

In-Villa Dining “à la carte”

(Available from 11:00 to 23:00 hours)



This international menu is composed of regional, Asian and Mediterranean dishes where we have used the fresh ingredients from the Indian Ocean and from our organic garden.

Appetizers

SMOKED SALMON PLATE	32
Traditional condiments	
DELI PLATE	40
Selection of Iberico ham and charcuterie, European cheeses, olives and chutney served with tomato crostini	
SUSHI AND SASHIMI 	45
A variety of nigiri, California roll & yellow fin tuna sashimi, served with pickled ginger, wasabi and soy	
ARABIC MEZZE 	22
Fatoush, moutabal, labneh, tabouleh and fresh mint leaves and warm pita bread	
GARDEN SALAD 	18
From our garden crisp Batavia lettuce, rocket, baby chard, morning glory, selection of fresh herbs, vine tomatoes, lemon and black olive dressing	
SOM TAM 	20
Salad of green papaya, chili, coriander, lime juice with seared chicken skewers	
CLASSIC CAESAR SALAD	22
With chicken	
SEAFOOD ASSIETTE	32
Tartar of reef fish, scallops ceviche and king prawn tempura	
CARPACCIO OF ANGUS BEEF	30
With garden rocket, onion marmalade and extra virgin olive	



Soups

- ROASTED PUMPKIN SOUP  15
Smoked chili powder, pomegranate cream
- SEAFOOD ESSENCE  18
With crab, coriander and lemon grass ravioli

Sense of Comfort

Sandwiches (with French fries and garden salad)

- GRILLED FOCACCIA 22
Serrano ham, buffalo mozzarella, rocket and basil pesto
- CHAPATI ROLL  18
With tandoori chicken, and crisp garden greens
- CIABATTA BREAD  18
Grilled zucchini, capsicum and eggplant with peppered goat cheese
- LAAMU CLUB 25
Grilled chicken, garden greens, crisp pancetta, fried egg with avocado spread on wholemeal bread
- MALDIVIAN TUNA  22
Beach lettuce, ripe tomatoes on French baguette served with coconut sambol
- GRILLED BEEF OR CHICKEN BURGER 28
With Swiss cheese, grain mustard mayonnaise served with pickles and condiments



Pizza







MARGARITA 	25
Fresh tomato sauce, buffalo mozzarella and freshly picked basil	
DUO OF SALMON	28
Fresh salmon and smoked salmon, garden rocket, crème fraîche	
SPICY	28
Spicy chorizo, mushroom, artichoke, Kalamata olives	
EARTH AND SEA 	35
King prawn, tuna, buffalo mozzarella, chilies	

Pasta

HOMEMADE RAVIOLI 	28
Roasted pumpkin, pinenut and sage beurre blanc	
SPAGHETTI	28
Bolognaise or fresh tomato and basil	
PENNE PASTA	32
King prawn, scallops, asparagus, calamari and tarragon sauce	



Main Courses

GRILLED ANGUS BEEF FILLET	42
Ragout of mushroom and garden herbs, thyme-tomato jus	
GARLIC AND PEPPER ROASTED LAMB RACK	40
Minted greens and grilled baby egg plant	
SEARED REEF FISH, MESCLUN HERB SALAD 	35
With lime and papaya salsa	
VEGGIE DELIGHT 	28
Zucchini, aubergine and bell pepper parmigiana with garden salad and ciabatta	
MOROCCAN LAMB TAGINE	40
With dried fruits and saffron rice	
INDONESIAN NASI GORENG 	35
With chicken, shrimps, vegetables and spiced peanut sauce	
MALDIVIAN BAKED FISH  	35
With raw Hawadhu spices, crushed sweet potato and bread fruit	
JAPANESE KING PRAWN TEMPURA	38
With Ponzu sauce	
VEGETABLE STIR-FRIED NOODLES 	30
With pok choy, bean sprouts and fried tofu	
INDIAN BUTTER CHICKEN MASALA	32
With cumin rice, chapatti, raita and pickles	

Side Orders

YOUR CHOICE OF	08
French Fries	Steamed Vegetables
Potato Gratin	Mixed Garden Salad
Steamed Rice	Rocket and Parmesan
Olive Oil Mash Potato	Vive tomatoes and green onion



Desserts

RICH CHOCOLATE TART	16
Caramel candied peanuts and vanilla bean cream	
COCONUT CRÈME BRÛLÉE	15
With grilled pineapple and pandan palm sugar froth	
LEMON CHEESE CAKE	15
With lime vanilla curd and apricot marmalade	
MANDARIN PUDDING	15
Pistachio brittle and chocolate won ton	
EXOTIC FRUIT PAVLOVA	15
Passion fruit honey glaze and ginger jelly	

Ice Creams and Sorbets

We have over forty flavors of ice creams and sorbets.

Here is a small selection but please check with In Villa Dining if you cannot find your favorite item in the list.

ICE CREAM			07
Straciatella	Vanilla bean	Dark chocolate	
Rum raisin	Blueberry yogurt	Strawberry	
Chocolate cookie	Pistachio		
SORBET			07
Mango	Lemon	Green tea	
Pink guava	Passion fruit	Lemongrass	
Raspberry			
SELECT YOUR FAVORITE TOPPING			
Almond biscotti	Brownie crumbles	Chewy meringue	
Mixed nuts	Chocolate chip cookie	Berry compote	

