



MALAHINI
KUDA BANDOS

The Blum

————— Food Menu —————

IMPORTANT NOTICE

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ALL DAY DINING

STARTER

Carpaccio of yellow fin tuna	25
with organic leaves, tuna mayonnaise, fresh curry leaf oil, coconut chip and fried capers	
Tuna tataki	25
Pepper crushed seared tuna loin, spring onion, sesame and ginger dressing	
Steamed Lemongrass Prawns	24
Cucumber carpaccio, chili-mango salsa, roasted cashew nut	
Pan-fried mushrooms (V)	22
with extra virgin coconut oil, olive mascarpone tapenade and honey-glazed walnuts	
Tuna in hot avocado oil	26
Avocado salsa, quail egg and soy caviar	
Prawn roll (GF, N)	18
Rice paper, prawn, fresh mint, coriander, cucumber, carrot, spring onion, peanut sauce	
Hummus (VG, GF)	16
Chickpeas, olive oil and tahini served with pitta bread	
Baba ghanoush (VG, GF)	16
Eggplant, tahini sauce, smoked paprika and olive oil, served with fresh pita bread	

SALAD

Thai papaya salad with grilled prawn 24
(GF, N)

Long bean, garlic, chili, tomato, fish sauce,
peanuts

Healthy salad (V) 18

Avocado, papaya, dry figs with cinnamon and
coconut lemon dressing

Tuna niçoise (GF) 24

Fresh Maldivian tuna, potatoes, green beans,
tomatoes, egg, anchovies, black olives, cherry
tomatoes, lemon

Freshly picked herbs salad (V, GF) 22

with curry leaf pesto, avocado, rice wine vinegar
dressing, toasted almonds, local pine nuts and
sundried cherry tomatoes

Caesar salad 28

Your choice of prawns or chicken caesar salad

Italian marinated seafood 25

Basil pesto, artichokes, sundried tomatoes, cherry
tomatoes

POKE BOWL 28

Choice of Tuna / Salmon / Tofu (V)

sushi rice, seaweed, avocado, spicy mayo, spring
onion, sesame seed, edamame, takuan, Shichimi
togarashi

SOUP

Chilled green gazpacho (V)	20
Roasted almonds, croutons and basil oil	
Asparagus soup (V)	20
with morel mushroom ravioli	
South Asian bouillabaisse (SF)	22
with herbs and spices	
Tom Yum Kung	22
Thai hot and sour prawn soup	
Classic Tomato soup (V)	18
with focaccia bruschetta, extra virgin olive oil, pecorino cheese and basil pesto	

MAIN DISHES

Fish & Seafood Dishes

Black peppered soft-shell crab	45
Sichuan peppers, lychee sauce, steamed rice, fried egg and pineapple salsa	
Wok fried seafood	38
Asian vegetables, soy, ginger, oyster sauce, steamed rice on the side	
Sri Lankan-style tempered prawns	32
steamed rice, papadum and mango chutney	
Nasi goreng	28
Stir-fried rice, your choice of seafood beef chicken vegetables served with chicken satay, prawn crackers and fried egg	
Catch of the day	26
Pan-fried local reef fish with scallion mashed potato, butter vegetables smoked pepper coulis	

Sesame crust seared tuna 38
Celeriac puree, soy glazed shitake mushroom, soy
caviar and togarashi

Grilled Jumbo prawns (U-10) 35
Garlic mashed potato, butter vegetables and
crustacean sauce

Miso marinated salmon 42
Wasabi mashed potato, wakame salad, hajikami
shoga and miso sauce

SHARING DISHES AIG

Grilled Seafood platter (for two) 125 60
Lobster, prawns, calamari, crab, tuna, reef fish, and
mussels, served with sauteed vegetables and
baked potatoes, lemon butter, citrus salsa and
sweet chili sauce

Surf and Turf (for two) 125 60
Chargrilled French rack of lamb, corn-fed chicken,
yellowfin tuna and tiger prawns accompanied with
French fries and truffle jus

Whole baked reef fish (500-600 grams) 35
served with mix green salad, baked potatoes, lemon
butter and citrus salsa

MEAT DISH

Sous Vide corn-fed chicken breast 55
Sauteed vegetables, garlic rice and Penang sauce

New Zealand herbs crusted lamb chops 60
Pearl's barley, sauteed vegetables, honey mustard
jus and balsamic caviar

Angus beef tenderloin 65
potato dauphinoise, butter vegetables, shallots
confit and truffle jus

VEGETARIAN

Paneer butter masala (V) with traditional accompaniments	30
Champagne risotto (V) with pumpkin, asparagus, morel mushroom and pistachio powder	42
Saffron Linguini (V) in three mushroom sauce, rocket salad and parmesan crisp	35
Sun-blushed tomato and basil ravioli (V) Pesto cream sauce, herb oils and parmesan shavings	38
Stir-fried Noodles / Rice (V) with organic vegetables and fried tofu	28

