

# In Villa Dining

For inquiries or to place your order, please dial '3'.

## continental breakfast delight | 29.00 D/E/G

Viennoiserie Basket,  
Fresh Fruits Plate and Cereal  
served with Chilled Juices (Orange / Apple / Cranberry)

## american breakfast delight | 39.00 D/E/G/P

Viennoiserie Basket  
(Served with butter, marmalade, honey, and strawberry)  
choice of fruit juice

orange, watermelon, pineapple, or apple

### choice of cereal | g

Cornflakes or All Brans (served with hot or cold milk with honey)

### 2x farm eggs | d / g / p

hard or soft boiled, scrambled, poached, fried regular or egg white omelets with your choice of fillings: turkey ham, cheese, tomato, onion, mushroom, spring onion or chili

accompanied by bacon, pork or chicken sausage and grilled herby tomato, baked beans, sautéed mushrooms, and hashed brown potato

### Healthy Breakfast D/G | 31.00

Oatmeal Porridge or Bircher Muesli, Fruit Yogurt and Fresh Fruits Plate  
served with Fresh Squeezed Orange or Watermelon

### oatmeal porridge | 16.00

(served with honey, assorted nuts, and dried fruits)

### Bircher Muesli D/G | 16.00

choice of pineapple, banana, or pear compotes

### Berries Compote D/G/N | 16.00

Stewed Berries served layer with Natural Yogurt and Crunchy Granola

### Fruit Yogurt D | 16.00

Natural Yogurt served with Fresh Fruits Salad and Honey

### Bread Basket (4 Slices) D/G | 13.00

Choice of Whole Meal or White Toast, Sliced Baguette, Multigrain or Farmer Loaf served with Butter (Salted / Unsalted), Choice of Nutella, Marmalade or Strawberry Jam

### Viennoiserie Basket (4pcs) D/E/G | 16.00

Choices of Muffin, Pain Au Chocolat, Croissant or Danishes of the Day

### Cereal D/G | 13.00

Cornflakes or All Brans served with Hot or Cold Milk

## Island breakfast delight | 31.00

C/G/S

Maldivian Fish Curry served with Tuna Coconut Salad, Local Flatbread and Rice,  
Berries Compote with Yogurt served with Chilled Juices (Orange / Apple / Cranberry)

### other

### 2x farm fresh eggs E/P | 27.00

Boiled, Scrambled, Poached or Fried  
served with Bacon or Ham, Sausage, Tomato, Baked Bean, Sautéed Mushrooms and Potatoes  
(Turkey bacon available upon request)

### 3x Egg Omelet E/P | 29.00

Fluffy Egg (Regular / Egg White) Filled with Choice of Turkey Ham, Cheese, Tomato, Onion, Mushroom, Spring Onion or Cilantro, served with Bacon or Ham, Sausage, Tomato, Baked Bean, Sautéed Mushrooms and Potatoes  
(Turkey bacon available upon request)

### Egg Benedict E/G/P | 27.00

Soft Poached, Shaved Ham and Toasted English Muffin served with Side Salad

### Griddle Cakes E/G | 19.00

Choice of Pancakes, Waffle or French Toast  
served with Butter, Peanut Butter, Maple Syrup, Nutella and Blueberry Preserves

### Cheese Plate D/G/N | 27.00

Choice of Brie, Emmental, Cheddar or Mixed  
served with Crackers, Dried Fruits, Grapes, Nuts and Crudités

### Charcutiers Plate G/P | 27.00

Choice of Gammon Ham, Mortadella, Salami or Mixed  
served Sliced Baguette, Pickles, Olives and Whole Grain Mustard

### Congee E | 23.00

Light Plain Rice Porridge served with Pickles, Fermented Bean Curd and Foo Yung Style Egg Omelet

### Hummus Ful G | 19.00

Stewed Fava Bean Topped Chickpea Puree, served with Pita Bread

### Mas Riha C/G/S | 27.00

Maldivian Fish Curry served with Tuna Coconut Salad, Local Flatbread and Rice

### Paratha C/D/G/V | 25.00

Indian Flatbread served with Kadai Paneer, Mango Chutney and Raita

### Island Papaya with Lime | 15.00

### Refreshing Watermelon with Feta Crumb D | 15.00

### Pineapple with Spicy Chilli Salt C | 15.00

### Fresh Fruits Plate | 15.00

A: Alcohol | B: Beef | C: Chili | D: Dairy | E: Egg | G: Gluten | N: Nuts | P: Pork | S: Seafood | V: Vegetarian |

Please inform a member of staff before dining if you have a food allergy or intolerance. All food is prepared in an area where allergens are present.

