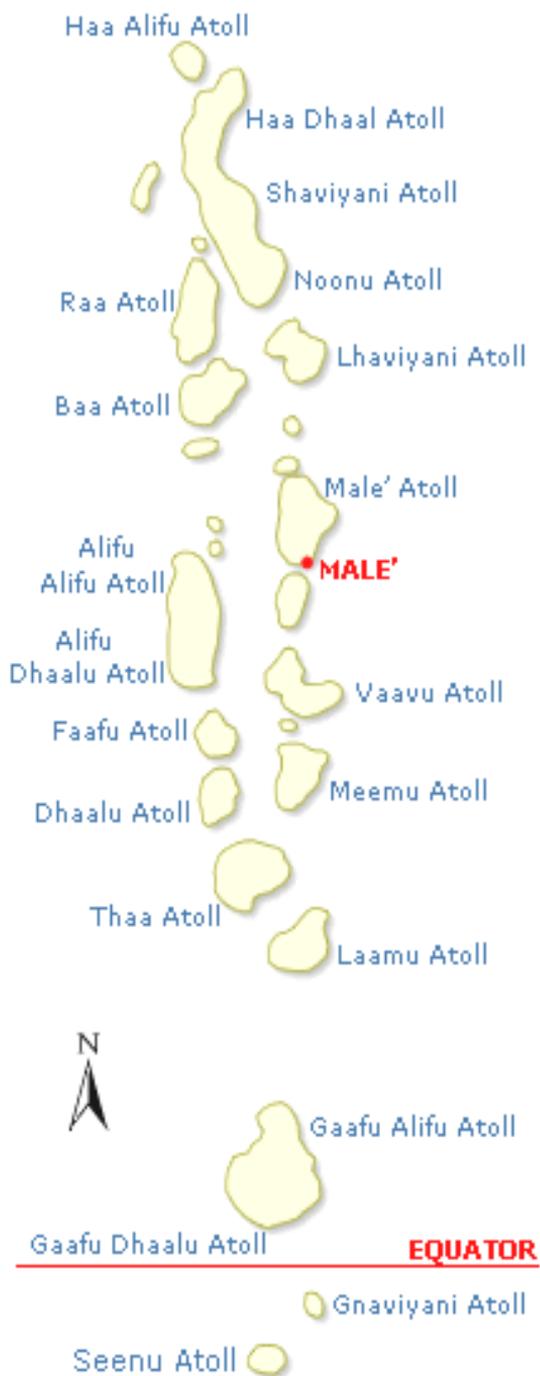




# MALAAFAI

## MAP OF THE MALDIVES



Malaafai is known as a barrel shaped shallow wooden box, covered with handcrafted wood from the breadfruit tree. On the outside, it is beautifully designed with handcrafted art. In olden days, Malaafai had been used to carry the food to large functions which were known as Bodumaaloodhu, Eid celebrations. Inside the Malaafai, there is a very large iron platter, the same size of the box, which is used to place very hot steamed rice for 8 to 10 persons. On top of the rice are 20 different types of dishes including salad, breads, snacks, curries and desserts. The copper platter keeps this delicious food warm and acts as a base for each of these exotic dishes.

To prepare the food itself, all neighbors, especially women, came to one house, where the cooking was done as a large function/event. The reason for placing hot rice on the bottom is to keep all food inside the Malaafai warm and fresh. After this is covered it will be wrapped with a white cloth or sarong. Then a group of men will come to collect it and deliver to the place called "Maloodhuharuge" (Maldivian Pavilion made from coconut art).

Afterwards, the people will be divided into different groups and they'll start dining by sitting around together on the floor.

### MALAAFAI DINNER AT KAKUNI VILLAGE

Price 70 USD per person



Enjoy a traditional Maldivian experience in a local life style setting at Kakuni village, where you and your loved one can indulge in a beautiful culinary journey.

Please make a reservation at least 1 day in advance

Guests under Half Board Package are entitled of 1 starter, 1 main course and 1 dessert.



**Chef's Special is Not Included to All Inclusive and Half Board Package.**

If you are allergic to any kind of food product, please inform the restaurant manager.

All Prices are in US\$ and inclusive of the 10% service charge and government taxes.

(P) Pork (V) Vegetable Vegetarian (N) Contains Nuts 🌶️ Spicy (GF) Gluten Free (A) Alcohol

# Soups

## Harvest Minestrone with Quinoa (V) 12

Hand-picked fresh herbs with marinated and roasted vegetables with quinoa grains accompanied with a garlic herb croute

## Hand Rolled Meatballs 15

Poached in a light soy ginger broth with glass noodles, sesame oil and fried garlic chips

## Ran Garudhiya (GF) 12

Maldivian's favourite tuna fish soup, with vibrant flavours of the pandan leaves, curry leaves, with shallots and rice cubes

# Appetizers

## Village Greek Salad (V) (GF) 14

Vine-ripened tomatoes tossed with green bell pepper chunks, red onion ringsthin striped cucumbers with kalamata olives, feta cheese extra virgin olive oil and oregano

