



MENU





Dhiyavaru Signature Dishes

The signature dishes at Dhiyavaru restaurant have been especially curated by Executive Head Chef Sreekant and his team.

The menu consist of a selection of Sreekant's signature dishes and are designed for sharing between groups of two or more people. Each of dishes have been carefully chosen to compliment the others, creating a balance of both flavors and textures.

Grilled Lobster	75.00
Served with potato mushroom gratin, seasonal vegetables and romesco or garlic herb butter chiplets	
Grilled Jumbo Prawns	65.00
Served with Cajun fried potato, ratatouille and herb garlic butter	
Beef Fillet	45.00
Served with chunky fries, sautéed vegetables and gremolata sauce	
Pan Roasted Salmon Fillet with Papaya and Scallion	35.00
With corn rice & shrimp hollandaise	
Grilled Lamb Rack 🍷	35.00
With mashed potato, buttered veggies and salsa verde	



Vegetarian 🌶️ Chili 🍷 Alcohol 🐷 Pork

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(Cannot be combined with other offers)

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Breakfast

English breakfast	18.00
White or brown bread with eggs (any style), bacon, beef or chicken sausage, hash brown potatoes, grilled tomato, baked beans, corn on the cob, sautéed spinach & mushroom, orange juice and a pot of coffee or tea	
Continental Breakfast	11.00
Toast with a selection of jams and butter, fresh seasonal fruits, orange juice with a pot of tea or coffee	
Baker's Basket	5.00
Choice of Toasts, croissants, Danish pastries	

Soups

Thai Seafood Soup 🌶️	12.00
Rice vermicelli, prawns, calamari and fish cooked in coconut milk	
Sweet Corn Chicken Soup	10.00
With soy sauce and chili vinegar	
Cream of Tomato and Basil 🌿	9.00
Basil oil drizzle with croutons	
Creamy Corn Veggie Soup 🌿	9.00
With soy sauce and chili vinegar	

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Starters

Neptune Cocktail 🍷	16.00
Seafood tossed with rosemary	
Buffalo Chicken Wings	16.00
With BBQ sauce & garlic mayo	
Nachos Supreme	15.00
Seasonal minced beef with guacamole, sour cream and tomato salsa	
Vietnamese Spring Roll 🌱	10.00
Rice vermicelli, shitake mushrooms & veggies with sweet chili sauce and soy ginger dip	
Tomato Bruschetta	8.00
Topped with tomato pesto mixture	

Salads

Coastal Seafood	16.00
Grilled prawns & Calamari tossed with greens in citrus emulsion	
Raa Atoll Classic	12.00
Romaine lettuce tossed with homemade Caesar dressing, boiled egg, parmesan shaving and croutons	
Jerk Chicken with greens	12.00
Chicken tender layered on a tropical salad, with roasted peppers, pineapple & creamy dressing	
Tuna Cobb	12.00
Grilled tuna with egg, kernel corn, greens, potato & dill vinaigrette	
Reethi Insalata	11.00
Baby spinach with sundried tomatoes, mozzarella & nuts sprinkled with sweet balsamic pearls	
Mixed salad 🌱	10.00
With French dressing	



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Sandwiches

Cheesy Beef Burger	22.00
Portobello mushroom, gherkins & sautéed onion with BBQ mayo	
The Club Faru	19.00
White or brown bread slice, chicken mayo, egg, cheese, tomato and turkey bacon slice	
Philly Beef Baguette	16.00
Beef strips, bell peppers, onion & cheddar cheese	
Tomato Mozzarella Panini 	15.00
Pesto spread, fresh tomato, parmesan, mozzarella and fresh basil	
Crispy Fried Fish Burger	14.00
Beef strips, Crumb fried fish with peas mayo & sesame bun	
Tuna or Chicken Focaccia	13.00
Chicken or tuna mayo filled in focaccia bread	

Vegetarian Dishes

Thai Red Vegetable Curry	18.00
With steamed rice	
Stir Fried Veggies 	16.00
Vegetables tossed with tofu and fried cashew nuts in soy-hoisin reduction with steamed rice or fried noodles	
Vegetable Ragout	16.00
Fresh vegetables tossed in balsamic reduction with creamy polenta or butter pasta	
Braised Vegetables with Coconut Milk 	15.00
seasonal vegetables coated with mild Maldivian spices in coconut gravy & cumin rice	







