



Enjoy relaxed breakfast moments by the beach with a wide selection of healthy juices and smoothies, freshly baked breads and pastries, and perennial favourites that emphasise on seasonal fresh ingredients accented by Western, Arabic, Maldivian and Asian flavours.

Indulge in our made-to-order à la carte gourmet specialities based on classic recipes with a modern spin, full of flavour and goodness. We will be delighted to tailor to your personal dietary preferences upon request.



balance

WELLNESS BY ANANTARA

Rich in vitamins, minerals and essential nutrients, our probiotic superfood smoothies offer a revitalising boost with far reaching health benefits for mind and body vitality.

Rejuvenating Booster

Low-Fat Yoghurt or Almond milk, Raspberry, Banana, Flaxseed, Honey

Deliciously refreshing concoction of revitalising ingredients, this booster cleanses and purifies, keeps skin and eyes healthy, and is a great pick me up.

Mango Tango

Kefir, Mango, Peach, Banana

A refreshing blend with an exotic lively kick that helps to cleanse, detoxify and re-energise the body, while stimulating and aiding the digestion and immune system.

Green Goddess

Coconut, Pineapple, Celery, Baby Spinach, Bok Choy, Almond, Chia Seeds

Rich in iron, antioxidants and omega-3 fatty acids, this cool green blend hydrates and refreshes while working wonders for your health.

Apple Pie Smoothie

Apple, Banana, Almond milk, Maple Syrup, Cinnamon, Ginger, Nutmeg

Bursting with nutrients, this recipe will keep you looking and feeling young and healthy, and is great for your heart, digestion and immune system.

Discover how mindful eating can positively affect your general wellbeing. Savour our wellness selection that focuses on natural, organic and unrefined ingredients, minimal heat preparation, and an emphasis on 'eating clean'.

Millet Salad

Pecans, pumpkin seeds, sunflower seeds, flax seeds, chia seeds, sweet potatoes, maple syrup dressing.

Vegan Bircher Muesli

Coconut yoghurt, almond milk, apples, berries, orange juice, hazelnut, gluten free oats, blue agave syrup.

Wellness Jars

Coconut yoghurt, coconut chia pudding with raspberry, smashed avocado, gluten free croutons.

Immune Booster Salad

Baby kale, quinoa, beetroot, strawberry, buckwheat.

FRUITS | CEREAL | YOGHURT

please ask the server for seasonal availability

SLICED | WHOLE FRUITS

papaya, pineapple, watermelon, mango, kiwi, dragon fruit, apple, banana, pears, plums, peach, mangosteen, rambutan, passion fruit

CEREAL

all bran, rice crisps, cornflakes, homemade granola, banana nut crunch, coco krispies, crunchy muesli, fruit loops, koko crunch, frosties

GLUTEN FREE CEREAL

muesli, granola

MILK

full cream, low fat, soya, almond, coconut

YOGHURT

natural, low-fat, fruit flavoured, coconut

MORNING FAVOURITES

BRIOCHE FRENCH TOAST

Strawberry, whipped cream, macerated berries, toasted pistachios, lime & honey sauce

BUTTERMILK AND LEMON PANCAKES

stewed banana, caramel sauce, cinnamon ice cream

WAFFLE

chocolate sauce, maple syrup and whipped cream

CREPE

nutella, banana, vanilla ice cream

FROZEN SWEET YOGHURT

berry, vanilla

OATMEAL

oats cooked in water, accompanied with brown sugar, cinnamon powder and golden raisins

STEEL CUT OATS

steel-cut oats cooked in water accompanied with brown sugar, cinnamon powder, and golden raisins



Pork



Spicy



Vegetarian



Nuts



Signature

PASTRIES | BAKERY

FRESHLY BAKED PASTRIES

plain, chocolate croissant, muffin, danish pastry,
cinnamon roll

BAKERY

white, whole meal, toast, hard, soft rolls

GLUTEN FREE

white, brown toast, rolls, muffin, cake

EGG SPECIALITIES

EGGS BENEDICT

choice of turkey ham or smoked salmon, poached egg,
toasted home-made english muffin, hollandaise sauce

EGGS FLORENTINE

poached egg, sautéed spinach, toasted home-made
english muffin, hollandaise sauce

STEAK AND EGG

grilled grain-fed black angus tenderloin, roast potato,
a sunny side up egg, mushroom sauce

TWO EGGS ANY STYLE

choice of scrambled, fried or poached eggs

OMELETTE

choice of bacon, onions, spinach, mushrooms, bell
peppers and cheese

SIDES

hash brown potatoes
roasted tomatoes
sautéed mushrooms
baked beans
steamed rice
pork, beef bacon
chicken, lamb, pork sausage



Pork



Spicy



Vegetarian



Nuts



Signature

GOURMET PLATTERS

to share

COLD CUT



prosciutto, smoked ham, salami milano, capocollo, homemade bread, pickles and mustard

COLD CUT (HALAAL)

beef pastrami, turkey ham, chicken mortadella, beef salami, homemade bread, pickles and mustard

HOME SMOKED FISH



scottish salmon, maldivian tuna and marline, toasted ciabatta bread, red onion, horseradish sauce, dill cream

ARTISAN CHEESE

selection of premium cheeses with truffle honey and fruit chutney

MALDIVIAN SPECIALITIES

MALDIVIAN EGGS BENEDICT

toasted coconut-chilli brioche, poached egg, spicy crab mas huni (grated coconut, crab meat, onions, chilli), curry hollandaise

KUKULHU RIHA




spicy chicken coconut curry, hard-boiled egg, steamed rice, crisp papadams

TRADITIONAL MAS HUNI



shredded tuna-coconut sambal, roshi (flatbread), lentil curry

MAS RIHA

spicy fish, coconut curry, dhal c  steam rice , pappadams



Pork



Spicy



Vegetarian



Nuts



Signature

BEVERAGE SELECTION

DETOX DRINKS

abc juice (apple, beetroot, carrot)
pineapple spirulina
passionfruit, orange, celery mix

FRESH JUICES

orange
mango
watermelon
pineapple
papaya
carrot
coconut

TWG TEAS

english breakfast
royal darjeeling
earl grey
grand jasmine
emperor sencha
chamomile

FRESHLY BREWED COFFEES

espresso single | double
americano
café latte
cappuccino
macchiato
mocha