Sala

NATURAL & FRESH

From seed to plate, our garden flourishes with the promise of nature's abundance.
Each bite is a celebration of vibrant flavours, lovingly nurtured and carefully cultivated. Embrace the gifts of the earth and savour the delightful taste of nature’s bounty.

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.

Dusit Thani
MALDIVES

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

Appetizers

Greek orzo salad 18

Vegan parmesan, orzo pasta, olives, lemon dressing, red onion, basil, cucumber, chickpeas, pine nuts, tomato and bread chips

Caesar salad 22

Avocado, chickpeas, romaine, cashew nuts, capers, vegan parmesan cheese, garlic, lemon, fried tempeh and croûtons

Soba noodle salad 18

Assorted seaweed, edamame, spring onion, microgreens, cucumber, pickled ginger, tomato and grilled creamy tofu sauce

Watermelon “like Tuna” Sashimi 18

Marinated watermelon sashimi slice, with sesame and soy

Sala sweet potato and avocado salad 20

Roasted sweet potato, avocado, grilled corn kernels, pomegranate, pistachio dressing

“The Sun” 20

The Sun sago and ratatouille pudding, carrot, orange sauce, iced sweet melon and extra virgin olive oils

Green Veggie Kabab 20

Spiced green greeted vegetable cake, island garden greens, mint chutney, roasted nuts, Tomato Salsa

Soups

Green coconut soup 18

Celery, kale, apple, cumin, coriander, shallot, avocado, ginger, garlic, chilli oil

Red Cabbage, cashew, mushroom soup 20

Rich mushroom and cashew soup, truffle scent, sea weed, white bean and red cabbage

Chef-Recommendation

Alcohol Celery Gluten Lupin Peanut

Mustard Soy Sulphites Tree nut Sesame Spicy

All prices are stated in USD and subject to 10% service charge and 17% government tax.
Items with * are premium beverages and are not included for any meal plan.

Mains

Spiced baked Cauliflower 24

Tomato almond sauce, garlic confit and puffed rice

Pomegranate glazed Eggplant 24

Steam bokchoy tossed with spicy dressing, poached apricot and ginger pickle

Breadfruit risotto 26

Vegan breadfruit risotto with island vegetables, herbs foam and Breadfruit chips

Lentil Bolognese pasta 24

Spaghetti tossed with red lentils, onions, carrot, celery, tomatoes simmered in red wine sauce

Grilled King oyster mushroom 30

Pea puree, white wine sauce, parsley foam, taro chip

Beetroot Burger 28

With local kopi leaves, cucumber pickle, taro and sweet potato chips

Ramen and gyoza broth 26

Ramen noodles, shemiji mushroom, fried tofu, bok choy in a flavorful blend of Gochujang and chili garlic paste, sesame oil, broth, and vegetable dumpling.

Vegan gnocchi pasta 26

Pumpkin purée, curried butter, baby spinach, rocket leaves, toasted pine nuts

Chef-Recommendation

Alcohol Celery Gluten Lupin Peanut

Mustard Soy Sulphites Tree nut Sesame Spicy

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Desserts

Gluten free orange chocolate cake 20

served with vanilla ice cream

Chia pudding 20

Mango passion coulis, and coconut sorbet

Vegan vanilla bean ice cream 5

Plant based carrot cake 20

Vegan vanilla bean ice cream
accompanied by a caramel spice sauce

Go Nuts chocolate mousse 20

Vegan vanilla ice cream, caramelized
hazelnut, hot chocolate sauce

Vegan coconut sorbet 5

Chef-Recommendation

Alcohol Celery Gluten Lupin Peanut

Mustard Soy Sulphites Tree nut Sesame Spicy

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Signature cocktails

Wasabi & Ginger Collin — 16

A dash of wasabi paste, a touch of pickled ginger, freshly squeezed lemon juice, and a hint of sugar syrup expertly shaken with gin to perfection. Served over ice in a tall glass, garnished with a lime leaf and a touch of pickled ginger.

Spicy Mango Margarita — 16

Freshly peeled mango muddled with freshly squeezed lemon juice, sugar syrup, and a touch of jalapeño for a subtle, spicy kick on the palate. Our expert mixologist then blends in Cointreau and Jose Cuervo Silver Tequila, shaking it all together to perfection and serving it over ice.

Green Mary — 16

Fresh cucumber is gently muddled with handpicked rosemary from the chef's garden, infusing the cocktail with a fragrant, evergreen herbal note. A splash of vodka, a touch of sweet and sour, and a hint of Midori melon create a perfectly balanced cocktail that delights the palate.

