

The background of the page 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 a vibrant blue and a metallic gold color, giving the impression of paint or ink being thrown onto a light surface.

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 



Soups & Salads

Mango Gazpacho  	20
Chilled mango soup, cucumber, and mango relish	
Palm Heart & Cauliflower Cooler 	20
Chilled creamy palm heart soup, and micro herbs	
Pumpkin & Feta Salad  	22
with arugula leaves, and pomegranate reduction dressing	
Tropical Salad    	22
with green mango & papaya, peanut, and coconut lime dressing	
Mozzarella "Di Bufala" Cheese   	24
With arugula, artichoke, cherry tomato and balsamic dressing	

 Vegan

 Alcohol  Celery  Crustaceans  Dairy  Eggs  Fish  Gluten  Lupin  Peanut
 Mustard  Sulphites  Tree nut  Soy  Mollusc  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.



Sandwich & Pizza

Goat Cheese Panini    	22
with goat cheese, tomato, honey, nuts, arugula, basil pesto, served with French fries	
Margherita Pizza   	26
with tomato, mozzarella and topped with dry oregano	
Vegetarian BBQ Pizza   	26
with vegetable, pineapple, and BBQ sauce	
Tartuffata Pizza  	32
with truffle mushroom cream, greens, and garlic butter	

 Vegan

 Alcohol  Celery  Crustaceans  Dairy  Eggs  Fish  Gluten  Lupin  Peanut
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Pasta & Curry

Vegan Penne Arrabiata    26

in spicy vegetarian tomato sauce, served with vegan cheese

Zucchini Linguine     26

with tomato dices, garlic confit, served with Parmesan cheese

Vegetables Curry    26

coconut milk curry, served with cashew rice

Basil Cream Penne    28

with asparagus, toasted almond, and Pecorino cheese



Vegan

 Alcohol  Celery  Crustaceans  Dairy  Eggs  Fish  Gluten  Lupin  Peanut
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Desserts

Assorted of ice cream  & sorbet

5 per scoop

Ask our waiter for available flavors

Yuzu temptation   

18

Tangy citrus cheesecake paired with mango and mint coulis

Chia pudding 

18

served with mango sorbet

Seagrill fruit salad 

18

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

Coconut crème Brûlée  

18

served with mango sorbet

Bananamisu    

18

with caramelized banana, Nutella, almond sponge and mascarpone cream

 Vegan

 Alcohol  Celery  Crustaceans  Dairy  Eggs  Fish  Gluten  Lupin  Peanut
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