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Pizza

Pizza Quattro Formaggi 	20.00
Blue cheese, mozzarella, cheddar, parmesan	
Seafood Pizza	18.00
Calamari, prawns, reef fish, mussels, mozzarella	
Tandoori Chicken Pizza 	16.00
Tandoori marinated chicken fillet, sun dried tomatoes, chili flakes, mozzarella	
Reethi Special Pizza	15.00
Ground beef, bell peppers, fresh tomatoes, jalapeno chili, basil, oregano & mozzarella	
Tuna and Onion Pizza	14.00
Tuna, sautéed onion, capers, mozzarella	
Pizza Margherita 	13.00
Mozzarella, pesto drops, cherry tomato, oregano	
Vegetariana Pizza 	13.00
Eggplant, bell peppers, mushrooms, zucchini, cherry tomato, fresh basil, black olives, mozzarella	



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Pasta

Nasi Goreng 🌶️	24.00
Asian style fried rice, fried egg, beef, prawns, chicken sate and prawn crackers with peanut butter sauce	
Stir Fried Noodles	20.00
Wok tossed noodles with beef, chicken, prawns, and prawn crackers	
Lasagne 🍷	19.00
Ground beef in between pasta sheets layered with béchamel tomato sauce and cheddar cheese bake	
Seafood Pink lady	18.00
Creamy tomato sauce	
Spaghetti Bolognese 🍷	18.00
Tomato sauce, ground beef and parmesan cheese	
Maldivian Reef Fish	16.00
Fish cube tossed with mild curry flavoured spices and bell peppers in garlic olive oil reduction	
Mushroom Carbonara	15.00
Served in a creamy cheese sauce	
Penne Napoletana 🌱	14.00
Tomato sauce and basil	
Fafelle Pesto 🌱	14.00
Blended with fresh basil, garlic, pine nut, olive oil and parmesan	
Aglio, Olio, Pepperoncino Rosso 🍷	12.00
Garlic, olive oil, dry deseeded red chili and parsley chop	

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Fish, Seafood and Meat Dishes

Grilled Pork Chops with Calvados Glace 🍷🍷	30.00
with grilled pineapple, sauerkraut, fennel potatoes and calvados jus	
Grilled Chicken Fillet 🍷	26.00
with crushed potatoes seasonal veggies and Shiitake reduction	
Thai Green Prawn Curry	30.00
With steam rice and pickled veggies	
Maldivian Fish Curry 🌶️	24.00
Fish chunks poached in a light Maldivian curry sauce with yellow rice	
Grilled Fish Fillet 🍷	22.00
With rosti potatoes, buttered veggies and lobster emulsion	
Fish N Chips (Traditional)	22.00
Crushed green peas, chunky fries and tartar sauce	
Beef Stroganoff	22.00
Tender Beef strip, mushroom, gherkin, demi & sour cream with rice	

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Desserts

Cheese Dessert	22.00
Four different kinds of cheese with pears, walnuts, celery and biscuits	
Tropical Mango Cheese Cake	15.00
With Cottage cheese flavored with mango	
Hazelnut caramel Entremets	15.00
Coffee caramel mousse & caramelized hazelnuts	
Mascarpone Blueberry Chiboust	14.00
Crème patissier lightened with Italian meringue flavored with mascarpone & blueberry	
Nutty Coco Brownie	14.00
Rich chocolate cake, sautéed coconut served with vanilla ice cream	
Gluten and Dairy Free Chocolate Torte	14.00
Exotic Fresh Fruit Platter	14.00
Homemade Sorbets	4.00
Please check with our waiter for available flavors	
Ice Cream by Scoop	4.00
Vanilla, strawberry or chocolate	

Please ask our waiter for the special cake of the day and fresh fruit tarts.



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Kids Menu

Beef Burger	11.00
With French fries and coleslaw	
Chicken Schnitzel	10.00
With mash potato, asparagus & brown gravy	
Mac & Cheese	10.00
With beef or chicken sausage	
Deep Fried Fish	9.00
With French fries and tartar sauce	
Vegetable Tempura	9.00
With sweet chilli sauce	
French Fries	5.00

Dessert

Baby Banana Split	7.00
Fresh banana, three generous scoops of ice cream with strawberry puree and nut topping	
Dark and White Chocolate Mousse	6.00

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