Ore-Jito — 16

Freshly hand-picked oregano from our chef's garden is expertly blended in a tall glass with Bacardi white rum, freshly squeezed lemon juice, Japanese yuzu, and a touch of sugar syrup, topped with soda water for a delightful sparkle.

Vegan Sour — 16

Fresh passion fruits, freshly squeezed lemon juice, passion purée, a touch of sugar syrup, and a hint of cinnamon powder are expertly shaken with Scotch whisky, served over ice, and elegantly garnished with a passion leaf and a delicate edible flower from the garden.

Celery · Sulphites · Gluten · Peanut · Tree nut · Soy

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Kombucha

Kombucha tea is a delightful, fermented beverage crafted from tea, sugar, bacteria, and yeast. To prepare it, a culture of bacteria and yeast is first cultivated and then introduced to the tea and sugar mixture, allowing it to ferment naturally. Kombucha originated in Northeast China (historically referred to as Manchuria) around 220 B.C. and was initially prized for its healing properties. Its name is reportedly derived from Dr. Kombu, a Korean physician who brought the fermented tea to Japan as a curative for Emperor Inkyo. Kombucha is now homebrewed globally and also bottled and sold commercially by various companies. Enjoy our homebrewed kombucha with different flavors at Sala

Bourbon Vanilla Kombucha 9

Purple Butterfly Pea Kombucha 9

Jasmine Green Tea Kombucha 9

Peppermint Tea Kombucha 9

Strawberry and Basil Kombucha 9

Kombucha Cocktails

B & B 16

A delightful blend of homemade bourbon kombucha tea, freshly squeezed lemon juice, and a touch of sugar syrup, expertly shaken with bourbon whiskey for a hint of smoky flavour, served gracefully over ice.

Coconut Blossom 16

Homemade kombucha tea infused with butterfly pea flower lends a delicate lavender hue to the drink. Fresh coconut water, locally known as "Kurumba," mingles with zesty lemon juice, cane syrup, peach schnapps, and vodka for a beautifully balanced blend.

Kombucha Mojito 16

Freshly hand-picked basil leaves from the chef's garden, shaken with freshly squeezed lemon juice, agave syrup, Havana Club 3-Year rum, and jasmine kombucha tea create a delightfully floral and refreshing drink served right to your table.

Kombucha Martini 16

Gordon's Gin, delicately infused with dry martini, sweet and sour notes, and cranberry juice, is elegantly shaken with peppermint kombucha tea. This exquisite mixture is poured into a chilled martini glass and served.

Strawberry & Basil Margarita 16

Strawberry and basil kombucha tea, elegantly shaken with fresh lemon juice, cane syrup, and José Cuervo Silver Tequila.

Celery Sulphites Gluten Peanut Tree nut Soy

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Iconic Gin Bar

We have made experiments with types of gins by adding different herbs, fruits, vegetables and our homemade kombucha tea to present smooth, flavorful, herbaceous and refreshing drinks on your palate. Enjoy your apéritif facing the oversee ambiance with a beautiful sunset.

Bourbon G&T 15

Colombo No 7 Gin, cinnamon, lemon, freshly harvested mint combined with homemade vanilla Bourbon kombucha tea and topped with tonic water.

Colombo Fizz 15

Colombo No 8 gin, fresh lime, orange and kaffir lime leaves and topped with tonic water

Sapphire Zest 15

Bombay sapphire gin, triple sec, angostura bitter, oregano, yuzu juice, lemon, Orange and top up with tonic water.

Peppermint Collin 15

Colombo no 9 Gin, Pickle ginger, lemon, orange, combined with homemade peppermint kombucha tea and topped with tonic water

T 10 * 16

Tanqueray 10 gin, splash of martini dry combined with pink grapefruit and rosemary and topped with tonic water.

Hendricks & Kombucha* 16

Hendricks gin, homemade strawberry basil kombucha combined with Fresh cucumber, garden-picked basil and lemon and topped with tonic water.

Jasmine Miller's. * 16

Martin Millers gin, fresh cucumber, green apple and homemade jasmine kombucha tea and topped with tonic water.

Ceylon Green * 16

Navy Strength Colombo Gin, lemon, curry leaves and top up with tonic water

Celery Sulphites Gluten Peanut Tree nut Soy

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“ Zero proof ” Drinks

Cherry Tom & Basil Mule 9

Fresh cherry tomatoes are gently muddled with zesty lemon juice and a touch of sugar syrup. Complemented by garden-harvested basil leaves, this delightful fusion is then topped off with refreshing ginger beer.

