



ATHIRI

ALL DAY DINING

APPETIZER

Gourmet house caviar	
Beluga - 30 g	\$450
Sevruga - 30 g	\$380
served with blinis, egg, chives, shallots, capers and sour cream	
Fine de Claire oysters - red wine and shallot dressing, white balsamic jelly and condiments	\$42
Vietnamese rice paper rolls - prawns, glass noodles, mint, coriander green mango salad and peanut sauce	\$32
Assorted sushi and sashimi - pickled radish, ginger, soy sauce and wasabi 30 mins for preparation	\$38
Sushi and sashimi tasting platter - served with condiments	
with Tasmanian ocean trout	\$48
with Maldivian tuna	\$45
Peruvian style ceviche - corn, chilli, coriander, red onion and lime	\$24
Tasmanian ocean trout - home cured, green apple salad, horseradish cream crispy rye bread	\$44
Tuna crudo - rocket leaves, orange, olives, soy and wasabi dressing	\$28
Classic beef carpaccio - rocket leaves salad and Parmigiano-Reggiano roasted artichokes and arbequina olive oil	\$38
Mezze selection - hummus, mutable, tzatziki, olive salad, oriental salad, kibbeh, fallafel, spicy kishkeh, arabic pickle, pita bread	\$34
Charcuterie platter - marinated vegetables, olives and grilled artichokes sourdough bread and condiments	\$38
Soft-shell crab fritters - yellow curry sauce and papaya salad	\$40
Steamed mussels - forest mushrooms, dill and white wine cream sauce	\$39
Seafood assiette - ocean trout, prawns, calamari, marinated octopus, scallops and cocktail sauce	\$28
Lemongrass poached lobster - confit tomato, wasabi mayo and black salt <i>(Award winning dish - best young chef of the Maldives)</i>	\$55
Pan-seared duck foie gras - caramelized apple purée and grilled brioche port wine jus	\$46

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SALAD

French - seared yellowfin tuna, baby potatoes, quail eggs, green beans, kalamata olives and extra virgin olive oil dressing	\$36
Healthy Velaa - iceberg lettuce, baby gem, rocket leaves, shaved vegetable sprouts pine nuts, cherry tomatoes and flax seed vinaigrette	\$34
Lebanese - aubergine, crunchy chickpeas, red onions, cherry tomatoes garlic infused olive oil, parsley, romaine and feta cheese	\$22
Detox - wild rocket, baby spinach, pear and avocado, sunflower and flax seeds, goat cheese and goji berry dressing	\$32
Greek - tomato, cucumber, bell peppers, red onion and Kalamata olives marinated feta cheese, mint, oregano and warm lamb Kofta with lemon vinaigrette and garlic yoghurt	\$33
Thai style beef - grilled flank steak, cherry tomato, cucumber and onion green mango, peanut, spicy and sour dressing	\$32
Twist of Athiri - iceberg lettuce, cherry tomato, avocado and sweet corn kernels onion and sour cream dressing	\$32
Mixed leaves - baby romaine, radicchio, iceberg and onion sun-dried tomato cherry tomato and Parmigiano-Reggiano with goat cheese dressing	\$32
Caprese - vine ripened tomato, buffalo mozzarella and basil with arbequina olive oil	\$29
Caesar - baby romaine, caesar dressing, melba toast and Parmesan cheese with Parma ham crisps	\$32
with cajun spiced chicken	\$35
with grilled prawns	\$38
Flavour of Cambozola - iceberg lettuce, asparagus and bell peppers with blue cheese dressing	\$36
My favorite - mixed leaves, cucumber, onion, tomato, olives and feta cheese with arbequina olive oil	\$29
Shuba salad - layered with pickled herring, potatoes, beetroot, gherkins, mayonnaise, grated hard-boiled egg	\$28

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SOUP

Red bell pepper and tomato gazpacho - saffron infused olive oil	\$32
Pho Bo - beef broth, noodles, bean sprouts and Vietnamese herbs	\$40
Mulligatawny - spicy Indian lentil soup, steamed rice and coriander	\$28
Sweet corn and crab soup - spanner crab meat, egg drop and sesame oil	\$35
Borscht - beef broth, beetroot, cabbage, red beans, sour cream, and chives	\$32
Tom yum goong - prawns, oyster mushrooms, galangal, coriander, lemongrass and tomato	\$32
Hot and sour Szechuan soup - crispy chicken, black fungus, tofu and carrot	\$23
Oxtail soup - carrot, tomato, celery, potato and lime	\$32
Coconut broth - scallop and crab tortellini, kaffir lime and lemongrass	\$34
Chicken velouté - creamy chicken soup, black truffle and green peas	\$26
Fish soup - reef fish, chilli flakes and crispy bread	\$29

