



Breakfast 7am - 11am

Set Menus and Special Sunrise Moments

NIYAMA to go

Take away breakfast bag, on your departing day

Included in room rate

Your choice of a sandwich roll:

- Mozzarella, tomatoes, crispy baby cos lettuce
- Grilled chicken, grilled eggplant, zucchini
- Smoked salmon, red onion, capers

Your choice of: Rye, grain or whole wheat bread

Fresh fruits, orange juice, still water, muesli bar and Danish pastries

Atoll Sunrise (N)

30

Your choice of juice: Orange, pineapple, coconut water, or eye opener

tray service

Seasonal fruit platter

Natural fruit & berry yoghurt

NIYAMA granola, milk, pineapple compote

A selection of pastries, breads, butter, jams, honey

Your choice of beverage: Freshly brewed coffee, decaffeinated coffee, hot chocolate or a selection of gourmet teas

Revive and Energizer

30

Carrot, celery and ginger

tray service

Fresh fruit salad bowl, Bircher muesli

Hydroponic leaves and herbs, avocado, citrus olive oil

Egg white omelet, herb roasted tomatoes

Whole grain toast and rye bread

Coconut water

Freshly brewed green tea, lemon slices

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Maldivian Style (N) 30

Your choice of juice: Orange, apple, pineapple, eye opener tray service
Fresh seasonal fruit platter
Sweet palm sugar pancakes, roasted bananas,
toasted coconut, palm sugar dressing

Main plate: Tuna curry, chicken curry, dhal curry, steamed rice,
chapatti, coconut sambal, tuna-chili sambal
Freshly baked basket of pastries & breads
Your choice of beverage: Freshly brewed coffee, decaffeinated
coffee, hot chocolate or a selection of teas

American Style (N) (P) 30

Your choice of juice: Orange, apple, pineapple, eye opener tray service
Fresh seasonal fruit platter
Select your choice of: Natural fruit or berry yoghurt
Natural fiber and cereal selection: muesli, corn flakes
or banana granola served with full cream, low fat or soy milk
Freshly baked basket of pastries & breads

Main plate: over easy eggs, chicken sausages, mushrooms
Grilled tomato, bacon, crostini
Your choice of beverage: Freshly brewed coffee, decaffeinated
coffee, hot chocolate or a selection of teas

Horizon Sunrise (N) 30

Freshly squeezed orange juice tray service
Fresh fruit platter
Bircher muesli jar with diced mango
Charcuterie plate and cheeses

Main Plate: Crostini of poached eggs, spinach, asparagus,
hollandaise
Freshly baked basket of pastries & breads
Your choice of beverage: Freshly brewed coffee,
decaffeinated coffee, hot chocolate or a selection of teas

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Asian Breakfast (N)

40 per
person

Freshly squeezed orange juice or watermelon juice
Fresh fruit platter
Seafood and vegetable sushi bento
Miso soup, bean curd, wakame, nori flakes

Main plate: Prawns & chicken fried noodles,
lime, salad

Freshly baked basket of pastries & breads

Your choice of beverage: Freshly brewed coffee, decaffeinated
coffee, hot chocolate or a selection of teas

Drift Spa Starter

40 per
person

Super Foods

- Berry & banana smoothie
- Warm oat, nut & seed granola, flavored
with cranberry, cinnamon
- Coconut water
- Low fat Greek yoghurt with pineapple confit
- Fresh papaya, organic honey and lime

Main Plate: Poached fish fillet, sautéed spinach

Saffron fumet bran muffins, multi grain toast, homemade jams
Green tea or hot dark chocolate

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Breakfast Affair (N) (P)

50 per
person

Virgin bloody mary
Ripe mango plate, lime, nut brittle, plain yoghurt
House blend muesli and warm milk
Main Plate: Grilled minute steak, eggs benedict,
tomato- herb chicken sausages, shaved ham,
grilled mushroom, selected smoked fish with condiments and
garnitures
Bowl of mixed lettuce, sprouts & olives
Freshly baked basket of pastries & breads
Sparkling San Pellegrino water
Your choice of Beverage: Freshly brewed coffee, decaffeinated
coffee, hot chocolate or a selection of teas

