

# IN-VILLA DINING MENU



In-Villa Dining presents a personalised service for you to enjoy our culinary delights in the privacy of your Villa.

To order any item from our In-Villa Dining Menu please dial 8.

Bon Appetit

AVAILABLE 6:00 AM – 11:00 AM

## BREAKFAST MENU



### Continental Breakfast

\$40

#### Request Your Juice

Orange, Papaya, Pineapple, Grapefruit, Honeydew Melon, Watermelon  
Beetroot, Avocado, Carrot

#### Our Fresh Fruit and Berries

Plate l Bowls are served when they are in season, ripe and ready to eat

#### Morning Baked Bread and Pastries for Two

Paired with Churned Butter, Artisan Honey and Preserves

#### Our Delicatessen

Selection of Cold Cut with a Combination of Hard and Soft Cheeses  
Paired with Nuts, Raisins and Dark Bread

#### Chia Mousse

Bee Pollen, Chia Seeds, Coconut Milk, Seasonal Fresh Berries,  
Honeycomb (VG, SG)

#### House Infused Yoghurt

Mango, Cinnamon, Old Fashion Granola Coconut, Artisan Honey

#### Hot Beverages

Freshly Brewed Coffee, Tea or Hot Chocolate

### Energize Breakfast

\$40

#### Request Your Juice

Orange, Papaya, Pineapple, Grapefruit, Honeydew Melon, Watermelon,  
Beetroot, Avocado, Carrot

#### Our Fresh Fruit and Berries

Plate l Bowl are served when they are in season, ripe and ready to eat

#### Morning Baked Bread and Pastries for Two

Paired with Churned Butter, Artisan Honey and Preserves

#### Ten Grains Bread

Crushed Avocado, Free Range Poached Egg Parmegiano-Reggiano (D, G)  
\*also available in Gluten Free

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Selection of Cold Cut with a Combination of Hard and Soft Cheeses  
Paired with Nuts, Raisins and Dark Bread

#### Chia Mousse


Bee Pollen, Chia Seeds, Coconut Milk, Seasonal Fresh Berries,  
Honeycomb (VG, SG)

#### House Infused Yoghurt

Mango, Cinnamon, Old Fashion Granola Coconut, Artisan Honey

#### Hot Beverages

Freshly Brewed Coffee, Tea or Hot Chocolate

(P) Pork (V) Vegetarian (GF) Gluten Free (G) Gluten (S) Spicy (E) Eggs (N) Nuts  
(SF) Seafood (DF) Dairy Free (VG) Vegan (D) Dairy (SG) Signature Baros Sustainable   
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# BREAKFAST MENU

AVAILABLE 6:00 AM – 11:00 AM



## American Breakfast

\$45

### Request Your Juice

Orange, Papaya, Pineapple, Grapefruit, Honeydew Melon, Watermelon, Beetroot, Avocado, Carrot

### Our Fresh Fruit and Berries

Plate l Bowl are served when they are in season, ripe and ready to eat

### Morning Baked Bread and Pastries for Two

Paired with Churned Butter, Artisan Honey and Preserves

**Egg Benedict** – Scottish Smoked Salmon l Beef Ham l Pork Ham

Plant Based Bacon, Poached Egg, Hollandaise on Focaccia Bread (G)

### Freshly Harvested Kale

Free Range Egg White Omelete, Poached Asparagus, Prosociano Cheese

(DF)

### Chia Mousse

Bee Pollen, Chia Seeds, Coconut Milk, Seasonal Fresh Berries, Honeycomb

(VG, SG)

### House Infused Yoghurt

Mango, Cinnamon, Old Fashion Granola Coconut, Artisan Honey

### Hot Beverages

Freshly Brewed Coffee, Tea or Hot Chocolate

## Maldivian Breakfast

\$45

### Request Your Juice

Orange, Papaya, Pineapple, Grapefruit, Honeydew Melon, Watermelon, Beetroot, Avocado, Carrot