ASIAN WOK COOKERY

Mee goreng - stir-fried egg noodles, shrimp, chicken, vegetables, tofu and chilli	\$35
Garlic fried rice - crispy fried chicken, sweet and spicy sauce, green onion and sesame seeds	\$29
Nasi goreng - fried rice, prawns, sambal, chicken satay, shrimp crackers, fried egg and pickled vegetables	\$39
Pad Thai - flat rice noodles, chicken, prawns, vegetables, peanuts and tamarind sauce	\$42
Soft-shell crab - Singaporean style black pepper crab with steamed rice	\$38
Tom sot me - Wok-fried prawns with tamarind sauce and steamed rice	\$46
Tongseng Ayam - Indonesian stir fried chicken, lemon grass, lime leaf, cabbage and steamed jasmine rice	\$22
Stir Fried pork - pork belly, chili bean paste, sesame, coriander and steamed Thai jasmine rice	\$34

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ITALIAN

(Gluten free penne and spaghetti available on request)

Tagliatelle alla Bolognese - tagliatelle with Bolognese sauce	\$36
Tagliolini al tartufo - tagliolini with black truffle butter	\$49
Cavatelli lucani - handmade pasta with red prawns and pistachio from Bronte	\$42
Spaghetti al pomodoro - spaghetti with tomato sauce and basil	\$33
Spaghetti aglio olio e mollica atturrata - spaghetti with garlic, chilli and parsley with flavoured bread	\$25
Spaghetti alla carbonara - spaghetti with egg yolk and pork cheek	\$33
Mezzi paccheri alla Norma - paccheri with aubergine and tomato ricotta cheese and basil	\$38
Risotto allo zafferano - riso acquerello with saffron and 32 months Parmesan	\$38
Risotto al nero di seppia - riso with cuttlefish ink and green peas	\$38
Scialatielli alla Sorrentina - handmade pasta with cherry tomato burrata cheese	\$29
Ravioli caprese - caciotta cheese, marjoram, dry tomato with fresh chilli pine nuts	\$29

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SANDWICH

(all sandwiches are served with your choice of French fries or mixed greens)

Club sandwich - toasted bread, baby romaine lettuce and chicken breast avocado, egg, ham, tomato and cucumber	\$32
Chicken quesadilla - bell peppers, cheese, guacamole and sour cream, chilli tomato sauce	\$32
Ciabatta - smoked turkey, balsamic glazed apple, bacon, fontina cheese and thyme aioli	\$30
Gluten Free - roasted vegetables, red pepper & basil pesto and vegan cheese	\$22
Gyro - grilled beef, greek bread, creamy tzatziki sauce, tomatoes and onions	\$28

BURGER

(All burgers are served with your choice of French fries or mixed greens)

Velaa Angus burger - ribeye, caramelized onions, lettuce and bacon cheddar cheese, fried egg and house dressing in a sesame seed bun	\$38
Wagyu beef burger - seared duck foie gras, caramelized onion fontina cheese, truffle, egg and chive dressing in a sesame seed bun	\$49
Chicken burger - corn-fed chicken, avocado and sautéed mushrooms gruyère cheese, lettuce and ranch dressing in a focaccia bun	\$36
Maldivian fish burger - panko fried reef fish, fennel, yuzu mayonnaise and wakame salad in a squid ink bun	\$26

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CHINESE

Kung-pao chicken - bell peppers, cashew nuts, spring onion and dried chilli	\$38
Salted egg squid - wok fried crispy squid. salted duck egg yolk, bell pepper, spring onions	\$59
Ma po tofu - chili bean paste, garlic, spring onion and mushrooms	\$26
Szechuan spicy fish - chili broth, bean sprouts and Chinese cabbage	\$34
Steamed garlic shrimps - chinese cabbage, glass noodles, garlic sauce	\$32
Szechuan beef - onion, bell peppers and leeks	\$45
Cantonese fried pork meatballs - bok choy, soy sauce and sesame seed	\$36

