



Seagrill

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.

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 
- Vegan 



Appetiser, Soup & Salad

Tomato asparagus ceviche	  	20
marinated in citrus broth, with radish and yuzu drizzles		
Avocado salad	 	22
with garden greens, corn, cucumber pickle, coriander, and yogurt dressing		
Cream of pumpkin	  	22
Soup with coconut milk, curry leaves, and toasted cashew nut		
Mozzarella "di bufala"	  	26
with Arugula, artichoke, and balsamic reduction		

 Vegan											
 Alcohol	 Celery	 Crustaceans	 Dairy	 Eggs	 Fish	 Gluten	 Lupin	 Peanut			
 Mustard	 Sulphites	 Tree nut	 Soy	 Molluscus	 Sesame	 Spicy	 Pork	 Vegetarian			

Items with * are premium A la carte dishes and not included in any meal plan, guests on half board full board and pure indulgence are entitled to 25% discount.
All prices are stated in US dollars. Prices are subjected of 10% service charge and 17% government tax.



Pasta, Risotto & Curry

Truffle Penne  	28
in truffle cream mushroom sauce, and Pecorino cheese	
Hearty roots curry    	28
in rich coconut milk, cashew served with Basmati rice	
Vegan Saffron risotto  	30
Braised rice in saffron sauce, green asparagus, lemon zest, and vegan cheese	
Paneer tikka masala     	32
in rich tomato cashew gravy, Basmati rice, and chutney	

 Vegan

 Alcohol  Celery  Crustaceans  Dairy  Eggs  Fish  Gluten  Lupin  Peanut
 Mustard  Sulphites  Tree nut  Soy  Molluscus  Sesame  Spicy  Pork  Vegetarian

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Desserts

Assorted of ice cream  & sorbet

5 per scoop

Ask our waiter for available flavors

Mango cheesecake   

18

Basil lime salsa

Chia pudding 

18

served with mango sorbet

Seagrill fruit salad 

18

Lemongrass infused watermelon, basil & berries, topped with litchi sorbet

Gin baba    

24

Baba soaked in gin and cinnamon syrup, and rich vanilla whipped cream

Green tea Lava cake   

26

with Bourbon vanilla ice-cream

 Vegan

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