

Dusit Thani Maldives  
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# The Market

**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.



## 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 

## Starters & Soups

|                                                                                               |                                                                                                                                                                                                                                                             |    |
|-----------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| Island Garden salad                                                                           |                                                                                           | 22 |
| • Seasonal vegetables and tropical roots salad, Chef's garden herbs, with lime dressing       |                                                                                                                                                                                                                                                             |    |
| Watermelon & Feta Salad                                                                       |                                                                                                                                                                            | 24 |
| • Feta cheese, watermelon, cucumber, black olives, with balsamic reduction dressing and mint. |                                                                                                                                                                                                                                                             |    |
| Vegetarian Spring Rolls                                                                       |                                                                                           | 18 |
| • Deep-fried vegetarian rolls, served with sweet chili sauce.                                 |                                                                                                                                                                                                                                                             |    |
| Tomato & Mozzarella                                                                           |                                                                                           | 26 |
| • Classic tomato and mozzarella cheese, with basil pesto sauce                                |                                                                                                                                                                                                                                                             |    |
| Mediterranean Board                                                                           |    | 26 |
| • Selection of bruschetta, vegetarian mezze dips and marinated olives, with flat pita bread   |                                                                                                                                                                                                                                                             |    |
| V8 healthy Soup                                                                               |                                                                                       | 22 |
| • 8 kinds of seasonal vegetables mixed in a rich Parmesan broth                               |                                                                                                                                                                                                                                                             |    |
| Cream of Mushroom Soup                                                                        |                                                                                       | 22 |
| • Rich creamy shitake and button mushroom soup                                                |                                                                                                                                                                                                                                                             |    |



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## Main Courses

|                                                                                                                                                      |    |
|------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Penne Arrabbiata</b>                                             | 26 |
| <ul style="list-style-type: none"> <li>• Penne in mild spicy tomato sauce, served with Parmesan cheese.</li> </ul>                                   |    |
| <b>Spaghetti Aglio Olio</b>                                         | 26 |
| <ul style="list-style-type: none"> <li>• Spaghetti in garlic and Extra virgin olive oil, chili flakes, served with Parmesan cheese.</li> </ul>       |    |
| <b>Pizza Margherita</b>                                             | 30 |
| <ul style="list-style-type: none"> <li>• With tomato sauce and mozzarella cheese, topped with dry oregano</li> </ul>                                 |    |
| <b>Paneer Butter Masala</b>                                         | 32 |
| <ul style="list-style-type: none"> <li>• Indian cheese in rich cashew nut and tomato sauce, served with steamed rice</li> </ul>                      |    |
| <b>Maldivian Vegetarian Curry</b>                                 | 32 |
| <ul style="list-style-type: none"> <li>• Seasonal vegetables simmered in coconut milk and Maldivian curry paste, served with Basmati rice</li> </ul> |    |
| <b>Vegetarian Fried Rice</b>                                      | 32 |
| <ul style="list-style-type: none"> <li>• Wok-fried rice with vegetables.</li> </ul>                                                                  |    |



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## Sweet Treats

|                                                                                                                                                                                                          |             |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| Homemade Ice-cream                                                                                                                                                                                       | 5 per scoop |
| <ul style="list-style-type: none"> <li>Ask for or selection of flavours</li> </ul>                                                                                                                       |             |
| Orange Cake with Chocolate Chantilly   | 14          |
| <ul style="list-style-type: none"> <li>Eggless cake, served with whipped plant-based chocolate cream</li> </ul>                                                                                          |             |
| Vegan Carrot Cake                      | 14          |
| <ul style="list-style-type: none"> <li>Topped with lemon frost</li> </ul>                                                                                                                                |             |
| Chia Pudding                       | 14          |
| <ul style="list-style-type: none"> <li>with mango passion fruit coulis</li> </ul>                                                                                                                        |             |



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