
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 — 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.

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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

Salads

Mozzarella “di bufala” Cheese — 25
With arugula, artichoke, cherry tomato and balsamic dressing

Maldivian Grilled Chicken Salad — 25
chicken breast, green mango, “kopee” leaves, breadfruit crackers

Semi-cooked Yellowfin Tuna Niçoise — 26
With tomato, black olive, spring onion, anchovy and lemon dressing

Healthy Octopus Salad — 27
With crunchy falafel bean fritters, avocado, crunchy vegetables and lemon dressing

Crab Cake — 27
With green mango, papaya, roasted peanut and coconut lime dressing

Smoked Duck & Orange Salad — 28
Orange, grapes, asparagus and citrus ginger vinaigrette

Prawn Caesar Salad — 29
with cos lettuce, poached egg, crispy pork bacon, crouton, anchovy and Caesar dressing
- Substitute Prawn with Chicken or semi-cooked Tuna

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

Items with * are premium à 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

Soups & *Appetisers*

Mango Gazpacho
Chilled mango gazpacho soup, tabasco sauce and mango relish — 21

Hearty Chicken & Lemon Soup
Rich chicken broth with vegetables, egg drop and lemon juice — 23

Signature Tuna Palm Heart
Palm heart , seasoned with Maldivian “valhumas” smoked tuna — 24

Reef Fish Tiradito
Raw local reef fish slices marinated with citrus, fennel crunch and radish — 24

Yellow-fin Tuna Tartare
With avocado, cucumber pickle, balsamic-soy reduction and served with taro crisps — 28

Beef Carpaccio
Raw beef slices, Parmesan cheese shavings, saffron aioli, tuna mayonnaise, capers and arugula — 28

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Sandwiches

Cheese Panini 25
With goat cheese, tomato, honey, nuts, arugula, basil pesto, served with French fries

“Croque Maldives” Semi-cooked Tuna Sandwich 26
With local “valhomas” 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 29
With our special Sea Grill sauce, browned onion, cheddar cheese, served with French fries

Pasta

Penne Arrabiata 27
In spicy vegetarian tomato sauce, served with Parmesan cheese

Spaghetti Bolognese 28
In rich beef tomato sauce, served with Parmesan cheese

“Green Carbonara” 29
With pork bacon, basil cream, toasted almonds, and Pecorino cheese

Shrimp Zucchini Linguine 29
With tomato, garlic confit, Extra Virgin olive oil, Parmesan cheese

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Pizza

Traditional Margherita 29
With tomato sauce, mozzarella cheese, topped with oregano

Chicken BBQ 31
With roasted chicken, pineapple, tomato and BBQ sauce

Beef Pepperoni 31
With beef pepperoni, mozzarella cheese and topped with arugula leaves

Tartufata 31
with truffle cream, mushrooms, broccoli and garlic butter

Signature Maldivian Tuna 33
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

Surf & Turf Pizza 36
Marinated chicken, shrimp, garlic butter, lobster bisque , truffle oil

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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

Butcher's Cut of the Day — 41

Please ask your server for today's selection and availability

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

Yellowfin Tuna Steak — 45

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

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Desserts

Assortment of Ice cream & Sorbet — 5 per scoop

Ask your server for available flavours

Chocolate Jaffa Cake — 18

Vanilla kumquat , Meringue

Sea Grill Fruit Salad — 18

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

Almond Mango Tart — 19

Shortbread, Pistachio meringue, Strawberry syrup , Rice ice cream

Signature Bananamisu — 19

With caramelized banana, Nutella, almond sponge and mascarpone cream

Raspberry Sandwich — 20

Raspberry coulis, Sesame wafer, Chocolate curls

Passion Fruit Cheesecake — 20

Passion fruit sorbet,Tulip, Passion orange coulis

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