



MOODHU
BAR & RESTAURANT

M E N U

All Day Dining 11:00 - 22:30

**Prices are quoted in US Dollars and included Government
Taxes & Service Charge**

Please advise your host of any food allergies or dietary requirements.

15% discount for guests booked on HB / FB / AI.
Dishes marked with (*) are unfortunately not part
of the all inclusive premium package.

ALL DAY DINING

STARTERS

Crudités (G, V)	14
Avocado crush, hummus, baba ghanoush, tortilla chips	
Yellow Fin Tuna Tacos (D, S)	16
Blue corn tortilla, lime, red onion, jalapeno cream, coriander, white cabbage, avocado	
Mixed Fried Seafood (D, S)	18
Prawn, calamari, reef fish, lemon, spicy mayo	
Bruschetta (G, V)	10
Crostini, fresh tomato, basil, oregano	
Wild Mushroom Tortellini (D, G, V)	17
Wild mushroom parcels served with creamy squash and cheese sauce	
Vegetable Samosa (G, V)	12
Tamarind sauce, mint chutney	

SALADS

Mixed Leaf and Fine Herb Salad (V)	15
Avocado, cucumber, cherry tomato, garden cress, house dressing	
Classic Caesar (D, S, G)	17
Baby romaine, caesar dressing, parmesan, croutons, anchovies, soft boiled egg	
Caprese (D, V)	12
Buffalo mozzarella, heirloom tomato, basil oil, balsamic reduction	
Greek Salad (D, V)	10
Olives, cucumber, oregano, bell peppers, feta cheese, cherry tomato	
Curly Kale (D, V)	13
Sweet corn, bell peppers, avocado, cucumber, cherry tomato, red onion toasted corn nuts, buttermilk dressing	
Honey Roasted Pumpkin (D, N, V)	13
Quinoa, cauliflower, mint, dill, parsley, pomegranate, pine nuts, goats' feta	
Seared Tuna Bowl (S)	12
Fresh garden salad and pickled vegetables, lemon dressing	
Romaine Hearts (D, N, V)	14
Green goddess, pistachios, cured organic egg yolk, garden flowers, manchego	
Personalize Your Dish by Adding	
Crispy prosciutto (P)	4
Grilled cypriot halloumi (V)	5
Strips of grilled chicken breast	4
Grilled river prawns (S)	11

SOUPS

Tom Kha Talay (S, SP)	12
Seafood from the indian ocean, light coconut flavoured broth, kaffir lime, cherry tomato, coriander	
Green Soup (N, V)	14
Broccoli, kale, spinach, leeks, white onion, pine nut	
Pumpkin Soup (G, N, V)	09
Rosemary, pumpkin seed, extra virgin olive oil, crispy pesto bread	
Cream Of Mushroom Soup (G, D, V)	15
Asian mushrooms, cream truffle oil, herbs, garlic bread	
Chicken 'N' Noodle Soup (G, D)	09
Baby bok choy, mushroom, shredded chicken, yellow noodles, spring onion, shredded carrot	

SANDWICHES, SNACKS & BURGERS

Grilled Vegetable Baguette (G, N, V)	14
Marinated and grilled vegetables, mozzarella, basil, pesto, rocket, french fries	
Crispy Chicken Burger (D, G)	18
Buttermilk fried chicken, monterey jack cheese, coleslaw, french fries	
Tandoori Lamb Wrap (D, G)	19
Marinated with Indian spices and wrapped with cucumber, tomato and mint raita served with mango chutney and fried onion rings	
Falafel (D, G)	14
Fried chickpea balls in pita bread with red onion, tomato and cucumber salsa, marinated olives and yogurt-tahini sauce	
Classic Cheeseburger (D, G)	22
Black angus beef patty, monterey jack cheese, ketchup, french fries	
Certified Black Angus Beef Burger (D, G)	25
Lettuce, roma tomato, reethi dill pickle, monterey jack cheese, ketchup, french fries served with a small garden salad	
Reethi Club Sandwich (D, G)	20
Chicken mayo, roma tomato, gem lettuce, turkey ham, fried egg, french fries	

CRISPY STUFF

Fish 'N' Chips (A, D, G, S)	18
Beer batter fried Maldivian reef fish served with French fries, tartar sauce, grilled lemon, fried parsley	
Buttermilk Fried Chicken (D, G)	22
Chicken thigh in panko breadcrumbs, lightly dressed sweet corn coleslaw, spicy mayo, lime mint	

