

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 



Famous Five

A Sea of Star

Will you be lucky enough to see one of the world's natural wonders? This serves mimic when our island waters glow a fluorescent blue!

Coconut & pandan vodka, blue curacao, coconut water, citrus, cane syrup

Chasing rainbow

Like our local rainbow parrotfish, this beautiful beverage shares a lot of things in common – a kaleidoscope of colors with a powerful bite!

Brazilian & dark rum, amaretto, crème de cacao, triple sec, fresh passion fruit, ginger, citrus, orange, pineapple, sugar syrup, & Angostura bitters

Banana & Pineapple

Daiquiri-inspired highball with a tropical twist.

Havana Club 3YO, Malibu, crème de banana, fresh lime juice, cane, pineapple juice & ginger ale

Matcha Margarita

An Asian twist on one of the all-time classics.

Blanco tequila, lychee liqueur, matcha green tea, elderflower honey, fresh lime juice

Spice Island julip

The ultimate sundowner– zesty & full-flavoured.

Maldivian-spiced rum, island mint, passion fruit, citrus & honey

Classic

Collins

Your choice of spirit (vodka, rum, gin, tequila, whiskey), citrus, cane, soda

Blue chai Margarita

Blue Chai tequila, citrus, agave

Hemingway Daiquiri

Havana Club 3yo, Luxardo Maraschino, grapefruit, citrus, cane

Mai tai

Secret Tiki rum blend, Cointreau, passion fruit, almond, citrus bitters

Fogcutter

Captain Morgan, mango purée, citrus pineapple, coconut cream, cane

USD 16 per cocktail



Celery



Dairy



Sulphites



Gluten



Peanut



Tree nut



Soy

*Items with * are premium beverage, not include for any meal plan.
All prices are stated in US dollars. Prices are subjected of 10% service charge and 17% government tax.*



The Night market

Doi Tung

A modern pick me up with the magical romance of pandan and coffee.

Pandan & coconut vodka, coffee liqueur, espresso

Sao Wa Ros

Seeing is not believing!

Cognac, Port, lychee, passion fruit, cinnamon, sugar

Lady Finger

A unique twist on the oldest cocktail.

Crepe De Banana, aged rum, cacao, honey, bitters

USD 16 per cocktail

Mocktail

Khun Jasmine

A portrait of style and grace - this majestic lady has a beauty that knows no bounds. Delicate & floral highball.

Thai basil leaves, citrus, jasmine tea, cane

Lemon & Pine

Nothing beats the taste of fresh & succulent pineapple. However, when coupled with the citrus aromatics of lemongrass, it transports you to these tropical shores!

Homemade pineapple & lemongrass puree, soda

Yuzu Buck

Light & easy-drinking, perfect for daytime refreshment.

Yuzu, coconut water, fresh lime, honey, ginger ale

Fresh as A Daisy

A gift from Mother Nature.

Island garden mint, watermelon, strawberry, passion fruit, agave

USD 9 per mocktail

 Celery  Dairy  Sulphites  Gluten  Peanut  Tree nut  Soy

*Items with * are premium beverage, not include for any meal plan.
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White & Brown Bar Selection

Aperitif & Vermouth

Campari	9
Pernod	9
Pimm's No. 1	9
Martini Bianco	9
Martini Dry	9
Martini Rosso	9
Aperol	9

Grappa

GrappadiMoscato	10
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Gin

Bombay Sapphire	9
Gordon's	9

Rum

Captain Morgan	9
Myers'	9
Bacardi White	9

Vodka

Stolichnaya	9
Finlandia	9
Absolut Blue	12
Russian Standard Imperia	13
Grey Goose*	14

Tequila

Jose Cuervo Gold	9
Jose Cuervo Silver	9
Patrón Silver*	16

Cognac

Camus VS	10
Camus VSOP	12
Courvoisier VSOP*	14
Hennessy VS*	14

Single Malt Whiskey

Highland

Glenmorangie 10 yrs*	14
Singleton 12 yrs*	15
Macallan 12 yrs*	19

Speyside

Cardhu single Malt	11
Glenfiddich 12 yrs	12
Glenfiddich Solera Reserve 15yrs*	14

Islay

Laphroaig 10 yrs*	13
Ardbeg 10 yrs*	17
Lagavulin 16 yrs*	24

Bourbon & Canadian Whiskey

Jim Beam	9
Jack Daniel's	9
Canadian Club	9
Woodford Reserve*	12

Irish Whiskey

Jameson	9
Bushmills Regular	11

Blended Whiskey

Johnnie Walker Red Label	9
J & B Rare	11
Dimple 15 yrs	13
Johnnie Walker Black Label*	13

Port & Sherry

Sandeman Ruby 	11
Sandeman Tawny Port 	11
Harvey's Bristol Cream 	11

Liqueur

Fernet Branca	9
Grand Marnier	9
Amaro Ramazzotti	9
Jägermeister	9
Amaretto	9
Calvados	9
Cointreau	9
Tia Maria	9
Kahlua	9
Baileys Irish Cream	9
Malibu	9
Sambuca	9
Peach Schnapps	9
Benedictine	9
Lychee Liqueur	9
Amaro Averna	10

Beer

Singha 	9
Heineken 	9
Tiger 	9
San Miguel 	9
Corona 	10

Fresh juice

Orange	9
Watermelon	9
Pineapple	9
Grapefruit	9
Mixed Fruit	9
Apple	9
Papaya	9
Mango	9

Soft Drink

Coca-Cola	6
Diet Coke	6
Sprite	6
Bitter Lemon	6
Ginger Beer	6
Ginger Ale	6
Fanta	6
Soda	6
Tonic	6

Tea Selection

Sencha	6
Earl Gray	6
Chamomile	6
English breakfast	6
Jasmine Queen Tea	6
Vanilla Bourbon Tea	8
Moroccan Mint Tea	8

Coffee Selection

Single Espresso	6
Double Espresso	8
Cappuccino 	8
Macchiato 	8
Hot Mocha 	8
Mocha Frappé 	8
Hot Chocolate 	8
Café Latté 	8
Ice Latté 	8
Ice Coffee Mocha 	8

Energy Drink

Red Bull*	12
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Water

San Pellegrino 750ml *	12
Perrier 750ml *	14
Evian*	14