CURRY SECTION

Curry of the Day Accompanied with steamed rice, papadum and chutney	26
Butter chicken masala Garlic naan bread, chutney and papadum	35
Maldivian tuna curry Steamed rice, chapatti and local condiments	28

PASTA

Rigatoni	32
Tossed in mushroom cheese cream sauce and truffle oil	
Penne Boscaiola	28
Tomato sauce, mushroom, bacon, green pea and parmesan	
Spaghetti Maldivian	26
Tomato, smoked and baked tuna, local githeyo chili and fresh curry from our garden	
Linguini pasta	28
with seafood, basil and saffron cream	
Make your own pasta	28
Pasta: Penne, spaghetti, macaroni, rigatoni, fusilli, wheat-free or gluten-free pasta (Available upon request)	
Sauce: Tomato, Basil pesto, Cream cheese, Carbonara, Bolognese	

SANDWICHES & WRAPS

All the sandwiches and burgers are served with French fries and ketchup.

Ham and Cheese Sandwich	22
Classic Club Sandwich	30
Grilled Marinated Chicken breast, fried egg, chicken bacon, tomato and lettuce	
Grilled Vegetable Ciabatta/ Focaccia (V)	20
marinated zucchini, eggplant, tomato, baby rocket and basil pesto	
Spicy Maldivian Tuna sandwich	20
organic leaves, onion, lemon and local githeyo chili	

Chicken Shawarma Wrap 22
Garlic sauce, lettuce, tomato, pickles cucumber

Falafel wrap 20
Tahini sauce, pickle cucumber, romaine lettuce,
pita bread

BURGER

Crumb fried chicken burger 24
with lettuce, tomato, cucumber, onion, gherkin
and cheese

Crumb fried fish burger 24
with fresh salad, tomato and cheese

Quinoa, Beetroot Burger (VG) 24
Beetroot, carrot, tofu, potato, red onion,
avocado, tomato jam and cheddar cheese

Yellowfin Tuna Burger (S) 24
Blackened charcoal bun, tuna patty, lettuce,
gherkin and chili mayonnaise

Angus Beef Cheese Burger 38
Black Angus beef, Romaine lettuce, gherkin, BBQ
sauce, cheddar cheese and caramelized onion

SNACKS

Chicken Satay (N) 12
served with peanut sauce

Falafel (V) 12
Deep-fried chickpeas served with tahini
mayonnaise

Buffalo Chicken Wings 20
served with smoked BBQ sauce

Calamari fritti 18
Tempura calamari, chipotle mayonnaise

Fish and Chips 18
Malt vinegar tartar sauce, gherkins and mixed
lettuce

French fries / Potato wedges 8

SOURDOUGH PIZZA

Gluten Free Pizza (available upon request)

Classic Margarita pizza (V) 20
Fresh tomato and basil sauce, oregano and extra
virgin olive oil

Tropical seafood pizza 28
with marinara sauce, mozzarella and oregano

Tandoori Chicken Tikka Pizza (GF) 25
Cheese, Red onion, chili, fresh coriander, fenugreek
leaves

Maldivian Pizza (GF) 20
Maldivian tuna, Valhomas (Smoked tuna) local
githeyo chili, curry leaves and red onion

Mediterranean Pizza (V) 24
Bell pepper, red onion, olives, artichoke, feta
cheese, sumac

Quattro Formaggi Pizza (V) 28
Grana Padano, Mozzarella, Fontina and
Gorgonzola cheese

Mushroom Pizza (V) 22
Mushroom, mozzarella, Truffle oil, sunflower and
pumpkin seed

DESSERT

Baked Cheesecake	18
Served with blueberry compote	
Chocolate Brownie	21
Served with vanilla ice cream	
Apple Tart	18
Served with vanilla crumble and chocolate ice cream	
Truffle Mousse	22
Served with strawberry coulis	
Fresh Fruit Platter	22
Tropical cuts of assorted fruits	
Cheese Platter	24
Selection of assorted cheese, condiments & preserves	



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————— Kid's Menu —————

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STARTER

Garden Green salad	12
Local pumpkin soup (V)	12
Shrimp cocktail with gems lettuce	16
Chicken and mango salad	14

MAIN COURSES

Penne or spaghetti pasta	12
served with bolognese, carbonara or tomato sauce with parmesan cheese	
Grilled corn-fed chicken breast	14
served with garden green vegetables	
Grilled lamb chops	16
served with mashed potato	
Chicken strips	12
served with french fries	
Prawns tempura	16
served with sweet chilli sauce	

COMFORT FOOD

Fish fingers with French fries and salad	12
Ham and cheese mini pizza	14
Club sandwich with French fries and ketchup	18
Mini Fish or chicken burger with French fries and salad	14

DESSERT

Baked Cheesecake	18
Served with blueberry compote	
Chocolate Brownie	21
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Apple Tart	18
Served with vanilla crumble and chocolate ice cream	
Truffle Mousse	22
Served with strawberry coulis	
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Cheese Platter	24
Selection of assorted cheese, condiments & preserves	