### Our Fresh Fruit and Berries

Plate l Bowl are served when they are in season, ripe and ready to eat

### Morning Baked Bread and Pastries for Two

Paired with Churned Butter, Artisan Honey and Preserves

### Maldivian

Tuna Curry, Soft Boiled Egg, Mashuni with Coconut Sambal, Drumstick Leaves, Chapatti (S, SG, G, SF)

### Chia Mousse

Bee Pollen, Chia Seeds, Coconut Milk, Seasonal Fresh Berries, Honeycomb

(VG, SG)

### House Infused Yoghurt

Mango, Cinnamon Old Fashion Granola, Coconut, Artisan Honey

### Hot Beverages

Freshly Brewed Coffee, Tea or Hot Chocolate

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# BREAKFAST MENU

AVAILABLE 6:00 AM – 11:00 AM



## ALA CARTE BREAKFAST

### The Best Way To Start Your Day

#### Belgian Waffles

\$16

Orange Saffron Confit, Seasonal Picked Berries  
Greek Yoghurt Nutella (D, G)

#### Grilled French Toast

\$16

Brioche, Oven Roasted Fruits, Maple Syrup, Ricotta (D, G, SG)

#### Pancake

\$18

Matcha Cream, Maple Syrup, Tropical Fruit Chutney Ricotta Romana (D, G)

#### Crêpes – Filled with Your Choice

\$16

Nutella | Xocolatl (Spiced Chocolate) | Seasonal Picked Berries | Coconut |  
Black Forest Ham (P) | Tomato Tapenade | Cucumber and Mint | Pistachio

Prepared With

“Normandes” Apple Compotes, Honey, Lemon Wedges Cinnamon,  
Maple Syrup (G)

If you'd like, with your choice of artisan Organic Honey to accompany your  
sweets: Acacia | Lavender | Orange Blossom | Oak Wood | Thyme

#### Morning Baked Bread and Pastries for Two

\$20

Paired with Churned Butter, Artisan Honey and Preserves

#### Our Delicatessen

\$22

Selection of Cold Cut with a Combination of Hard and Soft Cheeses Paired  
with Nuts, Raisins, and Dark Bread

#### Our Fresh Fruit and Berries

\$16

Plate | Bowl are served when they are in season, ripe and ready to eat

### Wellness

#### Old fashioned Steel Cut or Rolled Oatmeal (GF)

\$12

Add Mixed Exotic Fruits, Fresh Berries, Dates, Goji Berries, Coconut, Artisan  
Honey

#### Your Choice of

\$10

Rice Krispies | Special K | Raisin Bran | Fruit Loops | Old-fashion Granola |  
Muesli

#### Acai Bowl


\$18

Coconut, Old-fashion Granola, Kiwi, Seasonal Picked Berries, Dragon Fruit,  
Avocado (VG, SG)

#### Chia Mousse

\$15

Bee Pollen, Chia Seeds, Coconut Milk, Fresh Berries, Honeycomb (VG, SG)

