



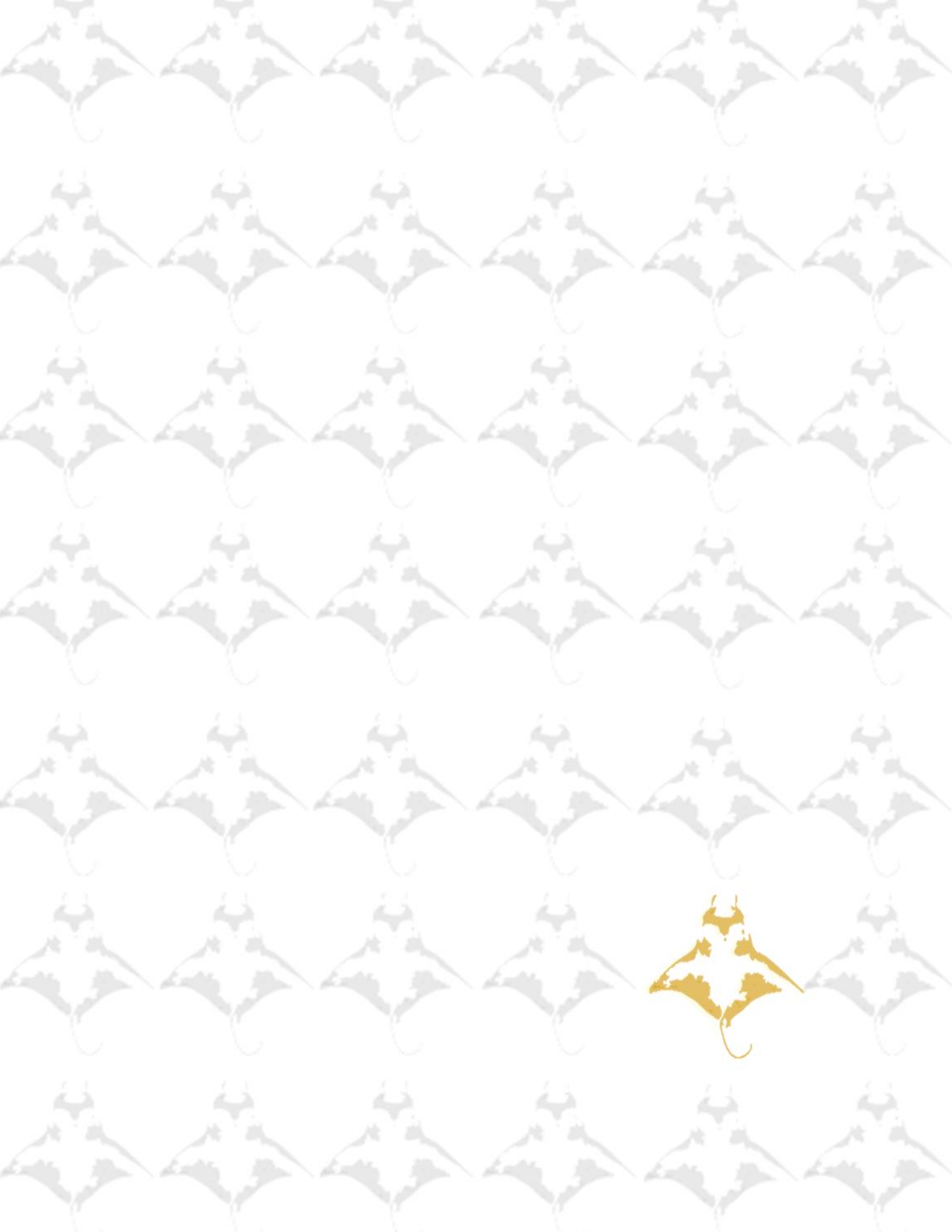
FURAVERI  
MALDIVES

*Raiyvilla*  
FUSION

## *Food Menu*



Please let us know if you have any food allergies or special dietary needs  
All prices are in USD, subject to 10% service charge and 16% GST.



