

Appetizers

Spicy Chicken Satay (six)

With peanut sauce, prawn crackers, mango & pomegranate

Twenty four

Burrata & Heirloom Tomato (V)

Burrata, heirloom tomato, organic rocket leaves, pesto, sea salt

Twenty five

Sashimi Platter

Sliced fresh local fish fillet, salmon, pickled ginger, wasabi, soy sauce

Twenty eight

Vietnamese Lobster Spring Rolls (Gỏi cuốn)

Rice noodles, Canadian lobster, mint, coriander, lettuce, fresh chili,
tamarind peanut sauce

Twenty nine

Mezze Platter (V)

Hummus, mutable, tabouleh, dolmades, labneh, falafal, cheese rolls,
Arabic salad, pita bread

Thirty

Antipasto Platter for two

Gourmet sliced meats, parmesan, olives, marinated mushroom, artichokes,
pickled onions, grissini sticks

Forty eight

 Spa/Balanced cuisine (V)  Vegetarian  Spicy  Pork

Please note that all prices are in US Dollars and subject to ten percent service charge and applicable goods and service tax.
If you cannot find your favorite dish please contact our hosts who will be delighted to propose an alternative.

Soups

Maldivian Garudhiya Soup

Tuna consommé, fried onions, chilies, curry leaves

Twenty one

Gazpacho Soup (V)

Chilled vegetable soup, cucumber tomato & sweet corn salsa

Twenty one

Thai Chicken & Coconut Soup (Tom Kha Gai)

Chicken, mushroom, tofu, spring onions, coriander, chili, coconut

Twenty four

Vietnamese Pho

Rice noodles, chicken, spring onion, coriander, black pepper, fresh chili

Twenty six

Singaporean Nyonya Laksa

Egg noodles, chicken, prawns, fish balls, tofu, coriander, bean sprouts

Twenty eight

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Salads

Organic Garden Salad (V)

Grilled vegetables, olives, organic tomato, pine nuts, artichoke,

Choice of: Organic pesto, balsamic-,
French-, Italian- or blue cheese dressing

Twenty two

Meera Spa Salad (V)

Avocado, beetroot, broccoli, carrot, coconut, mushrooms,
pomegranate, tomato, walnuts, olive oil, chia, sunflower, pumpkin

Twenty four

Classic Caesar Salad (V)

Caesar dressing, garlic croutons, parmesan shavings, bacon bits

Twenty two

Grilled tiger prawns – *add sixteen*

Grilled whole grilled chicken breast – *add fourteen*

Maldivian Tuna Salad “Niçoise”

Seared tuna, tuna confit, coconut, red onion, kata sambol, tomato, beach lettuce,
rocket salad, mixed leaves

Twenty nine

Vietnamese Green Mango Salad “Gỏi Xoài”

King prawns, organic garden mint, coriander, chilies

Twenty nine



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Fish Entrée

Tasting of Local Seafood

Octopus, reef fish, tuna, cuttlefish, prawn, crab tortellini,
kulhafillah salad, katta sambal

Forty nine

Maldivian Job Fish Fillet

Local vegetable “nage”, pumpkin puree, curry leaf, garden cress

Served steamed or grilled

Forty two

Tuna Belly “Niçoise”

Tuna belly, herring, tomato, qualis egg, red onion, saffron potatoes,
rehi, kalamata olives

Forty

Whole Grilled Canadian Lobster

Sweet corn on the cob, bean ragout, melted butter, salad

One hundred twenty



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Meat Entrée

Grilled Corn Fed Chicken Breast

Fregola primavera, broccoli, edamame, asparagus, pesto

Forty five

Smoked Pork Belly 🍖

Golden beetroot puree, apple, maple syrup, sweet potato fries

Forty eight

Grilled Lamb Chops

Chana masala, organic vegetables, garden herbs jus

Fifty eight

Striploin Steak & Mushrooms

220g striploin steak, sauté mushrooms, onions, mashed potatoes, haricot vert

Sixty five

Slow Cooked Beef Tenderloin Rossini

160g Tenderloin steak, seared foie gras, black truffle, celeriac puree, vegetables

