



我们大力提倡本地采购、健康、含有机成分和正宗的美食。我们与当地供应商和农民合作，将可持续农产品引入我们的度假村，同时使用来自岛上有机花园的食材。

请享受由阿雅达厨师团队创建的食谱来取悦您的味蕾。



EDAMAME BEANS 毛豆

Soy beans cooked in the pod

- Natural** VG V 原味 10
Steamed with Maldon sea salt
莫尔登海盐调味
- Togarashi** VG V S 七味唐辛子 10
Wok tossed with mirin, sesame oil
味淋及芝麻油调味
- Piri karai** VG V S 日式辛辣 10
Stir fried with chili, garlic, ginger
辣椒, 姜蒜调味
- Salty & sweet** VG V 咸甜风味 10
Stir fried with sweet chili soy sauce, garlic
甜辣酱及蒜调味

APPETIZERS 开胃菜

- Soft shell crab with sambal sauce** G S 软壳蟹配叁巴酱 28
Deep-fried soft shell crab with Malaysian style spicy sambal sauce
酥炸软壳蟹搭配马来西亚香辣叁巴酱
- Prawn tempura** G SF 大虾天妇罗 26
The classic light-battered prawns with tempura sauce
新鲜大虾搭配天妇罗酱汁
- Vietnamese summer cold rolls** G VG S N 越南春卷
Rice paper rolls packed with fresh vegetables 越南春卷水晶皮卷新鲜蔬菜
served with peanut dipping sauce with your choice of: 搭配花生酱, 可选以下
- *Vegetables G VG N 蔬菜 22
 - *Chicken G N 鸡肉 24
 - *Prawn and crab SF N 虾蟹 26
- Crispy vegetable basket** G VG 酥炸蔬菜篮 22
Crispy basket filled with secret garden vegetables and tofu,
sautéed with black pepper and garlic, served with honey chili sauce
蔬菜篮内含秘密花园新鲜蔬菜及豆腐(调料为黑胡椒香蒜), 搭配蜂蜜辣椒酱
- Larb gai** S 泰式鸡肉沙拉 28
Thai style chicken with fresh bird's eye chili, lemon juice,
palm sugar, mint leaves, thai basil, toasted rice
泰式鸡肉搭配鸟眼辣椒, 柠檬汁, 棕榈糖, 薄荷叶, 罗勒叶及炒米



SOUP 汤

- Tom yum goong** S SF 冬阴功汤 24
Thai hot and sour broth with prawns, lemongrass, galangal, chili, coriander
泰式酸辣汤搭配虾, 香茅, 沙姜, 辣椒及芫荽
- Hot & sour soup** S G 酸辣汤
Asian mushrooms, beaten egg with your choice of: 蘑菇及蛋花, 可选
*Prawns SF 虾 24
*Vegetables V 蔬菜 20
- Crab & corn soup** SF 蟹肉玉米汤 22
Mushrooms, sesame oil 蘑菇, 芝麻香油

DIMSUM 点心

- Assorted dumplings** G 饺子拼盘 24
Combination of prawns, chicken and vegetables served with sesame soy sauce and shandong sauce
虾饺, 鸡肉饺和蔬菜饺拼盘, 搭配芝麻酱油及山东酱汁

SUSHI - 6 PIECES 寿司 - 6 片

- Ayada signature dragon lobster rolls** G D SF 阿雅达特色龙虾卷 89 *Supp. 49 加费*
Maldivian lobster, avocado, teriyaki sauce, yum-yum sauce
马尔代夫龙虾, 牛油果, 日式照烧酱
- Baked tuna & salmon sushi** G D SF 烤金枪鱼及三文鱼寿司 30
Crispy nori basket with avocado, spring onions, sriracha mayo and tonkatsu sauce
紫菜卷牛油果, 洋葱, 是拉差辣椒酱, 美乃滋和猪排酱
- Dynamite prawn and crab** G D SF S 炸虾和蟹肉 32
Prawn, crab meat, jalapeño, avocado, cream cheese, wasabi mayo
虾, 蟹肉, 墨西哥辣椒, 牛油果, 奶油芝士, 芥末美乃滋
- Chicken teriyaki roll** G D S 日式照烧鸡卷 28
Teriyaki chicken, cucumber, bell pepper, mango, topped with sesame, white radish, chili mayo and teriyaki sauce
日式照烧鸡, 黄瓜, 彩椒, 芒果, 配上芝麻, 腌白萝卜, 辣椒美乃滋及照烧酱
- Crispy soft shell crab rolls** G D SF S 酥炸软壳蟹卷 33
Cucumber, avocado, cream cheese, teriyaki sauce, japanese mayo
黄瓜, 牛油果, 奶油芝士, 照烧酱, 日式美乃滋



