



IN-VILLA  
DINING

# *In-Villa Dining*

MENU

[www.dhigufaru.com](http://www.dhigufaru.com)

# Standard Allergen Icons

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Fish



Gluten



Vegetarian



Egg



Nuts



Dairy



Beef



Alcohol



Spicy



Sesame



Celery



Chicken



Lamb



Crustaceans

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Although all due care is taken, some allergens may still be present in the dishes.

Please inform out hosts if you have any severe allergies or intolerances before placing orders. Kindly note that any bespoke orders cannot be guaranteed as entirely allergen free

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All Prices are subject to United States Dollars and are subject to 10% Service charge and 16% GST



## Light Treat

### Fluffy Omelet

(Lacto-Ovo Vegetarian)

Egg, Mushrooms, Tomatoes and Cheese (Chili-Optional) **\$5**

Egg, Smoked Salmon, Fresh Basil and Cheese **\$9**

*Above Choices Accompanied with Crudites, Creamy Hummus and Olive Oil*

### 'Dhigufaru' Egg Man

(Lacto-Ovo Vegetarian)

Your Choice of Boiled, Poached, Sunny Side-Up or Egg Benedictine **\$23**

*Accompanied with Breakfast Bockwurst, Roasted Vine Tomatoes, Beef Bacon, Mushrooms, Baked Beans, Hash Brown and Toast Bread*

### Whole Meal Drop Scones

English Breakfast Pan-Cake Tower, Serve with Caramelized Banana, Apple Compote, Cinnamon Butter and Maple Syrup **\$8**

### French Toast

Chef's Special Delicious 'Chocolate Hazelnut Spread', French Toast, served with Nougat and Salted Nut with Mixed Berry **\$18**

### Croque Monsieur

Baked Turkey Ham, Mustard Mayo and Swiss Gruyere Cheese with Triple Décor White Soft Bread. Served with Vine Ripened Cherry Tomatoes and Grapes **\$30**

### Breakfast Burger

Our Breakfast Signature Burger, Brioche Bun, Cheesy and Juicy Grilled Beef Burger, Sunny Side Egg, Crispy Beef Bacon served with Bowl of Crunchy Salad **\$18**

### Turkish Traditional Sandwich

Soft Herb Bread Loaf with Smoked Turkey Ham, Grilled Cheese and Pickled Vegetables with Sriracha Topping/ Served with Steakhouse Fries **\$25**

*Gluten Free,  
Vegan and  
Eggless  
Vegetarian Dishes  
Optional*



# Dhigufaru Hot Pot

## Harira Soup

Authentic Moroccan Inspired Tomato Flavored Lentils and Chickpeas Soup with Tender Lamb

\$17

## Tom Kha Gai

Thai Coconut Chicken Soup. Tangy, Rich Creamy and Spicy

\$18

## Italian Minestrone

Rich Tomato Based Vegetable Soup with Grated Parmesan

\$30

## Broccoli, French Pea & Basil Soup

Green Soup Based and Light Yoghurt Cream with Brown Butter Croutons

\$15

## Consommé 'Olga'

Titanic Rich, Double Cleared Beef Tea with Edible Gold Foil

\$40

## Seafood Bisque

French Classic of Creamy Mixed Crustacean and Seafood Combination Rich Soup

\$18

Gluten Free,  
Vegan and  
Eggless  
Vegetarian Dishes  
Optional





## Market Fresh Salad Selections

### Beetroot Carpaccio with Goat Cheese Pinnacle

Fresh Beetroot, Slightly Toasted Walnut, Creamy Goat Cheese with Lemon Thyme Dressing

\$12

### Market Crunchy Super Salad

Crunchy Mix of Raw and Cooked Vegetables with Tahini Yoghurt Sesame Dressing

\$12

### Arabic Mezza

Hummus, Marinated Olives, Labneh, Babaganoush and Pita Bread

\$30

### Healthy Quinoa Bowl Salad

Tri Color Quinoa, Papaya, Mango, Jicama and Avocado with Crispy Fried Onion, Cashew and Raisins