Ultimate Champagne Breakfast (N) (P)

Bottle of French champagne on ice per person 165

Orange or mango juice
Cured salmon, melba toast, capers, onion, lemon
Soft garden leaves and herbed cottage cheese
Warm waffles, grilled bananas, bitter sweet chocolate ganache
Main Plate: Grilled sirloin rossini, poached egg, truffle hollandaise,
grilled portobello mushroom, chorizo sausage
Freshly baked basket of pastries & breads
Your choice of beverage: Freshly brewed coffee, decaffeinated
coffee, hot chocolate or a selection of teas

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Juices

Freshly Squeezed Juice

- Choice of: Watermelon, Orange, Papaya, Melon, Grapefruit, Pomegranate, Pineapple, Apple 9
- Freshly Made Vegetable "BOOSTER" Juice - Beetroot, Carrot, Celery and Ginger 9
- Freshly Made Fruit "ENERGIZER" Juice - Pomegranate, Ginger and Pineapple 9

Breakfast Smoothie / Lassi

- Banana & Honey 9
- Tropical Fruit 9
- Mango 9
- Sweet Lassi 9

Variety of Coffee / Teas / Hot Chocolate 7

Fruits / Yoghurts / Cereals

- Tropical Fruit Platter 18
- Homemade Natural Yoghurt with Stewed Berries 14
- Porridge with Berries, Nuts and Honey (N) 12
- Chef's Bircher Muesli (N) 16
- Choice of : Rice Crisps, Cornflakes, House Blended Muesli (N) with Skimmed or Full Cream Milk 10

Fruits / Yoghurts / Cereals

- Pastry Basket: Croissant, Danish Pastries, Pain au Chocolate and Muffins (N) 20
- Freshly Toasted Bread : Multi-Grain, Rye, White or Brown Bread with Butter and Preserves 13

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Charcuterie / Cheese

Sliced European cheeses and charcuterie, crisp bread mustard, pickles 24

Breakfast Hot Dishes

- Fried, Scrambled, Boiled or Poached Eggs (P) 14
With a choice of any 3 accompaniments - grilled tomato,
Choice of sausages, sautéed mushroom, hash brown or
ham, choice of bacon
Including either white, brown, multigrain or rye bread
- Egg White or Full Yolk Omelets (P) 14
With a choice of - mushrooms, tomato, cheese, herbs,
spinach, onion, sautéed ham, green chili, mixed peppers,
goat cheese, smoked salmon, chorizo
- Signature Eggs Benedict 16
Toasted brioche, organic eggs, asparagus,
grilled potato, sauce hollandaise
- Fried Yellow Noodles 16
Chicken or prawn
- Additional Accompaniments (P) 5 each
Grilled tomato, choice of sausages, sautéed mushrooms,
hash brown, choice of bacon, ham, grilled beef bacon

Pancakes / Crêpes / Waffles

- Buttermilk Pancakes or Crêpes 17
Lemon, sugar, honey, berry compote, banana, chocolate
sauce
- Waffles 17
Maple syrup, wild berry compote, strawberry,
Whipped cream, banana, chocolate sauce