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# BREAKFAST MENU

AVAILABLE 6:00 AM – 11:00 AM



<b>Bircher Muesli</b> Greek Yoghurt, Green Apple, Nuts, Old Fashion Granola (VG, SG)	\$14
<b>Yoghurt: Plain l Soya l Dairy Free l Greek</b> If you like, with Mango, Banana, Mixed Fruit, Seasonal Picked Berries, Old Fashion Granola, Coconut, Artisan Honey, Bee Pollen	\$12
<b>Ten Grains</b> Crushed Avocado, Free Range Poached Egg, Parmigiano-Reggiano (D, G) *also available in Gluten Free	\$18
<b>Vegan Scramble</b> Plant-Based Egg, Vegan Sausage, Kale, Mushroom, Shallots, Tomato Provençal (VG)	\$18
<b>Specialty Eggs</b> <b>Two Farm Fresh Eggs your Style</b> Fried l Scrambled l Poached l Boiled (GF)	\$12
<b>Eggs Benedict (G)</b> Scottish Smoked Salmon l Beef Ham l Pork Ham Plant Based Ham, with Poached egg, Hollandaise, Focaccia Bread	\$18
<b>Freshly Harvested Kale (DF)</b> Free Range Egg White Omelette, Poached Asparagus, Prosciutto Cheese	\$18
<b>Omelette “Your Way”</b> Free Range Egg Omelette with your choice of fillings Ham, Bacon Pork, Beef, Smoked Scottish Salmon, Tomato, Bell Pepper, Chili, Kale, Onion, Mushroom, Mozzarella, Feta, Gruyere l Toasted Multi Grain Bread (GF)	\$16
<b>Pair Your Eggs with Baros Sides</b> Bacon: Pork, Beef Bacon, Scottish Smoked Salmon, Chipolata Sausages, Pork, Chicken, Lamb, Beef, with Poached egg, Hollandaise on Focaccia Bread	
<b>Pair Your Eggs with Vegan Sides</b> Vegan Plant – Based Sausage, Hash Brown Potatoes, Provençal Tomato Roasted, Baby Potatoes, Vegan Plant – Based Bacon, Baked Beans	

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# ALL DAY DINING

AVAILABLE 11:00 AM – 11:00 PM



## Snacks

### Fritto Misto (SF)

\$18

Prawns, Calamari, Reef Fish, Lemon, Mussels, Our Own Tomato Dipping Sauce

### Vietnamese Rice Paper Roll with Nuoc Cham Dressing

\$25

Prawns, Spring Onion, Mint, Coriander and Rice Noodles (GF, SF)

Tofu, Carrot, Mint, Coriander and Rice Noodles (V, GF)

\$22

### Fish and Chips (SF, G)

\$26

Mahi Mahi, Tempura Batter, Tarter Sauce with Homemade Coleslaw served with Fries

### Sweet Potato Chips (VG)

\$14

Roast Garlic and Beetroot Dip

### French Fries (V)

\$12

Tomato Ketchup and Mayonnaise

## House Pasta

### Mezzi Rigatoni (G, D)

\$30

Dry Aged Beef Ragout, Parmesan Fondue

### Pappardelle (V, G, D, N)

\$32

Kale Sauce, Broccoli, Preserved Lemon, Confit Garlic, Parmigiano, Chili Flakes and Olives

### Mushroom Risotto (V, D, N)

\$32


Green peas, Rocket, Roasted Walnut Crumble, Truffle

### Craft Your Pasta (G, D)

\$30

### Spaghetti, Linguini, Penne

Carbonara, Napolitana, Alla Vongole (SF) or Aglio E Olio

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# ALL DAY DINING

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## Burger, and Sandwich

### Pit Boss Burger (G)

\$36

Wagyu Beef, Roma Tomato, Dill Pickle, Crushed Avocado, Mixed Leaf Salad, with Corn Chips, Roast Garlic and Beetroot Dip, Pico de Gallo

### Beyond Burger (VG)

\$32

Charcoal Bun, Plant Based Meat Patty, Avocado, Tomato, Red Onion, Mixed Leaf Salad, with Corn Chips, Beetroot Dip and Pico de Gallo

### The Turkey Club Sandwich (G)

\$25

Turkey Ham, Fried Egg, Turkey Bacon, Lettuce, Tomato and Cucumber, Corn Chips and Pico de Gallo

### Tuna Pita (S, SF, G)

\$30

Maldivian Chili, Anchovies, Capers, Coriander Aioli, Fennel, Radicchio Salad with Corn Chips, Beetroot Dip and Pico de Gallo

### Grilled Chicken Cob Wrap (P, D, G)

\$25

Egg, Avocado, Romaine, Arugula, Bacon, Roasted Tomato, Red Onion, Herbed Goat Cheese, Lemon Vinaigrette, Rocket, Served with French fries