\$8

# Main Course

## Sesame Coated Yellowfin Tuna

Medium Rare Cook Maldivian Yellowfin Tuna Fillet. Served with Wasabi & Lemon Mashed Potatoes, Green Asparagus Stems and Garlic Butter Form

\$12

## Beef Ribeye Steaks

Grass-fed Angus Ribeye Steak Grill Your Palate (Rare, Medium or Well-done). Served with Mushroom-Burgundy Reduction, Fondant Potatoes and Seasonal Vegetables

\$45

## Surf and Turf

Maldivian Rock Lobster Tail and Australian Beef Tenderloin Steak Grilled and Served with Garlic Chili Butter and Balsamic-Chocolate Reduction. Accompanied with Brussels sprouts and Marquis Potatoes

\$75

## Grilled Loin of Lamb

Medium Cooked Short Loin of Grilled Lamb with Creamy White Asparagus and Fresh Mint and Lemon Salad

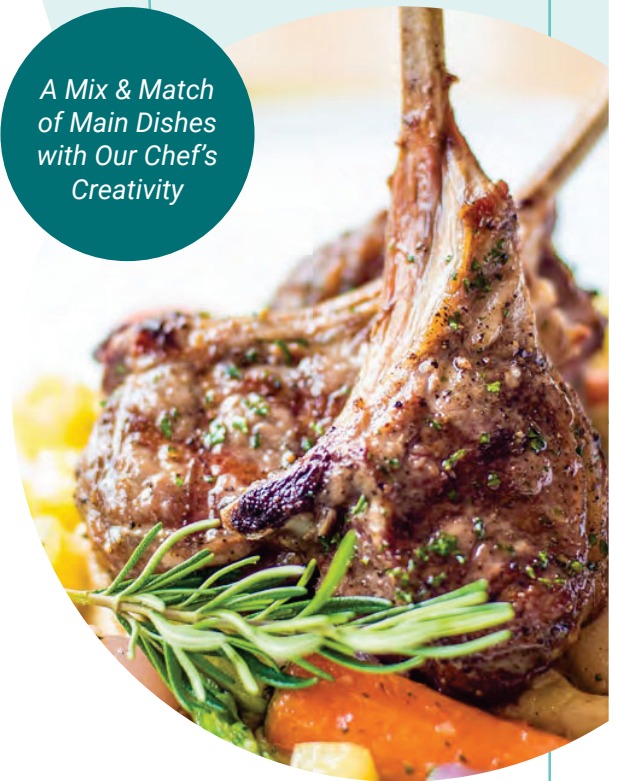
\$35

## Vegetable Moussaka

Combination of Layered Vegetable with Baked Beans and Red Pepper & Tomato Sauce. Baked with Creamy Greek Yoghurt and Feta Cheese Crumbled. Accompanied with Wedges Potatoes

\$28

A Mix & Match  
of Main Dishes  
with Our Chef's  
Creativity



## Pasta

### Angel Hair with Tuna Niçoise

Tuna Niçoise, Olives, Basil and Olive Oil **\$21**

### Spaghetti with Chili Con Carne

Mexican Spiced Rich Meat Sauce with Red Kidney Beans **\$14**

### Penne Rigate with Cheese Alfredo

Cream Cheese and Tomato Alfredo with Fresh Basil **\$9**



Gluten Free,  
Vegan and  
Eggless  
Vegetarian Dishes  
Optional

## Pizza

### Quattro Formaggi

Pizza Sauce, Cheese Blue, Gruyere, Mozzarella and Brie **\$22**

### Vegetariana

Pizza Sauce, Grilled Vegetables, Sweet Corn and Olives **\$18**

### Tandoori Oven Chicken Pizza

Pizza Sauce, Mozzarella, Tandoori Chicken, Coriander, Onion and Capsicum **\$24**

