**Appetizers**

**Spicy Chicken Satay (six)**
With peanut sauce, prawn crackers, mango & pomegranate

*Twenty four*

**Burrata & Heirloom Tomato (V)**
Burrata, heirloom tomato, organic rocket leaves, pesto, sea salt

*Twenty five*

**Sashimi Platter**
Sliced fresh local fish fillet, salmon, pickled ginger, wasabi, soy sauce

*Twenty eight*

**Vietnamese Lobster Spring Rolls (Gỏi cuốn)**
Rice noodles, Canadian lobster, mint, coriander, lettuce, fresh chili, tamarind peanut sauce

*Twenty nine*

**Mezze Platter**
Hummus, mutable, tabouleh, dolmades, labneh, falafal, cheese rolls, Arabic salad, pita bread

*Thirty*

**Antipasto Platter for two**
Gourmet sliced meats, parmesan, olives, marinated mushroom, artichokes, pickled onions, grissini sticks

*Forty eight*

*Spa/Balanced cuisine (V) Vegetarian 🌶️ Spicy 🍔 Pork*

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Soups

Maldivian Garudhiya Soup
Tuna consommé, fried onions, chilies, curry leaves

Twenty one

Gazpacho Soup 🌿 (V)
Chilled vegetable soup, cucumber tomato & sweet corn salsa

Twenty one

Thai Chicken & Coconut Soup (Tom Kha Gai) 🌶
Chicken, mushroom, tofu, spring onions, coriander, chili, coconut

Twenty four

Vietnamese Pho 🌶
Rice noodles, chicken, spring onion, coriander, black pepper, fresh chili

Twenty six

Singaporean Nyonya Laksa 🌶
Egg noodles, chicken, prawns, fish balls, tofu, coriander, bean sprouts

Twenty eight
Salads

Organic Garden Salad 🌿 (V)
Grilled vegetables, olives, organic tomato, pine nuts, artichoke,
Choice of: Organic pesto, balsamic-, French-, Italian- or blue cheese dressing
Twenty two

Meera Spa Salad 🌿 (V)
Avocado, beetroot, broccoli, carrot, coconut, mushrooms,
pomegranate, tomato, walnuts, olive oil, chia, sunflower, pumpkin
Twenty four

Classic Caesar Salad (V)Chef
Caesar dressing, garlic croutons, parmesan shavings, bacon bits
Twenty two
Grilled tiger prawns – add sixteen
Grilled whole grilled chicken breast – add fourteen

Maldivian Tuna Salad “Piçoise”
Seared tuna, tuna confit, coconut, red onion, kata sambol, tomato, beach lettuce,
rocket salad, mixed leaves
Twenty nine

Vietnamese Green Mango Salad “Gọi Xoài”
King prawns, organic garden mint, coriander, chilies
Twenty nine

Spa/Balanced cuisine (V) Vegetarian 🔥 Spicy 🍗 Pork

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Fish Entrée

Tasting of Local Seafood
Octopus, reef fish, tuna, cuttlefish, prawn, crab tortellini,
kulhafillah salad, katta sambal
Forty nine

Maldivian Job Fish Fillet
Local vegetable “nage”, pumpkin puree, curry leaf, garden cress
Served steamed or grilled
Forty two

Tuna Belly “Niçoise”  🌊
Tuna belly, herricot vert, tomato, qualis egg, red onion, saffron potatoes,
rehi, kalamata olives
Forty

Whole Grilled Canadian Lobster
Sweet corn on the cob, bean ragout, melted butter, salad
One hundred twenty
**Meat Entrée**

**Grilled Corn Fed Chicken Breast**
Fregola primavera, broccoli, edamame, asparagus, pesto  
*Forty five*

**Smoked Pork Belly**
Golden beetroot puree, apple, maple syrup, sweet potato fries  
*Forty eight*

**Grilled Lamb Chops**
Chana masala, organic vegetables, garden herbs jus  
*Fifty eight*

**Striploin Steak & Mushrooms**
220g striploin steak, sauté mushrooms, onions, mashed potatoes, haricot vert  
*Sixty five*

