



In Villa Breakfast

Fresh fruit juice 19
Squeeze up in order to ensure that highest quality and full of vitamins will get

Fruits

*Apple
Grapefruit
Mango
Melon
Mixed Fruit
Orange
Papaya
Pineapple
Watermelon*

Vegetables

*Carrot
Celery
Cucumber
Tomato*

Healthy shakes 19
Carrot, celery, cucumber, tomato

Homemade garden tea 8
Ginger, lemongrass and mint

Dairy Products

Milk 6
Select from skimmed, low-fat soy, rice, almond or full cream

Smoothies 19
*Cool and creamy, they are blended to order with fresh fruit and vegetable juices
Strawberry, peach, exotic fruit, banana, and mango*

Pancakes, Waffles or Crepes	19
<i>American Pancakes, Belgian Waffles or Crepes</i>	
Fresh fruits cut “à la carte”	28
Choose your favourite fruits from our list:	
<i>Bananas</i>	
<i>Black grape</i>	
<i>Grapefruit</i>	
<i>Green grape</i>	
<i>Green apple</i>	
<i>Honey melon</i>	
<i>Kiwi</i>	
<i>Longan</i>	
<i>Mango</i>	
<i>Orange</i>	
<i>Passion fruit</i>	
<i>Papaya</i>	
<i>Pineapple</i>	
<i>Pomegranate</i>	
<i>Red apple</i>	
<i>Rambutan</i>	
<i>Watermelon</i>	
Freshly Baked Baker’s Basket	17
<i>Croissant, Pain au Chocolate, Brown Toast, Danish Pastry, Assorted Bread Rolls with Butter, Honey and Home-made Preserves</i>	
Home-style Muesli and Cereals	17
<i>Wheat-free Muesli, Berry Muesli, Dorset Muesli, All-bran, Bran Flakes, Cornflakes, Coco Pops, Frosties, Rice Krispies, Oatmeal or Bircher Muesli</i>	
Charcuteries	39
<i>Selection of Import Cold Cuts, Pork and non-Pork Products</i>	
Assorted Cheese	39
<i>Selection of Import Hard and Soft Cheeses with Fresh Baked Bread</i>	
Asian Corner	44

Asian Inspired Stir Fried Rice

Shrimps, Beef, Chicken of your choice, Fried Eggs and Organic Vegetables

Assorted Congee

Rice Congee with a Choice of Minced Shrimps, Chicken, Pork or Fish with Chopped Spring Onion, Ginger, Ground Pepper and Fresh Coriander

Mashuni

Maldivian Spicy Tuna Sambol with Local Flat Bread

Hot corner

14

*Sautéed onion and potatoes with herb cream, black sea salt
Selection of chicken, beef or pork sausages
Sautéed Soneva mushrooms in premium French butter
served with baked beans*

Gourmet Eggs

Scrambled Eggs

17

Smoked Salmon and Crème fraiche

Egg ‘Benedict’ or ‘Florentine’

17

Two Poached Egg with Either Smoked Ham, Spinach Gratin with Hollandaise Sauce on a Toasted English Muffin

Three Eggs Omelette

17

Choose from Ham, Bacon, Mushroom, Onion, Capsicum, Tomato, Chilli, Spring Onion and Cheddar Cheese

Maldivian Omelette

17

Local Yellow fin Tuna, Onion, Tomato, kopee Leaves and Local chilli

Vegetable Omelette (V)

17

Mushroom, Onion, Bell Pepper, Tomato, Spinach and Bok Choy

Green Green Omelette	13
<i>Spring Onion, Spinach, Coriander, Green Bell Pepper and Bok Choy</i>	
Traditional Spanish	19
<i>Potatoes, onions, garlic, capsicum, tomatoes, olives, olive oil, basil</i>	
Swiss Omelette	19
<i>Potatoes, Emmental Cheese, Onions, Chive and Mushrooms</i>	
Your choice of Two Accompaniments	
<i>Baked beans, streaky bacon, beef bacon, Soneva mushrooms, sautéed potatoes, smoked salmon, Ibérico ham, hash brown and sundried tomatoes</i>	



All Day Dining Menu

Appertizer

Tuna Tartar (H) 33
Gherkin, Chives, Capers, Sesame, Soya, Red Radish, Crispy Onion, Avocado

Mezze Platter (V,H) 32
Hummus, Beet Hummus, Tzatziki, Mutabal, Muhammara, Pita Bread

BBQ Spareribs 42
Tender Pork Ribs, Coffee flavored Smoked BBQ Sauce, Young Scallions

Buffalo Chicken Wings 35
Homemade BBQ Sauce tossed with homemade BBQ Sauce, Young Scallions