Eighty five

Side Dishes

White rice, sautéed spinach, creamed spinach, roasted pumpkin,
sautéed potatoes, steamed vegetables, green beans, mashed potatoes, French fries,
potato wedges, sweet potato fries

Other Seasonal Vegetables - *Available on Request*

Each Ten



Spa/Balanced cuisine (V) Vegetarian



Spicy



Pork

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Asian Specialties

Vegetarian, Beef, Seafood, or Chicken Fried Noodles (V)

Stir fried noodles, your choice of protein, mixed vegetables, soy sauce

Vegetarian – *Twenty nine*

Beef, Seafood or Chicken – *Thirty five*

Slice Beef & Black Bean

Stir-fried beef tenderloin, vegetables, egg noodle, black bean sauce

Thirty seven

Grilled Japanese Mackerel

Whole mackerel, Japanese rice, miso soup, wakame salad, takuan

Thirty eight

Malaysian Nasi Goreng

Vegetables, shrimp, fried egg, chicken satay, spicy peanut sauce

Thirty nine

Grilled Jumbo Prawns

Vegetable fried noodles, grilled prawns, spring onion

Forty five



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Curry Specialties

Dhivehi Faru Mas Riha

Maldivian reef fish curry, basmati rice, chapatti, papadam, chutney

Thirty four

Thai Green Vegetable curry (V)

Thai jungle curry, vegetables, pea eggplant, Thai parsley, rice

Twenty nine

Chicken Chettinad

Spicy south Indian curry, basmati rice, chapatti, papadam, chutney

Thirty two

Vegetarian or Pepper Prawn Curry (V)

Traditional Indian curry, basmati rice, chapatti, papadam, chutney

Vegetarian: *Twenty nine*

Pepper Prawn: *Forty two*

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Pasta & Risotto Selection

Penne or Spaghetti, Bolognese or Arrabiata (V)

Twenty seven

Add as a supplement to any pasta dish

Grilled tiger prawns – *add sixteen*

Grilled chicken breast – *add fourteen*

Maldivian Seafood Marinara 🌿

Spaghetti pasta, reef fish, prawns, calamari, mussels, tomatos sauce, fresh herbs

Thirty nine

Spaghetti Carbonara 🍖

Creamy parmesan and bacon sauce, egg yolk, fresh parsley

Thirty two

Parmesan & Asparagus Risotto 🌿 (V)

Creamy cheese risotto, green asparagus, cress

Thirty six

Lobster Risotto 🍷🍖

Butter poached lobster tail, chorizo, parmesan

Fifty five

🌿 Spa/Balanced cuisine (V) Vegetarian 🍷 Spicy 🍖 Pork

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Sandwiches, Wraps & Tacos

Maldivian Reef Fish Tacos 🌶️

Flour tortilla, local reef fish, vhalomas, coriander, red onion, mango salsa, coleslaw

Thirty four

“Gili’s” Club Sandwich 🍖

White bread, chicken breast, tomato, cucumber, lettuce, remoulade, bacon, boiled egg

Twenty eight

Grilled Ham & Cheese “Croque Madame” 🍖

Sliced ham, Emmentaler, Gouda, Dijon, fried egg, side salad

Twenty four

Gili Cheese Steak 🌶️

Tenderloin strips, caramelized onions, steak sauce, grain mustard,
Gouda, cherry tomato salsa

Twenty nine

Chicken Caesar Wrap 🍖

Grilled chicken breast, Caesar salad, parmesan, soft tortilla, side Caesar dressing

Thirty

Lobster & Avocado Wrap

Lobster, avocado, tomato, horseradish, iceberg lettuce, French fries

Thirty eight



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Gourmet Burgers

Gili's Double Beef, Bacon Cheeseburger

Two beef patties, bacon, caramelized onions, pickles, Gouda, iceberg

Thirty five

Spicy Maldivian Tuna Burger

Seared local tuna steak, kulliafila salad, coconut, kata sambol, sweet potato fries

