

In-Villa Dining

A LA CARTE

EGGS BENEDICT (P) (G) (D)	24
Poached egg, English muffin, cooked ham, Hollandaise sauce	
EGGS IN ANY STYLE (D)	24
Boiled egg, scrambled, sunny-side up, over easy, poached egg, omelette	
Served with: Tomato relish, hash brown	
Chicken or pork sausages (P)	
Turkey or pork bacon (P)	
SPICY MALDIVIAN OMELET (S) (D)	24
Confit tuna, red onion, curry leaf	
MAS-HUNI (S) (G)	24
Tuna chunks, grated coconut, red onion, chili, curry leaf, served with chapati	
TROPICAL FRUIT PLATTER (V) (G)	20
CHOICE OF CEREALS	12
Coco Pops, All-Bran, Froot Loops or gluten-free flakes	
Full cream milk, skimmed milk, almond milk, oat milk or soy milk	
YOGHURT (D)	10
Plain	
Low fat	
Fruit	
BAKER'S BASKET (G) (D)	20
Select any three	
Selection of croissants, doughnuts, pain au chocolat, Danish pastries, muffin	
Toast	5
Choice of; White, brown or multi grain	

CLEAR NOODLE SOUP	22
Chicken	
Vegetables	
UPMA	24
Tempered semolina with spices and curry leaves served with coconut chutney	
DOSA	22
Rice pancake served with sambhar and chutney	
Potato Masala	
Plain	
PANCAKES (Gluten-free option available)	22
Chocolate or banana	
Served with:	
Maple syrup, whipped cream	
WAFFLES (Gluten-free option available)	15
Maple syrup, whipped cream	
FRENCH TOAST (G) (D)	15
Maple syrup, whipped cream	
CHEESE PLATTER	15
COFFEE	
ESPRESSO	7
DOUBLE ESPRESSO	7
CAPPUCCINO	8
AMERICANO	7
RISTRETTO	7
FLAT WHITE	8
MACCHIATO	7

Breakfast

CAFÉ LATTE	8
ICED COFFEE	10
TEAS & INFUSION	
ORGANIC ENGLISH BREAKFAST	6
ORGANIC EARL GREY	6
ORGANIC GREEN POMEGRANATE	6
ORGANIC MINT TEA	6
ORGANIC CHAMOMILE TEA	6
MIX YOUR OWN FRESH SQUEEZED JUICES	
FRESH ORANGE JUICE	7
FRESH WATERMELON JUICE	7
FRESH PAPAYA JUICE	7
FRESH PINEAPPLE JUICE	7
MIX YOUR OWN FRESH VEGETABLE JUICES	
FRESH BEETROOT JUICE	7
FRESH CUCUMBER JUICE	7
FRESH CARROT JUICE	7
FRESH CELERY JUICE	7
SMOOTHIES	
Smoothies of the day	12
WATER	
HILTON STILL WATER	4
HILTON SPARKLING WATER	4

(P) Pork | (V) Vegetarian | (VG) Vegan | (G) Contains Gluten | (D) Contains Dairy | (N) Contains Nuts | (S) Spicy (SF) Shellfish

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APPETISERS & SALADS

CHICKEN SATAY (N) (D) Marinated chicken skewers, rice cakes, prawn crackers, peanut sauce	36
CAESAR SALAD (P) (D) (G) Baby gem lettuce, Parmigiano cheese, croutons, poached egg, pork pancetta	32
Grilled chicken Prawns (SF)	34 36
MEZZEH PLATE (V) (G) Hummus, muhammara, fattoush, tabbouleh, marinated olives and pita bread	36

SOUP

MINISTRONE (V) (D) (N) (G) Seasonal vegetables, white beans, pasta tomato broth	22
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PASTA

PENNE RIGATE WITH CHICKEN RAGOUT (G) (D) Slow-braised chicken, mushroom, cream and Parmesan cheese	39
SPAGHETTI AGLIO OLIO E PEPERONCINO (V) (G) (D) Slivers of garlic, chili, parsley, extra virgin olive oil	37

BURGERS & MORE

CRISPY CHICKEN BURGER (D) (G) Bun, fresh tomato, cheddar cheese, ketchup, mayo	38
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CLUB SANDWICH (P) (G) (D) Fried egg, grilled chicken, tomato, lettuce, bacon, mayonnaise	38
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CURRY POT

KAENG KHIAO - WAN KAI (D) (S) (G) Thai green curry chicken, kaffir lime, galangal, sweet basil, Thai eggplant and coconut milk. Served with jasmine rice.	47
DHONHIYALA (S) Tuna curry, local-style rice, fried moringa leaves, kopee fai salad	47

THARUKAAREE RIHA (G) (S) Maldivian vegetable curry cooked in local spices served with chapati	42
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BUTTER CHICKEN MASALA (D) (S) Indian tandoori chicken cooked in onion-tomato gravy, cashew nut and butter. Served with tawa paratha	47
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SUBJI MILONI (V) (N) (D) (S) Seasonal vegetables with spinach and rich cashew gravy. Served with tawa paratha	42
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DAL TADKA (V) (D) Lentils tempered with garlic and chili. Served with steamed rice	30
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FROM THE WOK

