



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...



EDAMAME BEANS

Soy beans cooked in the pod

Natural VG V 10
Steamed with Maldon sea salt

Togarashi VG V S 10
Wok tossed with mirin, sesame oil

Piri karai VG V S 10
Stir fried with chili, garlic, ginger

Salty & sweet VG V 10
Stir fried with sweet chili soy sauce, garlic

APPETIZERS

Soft shell crab with sambal sauce G S 28
Deep-fried soft shell crab with Malaysian style spicy sambal sauce

Prawn tempura G SF 26
The classic light-battered prawns with tempura sauce

Vietnamese summer cold rolls G VG S N
Rice paper rolls packed with fresh vegetables served with peanut dipping sauce with your choice of:

- *Vegetables G VG N 22
- *Chicken G N 24
- *Prawn and crab SF N 26

Crispy vegetable basket G VG 22
Crispy basket filled with secret garden vegetables and tofu, sautéed with black pepper and garlic, served with honey chili sauce

Larb gai S 28
Thai style chicken with fresh bird's eye chili, lemon juice, palm sugar, mint leaves, thai basil, toasted rice

SOUP

Tom yum goong S SF 24
Thai hot and sour broth with prawns, lemongrass, galangal, chili, coriander

Hot & sour soup S G
Asian mushrooms, beaten egg with your choice of:

- *Prawns SF 24
- *Vegetables V 20

Crab & corn soup SF 22
Mushrooms, sesame oil

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DIMSUM

Assorted dumplings ^G 24
*Combination of prawns, chicken and vegetables
served with sesame soy sauce and shandong sauce*

SUSHI - 6 PIECES

Ayada signature dragon lobster rolls ^{G D SF} 89 *Supp. 49*
Maldivian lobster, avocado, teriyaki sauce, yum-yum sauce

Baked tuna & salmon sushi ^{G D SF} 30
*Crispy nori basket with avocado, spring onions,
sriracha mayo and tonkatsu sauce*

Dynamite prawn and crab ^{G D SF S} 32
Prawn, crab meat, jalapeño, avocado, cream cheese, wasabi mayo

Chicken teriyaki roll ^{G D S} 28
*Teriyaki chicken, cucumber, bell pepper, mango, topped with sesame,
white radish, chili mayo and teriyaki sauce*

Crispy soft shell crab rolls ^{G D SF S} 33
Cucumber, avocado, cream cheese, teriyaki sauce, japanese mayo

NIGIRI SUSHI - 2 PIECES

^{G SF}
Served with wakame salad, wasabi, pickled ginger cucumber, takuwan, soya sauce

Maguro - tuna 16

Sake - salmon 18

Ebi - jumbo shrimp 18

Unagi - eel 18

Tamago - egg omelette 18

Catch of the day 18



MAKI SUSHI – 6 PIECES G D SF

Served with pickled ginger, wasabi, soya sauce

Maguro - tuna	22
Sake - salmon	24
California maki	28
Dragon roll	28
Crispy shrimp tempura	26
Unagi - eel and avocado	30

SASHIMI – 3 PIECES G SF

Served with wasabi, pickled ginger, soya sauce

Maguro - tuna	24
Sake - salmon	22
Ebi - prawn	20
Maldivian reef fish	22

KAI SPECIALS FOR TWO

ROYAL OCEAN PLATTER G D SF

230 Supp.99

Served with traditional miso soup, pickled ginger, wakame, wasabi, ikura with selections of:

3 maki sushi (6 pieces each)

3 nigiri sushi (2 pieces each)

3 sashimi (3 pieces each)

ROYAL OCEAN SASHIMI PLATTER G D SF

130 Supp.49

Served with pickled ginger, wakame, wasabi, ikura

Ebi – prawn (3 pieces)

Sake – salmon (3 pieces)

Maldivian tuna (3 pieces)

Maldivian reef fish (3 pieces)



VEGAN SUSHI - 6 PIECES

Served with wasabi, pickled ginger, soya sauce

Yasai futo <small>G VG</small>	18
<i>Carrots, green bell peppers, asparagus, cucumber</i>	
Kappa <small>G VG</small>	18
<i>Cucumber roll</i>	
Crispy avocado and mango roll <small>G S VG</small>	22
<i>Rice rolls with avocado, mango, vegan sriracha dip</i>	
Vegetable urumaki <small>G VG</small>	20
<i>Mango, cucumber, seaweeds avocado</i>	