Mudhdhoo Smoothie 9

Delight in the exquisite combination of sweet, ripe mango, creamy coconut milk, and fresh mint, perfectly blended with soya milk. Served over ice and elegantly garnished with mango slices and a sprig of mint, this drink is a feast for the eyes as well as the palate.

Purple Angel 9

Fresh coconut water from the island trees is shaken with lemon juice, yuzu juice, and cane syrup. For an invigorating minty touch, smacked mint leaves are added to the mix. The drink is then gently poured and finished with a drizzle of homemade butterfly pea ginger syrup.

Sala Special 9

In 2024, we proudly present our Award-Winning Mocktail Challenge, featuring a remarkable creation from our skilled mixologist, set against the backdrop of thirty distinguished resorts. This exquisite mocktail blends fresh oregano, yuzu juice, coconut water, freshly squeezed celery juice, and ginger syrup, offering a delightful and refreshing experience.

Passiflora Lemonade 9

Fresh orange wedges are muddled with lemon and sugar, followed by the addition of fresh passion fruits to impart a delightful tropical flavour and floral aroma. Finally, this refreshing beverage is served over a generous amount of crushed ice and topped up with Sprite.

Home made Ice tea

Lemongrass & Kaffir Lime Ice Tea 8

Lemongrass, kaffir lime leaves, freshly squeezed lemon juice, agave syrup, and black tea.

Green Tea & Basil Ice Tea 8

Jasmine kombucha tea, fragrant basil leaves, and freshly squeezed lemon juice.

Orange & Cinnamon Ice Tea 8

Freshly squeezed orange juice, Earl Grey tea, cane syrup, and a sprinkle of cinnamon powder

Turmeric & Passion Fruit Ice Tea 8

Chamomile tea, passion fruit purée, fresh passion fruit, lemon juice, turmeric powder and sugar syrup.

Celery Sulphites Gluten Peanut Tree nut Soy

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White Selection

SPARKLING

Crudo Organic Prosecco di Treviso DOC Extra Dry2022	90

FRANCE (ALSACE)

Jean-Marc Brocard Chablis Sainte Claire 2020	130
Dom Schlumberger Princes Abbes Gewurztraminer2021	125

GERMANY

Dr. Bürklin-Wolf Wachenheimer Altenburg Riesling P.C 2014	252

SPAIN

Menade Verdejo Organic Rueda DO 2022	78

USA

Lange Twins Sand Point sauvignon 2021	98

AUSTRALIA

Wolf Blass Eaglehawk Sauvignon Blanc 2021	78

ARGENTINA

Dona Paula Los Cardos Chardonnay 2022	72

ITALY

Frescobaldi Attems Trebes Ribola Gialla Collio 2019	188

Red Selection

FRANCE

Rhone Romaín Duvernay Cotes Du Rhone Villages Visan, 2017 Organic	70

ITALY

Frescobaldi Danzante Chianti 2021	72

SPAIN

Franck Massard, Licis Mencia Riberia Sacra DO Spain, 2015	160
Franck Massard, Terra Alta, El Mago 2017 Organic	80

USA

Lange Twins Caricature Old Vine Zinfandel, 2018	228

GERMANY

Dr. Burklin-Wolf Villa Burklin Cuvee Rot Trocken, Pfalz,2014	135

ARGENTINA

Vinecol Organic Malbec, Mendoza, 2023	98

AUSTRALIA

Penley Estate 'Steyning' Cabernet Sauvignon,2019	230

All wines contain sulphites

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Items with * are premium beverages and are not included for any meal plan.

Rose Selection

Château Les Valentines Rosé, Côtes de Provence, 2019 Organic	120
Rubin rose Serbia 2023	78
Emiliana Adobe Reserva Rosé, 2022	72

Wine by the Glass

WHITE WINE

Sauvignon Blanc, Old Coach Road, Nelson, New Zealand	18
Natalina Grandi, Solo Lei, Vino Biologico, Italy	16

SPARKLING

Crudo Organic Prosecco di Treviso DOC Extra Dry2022	18

RED WINE

Vinecol Organic Malbec, Mendoza, Argentina	16
Cono Sur Bicicleta Reserva Carménère Chile	18

All wines contain sulphites

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Wine by the glass is included in Pure Indulgence meal plan.