Classic Fish 'n' Chips 33
Deep fried Local Fish, Green Pea Puree, Tartar Sauce

Prawns and Lemongrass (H) 33
Shiitake Mushrooms, Mango Dressing, Roasted Peanuts, Cucumber and Organic Garden Lettuce

Salad

Maldivian Watermelon and Greek Feta (V,H) 29
Mint Emulsion, Olive Oil and Organic Garden Arugula

Home Grown Lettuce (V,H) 29
Cucumber, Cherry Tomato, Avocado, Lime, Curry Leaf Pesto, Almonds, Sunflower, Pumpkin Seeds

Nicoise Salad (H)	33
<i>Kalamata Olives, Potato, Beans, Bell Pepper, Quail Eggs, Tuna, Cherry Tomato</i>	
Burrata (V,H)	31
<i>Grilled Nectarine, Arugula Leaves, Pine Nuts, Green Oil</i>	
Caesar Salad	29
<i>Your Choice of Prawns, Anchovies or Chicken Caesar Salad</i>	
Thai Glass Noodle Salad	28
<i>Minced Pork, Carrot, Cucumber, Mint, Spring Onion, Lime Juice and Tree Nut</i>	

Soup

Blend of Mushroom (V,H,DF,PB)	22
<i>Porcini Mushroom, Button Mushroom, Shimeji Mushroom, Shitake Mushroom with Almond Milk</i>	
Chicken and Coriander Broth (H)	22
<i>Chickpeas, Eggplant and Morel Ravioli</i>	
Seafood Bisque	25
<i>Mixed Seafood, Brandy Glaze</i>	
Tom Yum Kung (S)	25
<i>Spicy Prawn Soup</i>	

Main Course

Fish and Seafood Dish

Seafood Marinara Risotto	46
<i>Mascarpone, Lime Zest. Tomato Pistou</i>	

Thai Stir-Fry with Mix Seafood, Prawns or Fish	46
<i>Hot Basil, Chili, Onion, Garlic, Fried Egg, Jasmine Rice or Organic Red Rice</i>	
Home-Made Crayfish Ravioli	44
<i>Basil, Tarragon, Chervil, Cherry Tomatoes, Snow Peas, Bisque</i>	
Miso Marinated Salmon Filet	52
<i>Garden Greens, Orange Miso Emulsion</i>	
Grilled Black Cod	52
<i>Baby Potato, Grilled Asparagus, Beurre Blanc</i>	
Nasi goreng	32
<i>Stir-Fried Rice, Shrimp, Chicken, Eggs, Vegetables</i>	
Sharing Seafood Platter for Two	68
<i>Prawn, Calamari, Scallop, Fish, Mussels, Mushroom & Asparagus</i>	
Meat Dish	
Leg of Corn-Fed Chicken	57
<i>Mushroom Ragout, Potato Mash, Pan Jus</i>	
Slow Braised Lamb Shanks	67
<i>Truffle Mascarpone Polenta, Charred Asparagus, Mint Jus</i>	
Irish Lamb Tenderloin	67
<i>Green Pea Puree, Mint, Smashed Baby Potatoes, Lamb Jus</i>	
Pork Belly	55
<i>Buttered Gohan, Ginger Root, Togarashi</i>	
Slow-Cooked Duck Breast	58
<i>Bacon and Corn Chowder, King Mushrooms, Wilted Maldivian Spinach</i>	
Asian Inspired Stir-Fried Rice	35
<i>Stir-Fried Rice, Lamb or Pork, Eggs, Vegetables</i>	

Vegetarian

Soneva Cultivated Super Green Risotto (V)	44
<i>Edamame Beans, Broccoli, Asparagus, Green Pea, Basil Pesto, Parmesan</i>	
Home-Made Vegan Yellow Zucchini Spaghetti (V, GF, DF)	43
<i>Banana Flower And Puy Lentil Bolognese, Crispy Champignons, Organic Garden Rocket Lettuce and Nutritional Yeast</i>	
Traditional Spiced Pad Thai (V)	40
<i>Peanuts, Tamarind Sauce, Vegetables</i>	
Stir-Fried Noodles (V)	35
<i>Rice Noodles, Organic Vegetables, Fried Tofu</i>	

Curry Selection

Curry of the Day	40
<i>Accompaniments with Dhal, Steam Rice, Papadam and Homemade Chutney</i>	
Maldivian Tuna Curry	37
<i>Coconut Chapatti, Curry Satani, Green Tomato Chutney, Papadam</i>	
Sri Lankan Style Prawn Curry	40
<i>Papadam, Mango Chutney, Steamed Rice</i>	
Classic Butter Chicken	37
<i>Red Rice, Pickles, Papadam</i>	
Chicken Tikka Masala	37
<i>Paratha, Red Rice, Pickles, Papadam</i>	
Vegetable Korma (V, DF)	32
<i>Paratha, Red Rice, Pickles, Papadam</i>	
Dhal Makhani (V)	32
<i>Paratha, Red Rice, Pickles, Papadam</i>	
Palak Paneer (V)	32
<i>Traditional Accompaniments</i>	

