

The background of the image is a watercolor-style illustration. It features soft, blended washes of light blue and pale yellow. Overlaid on these washes are numerous small, irregular splatters and speckles in shades of gold, dark blue, and brown, giving it a textured, artistic feel.

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 — your part of a shared commitment to honoring 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 



Salads

Mozzarella “di bufala” Cheese  24

With arugula, artichoke, cherry tomato and balsamic dressing

Cajun Chicken Salad  24

With pumpkin, feta, mixed greens, and pomegranate reduction dressing

Semi-cooked Yellowfin Tuna Niçoise  26

With tomato, black olive, spring onion, anchovy and lemon dressing

Octopus Heart Salad  26

With crunchy falafel bean fritters, avocado, crunchy vegetables and lemon dressing

Crab Cake  26

With green mango, papaya, roasted peanut and coconut lime dressing

Parma Ham & Asparagus Salad  28

With poached egg, smoked duck, crouton, truffle oil and shallot dressing

Prawn Caesar Salad  28

with cos lettuce, poached egg, crispy pork bacon, crouton, anchovy and Caesar dressing

- Substitute Prawn with Chicken or semi-cooked Tuna

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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.



Soups & Appetisers

Mango Gazpacho 20

Chilled mango gazpacho soup, tabasco sauce and mango relish

Crabmeat & Palm Heart Cooler 22

Chilled cream of palm heart and cauliflower soup, micro-herbs and crabmeat

Hearty Chicken & Lemon Soup 22

Rich chicken broth with vegetables, egg drop and lemon juice

Reef Fish Tiradito 24

Raw local reef fish slices marinated with citrus, fennel crunch and radish

Yellow-fin Tuna Tartare 28

With avocado, cucumber pickle, balsamic-soy reduction and served with taro crisps

Beef Carpaccio 28

Raw beef slices, Parmesan cheese shavings, saffron aioli, tuna mayonnaise, capers and arugula

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Sandwiches

Cheese Panini 24

With goat cheese, tomato, honey, nuts, arugula, basil pesto, served with French fries

"Croque Maldives" Semi-cooked Tuna Sandwich 26

With local "valhommas" smoked tuna delicacy, turmeric sauce, served with French fries

Chicken Club Sandwich 28

With fried egg, crispy pork bacon, tomato, lettuce, served with French fries

Angus Beef Cheeseburger 28

With our special Sea Grill sauce, browned onion, cheddar cheese, served with French fries

Tropical Tuna Burger 32

With bokchoy, mushroom, cheddar cheese and BBQ sauce, served with French fries

Pasta

Penne Arrabiata 26

In spicy vegetarian tomato sauce, served with Parmesan cheese

Spaghetti Bolognese 28

In rich beef tomato sauce, served with Parmesan cheese

"Green Carbonara" 28

With pork bacon, basil cream, toasted almonds, and Pecorino cheese

Shrimp Zucchini Linguine 28

With tomato, garlic confit, Extra Virgin olive oil, Parmesan cheese

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Pizza

Traditional Margherita	  	28
With tomato sauce, mozzarella cheese, topped with oregano		
Chicken BBQ	   	30
With roasted chicken, pineapple, tomato and BBQ sauce		
Beef Pepperoni	  	30
With beef pepperoni, mozzarella cheese and topped with arugula leaves		
Tartuffata	 	30
with truffle cream, mushrooms, broccoli and garlic butter		
Signature Maldivian Tuna	       	32
With Tuna, local "masmirus" sambal, drumstick leaves and coconut chutney		
2 in 1 Seafood Pizza	     	34
½ white and ½ red base seafood pizza and mozzarella cheese		

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Chef's Specials

Fish & Chips 34

Coconut batter fried fish, potato fries and tamarind tartar sauce

Maldivian Chicken Curry 36

Mild spices blend curry, coconut rice, chapatti flat bread, and dried fish sambal

Seafood "Bouillabaisse" Style 42

Seafood in bouillabaisse fish soup with an island flavor touch, saffron mayonnaise and toasted bread

From the Grill

Catch of the Day – Reef Fish Fillet 38

Please ask your server for the fresh catch available today

Served with grilled vegetable tian, coconut rice and lemon garlic butter

Yellowfin Tuna Steak 40

Grilled vegetable tian, purple taro puree and caper-tomato gribiche relish

Butcher's Cut of the Day 40

Please ask your server for today's selection and availability

Served with grilled vegetable tian, French fries and truffle Béarnaise sauce

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Desserts

Assortment of Ice cream & Sorbet

5 per scoop

Ask your server for available flavours

Coconut Crème Brûlée

18

Served with mango sorbet

Yuzu Temptation

18

Tangy citrus cheesecake paired with mango and mint coulis

Sea Grill Fruit Salad

18

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

Signature Bananamisu

18

With caramelized banana, Nutella, almond sponge and mascarpone cream

Chocolate Napoléon Almond Tulip

20

Orange hints, duet of vanilla and hazelnut ice creams

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