NIGIRI SUSHI - 2 PIECES G SF **生鱼片寿司 - 2 片**

Served with wakame salad, wasabi, pickled ginger cucumber, takuwan, soya sauce
配上裙带菜沙拉, 芥末, 泡仔姜黄瓜, 腌黄萝卜, 酱油

Maguro - tuna 金枪鱼	16
Sake - salmon 三文鱼	18
Ebi - jumbo shrimp 大虾	18
Unagi - eel 鳗鱼	18
Tamago - egg omelette 蛋卷	18
Catch of the day 当日鱼获	18

MAKI SUSHI - 6 PIECES G D SF **寿司拼盘 - 6 片**

Served with pickled ginger, wasabi, soya sauce
搭配泡仔姜, 芥末, 日式酱油

Maguro - tuna 金枪鱼	22
Sake - salmon 三文鱼	24
California maki 加利福尼亚卷	28
Dragon roll 龙卷	28
Crispy shrimp tempura 大虾天妇罗	26
Unagi - eel and avocado 烟熏鳗鱼和牛油果	30

SASHIMI - 3 PIECES G SF **刺身 - 3 片**

Served with wasabi, pickled ginger, soya sauce
搭配泡仔姜, 芥末, 日式酱油

Maguro - tuna 金枪鱼	24
Sake - salmon 三文鱼	22
Ebi - prawn 大虾	20
Maldivian reef fish 马尔代夫野生鱼	22



KAI SPECIALS FOR TWO

ROYAL OCEAN PLATTER G D SF 至尊海洋拼盘

230 Supp.99 附加费

Served with traditional miso soup, pickled ginger, wakame, wasabi, ikura with selections of: 搭配日式味增汤, 泡仔姜, 裙带菜, 芥末, 鱼子, 可选以下:

3 maki sushi (6 pieces each) 精选3种传统寿司 (6片)

3 nigiri sushi (2 pieces each) 精选3种生鱼片寿司 (2片)

3 sashimi (3 pieces each) 三芥刺身 (3片)

ROYAL OCEAN SASHIMI PLATTER G D SF 至尊海洋刺身拼盘

130 Supp.49 附加费

Served with pickled ginger, wakame, wasabi, ikura

搭配泡仔姜, 裙带菜, 芥末, 鱼子

Ebi - prawn (3 pieces) 大虾 (3片)

Sake - salmon (3 pieces) 三文鱼 (3片)

Maldivian tuna (3 pieces) 马尔代夫金枪鱼 (3片)

Maldivian reef fish (3 pieces) 马尔代夫野生鱼 (3片)

VEGAN SUSHI - 6 PIECES 素寿司-6片

Served with wasabi, pickled ginger, soya sauce

搭配芥末, 泡仔姜, 日式酱油

Yasai futo G VG

18

Carrots, green bell peppers, asparagus, cucumber

胡萝卜, 青彩椒, 芦笋, 黄瓜

Kappa G VG

18

Cucumber roll

黄瓜卷

Crispy avocado and mango roll G S VG

22

Rice rolls with avocado, mango, vegan sriracha dip

牛油果, 芒果, 素食是拉差辣椒酱

Vegetable urumaki G VG

20

Mango, cucumber, seaweeds avocado

芒果, 黄瓜, 海藻, 牛油果

VEGAN NIGIRI SUSHI - 2 PIECES G VG

素生鱼片寿司-2片

Served with wasabi, lemon, pickled ginger, wakame salad, soya sauce

搭配芥末, 柠檬, 泡仔姜, 裙带菜沙拉, 日式酱油

Mango 芒果

16

Cucumber 黄瓜

18

Avocado 牛油果

18

Fried tofu 豆腐

18

Eggplant unagi 茄子

18

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VEGAN ROYAL PLATTER FOR TWO G VG 素至尊海洋刺身拼盘