Sandwich

Ham and Cheese	25
<i>Classic Ham and Cheese Sandwich with Cheddar and Grain Mustard</i>	
Classic Club Sandwich	38
<i>with Sliced Smoked Bacon, Herb Roasted Chicken, Cheddar Cheese</i>	
Spicy Maldivian Sandwich (S)	31
<i>with Tuna, Kopee Leaves, Lemon, Chili</i>	
Mexican Quesadilla	32
<i>Slow Roasted Chicken, Charred Pepper, Pickled Jalapeno, Aged Cheddar</i>	

All the sandwiches and burgers are served with French fries, homemade ketchup and organic lettuce salad from our organic garden.

Burger

Gourmet Crispy Chicken Burger	34
<i>Iceberg Lettuce, Crisp Fried Chicken, Spiced Chipotle Mayonnaise, Mexican Salsa, Cheese</i>	
Plant Based Burger (V,H)	32
<i>Sweet Potato, Vegetables, Chickpea Patty, French Fries</i>	
Lamb Patty Burger	34
<i>Caramelized Onion, Cheddar, Lettuce, Tomato</i>	

All the burgers served with garden salad and your choice of fries and dipping sauce

Pizza

Classic Margarita (V) 42
Basil, Tomato Pomodoro

Greek Pizza 42
Olives, Bell Pepper, Onion, Feta Cheese, Oregano, Mozzarella

Boscaiola 42
Mozzarella, Chorizo, Artichoke, Mushrooms, Truffle Oil

Tropical Seafood 42
Marinara Sauce, Mozzarella, Oregano

Tandoori Chicken 42
Red Onion Tomato, Green Chili, Cheese

Pepperoni 42
Pepperoni, Basil, Tomato Pomodoro

Make Your Own Pizza 42

Base: Tomato, Pesto or Olive Oil

Cheese: Mozzarella, Goat Cheese, Cheddar or Brie

Ingredients:

*Chicken, Ham, Chorizo, Pepperoni, Calamari,
Baked Tuna, Scallops, Shrimps, Mussels, Mushroom, Artichoke, Capers,
Chilli, Onion or Green Olives*

Pasta

Eva's Pasta (S,V,PB) 38
Fusili, Organic Tomato, Kalamata Olives, Garlic, Dried Chili

Rigatoni (V) 38
Soneva Mushroom Sauce and Truffles

Chevre and Golden Garlic Tortellini (V) 38
Edamame, Candied Beets, Soneva Greens Oil, Romaine Cream

Fettuccine 45
Slow Cooked Lamb Ragout, Parmesan

Spaghetti Aglio e Olio (V,H) <i>Olive Oil, Garlic, Chili</i>	31
Maldivian Spaghetti (S) <i>Tomato, Dried Chili, Smoked and Baked Tuna, Local Githeyo Mirus, Basil from our Organic Garden</i>	38
 Dessert	
Sonu Salad (V) <i>Avocado, Papaya, Dry Figs with Cinnamon and Coconut Lemon Dressing</i>	26
Millionaires Brownie <i>Salted Butter Caramel, Crunchy Glaze, Chocolate Fudge Sauce, Raspberry Ripple Ice Cream</i>	27
Caramelized Granny Smith Apple Frangipani Torte <i>Passion Coulis, Apple Crisp, Vanilla Chantilly Cream</i>	35
Tiramisu <i>Coffee Cremeaux, Mascarpone Cream, Kahlua Jelly</i>	35
Strawberry Chocolate Tart <i>Isomalt Tuile, Cinnamon Chocolate Crumble, Banana Mango Jam</i>	28
Selection of Homemade Ice Cream and Sorbets (V,PB)	
Tropical Fruit Platter (V,H,PB,GF,DF) <i>Selection of Tropical and Island Fruits</i>	26



Children's Menu

Starter

Garden Green Salad	15
Local Pumpkin Soup (V)	16
Shrimp Cocktail with Gems Lettuce	17
Chicken and Mango Salad	16

Main Course

Penne or spaghetti Pasta served with Bolognese, Carbonara or Tomato Sauce with Parmesan Cheese	21
Grilled Corn-Fed Chicken Breast served with Garden Green Vegetables	27
Chicken Strips with French Fries	26
Prawns tempura with Sweet Chili Sauce	26

Comfort food

Fish Fingers with French Fries and Salad	20
Ham and Cheese Mini Pizza	17
Kids Club Sandwich with French Fries and Ketchup	18
Mini Fish or Chicken Burger with French Fries and Salad	21

Dessert

Fresh Fruit Salad	20
Baked Cheesecake	17
Chocolate Brownie	16