### Maldivian Sundried Tuna Pizza

Pizza Sauce, Mozzarella, Sundried Tuna and Maldivian Spicy Touch **\$20**





## Chef Pâtissier

### Tropical Fresh Fruit Platter

Combination of Fresh Fruits with Passionfruit Compote

\$18

### Hot Fudge Brownie

Warm Chocolate Brownie with Vanilla Bean Ice Cream, Walnut Crumbles, Chocolate Sprinkles and Cream

\$15

### Kanamadhu Cake (Local Pine Nut Cake)

Truly Maldivian Dessert, Make a Delicious Taste and Beauty with Chocolate and Edible Gold Foil

\$12

### Dates and Walnut Pudding

Baked Dates & Walnut Pudding, Served with Butterscotch-Toffee Sauce

\$20

### Dark Chocolate Mousse Ring

Toasted Rice Crispy Biscuit Based on Mousse with Chocolate Dip  
Fresh Strawberries

\$20

### Homemade Chocolate Pralines and Cookies

Served with Baby Bell Cheese and Grapes

\$6



# Ice Cream Fiesta

## Fresh Vanilla Bean Ice Cream

Served with Chef's Selection Toppings and Nougat Crumbled

\$7

## Falooda & Basil Seeds Ice Cream

Served with Strawberry Jelly Cristal

\$7

## Japanese Matcha (Green Tea) Ice Cream

Served with Raspberry Compote and Edible Gold Dusted Whipped Cream

\$7

## Double Chocolate Chips Ice Cream

Served with Chef's Selection Toppings and Red Cherries

\$7

## Sugar Free Ice Cream (Vanilla/ Pistachio or Chocolate)

Served with Sugar Free Toppings and Cookies

\$7



# Floating Breakfast



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## American Breakfast

Fresh Orange Juice/ Daily Fresh Bakery Pastries & Bread/ Portion Jam/ Butter Unsalted/ Breakfast Margarin/ Cold Cuts and Crudites/ Portion Cream Cheese/ Cheese Baby Bell & Bel Paese/ Swiss Brand Emmi Yoghurt/ High Fiber Muesli/ Hash Brown/ Beef Bacon/ Sauteed Mushrooms/ Fried Egg/ French Toast/ Exotic Fresh Fruit Bowl/ Tea or Coffee/ Milk Fresh - \$ 110

## Continental Breakfast

Fresh Orange Juice/ Daily Fresh Bakery Pastries & Bread/ Portion Jam/ Butter Unsalted/ Breakfast Margarin/ Cold Cuts and Crudites/ Portion Cream Cheese/ Cheese Baby Bell & Bel Paese/ Swiss Brand Emmi Yoghurt/ Cereal Special K/ Fried Wedges Potatoes/ Sausages/ Grilled Tomatoes/ Savory Omelet/ Pan-Cake/ Whole Meal Drop Scone/ Exotic Fresh Fruit Bowl/ Tea or Coffee/ Milk Fresh - \$ 110

## Maldivian Breakfast

Watermelon Juice/ Chapati (Maldivian Flat Bread)/ Mas-Huni (Spicy Tuna & Coconut Salad) Mas Riha (Fish Curry)/ Khuli Mas (Spicy Fish Stew)/ Maldivian Style Vegetable Noodles\Boiled Egg

### *Additional Choices...*

Daily Fresh Bakery Pastries & Bread/ Portion Jam and Butter/ Yoghurt/ Omelet/ Sausages/ Exotic Fresh Fruit Bowl/ Tea or Coffee/ Milk Fresh

## Indian Breakfast (Eggless Vegetarian)

**Option 1:** Fresh Mixed Fruit Juice/ Soft Rava Vegetable Upma/ Cashew and Green Pea Masala/ Masala French Toast \$110

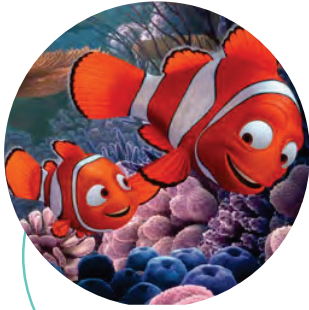
**Option 2:** Aloo Masala Dosai/ Vegetable Sambar/ Jeera Rice with Yoghurt