ESSENCE OF SPICES

Traditional Maldivian style curry - chicken, tuna or reef fish with steamed basmati rice, chapatti and condiments	\$36
Dhal makhni - slow cooked black lentil, cumin tempered basmati rice and condiments	\$26
Butter chicken - tandoori chicken in creamy tomato and butter gravy with vegetable pulao, paratha and condiments	\$42
Palak paneer - pressed cottage cheese, creamy spinach gravy, cumin rice and condiments	\$32
Zafrani Lamb Korma - slow cooked lamb, cashew and onion gravy, cumin rice and condiments	\$52
Gosht biriyani - lamb, fragrant basmati rice, cucumber raita, pickle and papadam	\$39
Red prawn curry - eggplant, Asian vegetables and steamed rice	\$44
Thai style green vegetable curry - eggplant, basil, carrot, baby corn, tomatoes, green beans and steamed Thai jasmine rice	\$26
Thai basil chicken - wok fired minced chicken, chilli and steamed Thai jasmine rice	\$28
Bo Kho - Vietnamese style braised beef, carrots, basil and flat rice noodles	\$40

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MAIN COURSE

Teriyaki black cod fillet - Parmesan mash potato and grilled asparagus	\$52
Athiri lobster thermidor - Maldivian lobster and whole grain mustard mixed mushrooms, Parmigiano-Reggiano and spinach	\$110
Confit duck - Czech potato dumpling, braised red cabbage, duck jus	\$58
Lamb loin - herb crusted, ratatouille vegetables, green pea puree, minted lamb jus <i>(Award winning dish - east coast culinary competition, Dubai)</i>	\$65
Grilled Angus beef tenderloin - sour cream and chive mash, mushroom fricassée and veal jus	\$75
Czech veal schnitzel - Panko fried veal fillet, Czech potato salad, arugula, lemon	\$65
Fish and chips - battered Asian sea bass, chips, coleslaw and tartare sauce	\$36
Ocean trout fillet - black fungus, nori ragout and seaweed purée purple potato asparagus and orange miso sauce <i>(Award winning dish - best young chef of the Maldives)</i>	\$52
Mediterranean style baked whole fish for two - filleted mesclun and lemon wedges	\$65
Whole reef fish for two - steamed or baked, steamed rice or green salad and assorted sauces	\$95
Prawn tempura - tempura sauce and vegetable fried rice	\$44
Ikan Bakar - Indonesian banana leaf wrapped fish, sambal matah and steamed Thai jasmine rice	\$32
Thai style steamed fish - carrot, broccoli, celery and steamed rice	\$46

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SIMPLY GRILLED

Mixed seafood platter - mixed green salad and grilled tomato asparagus and sautéed potato
small platter \$150
large platter \$250

Atoll lobster \$18/100g

Yellowfin tuna loin (180 g) \$49

Reef fish fillet (180 g) \$39

Grilled ocean trout fillet \$56

Tiger prawns (180 Grams) \$38

Accompanied by a mixed salad with your choice of sauce: lemon butter picco de gallo | garlic herb butter | thyme butter sauce | bercy sauce

Angus beef tenderloin (180 g) \$75

Angus beef ribeye (200 g) \$75

Lamb cutlets (4 cutlets) \$70

Spatchcock \$38

Corn-fed chicken breast \$38

Accompanied by sautéed vegetables and potatoes with your choice of sauce:
veal jus | peppercorn jus | mushroom cream sauce
red wine jus | lemon butter sauce | Béarnaise sauce

STEAK ON HOT LAVA STONE

T-bone steak \$89

SIDE DISHES

Truffled mashed potato \$15

Mashed potato \$12

Baked potato with sour cream, chives and bacon bits \$12

Grilled asparagus, lemon and olive oil \$12

Creamed spinach \$12

Grilled mushrooms \$12

French fries \$12

Creamy polenta \$8

Steamed jasmine rice \$9

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DESSERT

Chocolate mousse - crunchy praline, hazelnut biscuit, hazelnut ice cream	\$24
Lemon pie - Lemon curd, lime meringue, candied lemon	\$24
Cinnamon crème brûlée - orange glazed, crumble, vanilla ice cream, berries	\$24
Blueberry cheesecake - speculoos crust, blueberry jelly	\$24
Tiramisu - mascarpone cream, amaretto, ristretto	\$24
Ice cream & sorbet - selection of homemade ice cream and sorbet	\$8 per scoop

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