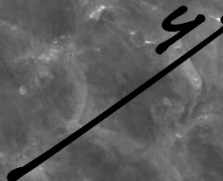


MAAKEYOLHU

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The Head Fisherman's Table

When the Maakeyolhu – the head fisherman – stepped onto shore, he brought more than a catch. He brought the start of a meal, the shape of a gathering, the rhythm that moved from reef to fire.

In the badhige, the fire was already lit. Curry leaves met oil. Valhomas smoked above coals. Toddy was poured. Conch was simmered.

The table filled with what the reef had given – tuna, lobster, octopus, reef fish—Each ingredient treated with care. Every step known by heart.

That spirit remains.

Maakeyolhu does not just serve seafood. It continues a dialogue – between island and ocean, between the fisherman's craft and the cook's fire. Old ways are not left behind. They are lifted gently, then reshaped with modern hands. Every dish whispers the story of the reef, retold with finesse.

And when you sit at that table, you are not just eating.

You are stepping into the rhythm of the island – where the day begins with the sea, and ends with a story.

SURUVA –

BAIYPEN SURUVA  28
Pandan-infused congee | Coconut milk | Purple potatoes

KAKUNI MURANGA SOUP   25
Light Maldivian broth | Sweet crab | Tender drumstick

FESHUN –

KANNELI CARPACCIO    34
Local yellowfin tuna | Coconut | Maldivian chilli | Salmon roe

MAS HUNI   38
Local tuna | Island greens | Grated coconut mix | Passionfruit dressing

KOPEE FATHU SATANI   28
Maldivian greens | Coconut | Lemon vinaigrette


BODU KEUN –

MAS RIHA    36
Local reef fish | Roa havaadhu—Maldivian mixed spice curry

SEARED SCALLOPS   68
Seared scallops | Breadfruit cream | Kirugarudhiya

DINGAA KAASHI KIRU RIHA   45
Tiger prawns | Coconut curry | Island aromatics

HANAAKURI HAVAADHU   40
Tuna roulade | Spinach | Roasted coconut | Spiced curry

THARUKAAREE RIHA  32
Vegetable curry | Coconut Rice | Roa havaadhu—Maldivian mixed spice curry

A - ALCOHOL | **D** - DAIRY | **E** - EGG | **F** - FISH | **GF** - GLUTEN-FREE | **N** - NUTS | **P** - PORK | **S** - SPICY | **SF** - SHELLFISH |
V - VEGETARIAN | **VG** - VEGAN | **SC** - SUSTAINABILITY CERTIFIED | **LS** - LOCALLY SOURCED

Please notify a member of our service team if you have any food allergies, dietary restrictions, or if you wish to order a dish tailored to your preference. All prices are in US Dollars and are subject to 10% service charge and applicable Goods and Service Tax.

HIKI RIHA  32
Spiced potatoes | Ankuri Roa havaadhu—Maldivian coconut curry

FIHUNU —

LONUMIRUS WAGYU BEEF 69
Garlic | Chilli | Onion | Curry leaves | Mixed spices

FIHUNU KUKULHU 55
Grilled chicken | Kaashi havaadhu—Coconut spice paste

KULHI HAVAADHU LAMB CHOP 89
Garlic | Roasted chilli | Onion | Curry leaves | Mixed spices

LONUMIRUS DINGAA   65
Grilled prawns | Garlic | Chilli | Onion | Curry leaves | Mixed spices

EAA EKU —

COCONUT RICE 12


ROSHI  10

MASHED CASSAVA 18

MALDIVIAN SALAD 16

SEASONAL VEGETABLES 20

FONI NIKAN FONI —

KIRU BOAKIBAA     28
Sweet coconut rice cake

KANAMADHU CAKE     32
Sea almond cake

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