## Hand Picked Garden Salad(V) (GF) 12

Selections from our island garden salad greens, combined with succulent Japanese nashi pear, with sweet red grapes, baby carrots and aged balsamic seasoning

## Poached Assorted Seafood and Sweet Mango Salad (GF) 16

Tiger prawns, calamari, green lipped mussels and local fish bound lightly with a green papaya and mango salad, Thai coriander leaves dressed with sweet chili and tamarind dressing

## Indonesian Ayam Sambal Matah (GF) 14

Marinated grilled corn-fed chicken salad, tossed with kaffir lime leaves lemongrass, sautéed corn kernels, cherry tomatoes, fried shallots and spicy sambal sauce

## Baraboa Mass Huni 16

Roasted sweet pumpkin and smoked tuna salad wrapped in local flatbread

## Mass Bon'dhi 14

Maldivian reef fish marinated and minced, filled and steamed calamari with freshly grated coconut salad, crispy chapati chips and tangy coconut lime dressing

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# Main Courses

## Fish of the Day (GF) 30

Seasoned and pan fried fresh fish, served with fried potato cakes, sautéed snow peas and green onion salsa

## Grilled Tiger Prawns (GF) 48

Nestled on a warm potato and asparagus salad, with local island grown cherry tomatoes, served with green and black olives and caper beurre blanc

## Eid Riha 30

Marinated Maldivian tuna, braised in a slow roasted coconut curry sauce served with pandan infused rice and papadums

## Certified Black Angus Tenderloin (A) 48

Premium aged beef tenderloin with hand-picked fricassee of woodland mushrooms, marinated and charred root vegetables with red wine jus lie

## Herb-Scented Spring Lamb Cutlets (GF) 44

Char grilled cutlets of Australian lamb with crushed new potatoes sautéed vegetable and thyme ratatouille, with roasted garlic confit and homemade mint sauce

## Hanna Kuri Kukulhu 28

Trio of sweet and spicy and salt marinated pot roasted chicken braised in a brown onion gravy, accompanied with local grilled bread

## Oven Roasted Hoisin Duck Breast (GF) 46

Generously basted with flavors of Chinese five spice and hoisin sauce with wok fried Asian vegetables and herbs, pan fried tofu and ginger soy glaze

## Fihunu Faru Mas (GF) 26

Baked Maldivian chili fish, with boiled sweet potatoes and fresh coconut salad

## Pan Fried Crispy Skin Salmon (GF) 46

Upon a light roasted pumpkin mousseline, garnished with crisp sweet potatoes and served with an ethical duck foie gras butter sauce

### “POINT OF INTEREST”

#### “Ethical Foie Gras”

For top chefs, there is only one choice of foie gras: **ethical**  
These selected growers treat these animals with respect and allow over time for their livers to grow slowly

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# Farinaceous Dishes

## Pasta, Rice and Noodles

### Spaghetti Alla Carbonara (P) 32

Spaghetti cooked al dente with strips of streaky pork bacon, assorted panned mushrooms, lightly bound with egg yolk and parmesan shavings

### Sun Dried Tomato Risotto (GF)(V) 28

Premium short grain risotto rice, simmered gently in vegetable stock, garlic and sun-dried tomatoes flavored with mascarpone cream with grilled baby tomatoes, marinated rucola cherry mozzarella and grana padano cheese

### Indonesian Mie Goreng 36

Wok fried soft boiled egg noodles with tiger prawns, squid, green lipped mussels and local reef fish, with Asian greens, sambal belacan with a side dish of Indonesian pickled vegetables and prawn crackers

## Side Dishes

### Steamed Jasmine Rice 10

### Steamed Vegetables 10

### Creamy Potato Puree 10

### Szechuan Style Eggplant 12

Fried bean curd, crispy shallots, sweet chili sauce

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# Desserts

<b>Strawberry Panna Cotta (A) (GF)</b>	<b>17</b>
With strawberry ice cream and mixedberry compote	
<b>Baked Chocolate Soft Cake</b>	<b>18</b>
Warm chocolate and caramel sauce with vanilla ice cream	
<b>Spiced Red Wine Poached Pear (A) (GF)</b>	<b>16</b>
With caramel ice cream and honey wafers	
<b>Old Fashioned Warm Apple Pie (N)</b>	<b>17</b>
Vanilla sauce and chocolate chip ice cream	
<b>Handulu Pirinee (N) (GF)</b>	<b>16</b>
Grounded rice pudding infused with milk, jasmine water and toasted local pine nuts	
<b>Fonni Folhi</b>	<b>16</b>
Young coconut pancake with coconut and pandan sauce served with rose syrup ice cream	
<b>Tropical Fresh Fruit Platter (GF)</b>	<b>16</b>
<b>Homemade Ice Creams Per Scoop</b>	<b>7</b>
Caramel Chocolate chip Strawberry Vanilla	
<b>Homemade Sorbets Per Scoop</b>	<b>7</b>
Lemon and lime Mix berry Manafaru coconut Tropical fruit Sweet mango Chocolate	

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