**Slow Cooked Beef Tenderloin Rossini**
160g Tenderloin steak, seared foie gras, black truffle, celeriac puree, vegetables  
*Eighty five*

**Side Dishes**
White rice, sautéed spinach, creamed spinach, roasted pumpkin, sautéed potatoes, steamed vegetables, green beans, mashed potatoes, French fries, potato wedges, sweet potato fries  
Other Seasonal Vegetables - *Available on Request*

*Each Ten*

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Asian Specialties

Vegetarian, Beef, Seafood, or Chicken Fried Noodles 🍛 (V)
Stir fried noodles, your choice of protein, mixed vegetables, soy sauce
Vegetarian – Twenty nine
Beef, Seafood or Chicken - Thirty five

Slice Beef & Black Bean
Stir-fried beef tenderloin, vegetables, egg noodle, black bean sauce
Thirty seven

Grilled Japanese Mackerel
Whole mackerel, Japanese rice, miso soup, wakame salad, takuan
Thirty eight

Malaysian Nasi Goreng
Vegetables, shrimp, fried egg, chicken satay, spicy peanut sauce
Thirty nine

Grilled Jumbo Prawns
Vegetable fried noodles, grilled prawns, spring onion
Forty five

Spa/Balanced cuisine (V) Vegetarian 🌽 Spicy 🐎 Pork

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Curry Specialties

Dhivehi Faru Mas Riha
Maldivian reef fish curry, basmati rice, chapatti, papadam, chutney
Thirty four

Thai Green Vegetable curry (V)
Thai jungle curry, vegetables, pea eggplant, Thai parsley, rice
Twenty nine

Chicken Chettinad
Spicy south Indian curry, basmati rice, chapatti, papadam, chutney
Thirty two

Vegetarian or Pepper Prawn Curry (V)
Traditional Indian curry, basmati rice, chapatti, papadam, chutney

Vegetarian: Twenty nine
Pepper Prawn: Forty two

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Pasta & Risotto Selection

Penne or Spaghetti, Bolognese or Arrabiata (V)
Twenty seven

Add as a supplement to any pasta dish
Grilled tiger prawns – add sixteen
Grilled chicken breast – add fourteen

Maldivian Seafood Marinara
Spaghetti pasta, reef fish, prawns, calamari, mussels, tomatoes sauce, fresh herbs
Thirty nine

Spaghetti Carbonara
Creamy parmesan and bacon sauce, egg yolk, fresh parsley
Thirty two

Parmesan & Asparagus Risotto (V)
Creamy cheese risotto, green asparagus, cress
Thirty six

Lobster Risotto
Butter poached lobster tail, chorizo, parmesan
Fifty five

Spa/Balanced cuisine (V) Vegetarian 🌶️ Spicy 🍗 Pork

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Sandwiches, Wraps & Tacos

Maldivian Reef Fish Tacos 🌴
Flour tortilla, local reef fish, vhalomas, coriander, red onion, mango salsa, coleslaw
Thirty four

“Gili’s” Club Sandwich 🍋
White bread, chicken breast, tomato, cucumber, lettuce, remoulade, bacon, boiled egg
Twenty eight

Grilled Ham & Cheese “Croque Madame” 🍩
Sliced ham, Emmentaler, Gouda, Dijon, fried egg, side salad
Twenty four

Gili Cheese Steak 🌴
Tenderloin strips, caramelized onions, steak sauce, grain mustard,
Gouda, cherry tomato salsa
Twenty nine

Chicken Caesar Wrap 🍩
Grilled chicken breast, Caesar salad, parmesan, soft tortilla, side Caesar dressing
Thirty

Lobster & Avocado Wrap
Lobster, avocado, tomato, horseradish, iceberg lettuce, French fries
Thirty eight

Spa/Balanced cuisine (V) Vegetarian 🌶️ Spicy 🍷 Pork

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Gourmet Burgers

Gili’s Double Beef, Bacon Cheeseburger 🍔
Two beef patties, bacon, caramelized onions, pickles, Gouda, iceberg
Thirty five

