
Sea
Grill

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.

Sign up to become *Dusit Gold* members

Unlock exclusive benefits at our distinctive hotels and resorts,
award-winning restaurants, and luxury spas worldwide.
Dusit Gold opens the door to everything you deserve and more.

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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

Sea Grill

Appetisers & Soups

Cajun Chicken Salad 28
With avocado, corn, cucumber pickle, coriander and yogurt dressing

Cream of Pumpkin 28
With coconut milk, curry leaves, toasted cashew nuts

Parma Ham & Mozzarella "di bufala" 33
With cherry tomato, basil pesto, arugula leaves, artichoke and balsamic reduction

Foie Gras Miso 33
Spinach dashi soup, duck foie gras, tofu, scented with truffle oil and sesame

Charred Grilled Octopus 33
Charred Octopus tentacles, tropical island crunchy vegetables

Nori Tuna 33
Seared medium rare tuna in seaweed crust, black pepper, pineapple, mushroom pickles

Lobster Seafood Bisque 35
With lemongrass cream espuma

Seafood Ceviche 35
Assorted seafood marinated in citrus broth, baby vegetables and yuzu drizzles

Exotic Prawn 36
With palm heart remoulade salad, avocado and mango dressing

New Style Beef Sashimi 36
Raw Angus beef sashimi with yuzu soy, hot oil, crispy sweet potato and asparagus

Seared Duck Foie Gras *44
Pan-seared foie gras slice, polenta, beetroot puree, spinach and berry gastric sauce

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.

Sea Grill

Chef's Signature

Chicken Tikka Masala 38

In rich tomato cashew gravy, Basmati rice, chutney and paratha

Black Curry Pork 40

Roasted black pepper curry, served with dry fish "katta sambal" and coconut rice

Reef Fish Fillet 41

Cooked in papillote with chayote, coconut rice and truffle butter

Yellow Prawn Curry 46

In rich coconut milk curry sauce, Basmati rice and chutney

Surf & Turf Sea Grill *72

Angus beef tenderloin & slipper lobster, taro puree, pepper sauce and lemon butter

Pasta & *Risotto*

Saffron Risotto 31

Braised rice in saffron sauce, green asparagus, lemon zest and parmesan crisps

Smoked Duck Penne 35

In truffle mushroom cream sauce and Pecorino cheese

Lobster Risotto 37

Braised rice in lobster sauce, green peas, basil cream and Parmesan crisps

Crab fettucine 37

In spicy tomato crab sauce, topped with arugula leaves

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From the *Grill*

Catch of the Day - Fillet	41
Yellowfin Tuna Steak	45
King Prawn	48
Lamb Chop	48
Angus Beef Striploin (200g)	52
Angus Beef Tenderloin (200g)	*62
Maldivian Lobster (750g approx)	*100
• Grilled, with lemon butter	
• Thermidor	
Wagyu Beef Striploin MBS 8-9 (230g)	*160
Top Premium Australian Wagyu beef	
Seafood Platter - Portion for Two	*190
Assortment of lobster, king prawns, calamari, yellow-fin tuna, mussels, with garnishes and lemon butter	

Choice of Garnishes:

Cos Lettuce with Caesar dressing
Mashed Potato
Sautéed Greens with Smoked Paprika
Heirloom Carrots and Mushroom Poêlée
French Fries
Coconut Rice
Basmati Rice

Choice of Sauces:

Seafood Lemongrass Sauce
Lemon Butter
BBQ Sauce
Chimichurri
Pink Pepper Vanilla Demi-glace
Béarnaise

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Desserts

Assortment of Ice cream & Sorbet Ask your server for available flavours	5 per scoop
Cream “Catalana” Mandarin cream , Orange confit	18
Pistachio Cake Lemon cream, Lemon chip, Mint leaves, Meringue, Chocolate ice cream	20
Lime and Vanilla Mango Hazelnut sable , Pistachio dust , Lime chip	22
Caramelize Coconut Tart Coconut chip, Mango coulis, Raspberry coulis, Mint leaves, Vanilla ice cream	25
Chocolate Lava Cake with Bourbon vanilla ice cream	27
Cheese Platter Assortment of cheeses, with garnishes	32

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