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All Day Dining 11am - 11pm

Salad & Appetizer

- Caesar Salad (P) 27
Bacon, egg, garlic croutons, anchovy dressing
 - Plain 27
 - Tandoori Chicken 29
 - Oregano Prawn 33
- Healthy Garden Leaf & Micro Green Salad 25
Endive, baby spinach, lollo rosa, baby carrot, beetroot
- Grilled Prawn & Halloumi Salad 31
Watermelon, mint leaves, burgol
- Grilled Vegetable Salad (V) 31
Sun-dried tomato & feta tortilla
- Baby Vegetable Salad (V) 29
Corbel feta, garden herb dressing
- Maldivian Tuna Tartar 31
Shallots & capers
- Avocado, Crab & Mango Salad 35
Coriander dressing
- Caprese Salad 35
Pesto vinaigrette, mozzarella, tomatoes, olive oil, balsamic vinegar, basil
- Marinated Diced Salmon 33
Quinoa salad, microgreens, lime yogurt dressing
- Yukhoe 37
Korean style raw beef, soy sauce, sugar, salt, sesame oil, spring onion, minced garlic, sesame seeds, black pepper, julienned bae, raw egg yolk

Soups

- Roasted Roma Tomato Soup (V) 23
Bell peppers, oregano, sour cream
- Singaporean Laksa (SP) 27
Spicy rice noodles soup, seafood, coconut milk
- Tom Kha Gai (SP) 27
Thai coconut chicken soup

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Main Courses

- Catch of the day 43
Sweet potatoes, green beans, artichoke, cherry tomato & feta salad

From the Sea

Served with baby vegetables, garlic pumpkin puree, buttered spinach
Selection of sauce: Wasabi butter, Lemon cream, Tomato olive caper salsa

- Maldivian Tuna steak 43
- Grilled Prawn 60

Meat & Poultryies

Served with truffle mashed potato, roasted cherry tomatoes, buttered spinach
Selection of sauce: Green pepper sauce, Red wine sauce (A), Mushroom sauce

- Australian Angus Rib eye 63
- Australian Lamb Chops 53
- Grilled BBQ Chicken Leg Quarters (SP) 45

Asian Flavors

- Chicken & Prawn Nasi Goreng (SP) 33
Chicken, prawn, egg, rice, spring onion, chili paste
- Stir fried Beef Noodles (SP) 50
Onion, garlic, ginger, snow peas, shiitake mushrooms, egg
- Skewers (SP)
Served with steamed rice & bbq sauce
 - Beef 6 pieces 28
 - Chicken 6 pieces 28

Indian Ocean Selection

- Maldivian Lobster Curry (SP) 75
Coconut rice
- Masala Marinated Fish fillet (SP) 41
Coconut rice, tomato chutney
- Chicken Makhani (SP) (N) 41
Tandoori chicken, steamed rice, mango chutney, raita, naan bread, peanut oil
- Lamb Rogan Josh 43
Lamb curry, mango chutney, raita, naan bread, papadum

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Pasta

- Lobster & Green Asparagus Tagliatelle 63
Chili, chives, parsley, creamy lobster bisque sauce
- Penne Carbonara (P) 35
Parmesan cheese, Italian bacon, cream & pepper sauce
- Spaghetti Bolognaise 37
Slow cooked Australian beef, topped with parmesan

Sandwich & Burgers

- Chicken Shawarma Wrap 27
Yogurt, iceberg lettuce, hummus
- Niyama Club Sandwich 29
Smoked chicken breast
- Open Faced Steak Sandwich 35
Beef loin strip, caramelized onion Dijon mustard, rocket leaves, tomato jam, cheddar cheese
- Fish Panini 31
Spicy breaded fish, spicy remoulade coleslaw
- Epicure Beef Burger (P) 33
Monterey jack cheese, sautéed onions, bacon, potato wedges
- Grilled Vegetable Panini (V) (N) 31
Pesto, mozzarella cheese, grilled eggplant, zucchini, red pepper, tomatoes, onion
- Tuna Wrap 33
Tortilla, guacamole, iceberg lettuce, cucumber, tomato salsa, cilantro, tabasco

Pizzas

- Margherita Pizza (V) 27
Tomato sauce, mozzarella, basil
- Maldivian Tuna Pizza (SP) 31
Tuna, olives, onions, cherry tomatoes, buffalo mozzarella, arugula, green chili, fresh coconut
- Pepperoni Pizza (P) 31
Fresh spinach, tomato, onion, bell pepper, mushroom, black olive, garlic
- Chicken Tikka Masala Pizza 29
Chicken masala, red and yellow pepper, garlic, mozzarella, coriander leaves raita dip