Spicy Maldivian Tuna Burger 🍔
Seared local tuna steak, kulliafila salad, coconut, kata sambol, sweet potato fries
Twenty eight

Crispy Chicken & Mango Burger
Crisp chicken breast, mango salsa, Asian coleslaw
Twenty nine

Add as a supplement to any burger

Extra bacon - add Three 🍔
Fried egg - add Four
Your choice of cheese – add Three

All sandwiches and burgers are accompanied by your choice of rustic fries, potato wedges or organic garden salad.

Spa/Balanced cuisine (V) Vegetarian 🌾 Spicy 🌶 Pork

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Homemade Pizza

Pizza “Supreme” 🍔
Peperoni, bacon bits, mushrooms, onions, bell peppers, jalapenos, mozzarella, green olive
Twenty eight

Gili’s Four Cheese Pizza
Buffalo mozzarella, goat’s cheese, brie, reblochon
Twenty eight

Spicy Chorizo Pizza 🌶️
Spicy chorizo, chorizo bits, chili peppers, Buffalo mozzarella, basil pesto, arugula
Twenty eight

BBQ Pork Belly Pizza 🍚
Pork belly, tomato sauce, stir fried vegetables, green onions, coriander, hoisin sauce
Twenty eight

Vegetarian Mezze Pizza 🌿 (V)
Hummus, baba ganoush, lebneh, tabbouleh, black olives, falafel
Twenty eight

Maldivian “Kulliafila” Pizza
Tuna, beach lettuce, coconut, red onion, katsu sambol, curry leaf, chili flakes, valhomas
Twenty eight

“Cheeseburger” Pizza 🍔
Ground beef, bacon bits, red onions, tomato, remoulade, jalapenos, peppers, cheddar, mozzarella
Twenty eight

Create your Own Pizza
Our Order Taker is pleased to assist with your favourite toppings.
Twenty four

(One dollar per each additional topping)

Spa/Balanced cuisine (V) Vegetarian 🌶️ Spicy 🍚 Pork

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Desserts

Coconut Crème Brûlée
Coconut cream custard, Maldivian pine nut biscotti, banana
Twenty two

Snickers Bar
Nougat, salted peanut brittle crisps
Twenty four

Citrus Berry Tart
Citrus shortbread crust, lemon curd, mixed berry compote, toasted meringue, lime tuille
Twenty five

Chocolate Sampler - for two
Lemongrass macaroon, flourless dark chocolate cake, bitter chocolate sorbet cone, frozen chocolate soufflé, iced cocoa honeycomb pop
Forty

Baked Cheese Cake
Vanilla cheese cake, graham cracker, strawberry, sour cream
Twenty seven

Fresh Fruit Platter
Selection of seasonal fresh fruit platter
Thirty

Selection of International Cheeses
Crackers, fruit spiced chutney
Thirty

Spa/Balanced cuisine(V) Vegetarian 🌿 Spicy 🌶 Pork 🦪

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Our Homemade Sorbets

Coconut
Dark Chocolate
Guava
Kalamanzi
Kiwi
Lemon basil
Lemon grass
Lime
Lychee
Mango
Passion fruit
Pina colada
Pineapple
Pomegranate
Raspberry
Strawberry
White peach

Our Homemade Ice Cream

Avocado
Banana
Caramel
Cardamom
Cinnamon
Coconut
Red wine
Hazelnut
Honey
Mango
Mascarpone
Nougat
Pistachio
Strawberry
Vanilla
Rum and raisins
Green tea
Salted caramel
Stracciatella

Each scoop six
Additional flavours available – please ask

Toppings

Chocolate fudge
Berry compote
Caramel sauce
Roasted mixed nuts
Mango coulis
Chocolate chips
Raspberry coulis
Chocolate crumbles
Strawberry coulis
Chocolate shavings
Vanilla coulis
Whipped cream

Each scoop six
Additional flavours available – please ask

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