95

Supp.29 附加费 29

Served with wasabi, lemon, pickled ginger, wakame salad, soya sauce

Selection of:

搭配芥末, 柠檬, 泡仔姜, 裙带菜沙拉, 日式酱油, 可选以下:

3 vegan maki sushi (6 pieces each) 精选 3 种素传统寿司 (6 片)

3 vegan nigiri sushi (2 pieces each) 精选 3 种素生鱼片寿司 (2 片)



MAINS 主菜

- Steamed reef fish fillet** G SF 清蒸鱼片 42
Ginger, scallions, fried garlic, soy sauce & cilantro
姜, 葱, 炸蒜, 酱油和香菜
- Angus beef Teppanyaki** G 牛肉铁板烧 55
Angus beef marinated with fermented bean paste
served with tonkatsu sauce
精选安格斯牛肉配豆瓣酱及猪排酱
- Red cooked tiger prawns hakka style** A G SF 客家红烧老虎虾 42
Indian ocean tiger prawns, spring onions
cooked in rice wine and red fragrant sauce
印度洋老虎虾, 小葱, 米酒和红烧酱
- Tori teriyaki chicken** G 日式照烧鸡 42
Succulent chicken breast, cooked with teriyaki sauce
精选鸡胸肉搭配日式照烧酱
- Indian thali set: The vegan special** D N S V 印度塔利套餐 42
Selections of healthy indian curries and vegetables,
jeera rice, papadum, naan, refreshing lassi, and indian sweets
Our indian thali set can be made vegan upon request
健康的印式咖喱和蔬菜, 印度香米, 印度炸薄饼, 馕饼, 清爽的拉西和小糖果
*印度塔利套餐可根据要求制作成素食。
- Sizzling Tofu** S 铁板豆腐
Spring onion, lemon juice, chili, garlic jasmine rice
Choice of: 洋葱, 柠檬汁, 辣椒, 蒜香茉莉香米, 可选以下:
*Crisp chicken 脆皮鸡 36
*Vegetables VG V 蔬菜 34

FROM THE CLAY OVEN 窑烤

- Maldivian reef fish** D SF 马尔代夫野生鱼 42
Reef fish cooked in a clay oven, marinated in saffron yoghurt
served with papadum, coconut, and coriander sambal
用藏红花酸奶腌制的烤鱼搭配印度炸薄饼, 椰子, 香菜和叁巴酱
- Vegetable tikka** D V 印式酸辣酱蔬菜 36
Yoghurt-marinated vegetables, roasted in the clay oven
served with papadum, garden salad, mint chutney
用酸奶调味腌制的烤蔬菜, 搭配印度炸薄饼, 田园沙拉和薄荷酸辣酱
- Lamb chops** D 烤羊排 55
Sea salt and pepper rubbed tender lamb chops roasted in the clay oven
served with papadum, raita, mint chutney
海盐黑胡椒烤羊排搭配印度炸薄饼, 印度飞饼和薄荷酸辣酱



CURRY BOWLS 咖喱

Thai green curry S 泰式绿咖喱

Eggplant, tomato, lemon grass, thai basil and ginger, simmered in coconut milk with your choice of:

茄子, 番茄, 香茅, 罗勒叶和姜配上椰奶, 可选以下:

- *Indian ocean tiger prawns SF 印度洋老虎虾 38
- *Tender chicken thigh 鲜嫩鸡腿肉 36
- *Mixed vegetables and tofu VG G 时蔬和豆腐 34

Thai red curry S 泰式红咖喱

Eggplant, tomato, lemon grass, thai basil and ginger, simmered in coconut milk with your choice of:

