

Maaga

IMPORTANT NOTICE

*All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please inquire with senior management if you have any dietary restrictions, allergies or special considerations.

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

All prices are in USD and is subject to 10% service charge and 17% T-GST for stays after 1st July 2025.



BREAKFAST
À la carte

SEASONAL FRESH JUICES

Orange	11
Pineapple	11
Watermelon	11
Papaya	11
Mango	11
Mix Fruit	11

HEALTHY DRINKS

Morning Energizer	13
Orange Juice, Melon, Grapes, Ground Almonds	
Breakfast Beater	13
Carrot Juice, Orange Juice, Watermelon Juice, Apple Juice	
Red Blood Rejuvenator	13
Beetroot, Carrot, Cucumber, Lime Juice, Honey	

COFFEE SELECTIONS

Espresso	6
Americano	6
Cappuccino	7
Latte	7
Macchiato	7

TEA SELECTIONS

Earl Grey Tea	5
Ginger Spiced Tea	5
Sencha Green Tea	5
Moroccan Mint Tea	5
Pure Chamomile Flowers	5

MORNING FAVORITES

Milk Pancake	15
With caramelized banana slices, mixed berries and sour cream, chocolate sauce or berry compote, maple syrup	
Belgian Waffle	15
Powdered sugar, mixed berry compote, chocolate sauce, honey	
Classic French Toast	15
Fresh brioche dipped in an egg batter with berry compote and cinnamon sugar	
Smoked Salmon Bagel	22
Avocado cream cheese, smoked salmon, capers, and onion rings	
Classic Spinach Quiche	18
Creamy spinach, mushroom, baked crust	

Egg Benedict Hollandaise Sauce	18
Poached fresh egg, toasted English muffins, beef bacon, and hollandaise sauce	

Fine selections of Cold Cuts and Cheese	45
Served with pickles and condiments	

Maaga

IMPORTANT NOTICE

*All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please inquire with senior management if you have any dietary restrictions, allergies or special considerations.

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

All prices are in USD and is subject to 10% service charge and 17% T-GST for stays after 1st July 2025.



MALAHINI
KUDA BANDOS

LUNCH & DINNER

À la carte

SALADS

Crispy Squid 21
Mixed lettuce, sundry tomato, caper,
gherkin, grilled artichokes and
balsamic dressing

Chicken Caesar 35
Grilled Chicken, croutons, soft-boiled
egg, turkey bacon, pickled white
anchovies and parmesan cheese
shavings

Niçoise 18
Seared yellowfin tuna, potatoes,
eggs, green beans, Black olives and
extra virgin olive oil dressing

Healthy Garden Leaf 25
Mixed greens, feta cheese, toasted
seeds, Mediterranean delights, citrus
dressing

SOUPS

Tom Yum 17
Mixed Seafood, roasted chili paste,
oyster mushroom

Soup of the Day 15
Ask your waiter for the special of the
day

SANDWICH, BURGER & WRAP

Crumbed Fried Chicken
Burger 21
topped with a simple layer of
crinkle-cut pickles, yellow mustard
and ketchup on a toasted sesame
seed bun

Veggie Wrap (VG) 18
Lettuce, tomato, carrot, cucumber,
bell peppers, onion, hummus all
wrapped up in a spinach tortilla

Tuna Sandwich 25
Local Cured flaked tuna mixed with
hot and spicy Maldivian chilies
mayo and fresh vegetables.

FROM THE GRILL

Grilled Prawns 45
Spiced crush potatoes, spring
vegetables, chimichurri sauce

Kofta Halabi 42
Minced lamb skewers, Saffron rice,
cucumber tzatziki, tahini, harissa
sauce

Beef Tenderloin 45
Grilled Beef tenderloin, heirloom
vegetables, mushroom sauce

Chicken Breast 28
Pan Roasted Chicken Breast,
Pumpkin purée, black pepper sauce

Catch of the Day 28
Maldivian Reef fish filet, mashed
potato, glazed vegetables, lemon
beurre blanc

ASIAN DELIGHTS

Sri-Lankan Style Seafood
Curry 28
Mixed cooked with Sri Lankan
spices, served with steamed rice

Butter Chicken Masala 28
Chicken cooked with tangy tomato
and spices, served with Paratha

Chicken Thai Green Curry 35
Chicken, green curry paste,
galangal, coconut milk, served with
steamed rice

Stir-fried Beef 30
Thin slices of beef tossed in black
pepper sauce with Asian
vegetables and steamed rice on
the side

Maldivian Fish Curry 28
Yellowfin tuna, local curry spices,
served with steamed rice

Vegetable Curry 21
Mixed vegetable curry, served with
steamed rice, papadum

DESSERTS

Baked Cheese Cake 18
Cream cheese baked served with
berries compote

Chocolate Mousse Cake 26
Decadent dark chocolate mousse
on a chocolate biscuit base and
white chocolate shaving

Chilled fruit platter 20
Tropical cuts of assorted fruits

Choice of Ice Cream
(3 Scoops) 9
Ask your waiter for the flavors