Dusit Thani Maldives
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In-Villa Dining

Dusit Thani
MALDIVES

Rooted in *Maldives*: A Celebration of *Local* and *Home-Grown* Flavours

At Dusit Thani Maldives, we believe that truly exceptional cuisine begins at the source — with ingredients that are fresh, local, and responsibly grown. Our commitment to sustainability and authenticity is reflected in every dish we serve, and it begins just steps away from our kitchens.

Much of the produce featured in our menus is lovingly cultivated in our own Chef's Garden. This lush, organic sanctuary is home to a variety of herbs, fruits, vegetables, and edible flowers — all handpicked at peak freshness to bring vibrant, garden-to-table flavours to your plate. From aromatic lemongrass and basil to juicy papayas and chillies ripened under the Maldivian sun, each ingredient tells a story of care, seasonality, and connection to the land.

We also proudly source all of our fish from within the Maldives, partnering with local fishermen who follow traditional, low-impact methods. This ensures not only the highest quality and freshness, but also supports local livelihoods and the long-term health of our marine ecosystems.

Where possible, we extend our sourcing to local farmers and producers across the atolls, always choosing ingredients that are responsibly grown, harvested, or caught. In doing so, we reduce our environmental footprint, support the island economy, and create a dining experience that is both sustainable and deeply rooted in place.

When you dine with us, you're not only enjoying exquisite food — you're part of a shared commitment to honouring the natural richness of the Maldives and nurturing a more sustainable future, one bite at a time.

Dusit Thani
MALDIVES

Allergen & **Dietary** Information
Your *well-being* is our *priority*.

At Dusit Thani Maldives, we are committed to providing a safe and enjoyable dining experience for all our guests.

- Our menus and buffet labels indicate the 14 commonly recognised food allergens when used as ingredients in our dishes.
- If you have concerns about other allergens or require more detailed information, please speak with a member of our Management Team.
- Kindly note that all food is prepared in kitchens where a variety of allergens are present. While we take every precaution, we cannot guarantee the complete absence of trace allergens in any dish.

If you have any allergies, intolerances, or specific dietary requirements, we warmly encourage you to inform our team. We are here to assist you in making a safe and informed dining choice.

Thank you for your understanding and cooperation.

Allergens

- Soy
- Celery
- Crustaceans
- Egg
- Fish
- Gluten
- Lupin
- Dairy / Milk
- Molluscs
- Mustard
- Peanut
- Sesame
- Sulphites
- Treenut

Dietary Restrictions

- Alcohol
- Spicy
- Pork
- Vegetarian

Breakfast

From 06:00 to 10:45

Continental Breakfast — 30

- Your choice of fresh juice: Orange, Apple, Pineapple, Mango, or Watermelon.
- Baker's basket with croissant, Danish and toast bread, served with butter and jam.
- Your choice of fresh brewed tea or coffee beverage
- Your choice of cereal: granola, muesli, cornflakes, coco pop or oat flakes
- Served with your choice of milk: Whole, Low fat, Skimmed, Soy, or Almond

Well-being Breakfast Set — 35

- Your choice of fresh juice or booster: Orange, Apple, Tomato, Carrot, & Watermelon
- Homemade exotic Burcher muesli or chia seed yogurt pot
- Poached egg and avocado on whole wheat toast bread.
- Beetroot hummus and garden greens, with flat bread
- Seasonal cut fruits
- Your choice of fresh brewed tea or coffee beverage

Maldivian Breakfast Set — 35

- Your choice of fresh juice: Orange, Pineapple, or Watermelon.
- Maldivian tuna and coconut "Mas-huni", served with "chapatti" flat bread and sambal
- Your choice of Maldivian curry: Chicken, Fish, or Vegetarian.
- Masala Omelette, flat omelette with vegetables and mild spices.
- Traditional "Garudhiya" clear tuna soup.
- Seasonal cut fruits.
- Your choice of fresh brewed tea or coffee beverage.

Signature Breakfast Set — 40

- Your choice of fresh juice: Orange, Pineapple, Watermelon, Mango, or Apple.
- Plate of seared tuna sashimi with ponzu dressing
- Baker's basket with croissant, Danish and toast bread, served with butter and jam
- Crepe pancake with passion fruit and coconut
- Shrimp omelette with seafood bisque
- Seasonal cut fruits
- Your choice of fresh brewed tea or coffee beverage



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Breakfast

From 06:00 to 10:45

Single breakfast Sides

Baker's pastries basket 14
Selection of freshly baked croissant, Danish, pastries and toasts.
Served with butter and jams.

Healthy cereals 14
Your choice of granola, muesli, cornflakes, coco pop or oat flakes
Served with your choice of milk: Whole, Low fat, Skimmed, Soy, or Almond

Noodle soup 14
Clear vegetable broth soup with choice of chicken, beef, or tofu
Served with condiments

Two Eggs our way 14
Your choice of eggs: fried sunny side up, poached, boiled, or scrambled.
Served with potato rosti, grill tomato and pork bacon or halal chicken sausage.

