



## *In-Villa Dining*

We are strong advocates for locally sourced, healthy, organic ingredients and authentic cuisines. We work with local vendors and farmers to introduce sustainable produce to our resort while using our own ingredients from the island's organic garden.

Delight yourself with our hand-crafted recipes, created by the Ayada Culinary team.

*An awe - inspiring world...*

# All day dining

## Salads & Appetizers

- Seared Maldivian yellow fin tuna** (SF) 30  
Romaine lettuce, green beans, egg, tomato, balsamic dressing
- Prawn mango & avocado salad** (D) (SF) 30  
Tomato, micro herbs, low fat yoghurt dressing
- Arabic cold mezze** (D) (V) (G) 28  
Hummus, eggplant Raheb, black olives, halloumi cheese, fatoush salad, minted yoghurt, pita bread
- Chicken wings** (G) (D) 26  
Choise of:  
Teriyaki glazed chicken wings - Spring Onions and toasted sesame seeds, teriyaki sauce (G) (D)  
Spice buffalo chicken wings - Smoked paprika, barbeque sauce, Garlic and capers dip (G) (D)
- Maldivian tuna short eats** (SF) 22  
Tuna masroshi, bis cutlets, gulha, local chili paste
- Homemade vegetable spring rolls** (V) (G) 20  
Sweet chili & honey soya sauce
- Ayada secret garden** (VG) 18  
Garden herbs & lettuce, young coconut, meat, tomatoes, lemon vinaigrette
- Crab cocktail** (A) (G) 30  
Shelled & picked premium crab meat, green apple, Cognac, salmon roe caviar, cocktail sauce. Served with toasted white bread.

## Soups

- Roasted tomato soup** (D) (G) (V) 22  
Cream, basil oil, garlic croutons
- Maldivian Garudiya** (SF) 22  
Onion, chili & curry leaves broth; tuna, lemon
- Chicken wonton** (G) 22  
Bok choy, green onion, ginger, garlic

(A) Alcohol (D) Dairy (N) Nuts (G) Gluten (V) Vegetarian (VG) Vegan (SF) Seafood

*If you have any specific allergy or dietary requirements please let us know.  
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## Sandwiches and Burgers

- Ayada club** (D)(G) 32  
Grilled chicken, lettuce, egg, tomato, turkey bacon
- Grilled chicken breast** (D)(G)(S) 32  
Gouda cheese, lettuce, tomato, spicy mayo, whole wheat bread
- Plant based meat free burger** (D)(G)(V) 32  
Cheddar cheese, lettuce, tomato, onion, Dijon mayo, dill pickles, sesame Brioche bun
- The Angus beef burger** (D)(G) 32  
Cheddar cheese, lettuce, tomato, onion, Dijon mayo, dill pickles, sesame Brioche bun
- Vegetable Panini** (D)(G)(V) 24  
Zucchini, bell peppers, eggplant, mozzarella, tomato & basil pesto

*All sandwiches & burgers are served with French fries*

## Pasta & Noodles

- Spaghetti frutti di mare** (G)(SF)(N) 36  
Prawns, mussels, squid, tomato sauce, chili, basil
- Tagliatelle alla Bolognese** (D)(G)(N) 32  
Slowly cooked minced beef in tomato sauce
- Penne ai funghi** (D)(G)(V)(N) 30  
Mushrooms, cream, parmesan cheese
- Fusilli al pesto** (D)(G)(V)(N) 28  
Basil, pine nuts, parmesan cheese, extra virgin olive oil
- Nasi Goreng**  
Wok fried rice, vegetable pickle, sunny side egg, prawn crackers, served with chili sambal and soy sauce with your choice of:
- Chicken Satay (G)(SF)(N) 36  
Vegetables (G)(V)(N) 34
- Mie Goreng**  
Wok fried noodles, vegetable pickle, egg strips, prawn crackers, served with chili sambal and soy sauce with your choice of:
- Chicken satay (G)(SF)(N) 36  
Vegetables (G)(V)(N) 34

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## Mains

- Maldivian lobster - simply grilled** (D) (SF) 110  
Served with steamed rice, secret garden salad leaves, garlic butter sauce
- Rack of lamb** 55  
Parsley potatoes, buttered vegetables, rosemary jus
- Black Angus beef tenderloin** (D) 55  
Mushroom fricassée, potato purée, peppercorn sauce
- Oven roasted chicken breast** (D) 42  
Served with organic pearl barley, pumpkin puree, steamed vegetables, natural jus, lemon
- Catch of the day** (A) (D) (SF) 42  
Potato mousseline, grilled garden vegetables, light lemon sauce
- Fish & chips** (D) (G) (SF) 40  
Fried battered reef fish, fries, tartar sauce
- Chicken tikka masala** (D) (G) 38  
Tandoori chicken, cashew nuts, tomato sauce, paratha, mint chutney

## Pizzas

- Seafood deluxe** (D) (G) (SF) 38  
Tomato sauce, lobster, prawns, garlic confit, chili flakes
- Little devil** (D) (G) 30  
Tomato sauce, mozzarella, pepperoni, olives, capers, chili
- Vegan Pizza** (G) (VG) 30  
Bell peppers, tomato, onion, soy meat, vegan cream cheese, secret garden greens.
- Margherita** (D) (G) (V) 28  
Tomato, mozzarella, oregano & basil

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## Side Orders

French fries (VG)	8
Mesclun salad (VG)	8
Basmati rice (VG)	8
Potato puree (D)(V)	8
Mixed steamed vegetables (VG)	8
Sautéed mushrooms (D)(V)	8

## Desserts

<b>Coconut crème brûlée</b> (D)(V)(G)(SF) Biscotti	22
<b>Selection of cheese</b> (D)(V)(G) Seasonal homemade chutney, dried fruits, crackers	22
<b>Ayada tropical fruits</b> (VG)	20
<b>Cheesecake</b> (D)(G)(N)(V) Red berries coulis	18
<b>Chocolate brownie</b> (D)(G)(N)(V) White chocolate sauce	18
<b>Key lime pie</b> (D)(G)(V) Chantilly cream	18

*\*Menu subject to change due to seasonal availability of ingredients*

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