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Dessert Selection 11am - 11pm

- **Maldivian Sweets** 23
Semolina phirni, coconut cake, cassava pudding, coconut apple Ice cream
- **Red Fruit Crumble Tart** 25
Vanilla Bourbon bavarois, fresh island berries, mango coriander sorbet
- **Lemon Passionfruit Cheese Cake** 23
Orange segment, raspberry amerana sorbet, bitter ganache Manjari
- **Mango Raspberry Douceur (A)** 25
Passion fruit compote, Mango Lime Salsa, Lemon Grass limencello sorbet
- **Dark Chocolate Manjari (64% Cacao)** 27
Berry lava, praline crispy feuillantine, lemon thyme sorbet
- **Coconut Crème Brulee** 25
Caramelized banana clove, passion fruit lychee sorbet, butter scotch
- **Seasonal Tropical Garden Fruits** 25

Selection of Homemade Ice cream & Sorbets

\$5 per scoop

Vanilla Bean Ice Cream
Manjari Chocolate Ice Cream
Coconut Apple Ice Cream
Strawberry & Basil Ice Cream
Stracciatella Coffee Ice Cream
Rum & Raisin Ice Cream
Lemon & Thyme Sorbet
Passion Fruit & Lychees Sorbet
Lemongrass & Limencello Sorbet (A)
Mango & Coriander Sorbet
Screw Pine Sorbet

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Kids All Day 11am - 11pm

- Spaghetti 14
Parmesan, tomato sauce
- Home Made Chicken Nuggets 14
Mayonnaise, ketchup
- Crumbed Fish Strips 14
Lemon, tartare sauce
- Mini Beef Burger 14
With or without cheese, tomato, lettuce
- Tomato Soup 11
Buttered toast soldier
- Garden Salad 14
Carrots, cucumber, lettuce, French dressing
- Minute Steak 14
French fries, tomato sauce
- Steamed Carrots, Spinach, Broccoli 9
- French Fries with Tomato Sauce 9
- Vegetable Fried Rice 14

❖ Purée and semi purée foods are available on request
If you require any meal not on the menu we would be happy to make it for you.

Kids Sweets 11am - 11pm

- Tropical Fruit Salad 10
- Chocolate Walnut Brownies (N) 10
- Banana split, Ice Cream, Chocolate Sauce (N) 10

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Overnight 11pm-7am

- Epicure Beef Burger 33
Ciabatta bread, beef patty, Monterey cheese, sautéed onions, bacon, Potato wedge
- Grilled vegetable Panini 19
Pesto, mozzarella cheese, grilled eggplant, zucchini, red pepper, tomatoes, onion
- Chicken & Prawn Nasi Goreng (SP) 34
Chicken, prawn, egg, rice, spring onion, chili paste
- Fish Panini 31
Spicy breaded fish, spicy remoulade coleslaw
- Stir Fried Beef Noodles 50
Onion, garlic, ginger, snow peas, shiitake mushrooms, egg
- Niyama Club Sandwich 29
Smoked chicken breast
- Chicken Makhani (SP) (N) 41
Tandoori chicken, steamed rice, mango chutney, raita, naan bread, peanut oil
- Boiled Buttered Vegetable 7
- Mashed Potato 7
- Fries (V) 7
Garlic aioli and tomato ketchup

Sweets

- Lemon Passionfruit Cheese Cake 23
Orange segment, raspberry amerana sorbet, bitter ganache Manjari
- Dark Chocolate Manjari (64% Cacao) 27
Berry lava, praline crispy feuillantine, lemon thyme sorbet
- Coconut Crème Brulee 25
Caramelized banana clove, passion fruit lychee sorbet, butter scotch
- Seasonal Tropical Garden Fruits 25

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