**Option 3:** Chapati/ Masala & Cheese Omelet/ Dhal Tadka

### *Additional Choices*

Plain Yoghurt/ Fresh Fruits/ Toast Bread/ Jam & Butter/ Crudites/ Cheese/ Hash Brown / Muesli/ Porridge/ Masala Tea

# Kid's Menu



## Finding Nemo

### Belgian Waffles

\$7

Served With Glazed Strawberry, Banana Sliced, Whipped Cream, Maple Syrup and Sprinkles



## Speedy Gonzales

### Grilled Sandwiches

\$14

Cheese, Beef Ham, Or Chicken, Served with French Fries & Ketchup

### Sesame Burgers

\$15

Beef, Chicken or Cheese, Served with French Fries & Ketchup



## Peter Pan's Pizza Selections

### Beef Ham and Cheese Pizza

\$18

### Cheesy Pizza

\$18

### Chocolate Fruit Pizza

\$18



## Captain Hook

### Batter Fried Fish Goujons

\$12

Game Chips, Coleslaw, Tartare

### Chef's Style "Crispy" Fried Chicken

\$9

White Crumbs & Roll Oats Fried Drumsticks, French Fries, Mayo

### Sausages Mix

\$8

Chicken Bockwurst and Cheese & Onion Sausages Grilled and Served with Creamy Mashed Potatoes

### KFC Style Chicken Nuggets

\$7

Served with Ketchup & Fries



### Happy Feet

#### Rocky Road

\$7

Creamy Peanut Butter, Marshmallow, Roasted Nuts and Crush Wafer on Double Chocolate Truffle Ice Cream



### Winnie-the-Pooh

Chocolate Brownies with Warm Caramelized Butterscotch Sauce and Whipped Cream

\$8



### Woody Woodpecker

Fruit Kebab 'Teppanyaki' Served with Chocolate Nut Sauce

\$6

## Toddler Menu

(Infant Meal Plan -  
Choose 1 or 2  
Selection Each Meal)