### Panini (G, V, D)

\$24

Plum Tomato, Fresh Mozzarella and Olive Tapenade, Corn Chips and Pico De Gallo

### Chicken Malai Tikka Wrap (S, D, G)

\$25

Paired with Asian Mix Salad, Mint Chutney, Raita, Mango Chutney and Spicy Dry Snack Mix

## Salad

### Baby Spinach Salad (VG, N, G)

\$18

Cherry Tomatoes, Endive, Mint, Pecans, Dried Cranberries, Goji Berries, Tangy Vinaigrette and Toasted Baguette

### The Caesar (P)

\$20

Baby Cos Lettuce with Crispy Pork Bacon, Anchovy and Garlic Croutons, Boiled Egg and Aged Parmesan Cheese

• Grilled Chicken (P, D)

\$24

• Grilled Tiger Prawns (P, SF, D)

\$24

### Greek Salad (V, GF, D)

\$18

Feta Cheese, Olives, Cucumber, Mixed Pepper, Onion, Tomato, Lettuce and Lemon Vinaigrette

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## Soups

**Oriental Lentil Soup** (VG, G) \$22  
Lemon and Crispy Lentils

**Roasted Tomato Soup** (D, V, G) \$22  
Fresh Basil , Fresh Oregano, Cheese Grissini, Blanched Cherry Tomatoes

**Roasted Butternut Soup** (D, V, G) \$22  
Goat Cheese, Pumpkin Seeds, Garlic Croutons

## Our Travels Through Asia


**Thai Papaya Salad with Prawns** (S, SF, N) \$22  
Green Papaya, Carrot, Long Bean, Cherry Tomato with Dried Shrimps, Peanuts and Nam Jim Dressing

**Tom Yum Goong** (S, SF, D) \$30  
Aromatic Thai Prawn Soup Flavoured with Lemongrass, Chilli, Galangal, Mushrooms, Coriander, Evaporated Milk and Lime Juice, Jasmine Rice

**Lobster Curry** (SF, S)  \$55  
Basil Leaves, Chilli Paste, Coconut Milk, Garlic Vermicelli Noodles

**Vegetable Malai Kofta** (G, N, V) \$36  
Paneer Dumpling with Tomato-Cashew Nut Gravy, Cumin Rice, Naan Bread, Poppadum and Mango Chutney

**Butter Chicken** (S, N, D) \$30  
Indian Style Chicken Curry with Tomato and Cashew Nut Gravy  
Served with Naan Bread, Basmati Rice, Pickle and Papadum

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## Vegetable Thai Green Curry (S)

\$32

Eggplants, Pumpkin, Thai Sweet Basil, Kaffir Lime Leaves  
Served with Steam Jasmine Rice

## Phad Thai Noodles (V, N, S)

Sweet and Sour Stir Fried Phad Thai Noodles, Chives, Bean Sprout, Onion,  
Garlic, Tofu with Crusted Peanut and Chilli Flakes and Lime Wedges on  
the side

• Chicken

\$30

• Prawns (SF)

\$32

• Vegetable

\$28

## Phad Kaprow(S)

\$30

Stir Fried with chili, Garlic, and Holy Basil, Jasmine Rice, and Poached Egg  
Choice of Pork, Beef, or Chicken

## Mains

### Lamb Rack (D)

\$55

Cauliflower & Potato Puree, Roasted Baby Carrots, Amaranth Crust,  
Wilted Kale and Mirin Jus

### Aged Angus Beef (D)

\$52

Truffle Mash Potato, Smoked Confit White Onion, Glazed Asparagus  
and Cherry Tomato with Black Truffle Jus

### Roasted Spatchcock (A,D)

\$46

Turned Vegetable, Green Peas, Leek, Classic White Wine, Herb Sauce

### Grilled Tuna Steak (SF, D) 🌱

\$40

Grilled King Oyster Mushroom, Wilted Bok Choy, Cauliflower, Potato Purée,  
Tomato and Olive Fondue

