

SALADS

DUSIT MALDIVES' CAESAR SALAD 18

Hearts of romaine lettuce, crispy Parma ham, boquerón's, and shaved parmesan tossed with traditional dressing and seasoned French bread crouton

Add + prawns 8  or + chicken breast 4

SEA GRILL CHOPHOUSE SALAD 19

Iceberg lettuce, roasted beets, tomato, cucumber, roasted sweet corn, grilled chicken breast, aged cheddar served with a Russian dressing

CAPRESE SALAD 25

Fresh vine-ripened tomatoes, buffalo mozzarella, mixed arugula, wild field greens and basil leaves tossed with virgin olive oil and lemon, topped with focaccia and pecorino crouton

TUNA NICOISE 30

Grilled Maldivian tuna, French beans, soft boiled egg, marinated tomato, herb potatoes, olives, caper berries, anchovies and a light Dijon mustard dressing

MUDHDHOO MIXED SALAD 20

Mesclun greens, Noonu Atoll tomatoes, avocado, cucumber and toasted pepitas

SOUPS

CHILLED SPANISH STYLE TOMATO BISQUE (SALMOREJO) 12

Infused with sherry vinegar, bread and a little garlic, topped with eggs and a sweet and sour onion marmalade

MALDIVIAN SHELLFISH BISQUE 22

Served with poached lobster and seafood, tarragon infused mascarpone quenelle and toasted brioche croutons

 Alcohol  Pork  Vegetarian  Vegan  Spicy  Nut  Shellfish  Seafood  Dairy  Gluten  Gluten-free

♦25% discount applies to the items that are not included in any meal plans.

All prices are stated in US dollars. Prices are subjected of 10% service Charge and 12% government tax
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

◇These items are cooked to order and may be served raw or undercooked

SANDWICHES AND MAINS

ALL SANDWICHES COME WITH FRENCH FRIES AND A PETITE HOUSE SALAD

BLACKENED MALDIVIAN TUNA SLIDERS 26

Topped with yuzu pickled cucumbers, sweet carrots slaw and a tomato chilli chutney, sesame buns

THE SEA GRILL CLUB SANDWICH 24

Crispy smoked australian bacon smoked turkey breast, fried egg, shaved lettuce vine ripe tomato and a garlic aioli on toasted cibatta

GRILLED CHICKEN BURGER ON WHOLE GRAIN ROLL 20

Topped with arugula, onion, cajun pickle mayonnaise

GRILLED STEAK SANDWICH 27

Served on toasted baguette, crispy onion, tomato, baby lettuces and honey dijon dressing

THE DUSIT BACON CHEESEBURGER 25

Grain-fed beef burger topped with crispy bacon, aged cheddar cheese on a seeded bun, smokey paprika dressing, house prepared pickled cucumbers, lettuce, tomato and sweet red onion

CLASSIC FISH AND CHIPS 26

Local reef fish in a crispy batter, hand cut chips, tartare sauce and lemon

GRILLED PRAWN ON TOASTED FOCACCIA 35

Hummus, bitter greens, tomato, artichokes and olive salad

PASTAS

PENNE PASTA WITH SMOKED CHICKEN AND MUSHROOM 32  

Asparagus tips, crispy arugula and shaved Asiago cheese

LINGUINE AI FRUTTI DE MARE 30   

Linguine tossed with clams, mussels and prawns in basil scented rustic tomato sauce

TAGLIATELLE PRIMAVERA 18   

Tossed with assorted seasonal vegetables, fresh tomato, herbs and parmesan cheese sauce

BRAISED OXTAIL AND PRAWNS 35   

Served over ramen noodles, mushroom, asian greens, cabbage, daikon and hearty beef broth, served with chilli sauce

PIZZAS

MARGHERITA 23  

Tomato, basil, oregano and trio of cheeses





TANDOORI VEGETABLE 25   

Tandoori grilled vegetables, paneer and mozzarella

HAWAIIAN 26   

Smoked ham and pineapple

CHEESE PIZZA WITH CHOICE OF TOPPINGS (4 TOPPINGS) 29

Pepperoni 	Bacon 	Pork Ham 	Italian Pork Sausage 
Tandoori Chicken	Anchovies	Chicken	Sausage
Peppers	Onion	Mushroom	Tomato Olives
Add + prawns 10 			

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FROM THE GRILL

ALL SERVED WITH GREEN SALAD AND FRIES

GRILLED BAA ATOLL REEF FISH 26  

Tartare Sauce

LOCAL YELLOWFIN TUNA STEAK 200GM 34  

Chimichurri sauce

HONEY BALSAMIC AND SOY GRILLED TOFU STEAK 22  

Wilted asian greens and capsicum, tomato salad

BANANA LEAF WRAPPED MALDIVIAN-SPICED REEF FISH 32   

Served with steamed rice

GRILLED MARINATED SWORDFISH 150g 35 

SIZZLING BEEF & SHRIMP PLATTER 45  

Served with steam rice

Choice of Asian style or South of American style

ANGUS STRIPLOIN OF BEEF 200g 45  

Served with a compound garlic herb butter

ANGUS TENDERLION 250g^{♦♦} 60  

Served with a compound garlic herb butter

CLAY OVEN GRILL SELECTION

Salad of tomato, cucumber, onions, chilli, mint chutney,
served with roti and steamed basmati rice:

CHICKEN TIKKA 25  

ACHARI FISH TIKKA 25   

DESSERTS

CHOCOLATE TART WITH BERRIES 12

Warm dark chocolate tart, candied sichuan peppered pecan, coconut sorbet with a mix-berry compote

CHOCOLATE-BANANA BROWNIES 12

Whipped ganache, mint strawberry compote, burnt meringue with caramel ice cream

COCO MANGO 12

Frozen mango yoghurt, hazelnut genoise, mango compote, passion fruit sorbet

STRAWBERRY HAZELNUT ICE CREAM 12

Topped with lemon chilled cream, peanut sable and fresh strawberries

SELECTION OF ICE CREAM AND SORBET 5 PER SCOOP