### Breakfast

Oatmeal & Baked Apple Mashed

\$5

Oatmeal with Mashed Prunes

Fruit Puree

Coddle Egg

### Lunch

Soft Boiled Broccoli with Cheese

\$14

Mashed Fresh Potatoes

Mixed Vegetable Puree

Soft Boiled Rice & Dhal

Boiled Fish

### Dinner

\$14

Mashed Vegetables

Soft Boiled Cauliflower & Broccoli

Boiled Chicken

Soft Boiled Vegetables with Fish

Soft Boiled Vegetables with Chicken



# Beverages



## WATER

\$10

**PERRIER** 750ml

**SAN PELLIGRINO** 750ml

**EVIAN** 750ml

## CRAFTED MOCKTAILS

\$11

### DHIGUFARU LEMONADE

Apple Juice, Mint leaves, Lemongrass, and Lime juice

### COCONUT KISS

Coconut Milk, Pineapple juice, Orange Juice

### CHERRY LIME RICKEY

Cherry Syrup, Lime juice, Simple syrup, Soda water

## FRESH JUICE

\$10

### SEASONAL FRESH FRUIT JUICE

APPLE, PINEAPPLE, ORANGE & WATERMELON

## TEA & COFFEE

\$6

**AMERICANO**

**CAPPUCCINO**

**CAFÉ LATTE**

**FRESHLY BREWED TEA**

## SOFT DRINKS

\$7

**COCA-COLA, DIET COKE, SPRITE, FANTA**

**TONIC WATER, SODA WATER**

**BITTER LEMON, GINGER ALE**

## SMOOTHIES

\$11

### DHIGUFARU SIGNATURE SMOOTHIE

Banana, Strawberry, Raspberry, Blackberry, Honey, Almond Milk & Yoghurt

### BREAKFAST SMOOTHIE

Banana, Oats, Nuts, Honey, Soy Milk, Yoghurt

## ENERGY DRINK

\$9

**RED BULL**

## BEER

**HIENEKEN**

\$10

**BUDWEISER**

\$7

**CORONA**

\$9

**ASAHI**

\$11

## MILKSHAKES

\$11

Strawberry, Mango, Banana, Vanilla,

**PREMIUM COCKTAILS****\$15****TROPICAL PUNCH**White and Dark Rum, Pineapple Juice,  
Orange Juice, Simple Syrup**TEQUILA SUNRISE**

Tequila, Orange Juice, Grenadine

**BLUE PARADISE**Blue Curacao, Gin, Pineapple Juice,  
Coconut Cream**CLASSIC COCKTAILS****\$12****COSMOPOLITAN**Vodka, Triple Sec, Lime Juice,  
Cranberry Juice**MARTINI**

Gin or Vodka, Dry Vermouth

**BLOODY MARY**Vodka, Tomato Juice, Worchester  
Sauce, Lime Juice, Celery**WHISKY****DIMPLE 15 YRS****\$12****GLENFIDDICH 12 YRS****\$10****JOHNNIE WALKER BLACK LABEL****\$7****CHIVAS REGAL 12 YRS****\$8****BALLANTINE'S FINEST****\$7****RUM****RON ZACAPA 23 YRS****\$15****HAVANA CLUB****\$7****BACARDI BLANCO****\$6****VODKA****BELUGA****\$8****GREY GOOSE****\$8****ABSOLUT****\$6****SMIRNOFF****\$6****GIN****BULL DOG****\$7****HENDRICKS****\$10****BOMBAY SAPPHIRE****\$7****BEEFEATER****\$6****COGNAC****HENNESSY XO****\$55****REMY MARTIN XO****\$40****HENNESSY VSOP****\$20****REMY MARTIN VSOP****\$15****HENNESSY VS****\$15****APERITIF****CAMPARI****\$7****APEROL****\$7****PIMM'S NO 1****\$7****LIQUEURS****BAILEY'S IRISH CREAM****\$8****KAHLUA****\$7****AMARETTO DI SARONNO****\$7****JAGERMEISTER****\$7****TEQUILA****PATRON XO CAFÉ****\$8****CORRALEJO REPOSADO****\$10****CORRELAJO BLANCO****\$8**

## CHAMPAGNE

<b>Dom Perignon Blanc</b>	<b>\$650</b>
<b>Tattinger Brut</b>	<b>\$175</b>
<b>Cattier</b>	<b>\$175</b>
<b>Veuve Clicquot Ponsardin Brut</b>	<b>\$185</b>
<b>Moet Chandon Rose</b>	<b>\$185</b>

## SPARKLING WINE

<b>Cava Montcadi Brut Nv</b>	<b>\$60</b>
<b>Divici Prosecco Doc Rose</b>	<b>\$70</b>

## RED WINE

<b>Appetit de France, Cabernet Sauvignon</b>	<b>\$40</b>
<b>Castel Pinot Noir Grand Reserve</b>	<b>\$45</b>
<b>Côtes Du Rhône Villages Rouge</b>	<b>\$50</b>
<b>Antinori Chianti Classico DOCG 'Peppoli'</b>	<b>\$70</b>
<b>Zonin Ventiterre Valpolicella DOC</b>	<b>\$35</b>

## ROSE WINE

<b>Viña Esmeralda Rosado, Catalunya DO</b>	<b>\$60</b>
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## WHITE WINE

<b>Appetit de France Chardonnay</b>	<b>\$35</b>
<b>Stoneburn Sauvignon Blanc</b>	<b>\$40</b>
<b>Santa Cristina Campogrande Orvieto</b>	<b>\$35</b>







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