Homemade Waffle 16
Made to order waffle, with vanilla whipped cream.
served with exotic fruit compote, banana, honey and caramelized nuts.

Omelette 16
Your choice of omelette plain or with garnish:
onion, tomato, bell pepper, mushroom, cheese, chicken ham.
served with potato rosti, grill tomato and pork bacon or halal chicken sausage.

Scramble eggs 16
On sourdough bread toast
Served with arugula leaves, cherry tomato and Parma ham



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All Day *Dining*

From 10:45 to 22:30

Starters and **Soups**

Island Garden salad — 22

- Seasonal vegetables and tropical roots salad, Chef's garden herbs, with lime dressing
  - Add yellow-fin tuna — 6

Watermelon & Feta Salad — 24

- Feta cheese, watermelon, cucumber, black olives, with balsamic reduction dressing and mint.

Caesar Salad — 24

- Cos romaine lettuce, Parmesan cheese, crouton, pork bacon with Caesar dressing, topped with anchovy.
  - Add Chicken — 5
  - Add Prawn — 10
- Vegetarian option available upon request.

Maldivian Short Eats — 18

- Selection of local short eat snacks, served with tamarind chutney.
- Vegetarian Samosa option available upon request.



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All Day *Dining*

From 10:45 to 22:30

Starters and **Soups**

Thai Chicken Wings — 26

- Wok-fried with lemongrass and garlic marinade

Fried Calamari — 26

- Tossed in semolina, deep-fried and served with tartare sauce

Mediterranean Board — 26

- Selection of bruschetta, vegetarian mezze dips and marinated olives, with flat pita bread

Soup of the Day — 20

- Based on the theme night of The Market restaurant
- Ask for our daily soup and relevant allergens

V8 healthy Soup — 20

- 8 kinds of seasonal vegetables mixed in a rich Parmesan broth

Cream of Chicken & Corn Soup — 20

- Creamy chicken and sweet corn blended soup



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All Day *Dining*

From 10:45 to 22:30

Pasta

Penne Arrabbiata — 28

- Penne in mild spicy tomato sauce, served with Parmesan cheese.

Spaghetti Bolognese — 28

- Spaghetti in rich minced beef and tomato sauce, served with Parmesan cheese

Fettuccine Seafood — 34

- In pink creamy tomato sauce, with assorted seafood, fresh herbs, served with Parmesan cheese.
- Vegetarian option available upon request



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All Day *Dining*

From 10:45 to 22:30

Sandwiches & Pizza

Traditional Club Sandwich — 32

- Chicken, egg, and Pork bacon layer sandwich, with mayonnaise green lettuce, tomato.
- Served with potato fries.

Chicken Wrap — 30

- Indian spices boneless chicken, guacamole, coriander tomato salsa, lettuce, yogurt sauce
- Served with garden greens, mint chutney, and potato fries

Dusit Maldives Burger — 32

- Beef patty, Cheddar cheese, lettuce, fried egg, our special tomato-onion sauce
- Served with potato fries

Fish Tempura Wrap — 32

- Tempura fried reef fish fillet, garlic mayonnaise, lettuce, ginger pickle
- Served with potato fries.

Make your own Pizza — 34

- With tomato sauce and mozzarella cheese, choice of toppings:
  - chicken, seafood, vegetables, pineapple, black olives, Pork ham, mushroom, tuna



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All Day *Dining*

From 10:45 to 22:30

International Favourites

Garlic Roasted Chicken — 44

- Half chicken roasted with garlic and lemon, grilled vegetables, mash potato, and cooking gravy

Catch-of-the-day cooked in Papillotte — 44

- Reef fish fillet and vegetables cooked in papillotte baking-paper,
- Served with steam rice, and Virgin tomato olive oil sauce.

Cashew Nut Wok — 44

- Your choice of chicken, beef, calamari or shrimp,
- Wok-fried with bell pepper, Pak-choy cabbage, cashew nut with black bean peppercorn sauce,
- Served with steam rice.

Australian Angus Beef Steak — 58

- Australian Beef striploin, served with mix lettuces, potato fries, and creamy peppercorn sauce



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All Day *Dining*

From 10:45 to 22:30

Local Hints

Butter Chicken — 38

- Boneless Chicken in rich cashew nut and tomato sauce
- Served with steamed rice
- Paneer Vegetarian option available upon request

Maldivian Curry — 40

- Your choice of fish, tuna or chicken in Maldivian curry paste with coconut milk
- Served with steam rice
- Vegetarian option available upon request

Prawn Fried Rice — 42

- Wok-fried rice with prawns, vegetables, and local dry fish “kata” sambal
- Vegetarian option available upon request