## STARTERS



### ASSORTED DIM SUM (S) (SF)

Chicken Shu Mai, Prawns Har Gow, Mix Vegetable served with Ginger Soy, Chili Vinegar and Spicy Szechuan Sauce

\$18

### LUMPIA

Fried Spring Roll with Chicken (Or) Vegetable served with Plum Sauce

\$12

### THAI GREEN MANGO SALAD (N) (SF)

Soft Shell Carb, Julienn Thai Mango, Chili, Onion, Garlic, Coriander Basil Peanut and Coconuts

\$24

### TUNA TATAKI (S)

Seared Yellowfin Tuna served with Seaweed, Pickled Ginger and Ponzu Sauce

\$18

### EBI FRY (SF)

Japanese Fried Prawns with Aromatic Chili and Togarashi Mayo

\$15



# STARTERS



## THAI SATAY (N) (SF)

Prawns, Chicken (or) Beef served with Picked Vegetable and Peanut Sauce

**\$15**

## VIETNAMESE SQUID SALAD (GF)

Squid, Cucumber, Iceberg Lettuce, Onion and Lime

**\$18**

## SUSHI PLATTER (SF) (S)

Assortment of Maki and Nigiri with Seaweed, Wasabi,  
Pickled Ginger and Soy Sauce

**\$30**

## SASHIMI PLATTER (S) (GF)

Assortment of Fresh Reef Fish, Yellowfin Tuna and Salmon served with Seaweed,  
Wasabi, Pickled Ginger and Soy Sauce

**\$30**

## FRIED ROLLS

Prawn (or) Tuna (or) Vegetable served with Seaweed, Wasabi,  
Pickled Ginger and Soy Sauce

**\$20**



# SOUPS



## CHICKEN WONTON SOUP

Chicken Wonton Broth with Mix Vegetable, Burnt Garlic and Sesame Oil

\$15

## TOM YAM SEAFOOD (SF) 🌶️ 🌶️

A Hot and Sour Thai Seafood Soup with Essence of Lemon Grass, Kaffir Lime, Galangal and Chili

\$18

## MANCHOW SOUP (V) 🌶️

Chopped Vegetables, Garlic with Crispy Noodles

\$15

## LAKSA (SF) 🌶️ 🌶️

Malaysian Spicy Noodle Soup with Shrimp, Chicken, Egg, Herbs and Coconut Milk

\$15





## MAIN COURSE



### KANDU KUKULH 🌶️

Over thousand years of history in tag still in the Maldivian cuisine, our Grandmothers have brought us this fantastic tuna dish literally means “Sea Chicken”, where they had to name it for special occasions since many cannot afford to have chicken at that time. Even then “Kandu Kukulhu” was prepared for special occasions only. Freshly caught Tuna is thinly sliced and rolled, cooked with special coconut curry paste gravy.

**\$26**

### PLA RAD PRIK 🌶️ 🌶️

Fillet of Maldivian White Snapper Glazed in Sweet and Sour Chili Sauce served with Jasmine Rice

**\$28**

### BUTTER CHICKEN (D) (N)

Traditional Tandoori Marinade Chicken Cooked in Spiced Tomato-Cream Sauce served with Choice of Parotta (or) Steamed Rice, Papadum and Pickle

**\$33**

### MALDIVIAN LOBSTER (GF) (S) (SF)

Your Choice of Grilled (or) Steamed Maldivian Lobster, Garlic Butter, Soy Sauce served with Stir-Fried Vegetables and Jasmine Rice

**\$120**



## MAIN COURSE



### THAI GARLIC JUMBO PRAWN (SF)

Served with Thai Red Curry Fried Rice and Pickled Vegetables

\$30

### NASI GORENG (S)

Indonesian Spicy Fried Rice with Shrimps  
served With Chicken Satay and Peanut Sauce

