

ZeroDegree

Bites

Nachos D G V Guacamole dip, sour cream, tomato salsa	14
Vegetable Crudité V G Served with hummus dip	14
Breaded Calamari D G S F Garlic - yogurt sauce	18
Hobz Biz Zejt G D S F Whole wheat bread, Maldivian tuna, olives, capers, anchovies	18

Soup

Watermelon & Tomato Gazpacho V G G Basil, mint & croutons	16
Chicken Wonton G Clear soup, Asian mushrooms & chicken wontons	20
Minestrone V G Fresh garden vegetables, crunchy focaccia, herb oil	16

Salad & Appetizers

Ayada Secret Garden Salad A V G Roasted pumpkin, quinoa, organic greens, coconut, barrel aged Chardonnay Vinaigrette	18
Caesar Salad Romaine lettuce, focaccia croutons, classic dressing D G V Chicken 24 Prawns 26	20
Maldivian Tuna Niçoise Salad S F Local tuna, potatoes, eggs, green beans, black olives, anchovies, extra virgin olive oil	24

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Mezze Platter D G V 22
Hummus, baba ganoush, marinated olives, feta cheese, warm pita bread

Seafood Salad SF 24
Poached seafood, wakame seaweed, sesame seeds

Aged Bresaola D 29
Air dried beef, balsamic, melon, artichoke, parmesan

Sandwiches & Burgers

Club Ayada D G 24
Grilled tender chicken, turkey bacon, cheese, tomato and mayonnaise

Burger: Choice of Beef, Chicken or Vegetarian D G SF 26
Lettuce, tomato, onion compote, marinated mushrooms, Boursin cheese

Italian Ciabatta G D V 18
Buffalo mozzarella, Roma tomato, black olive tapenade, garden basil

Smoked Salmon Ciabatta Bread G D SF 20
Cream cheese, citrus caper dressing, red onions

Turkish Toast D G 18
Toasted bread, choice of Turkish sucuk, cheese or mixed

Pizza

Margherita D G V 26
Tomato, mozzarella, oregano & basil

Seafood D G SF 36
Confit of garlic, chili flakes

Medallion D G 30
Tomato sauce, marinated Angus beef tenderloin, mozzarella cheese

Romana D G SF 27
Tomato sauce, artichoke, anchovies, oregano

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Mains

Wholemeal Penne Pasta D G V	22
Sundried tomatoes, Parmesan cheese, fresh basil	
Spaghetti Bolognese D G	25
Hand chopped Black Angus beef, Roma tomato sauce, Parmesan cheese, fresh basil	
Spaghetti with Prawns D G S F	32
Chili, garlic, white wine & seaweed lemon butter	
Umami Fried Rice or Egg Noodles G N S F	
Oyster sauce, Asian greens	
Vegetables (Cashew nuts, dried mushrooms)	32
Chicken	34
Beef	34
Seafood	36
Grilled Reef Fish Fillet N S F	30
Garden vegetables, red & green basil pesto	
Taste of Maldives: Mas Riha, Tuna Fish Curry G S S F	30
Served with chapatti, coconut rice, papadum and katta sambal	
Chicken Tikka Masala D G N	32
Chicken, spicy gravy, steamed rice, paratha, mint chutney	
Roasted Eggplant D V	28
Halloumi cheese, tomato, saffron yogurt and omega 6 seeds	

Sides

Steamed White Rice V G	8
Steamed Vegetables V G	8
French Fries – Classic, Chili or Parmesan D V	8

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Desserts

Passion Fruit Cremeux <small>D V</small> Passion fruit sorbet, meringue	18
Baked Custard Tart <small>D G V</small> Blueberry compote	18
Chocolate Marquise <small>D G V</small> Caramel ice cream & popcorn	18
Fresh Fruit Salad <small>VG</small> Mint, basil & grated coconut	18
Homemade Gelato & Sorbets <small>D V</small> Per scoop: vanilla, chocolate, mango, coconut or passion fruit	4

Should you be allergic or intolerant to any food, we will be happy to assist you with selecting a dish suited to your requirements or have our Chef prepare something special for you.

Alcohol (A) Vegetarian (VG) Vegan (V) Dairy (D) Nuts (N) Seafood (SF) Gluten (G) Spicy (S)

Menu is subject to change due to seasonal availability of ingredients.