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All Day *Dining*

From 10:45 to 22:30

Kids **Delights**

Vegetarian Spring Roll 12
- Served with sweet plum sauce

Kids Soup 14
- Your choice of chicken noodle soup/ cream of chicken/ tomato soup

Ham & Cheese Sandwich 16
- Toast bread with pork ham and emmental cheese, served with potato fries

Fish Fingers 16
- Bread fish strips fried, served with mayonnaise and potato fries and broccoli

Homemade Chicken Nuggets 16
- Breaded chicken fingers, served with ketchup, potato fries and broccoli

Kids Burger 16
- Mini beef burger with lettuce and ketchup, served with potato fries

Vegetable Fried Rice 16
- Stir-fried vegetable rice with egg



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All Day *Dining*

From 10:45 to 22:30

Sweet Treats

Homemade Ice-cream	5 per scoop
• Ask for or selection of flavours	
Apple “Tarte Fine” Pie	16
• Thin puff dough apple tart with cinnamon ice-cream	
Island Coconut Custard	16
• With palm sugar and nutmeg	
Chocolate Delight	18
• With almond sponge, with milk chocolate ice-cream and chocolate sauce	



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Late *Night*

From 22:30 to 06:00

Watermelon & Feta Salad — 24

- Feta cheese, watermelon, cucumber, black olives, with balsamic reduction dressing and mint.

Thai Chicken Wings — 26

- Wok-fried with lemongrass and garlic marinade

Spaghetti Bolognese — 28

- Spaghetti in rich minced beef and tomato sauce, served with Parmesan cheese

Traditional Club Sandwich — 32

- Chicken, egg, and Pork bacon layer sandwich, with mayonnaise green lettuce, tomato.
- Served with potato fries.

Dusit Maldives Burger — 32

- Beef patty, Cheddar cheese, lettuce, fried egg, our special tomato-onion sauce
- Served with potato fries



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Boosters

Apple It Up 14

- Freshly squeezed apple, ginger carrot juice mix with lemon juice.

Pine Apple 14

- Freshly squeezed pineapple juice blend with spirulina powder

Spiced Basilicum 14

- Maldivian basil leaf freshly squeezed carrot, ginger, green apple juice blend with lemon juice.

Moringa & Grapefruit 14

- Moringa powder blend with fresh grapefruit juice.



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In-Villa *Wine*

Wine by the Bottle

Champagne

- Moët & Chandon Brut Imperial, France. 250

White

- Babich Hawkes Bay Chardonnay 85
- Wishbone Sauvignon Blanc, Marlborough, NZ 90

Red

- Anne Gross Minervois, Languedoc, France 90
- Finca La Colonia Malbec, Mendoza, Argentina 90



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In-Villa *Wine*

Wine by the Glass

White

- Wishbone Sauvignon Blanc, Marlborough, New Zealand 18
- Marco Felluga Mongris Pinot Grigio, Italy. 18

Red

- Anne Gross Minervois, Languedoc, France 18
- Cape Dream, Cabernet Sauvignon South Africa 18

Rose'

- L'Effrontée Rosé, Les Valentines, Côtes de Provence, France 18
- Vasse Felix Classic Dry Rosé, Australia 18



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Bar Selection

Aperitifs & Vermouths

60ml

Martini Bianco	11
Martini Dry	11
Martini Rosso	11
Aperol	11
Campari	11
Pimms No.1	11
Pernod	11

Vodka

30ml

Absolut Blue	12
Grey Goose	18
Belvedere	20



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Bar Selection

Gin

30ml

Gordon's	12
Bombay Sapphire	14
Monkey 47 Sloe	20

Tequila

30ml

Jose Cuervo Silver	12
Patron Silver Patron	18
Patron Anejo	28

Rum

30ml

Bacardi White	12
Captain Morgan	12
Havana Club 7yrs	16
Ron Zacapa XO	32



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Bar Selection

Whiskey

30ml

Ballantines 12yrs	12
Jack Daniels	12
Jameson	12
J & B Rare	12
Johnnie Walker Black Label	16
Royal Salute 21yrs	30

Single Malt

30ml

Glenfiddich 12yrs	14
Glenlivet 12yrs	14
Glenmorangie 10yrs	16
Macallan 12yrs	24



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Bar Selection

Port/Sherry & Liqueurs

30ml

Jägermeister	11
Grand Marnier	11
Baileys Irish Cream	11
Limoncello	11
Sandeman Ruby	13

Beer Bottle

San Miguel	11
Tiger	11
Singha	11
Heineken	11
Corona	12



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Non-Alcoholic Beverages

Freshly Squeezed Juice

Orange	10
Watermelon	10
Pineapple	10
Papaya	10
Grapefruit	10

Soft Drinks

Coca-Cola	6
Diet Coke	6
Fanta	6
Sprite	6
Ginger Beer	6
Ginger Ale	6
Soda	6
Tonic	6
Red Bull	12



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Water

Still & Sparkling Water

Perrier 750ml	12
Evian 750ml	12
San Pellegrino 750 ml	12



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