### Chef Special (SF) 🌱

\$36

Catch of the Day-Daily Chef Accompaniments

### Madivian Fried Sea Bass (SF, S) 🌱

\$32

Steamed Rice, Dhal Curry, Lime, Mint Yogurt Sauce, Grilled Vegetables

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# ALL DAY DINING

AVAILABLE 11:00 AM – 11:00 PM




## Pizzas

<b>Pizza Prosciutto Crudo</b> (P, G, D)	\$26
Parma Ham, Rocket, Shaved Parmigiano-Reggiano, Olive Oil	
<b>Pizza Capricciosa</b> (D, V, G)	\$24
Grilled Artichokes, Mushrooms, Kalamata Olives, Burrata Cheese, Fresh Basil	
<b>Pizza Margherita</b> (D, G)	\$24
Tomato Sauce, Mozzarella Cheese, Fresh Basil	
<b>Pizza Tuna</b> (SF, D, G) 	\$24
Tomato Sauce with Mozzarella Cheese, Maldivian Style Tuna, Red Onion	
<b>Pizza Beyond Pepperoni</b> (V, S, G)	\$26
Tomato Sauce, Plant Based Pepperoni, Chili, Fresh Basil, Olive Oil, Mozzarella Cheese	
<b>Pizza Frutti Di Mare</b> (SF, G)	\$24
Tomato Sauce, Calamari, Shrimp, Mussels, Crab, Fresh Parsley, Olive Oil, Mozzarella Cheese	
<b>Pizza Pepperoni</b> (P)	\$26
Tomato Sauce, Mozzarella and Pepperoni	

## Dessert

<b>Blueberry Cheesecake</b> (D, G, E)	\$18
Fresh Blueberry And Compote, Coral Tulip	
<b>Chocolate Layer Cake</b> (G, D, E)	\$18
Chocolate Sponge, Salted Caramel, Vanilla Mousse, Chocolate Ganache, Vanilla Ice Cream	
<b>Exotic Fruit Selection</b>	\$18
A Ready to Eat Selection of best seasonal fruits that are regionally and ethically sourced	
<b>Mango Sticky Rice</b> (VG, GF)	\$16
Fresh Mango with Salted Coconut Sauce and Toasted Sesame	
<b>Berry Tiramisu</b> (D, E, G)	\$20
Mascarpone Cream and Coffee Sponge, Served With 100% Cocoa Powder, Coffee Ice Cream	

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# NIGHT MENU

AVAILABLE 11:00 PM – 06:00 PM



<b>Pappardelle</b> (V, G, D, N) Kale Sauce, Broccoli, Preserved Lemon, Confit Garlic, Parmigiano, Chili Flakes and Olives	\$32
<b>Craft Your Pasta</b> (G, D) Spaghetti   Linguini   Penne Bolognese, Carbonara, Napolitana, Alla Vongole (SF) or Aglio E Oliva	\$30
<b>Pit Boss Burger</b> (G) Wagyu Beef, Roma Tomato, Dill Pickle, Crushed Avocado, Mixed Leaf Salad with Corn Chips, Beetroot Dip and Pico de Gallo	\$36
<b>Turkey Club Sandwich</b> (G) Turkey Ham, Fried Egg, Turkey Bacon, Lettuce, Tomato and Cucumber, Corn Chips and Pico de Gallo	\$25
<b>Chef Special</b> (SF)  Catch of the Day-Daily Chef Accompaniments	\$36
<b>French Fries</b> (V) Tomato Ketchup and Mayonnaise	\$12
<b>Dessert</b>	
<b>Screw Pine Cream Brule</b> (D, G) Screw Pine Sponge, Coconut Jelly, Vanilla Tuile, Kanamadu Nut, Coconut Ice cream	\$20
<b>Apple Cinnamon Tart</b> (G, D, E) Vanilla Sauce	\$18
<b>Sticky Chocolate Cake</b> (G, D, E) A Ready to Eat Selection of Best Seasonal Fruits that are	\$18
<b>Exotic Fruit Selection</b> The Best Seasonal Fruits that are regionally and ethically sourced	\$18

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