\$25

### PAN SEARED SALMON WITH MIRIN AND SOY SAUCE (GF) (S)

Served with Broccoli and Steamed Jasmine Rice

\$38

### TERIYAKI CHICKEN (S)

Grilled Chicken Thigh with Homemade Teriyaki Sauce  
served with Japanese Salad, Jasmine Rice and Pickles

\$33

### SZECHUAN DUCK BREAST (S)

Grilled Duck Breast with Wok Fried Vegetables  
Szechuan Pepper Sauce and Jasmine Rice

\$40

(N) – Contains Nuts | (SF) – Shellfish | (D) – Dairy Product | (GF) – Gluten-free | (V) – Vegetarian selection |  – Spicy

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## MAIN COURSE



### KOREAN BEEF STEAK (S) 🌶️

Marinated Stir Fried Prime Rib served with Kimchi and Steamed Rice

\$38

### PAD THAI (N) (S) (SF) 🌶️

Your Choice of Seafood (or) Chicken Rice Noodles with Vegetables, Nuts, Shallots

\$25

### KUKHULHU MUSAMMA

Typical Maldivian Chicken Curry with Coconut Milk, Dates, Raisins served With Rice and Papadam

\$32

### THAI RED CURRY 🌶️ 🌶️

Spicy Red Curry Cooked with Coconut Milk Thai Eggplant and Kaffir Lemon leaf Your Choice of Beef (or) Chicken (or) Vegetable, served with Jasmine Rice

\$28

### CHICKEN BIRYANI (D) (N) 🌶️

Marinated Chicken, Layered Basmati Rice, Mint, Coriander And Spices served with Raita, Papadam and Pickles

\$28



# MAIN COURSE

(VEGETARIAN)



## VEGETABLE MIE GORENG (S) (V)

Indonesian Style Noodles with Mushrooms, Peppers, Tofu, Onion and Bok choy

\$20

## PANEER TIKKA MASALA (D) (N) (V)

Indian Cottage Cheese in Creamy Onion Gravy served with  
Choice of Parotta (or) Steamed Rice, Papadam and Pickles

\$22

## VEGETABLE BIRYANI (GF) (D) (N) (V)

Aromatic Basmati Rice, Mix Vegetable, Mint, Coriander and Spices  
served with Raita, Papadam and Pickles

\$26

## VEGETARIAN THALI (D) (N) (V)

Dal Makhani, Vegetable Jalfrezi, Paneer Tikka, served with Pulka  
Saffron Rice, Papadum, Pickles and Yoghurt

\$24



## DESSERT



### STICKY RICE PUDDING (GF) (V)

Famous Thai Sticky Rice Dessert served with Mango and Coconut Cream

**\$14**

### MATCHA TIRAMISU (D)

Japanese Style Perfect Combination of Matcha and Creamy Treat

**\$18**

### GAJAR KA HALWA (D) (N) (V)

Popular Indian Dessert Made from Grated Carrots Cooked in Cardamom Laced Fresh Cream Served with Saffron Ice Cream and Pistachio Snap

**\$15**

### KASHI KEYO PUDDING (GF) (V)

Classic Maldivian Dessert made of Island Screwpine Fruit, Rice Flour Palm Sugar and Coconut Cream

**\$15**

### COCONUT TAPIOCA (GF) (V)

White Tapioca Pearls Stew with Lychee and Pineapple

**\$12**



# DESSERT



## PISANG GORENG

Banana Fritters with Honey and Coconut Ice Cream

\$12

## FURŪTSUSARADA (N) (D) (GF)

Fresh Seasonal Fruits Salad with Coconut, Jackfruit (or) Taro Ice Cream and Nuts

\$14

## Fresh Fruit Platter (GF) (V)

Array of Fresh Fruits from Tropical to Sub-Tropical

\$15



*Thank You*