VEGAN NIGIRI SUSHI - 2 PIECES G VG

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

Mango	16
Cucumber	18
Avocado	18
Fried tofu	18
Eggplant unagi	18

VEGAN ROYAL PLATTER FOR TWO G VG

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

Selection of:

3 vegan maki sushi (6 pieces each)

3 vegan nigiri sushi (2 pieces each)

95 Supp.29



MAINS

Steamed reef fish fillet G SF	42
<i>Ginger, scallions, fried garlic, soy sauce & cilantro</i>	
Angus beef teppanyaki G	55
<i>Angus beef marinated with fermented bean paste served with tonkatsu sauce</i>	
Red cooked tiger prawns hakka style A G SF	42
<i>Indian ocean tiger prawns, spring onions cooked in rice wine and red fragrant sauce</i>	
Tori teriyaki chicken G	42
<i>Succulent chicken breast, cooked with teriyaki sauce</i>	
Indian thali set; The veggie one D N S V	42
<i>Selections of healthy indian curries and vegetables, jeera rice, papadum, naan, refreshing lassi, and indian sweets</i>	
<i>*Our indian thali set can be made vegan upon request</i>	
Sizzling Tofu S	
<i>Spring onion, lemon juice, chili, garlic jasmine rice</i>	
<i>Choice of:</i>	
<i>*Crisp chicken</i>	36
<i>*Vegetables</i> VG V	34

FROM THE CLAY OVEN

Maldivian reef fish D SF	42
<i>Reef fish cooked in a clay oven, marinated in saffron yoghurt served with papadum, coconut, and coriander sambal</i>	
Vegetable tikka D V	36
<i>Yoghurt-marinated vegetables, roasted in the clay oven served with papadum, garden salad, mint chutney</i>	
Lamb chops D	55
<i>Sea salt and pepper rubbed tender lamb chops roasted in the clay oven served with papadum, raita, mint chutney</i>	



CURRY BOWLS

Thai green curry ^S

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

<i>*Indian ocean tiger prawns</i> ^{SF}	38
<i>*Tender chicken thigh</i>	36
<i>*Mixed vegetables and tofu</i> ^{VG G}	34

Thai red curry ^S

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

<i>*Indian ocean tiger prawns</i> ^{SF}	38
<i>*Tender chicken thigh</i>	36
<i>*Mixed vegetables and tofu</i> ^{VG G}	34

NOODLES

Hakka noodles ^G

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

<i>*Spring chicken</i>	36
<i>*Vegetables</i> ^V	34

Pad thai rice noodles ^{G N}

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

<i>*Prawns</i> ^{SF}	38
<i>*Spring chicken</i>	36
<i>*Vegetables</i> ^V	34

Nasi goreng ^{G S N}

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

<i>*Chicken satay</i>	36
<i>*Vegetables</i> ^V	34

Mie goreng ^{G S N}

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

<i>*Chicken satay</i>	36
<i>*Vegetables</i> ^V	34



SIDES

Stir-fried vegetables G V	14
Ayada secret garden salad G V <i>Honey, soy & calamansi dressing</i>	14
Wok-tossed Ayada green spinach G S VG <i>Fermented chili bean paste & garlic</i>	14
Steamed jasmine rice VG	9
Garlic naan D G V <i>Clay oven-baked indian bread with garlic</i>	9

DESSERTS

Fresh fruit salad VG <i>Mint, basil & grated coconut</i>	18
Lime meringue D V <i>Calamansi curd, wild lime sorbet</i>	18
Matcha and mascarpone layered pancake D G V <i>Raspberry jelly, matcha ice cream</i>	18
Mango mousse D G V N <i>Lemongrass sorbet, pandan sponge, pistachio meringue</i>	18
Coconut milk pudding honey citrus compote VG	18
Vanilla sago chia pudding VG <i>Tropical fresh fruits served with coconut sorbet</i>	18
Homemade gelato and sorbets D V <i>Choice of three flavours: vanilla, chocolate, mango, coconut, passion fruit</i>	16

Should you have any allergy or intolerance to any food, we will be happy to assist you in selecting a dish that suits your requirements or have our chef prepare a personalized dish especially for you.

Supp. - Meal plan package supplemental charges.

D - Dairy | N - Nuts | A - Alcohol | S - Spicy | SF - Seafood | V - Vegetarian | G - Gluten | VG - Vegan

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