茄子, 番茄, 香茅, 罗勒叶和姜配上椰奶, 可选以下:

- *Indian ocean tiger prawns SF 印度洋老虎虾 38
- *Tender chicken thigh 鲜嫩鸡腿肉 36
- *Mixed vegetables and tofu VG G 时蔬和豆腐 34

NOODLES 面条

Hakka noodles G 客家炒面

Onion, capsicum, spinach, chinese cabbage with your choice of:

洋葱, 彩椒, 菠菜, 卷心菜, 可选以下:

- *Spring chicken 鸡肉 36
- *Vegetables V 时蔬 34

Pad thai rice noodles GN 泰式炒河粉

Wok-tossed with pad thai sauce, fragrant herbs, peanuts with your choice of:

河粉, 香草, 花生, 可选以下:

- *Prawns SF 大虾 38
- *Spring chicken 鸡肉 36
- *Vegetables V 时蔬 34

Nasi goreng GSN 印尼炒饭

Wok fried rice, vegetable pickle, sunny side egg, prawn crackers served with chili sambal and soy sauce with your choice of:

炒饭, 泡菜, 煎太阳蛋, 虾饼, 搭配叁巴酱和酱油, 可选以下:

- *Chicken satay 鸡肉沙爹 36
- *Vegetables V 时蔬 34

Mie goreng GSN 印尼炒面

Wok fried noodles, vegetable pickle, egg strips, prawn crackers served with chili sambal and soy sauce with your choice of:

炒面, 泡菜, 蛋丝, 虾饼, 搭配叁巴酱和酱油, 可选以下:

- *Chicken satay 鸡肉沙爹 36
- *Vegetables V 时蔬 34



SIDES 配菜

Stir-fried vegetables G V 炒时蔬	14
Ayada secret garden salad G V 阿雅达秘密花园田园沙拉 <i>Honey, soy & calamansi dressing</i> 蜂蜜, 大豆和柑橘酱	14
Wok-tossed Ayada green spinach G S VG 炒菠菜 <i>Fermented chili bean paste & garlic</i> 豆瓣酱和大蒜	14
Steamed jasmine rice VG 香蒸茉莉香米	9
Garlic naan D G V 蒜香烤饼 <i>Clay oven-baked indian bread with garlic</i> 印度蒜香烤饼	9

DESSERTS 甜品

Fresh fruit salad VG 新鲜水果沙拉 <i>Mint, basil & grated coconut</i> 薄荷, 罗勒和椰丝	18
Lime meringue D V 青柠蛋白酥皮挞 <i>Calamansi curd, wild lime sorbet</i> 柑橘凝乳, 青柠冰糕	18
Matcha and mascarpone layered pancake D G V <i>抹茶马斯卡彭奶酪千层薄饼</i> <i>Raspberry jelly, matcha ice cream</i> 覆盆子果冻, 抹茶冰淇淋	18
Mango mousse D G V N 芒果慕斯 <i>Lemongrass sorbet, pandan sponge, pistachio meringue</i> 柠檬草冰糕, 香兰叶海绵蛋糕, 开心果蛋白酥皮	18
Coconut milk pudding honey citrus compote VG <i>蜂蜜柑橘蜜饯椰奶布丁</i>	18
Vanilla sago chia pudding VG 香草沙谷米奇亚籽布丁 <i>Tropical fresh fruits served with coconut sorbet</i> 热带新鲜水果配椰子冰糕	18
Homemade gelato and sorbets D V 自制冰淇淋和冰糕 <i>Choice of three flavours: vanilla, chocolate, mango, coconut, passion fruit</i> 可选三种口味: 香草, 巧克力, 芒果, 椰子, 百香果	16

如若您对任何食物过敏或不耐, 我们将协助您选择适合您的菜肴。或者让我们的厨师为您客制化菜肴。

附加费 - 餐标套餐以外的附加费

所有价格均以美元为单位, 需加收服务费和 政府税。



D -奶制品 | N - 坚果类 | A -酒精 | S -辛辣 | SF -海鲜 | V -素食 | G - 麸质 | VG - 素食

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