing vegetable broth and finished with basil pesto	

PASTA

Ravioli di Mare   	32
Succulent seafood ravioli paired with tangy Pomodoro cream sauce and pine nuts	

Ravioli Spinach e Ricotta   	28
Creamy ricotta and spinach ravioli prepared with aged Parmigiano Reggiano, butter and Nuts	

Risotto ai Funghi   	28
A savoury risotto flavoured with a mixture of fresh mushrooms and truffle oil	

Tagliatelle Aglio, Olio e Peperoncino 	26
Herbaceous and spicy Tagliatelle seasoned with fresh garlic, olive oil, chili and basil	

Pasta of Your Choice and Sauces

Spaghetti, penne, fettuccine

Bolognese	28
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Carbonara	28
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Arrabbiata 	28
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PIZZA

Kuredhi Signature  35

Fresh tomatoes and mozzarella served with Maldivian smoked tuna and baby octopus

Frutti di Mare 35

Fresh tomatoes, mozzarella, prawns, calamari and reef fish

Tuna Peperoncino 33

Fresh tomatoes, mozzarella, Maldivian tuna, hot chillies

Pollo Jalapeno 30

Fresh tomatoes, mozzarella, chicken, jalapeno peppers

Garden  25

Fresh tomatoes, mozzarella, aromatized and confit vegetables

Margherita  23

Fresh tomatoes, mozzarella, oregano, basil

Make Your Own Pizza with Your Favorite Toppings

All Pizzas are made with Fresh tomatoes, mozzarella and your choice of

Slipper Lobster 40

Tiger Prawns with Cajun Spices 38

Smoked Salmon 35

Crab Meat 35

Turkey Ham 33

Mushrooms  30

PIATTI DI PESCE E CARNE

Grilled Maldivian Lobster 60

Succulent Maldivian lobster seasoned and grilled to perfection. Served with spiced crushed potato, spring vegetables and citrus salsa

King Prawns 44

Indian ocean King prawns char grilled with citrus butter sauce, accompanied with couscous salad and olives

Pistachio Crusted Lamb Rack 🍷 🍴 46

An intriguing combination of flavor and texture on savory pistachio and mustard crust lamb, served with polenta cake, ratatouille and pink pepper jus

Norwegian Salmon 44

A rich, buttery and smoky grilled salmon served with garlic sautéed spinach, creamy risotto and tomato salsa

Angus Beef Tenderloin 48

Char grilled Angus beef tenderloin seasoned with chef's secret recipe, served with mashed potatoes, heirloom vegetables and mushroom jus

Chicken Parmigiana 35

Tender chicken breast cooked with tangy pomodoro sauce, served on a spaghetti bed and pumpkin purée

Pan Seared Tuna 32

Seared tuna loin seasoned with Himalayan pink salt, Roasted potatoes, garden salad, lemon and coriander emulsion





DOLCI

Cheese Platter 🍷 36

Selection of imported cheese, crackers, nuts and preserves

Pistachio Semifreddo 🍰🍷 20

An elegant no churn ice cream served with fruit salsa and berry macarons

Tiramisu 🍰 20

A creamy espresso soaked ladyfingers lightly sweetened with whipping cream and rich mascarpone served with chocolate truffle

Fruit Platter 18

Assorted seasonal cut fruits with your choice of Ice cream