All prices are in US\$ and are subject to 10% Service Charge and 16% GST.

## appetizers

Sticky Wings C/G/ | 23.00  
Korean style Deep Fried Chicken Wings with Sticky Gochujang Sauce

Vegetable Spring Rolls C/G/V | 19.00  
Crispy Deep Fried served with Sweet Thai Chilli Dip

Crab Cake C/D/E/G/S | 23.00  
Breaded Swimmer Crab Patties, Vegetable Pickles and Vietnamese Green Chilli Sauce

Beef Empanadas C/B/E/G | 23.00  
Fried Beef Turnover served with Spanish Sofrito Sauce

## soup

Mushroom Soup D/V | 15.00  
Mixed Forest Mushroom Soup Drizzled with Truffle Oil

Garudhiya C/S | 17.00  
Maldivian Spicy Clear Fish Soup

## salad

Tuna Niçoise E/S | 25.00  
Rare Seared Yellow Fin, Potatoes, Green Beans, Tomatoes and Olives

Bocconcini Caprese D/V | 23.00  
Baby Mozzarella, Heirloom Tomatoes and Basil

Fattoush G/V | 21.00

Crispy Toasted Pitas Chips with Romaine Lettuce, Cucumber, Tomato, Pomegranate  
Lemon Juice and Sumac

Caesar Salad D/E/G/S | 24.00  
Romaine Leaf Tossed with Creamy Anchovies Dressing, Croutons and Parmesan Shaving

## sandwiches and burgers

Wagyu Beef Burger B/D/E/G/P | 29.00  
Wagyu Beef Patty, Bacon, Cheddar, and Fried Egg, served with Side Salad and Chunky Fries  
(Turkey bacon available upon request)

Fish Roll D/G/S | 27.00  
Deep Fried Fish Cutlet, Tartare Sauce and Milk Bun, served with Side Salad and Chunky Fries

BCC Club Sandwich D/E/G/P | 26.00

Triple Deck Sandwich with Bacon, Smoked Chicken, Egg, Tomato and Lettuce, served with Side Salad and Chunky Fries  
(Turkey bacon available upon request)

Tuna & Cheese Wrap D/E/G/S | 23.00

Tuna Salad, Lettuce, Tomato, and Cheddar Cheese, served with Side Salad and Chunky Fries

Greek Gyro Chicken Sandwich D/G | 24.00  
Grilled Chicken, Tzatziki Sauce, Crisp Lettuce, served with Side Salad and Chunky Fries

## pizza

Chicken Tandoori C/D/G | 28.00  
Masala Roasted Chicken, Tomato, Onion, Mozzarella Cheese

Queen Margherita D/G | 25.00  
Green Basil, Tomato, Mozzarella Cheese

Pepperoni D/G/P | 29.00  
Pork Pepperoni, Onion, Basil, Mozzarella Cheese

Frutti Di Mare D/G/S | 31.00  
Onion, Shrimps, Squid, Mussels, Smoked Salmon, Mozzarella

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## mains

Spaghetti, Penne, Linguine or Fettuccine Pasta  
(Gluten Free Spaghetti Available Upon Request)

Choice of Sauce

Aglio Olio C/D/G/V | 27.00  
Extra Virgin Olive Oil, Garlic and Chilli

Bolognese B/D/G | 27.00  
Stewed Beef, Tomato

Pomodoro D/G/V | 27.00  
Tomato Based a La "Siciliana"

Arrabbiata C/D/G/V | 27.00  
Spicy Tomato

Alfredo D/G/V | 27.00  
Creamy Cheese

Oven Baked Lasagna B/D/G | 29.00  
Cheese Loaded Homemade Paste Layered with Meat Sauce and Béchamel