PASTA

Your Choice of Pasta - Penne, Spaghetti, Fettuccini (D, G, S, V)	15
Cream sauce (D) Tomato sauce (V) Bolognaise (A) Pesto sauce (N)	
Personalize Your Pasta By Adding	
Vegetables (V)/Seafood (S)/Chicken	3/5/4

RISOTTO

Risotto Cacio E Pepe (D, V)	18
Creamy cheese sauce with cracked black pepper and parsley	
Risotto De Gambas (D, S)	25
with king prawns	
Risotto A La Crème de Truffe (D, V)	25
Truffle cream and pan-fried mushrooms	
Risotto De Poulet (D)	22
with parmesan cheese, roquette and chicken	

RICE AND NOODLES

Nasi Goreng (N, D, S, SP)	20
Indonesian fried rice with chicken satay, fried egg, prawn crackers and sambal	
Phad Thai Goong Sod (G, D, N, S, SP)	24
Ice noodles, river prawns, tamarind, palm sugar, bean sprouts, chili flakes, peanuts	
Kow Phad (D, G, S)	20
Thai style fried rice with vegetables, egg and tamari soy sauce	

CURRY UP

Kaju Maluwa (N, V)	18
Spiced Sri Lankan cashew nuts, green peas and sweet potato served with steamed rice	
Gaeng Keow Wan Gai (G)	19
Green curry of chicken, kaffir lime, baby eggplant, coconut served with lemon grass rice	
Maldivian Yellow Seafood curry - Dhon Riha (S, SP)	23
Mixed seafood cooked in light yellow coconut curry served with steamed rice, katta sambal, lime and maldivian chili	
Mutton Roghan Josh (D, SP)	22
Kashmiri style mutton curry served with cumin rice, pickles and papadam	

FROM THE GRILL

Catch Of The Day (D, S)	25
Local reef fish, simply grilled with steamed broccoli, herb garlic sauce and lemon	
Certified Black Angus Beef Tenderloin (D, G) *	40
Grilled to your liking, with sweet potato hash and beetroot jam	
Maldivian Tuna Steak (S)	22
with wok fried seasonal vegetables and lemon	
Grilled Tiger Prawns (A, S) *	30
with spicy potato wedges and ponzu mayo	
Beef Tajima Flank Steak (A, D)	30
with roasted vegetables, wafu sauce and honey mustard	

ON THE SIDE

French fries (V)	4
Steamed rice (V)	4
Boiled vegetables (V)	4
Baby chaat potatoes (D, V)	6
Mashed potato (D, V)	5
Steamed broccoli (V)	5

PIZZA

Margherita (D, G, V)	14
Tomato sauce, mozzarella cheese, fresh basil	
Quattro Formaggi (D, G, V)	18
Povolone, mozzarella, gorgonzola, asiago	
Pollo Tandoori (D, G, SP)	16
Tomato sauce, mozzarella cheese, red onion, tandoori chicken, coriander, yogurt	
Arugula E Bresaola (D, G)	22
Tomato sauce, mozzarella, air dried beef, rocket, shaved parmesan, fresh tomato	
Tonno E Cipolla Maldivian Style (D, G, S)	20
Tomato sauce, mozzarella, Maldivian tuna, red onion	
Reethi (D, G, P)	22
Tomato sauce, mozzarella cheese, pork ham, artichokes, mushrooms, kalamata olives, marinated bell peppers	
Frutti Di Mare (D, G, S)	22
Tomato sauce, mozzarella cheese, scallops, river prawns, baby octopus, squid	
Additional Topping	4

DESSERT

Sticky Rice (G, V)	10
with fresh mango, coconut cream, toasted sesame, coconut crunch	
Baked Lemon Cheese Cake (D, G)	10
with wild berry coulis and mint	
Tiramisu (A, D, G)	10
Traditional Italian dessert with coffee-soaked layers of lady finger biscuits and mascarpone cream	
Chocolate Fondant (D, G)	10
Soft scented bitter chocolate pudding with vanilla bean ice cream,	
Apple Crumble (D, G)	10
Buttery crumble and sweet baked apple served with vanilla bean ice cream	
Frozen Berry Yogurt (D)	10
Served with basil marinated berry salsa	
Homemade Ice Cream by Scoop (D)	5
Vanilla bean, belgian chocolate, strawberry, salted caramel	
Homemade Sorbet by Scoop	5
Coconut, passionfruit, lime, mango	
Cheese Board (D, G, N)	18
A combination of hard and soft cheeses served with fruit and nut breads, fig and olive chutney	
Selection of Seasonal Fruits (V)	12