Twenty eight

Crispy Chicken & Mango Burger

Crisp chicken breast, mango salsa, Asian coleslaw

Twenty nine

Add as a supplement to any burger

Extra bacon - *add Three* 

Fried egg - *add Four*

Your choice of cheese – *add Three*

All sandwiches and burgers are accompanied by your choice of rustic fries,
potato wedges or organic garden salad.



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Homemade Pizza

Pizza “Supreme” 🍖

Peperoni, bacon bits, mushrooms, onions, bell peppers, jalapenos, mozzarella, green olive

Twenty eight

Gili’s Four Cheese Pizza

Buffalo mozzarella, goat’s cheese, brie, reblochon

Twenty eight

Spicy Chorizo Pizza 🌶️🍖

Spicy chorizo, chorizo bits, chili peppers, Buffalo mozzarella, basil pesto, arugula

Twenty eight

BBQ Pork Belly Pizza 🍖

Pork belly, tomato sauce, stir fried vegetables, green onions, corriander, hoi sin sauce

Twenty eight

Vegetarian Mezze Pizza 🌿 (V)

Hummus, baba ganoush, lebneh, tabbouleh, black olives, falafel

Twenty eight

Maldivian “Kulliafila” Pizza

Tuna, beach lettuce, coconut, red onion, kata sambol, curry leaf, chili flakes, valhommas

Twenty eight

“Cheeseburger” Pizza 🍖

Ground beef, bacon bits, red onions, tomato, remoulade, jalapenos, peppers, cheddar, mozzaralla

Twenty eight

Create your Own Pizza

Our Order Taker is pleased to assist with your favourite toppings.

Twenty four

(One dollar per each additional topping)

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Desserts

Coconut Crème Brûlée

Coconut cream custard, Maldivian pine nut biscotti, banana

Twenty two

Snickers Bar

Nougat, salted peanut brittle crisps

Twenty four

Citrus Berry Tart

Citrus shortbread crust, lemon curd, mixed berry compote, toasted meringue, lime tuille

Twenty five

Chocolate Sampler - for two

Lemongrass macaroon, flourless dark chocolate cake, bitter chocolate sorbet cone,
frozen chocolate soufflé, iced cocoa honeycomb pop

Forty

Baked Cheese Cake

Vanilla cheese cake, graham cracker, strawberry, sour cream

Twenty seven

Fresh Fruit Platter

Selection of seasonal fresh fruit platter

Thirty

Selection of International Cheeses

Crackers, fruit spiced chutney

Thirty



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Our Homemade Sorbets

| | |
|----------------|---------------|
| Coconut | Mango |
| Dark Chocolate | Passion fruit |
| Guava | Pina colada |
| Kalamanzi | Pineapple |
| Kiwi | Pomegranate |
| Lemon basil | Raspberry |
| Lemon grass | Strawberry |
| Lime | White peach |
| Lychee | |

Our Homemade Ice Cream

| | | |
|----------|------------|-----------------|
| Avocado | Hazelnut | Strawberry |
| Banana | Honey | Vanilla |
| Caramel | Mango | Rum and raisins |
| Cardamom | Mascarpone | Green tea |
| Cinnamon | Nougat | Salted caramel |
| Coconut | Pistachio | Stracciatella |
| Red wine | | |

Each scoop six

Additional flavours available – please ask

Toppings

| | |
|--------------------|--------------------|
| Chocolate fudge | Chocolate crumbles |
| Berry compote | Strawberry coulis |
| Caramel sauce | Chocolate shavings |
| Roasted mixed nuts | Vanilla coulis |
| Mango coulis | Whipped cream |
| Chocolate chips | |
| Raspberry coulis | |

Each scoop six

Additional flavours available – please ask

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