GONG BAO CHICKEN (D) (S) (N) Diced chicken tossed with Szechuan pepper, celery, roasted peanuts	47
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VEGETABLE STIR FRY (V) (G) Exotic vegetables with fried garlic	42
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Lunch & Dinner

RICE

FRIED RICE Vegetable (V)	36
Egg (G)	36
Seafood (G) (SF)	41
JEERA RICE (D) Flavoured basmati rice tempered with cumin	26
YOUR CHOICE OF STEAMED RICE Basmati, jasmine	26

INDIAN BREADS

TAWA PARATHA	8
CHAPATI	8

DESSERT

WARM 72% BITTER CHOCOLATE FUDGE WITH BUTTERSCOTCH ICE CREAM (D) (N) Pecan soil, brandy snap, steam-baked chocolate fudge	22
DESSERT OF THE DAY	20
BY SCOOP (D) Maple walnut ice cream (N) (D) Kerala vanilla bean ice cream (D) Swiss chocolate ice cream (D) Strawberry ice cream (D)	7

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COFFEE

ESPRESSO	7
DOUBLE ESPRESSO	7
CAPPUCCINO	8
AMERICANO	7
RISTRETTO	7
FLAT WHITE	8
MACCHIATO	7
CAFÉ LATTE	8
ICED COFFEE	7

TEAS & INFUSION

GET HAPPY Sweet raspberries are perfectly balanced by tangy fresh hibiscus	6
ORGANIC MASALA MILK TEA	6
ORGANIC FRENCH LEMON GINGER	6
ORGANIC DARK CHOCOLATE PEPPERMINT TEA	6
ORGANIC MINT GREEN TEA	6
ORGANIC WHITE COCONUT CRÈME TEA	6

ICED TEA

ICED TEA OF THE DAY	10
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WATER

HILTON STILL WATER	4
HILTON SPARKLING WATER	4
SAN PELLEGRINO	8
ACQUA PANNA	8

SOFT DRINKS

COCA COLA	5
COCA COLA LIGHT	5
COCA COLA ZERO	5
SPRITE	5
FANTA	5

BEERS

TIGER	4
HEINEKEN	4
CORONA	8
SAN MIGUEL	8

SEASONAL FRUIT AND VEGETABLE JUICE

JUICE OF THE DAY	8
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CHAMPAGNE

NV – Moët Chandon Imperial – France By the glass / By the bottle	40/250
NV – Fluey Blanc de Noirs – Organic – France By the glass / By the bottle	45/280
NV – Louis Roederer Blanc de Blanc – France By the glass / By the bottle	95/600

Lunch & Dinner

SPARKLING WINES

NV – Crudo Prosecco – Organic – Italy By the glass / By the bottle	15/100
NV – Sea Change Prosecco Rosé – Italy By the glass / By the bottle	15/90

WHITE WINE

CHARDONNAY NV – Copper Rider Chardonnay – California By the glass / By the bottle	14/80
SAUVIGNON BLANC NV – Menade Sauvignon Blanc Organic – Spain By the glass / By the bottle	20/190

RED WINE

PINOT NOIR NV – Wishbone Pinot Noir – New Zealand By the glass / By the bottle	13/100
CABERNET SAUVIGNON NV – Cuvée Sabourin Cabernet Sauvignon, Pays d'Oc IGP Organic – France By the glass / By the bottle	14/90

ROSÉ WINE

NV – Wishbone Sauvignon Blanc Rosé – New Zealand By the glass / By the bottle	14/80
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Midnight

APPETISERS & SALADS

- CAESAR SALAD (P) (D) (G)** **32**
Baby gem lettuce, Parmigiano cheese, croutons, poached egg, pork pancetta
- Grilled chicken** **34**
- Prawns (SF)** **36**

SOUP

- MINISTRONE (V) (D) (N) (G)** **22**
Seasonal vegetables, white beans, pasta tomato broth

PASTA

- PENNE RIGATE WITH CHICKEN RAGOUT (G) (D)** **39**
Slow-braised chicken, mushroom, cream and Parmesan cheese
- SPAGHETTI AGLIO OLIO E PEPPERONCINO (V) (G) (D)** **37**
Slivers of garlic, chili, parsley, extra virgin olive oil

BURGERS & MORE

- CRISPY CHICKEN BURGER (D) (G)** **38**
Bun, fresh tomato, cheddar cheese, ketchup-mayo
- CLUB SANDWICH (P) (G) (D)** **38**
Fried egg, grilled chicken, tomato, lettuce, bacon, mayonnaise

DESSERT

- BY SCOOP (D)** **10**
Maple walnut ice cream (N) (D)
Kerala vanilla bean ice cream (D)
Swiss chocolate ice cream (D)
Strawberry ice cream (D)

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