Chicken Schnitzel E/G | 29.00  
Breaded Chicken Breast

Aussie Pie Floater B/G | 29.00  
Homemade Beef Pie, Mashed Pea and Buttery Potato

Fish and Chips E/G/S | 29.00

Batter Fried Fish Fillet, Chunky Fries, Malt Vinegar and Tartar Sauce

Steak Fries B | 38.00  
Angus Entrecôte Steak with Black Pepper Sauce and Chunky Fries

Pepper Steak B/G | 29.00  
Wok Tossed Succulent Beef Tenderloin and Mixed Peppers served with Jasmine Rice

## asian kitchen

Vietnamese Lemongrass Chicken B/G | 28.00  
Wok Fried Chicken and Aromatic Lemongrass served with Jasmine Rice

Pad Thai Seafood C/E/G/S | 30.00  
Thai Stir Fried Rice Noodles with Egg, Bean Curd, Bean Sprouts and Seafood

Chicken Tikka Masala C/D/G | 27.00  
Tandoori Roasted Chicken in Creamy Tomato Gravy, served with Chapatti and Basmati

Dhal Tadka C/G/V | 17.00  
Split Mung Bean Curry, Tomatoes, Chilies, Spices, served with Chapatti and Basmati

Kadai Paneer C/D/G/V | 25.00  
Indian Cottage Cheese, Kadai Masala Tomato Gravy, served with Chapatti and Basmati

Mas Riha C/G/S | 27.00  
Maldivian Fish Curry served with Tuna Coconut Salad, Local Flatbread and Rice

## sides

Steamed Fragrant Rice V | 5.00  
Side Garden Salad G/V | 6.00  
Chunky Fries (150gm) V | 8.00  
Vegetable in Oyster Sauce S/G | 12.00  
Steamed Broccoli G/V | 12.00

## desserts

Baked Cheesecake E/D/G | 16.00

Banana Chocolate Brownies E/D/G | 16.00

Tropical Fresh Fruit V | 16.00

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## Drinks

### classic mocktails | 15.00

#### kandooma tropical

banana, mango, pineapple and orange

#### mangotastic

mango puree, mango juice, milk and yogurt

#### bananarama

ripe banana, vanilla ice cream and natural yogurt

#### strawberry craze

fresh strawberries topped off with mango juice and lime juice

#### virgin piña colada

pineapple juice, banana and coconut

#### tropical five fruit smoothie

banana, strawberry, mango, pineapple and orange juice

#### white cow

classic vanilla milkshake made with vanilla ice cream and milk

#### brown cow

old fashioned chocolate milkshake made with dark chocolate ice cream and milk

#### strawberry milkshake

strawberry ice cream, milk and strawberries

### imported beer

tiger *singapore* | 8.00

heineken *netherlands* | 8.00

Carlsberg *denmark* | 8.00

lion lager *sri lanka* | 8.00

corona *mexico* | 11.00

### other

#### fiesta punchless | 13.00

a long-standing favourite and arguably one of the most famous

non-alcoholic drinks, made with cranberry juice, orange juice, lemon juice and ginger ale

#### sea breeze | 13.00

a refreshing drink with a long history at Kandooma and inspiration from the ocean, this drink is made with fresh strawberries, lime and mango

#### freshly squeezed fruit juice | 7.00

traditional fresh coconut juice from young coconut, orange, apple, pineapple, watermelon, lime, or lime soda

#### chilled juice | 6.00

orange, pineapple, apple, tomato, cranberry, grapefruit, or mango

#### soft drinks | 6.00

coca cola, diet coke, fanta orange, sprite, tonic water, ginger beer, ginger ale, bitter lemon, soda water

#### red bull | 9.00

#### premiere mineral water

aqua pana 750ml | 8.00

aqua pana 1000ml | 10.00

#### sparkling water | 8.00

san pellegrino - 750ml

#### freshly ground coffee | 6.00

americano, café lungo, cappuccino, café latte, café decaffeinates, espresso, macchiato, hot chocolate, or cold chocolate

#### liqueur coffees | 10.00

french coffee, italian coffee, spanish coffee, irish coffee, mexican coffee

#### milk | 6.00

full cream, skimmed, soya or yogurt

#### loose leaf teas | 6.00

english breakfast, earl grey, sencha green, jasmine green

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