

Dear Guests,

Welcome to Mudhdhoo Island, the home of Dusit Thani Maldives!

Our culinary team has designed a delectable selection of local and international cuisines from across the globe to our very own shores for your indulgence. Using only the freshest, finest and highest quality of ingredients, the food & beverage team is offering long-standing favourites and gastronomic creations. With a number of appetizing menu selections on offer, our team could easily tailor dishes to your liking, including accommodating any special requests, dietary restrictions or allergies.

For those who prefer an unforgettable multi-sensory dining experience in a picturesque setting, featuring sumptuous menus designed to suit every occasion, we recommend booking borderless dining. Please find the details regarding these experiences in the pages to follow.

We look forward to serving you.

On behalf of the food and beverage team,



Executive Chef,
Richard Thompson

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Director of Food & Beverage,
Priya Ranjan Singh

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Borderless Dining



Our unique Borderless Dining experiences allow you to dine in unimagined settings with sumptuous menus tailored to suit every occasion.

Menu Selection

Please choose one of the following Menus and pair it with your preferred choice of set-up:

Borderless dining Menus

Champagne Breakfast	USD 100++ per person
Lagoon Lunch	USD 105++ per person
Lunch in the Wildness	USD 105++ per person
Sand Bank Picnic	USD 275++ per person
Do-It-Yourself BBQ	USD 75++ per person
Pirate BBQ	USD 195++ per person
Thai BBQ	USD 195++ per person
Arabic BBQ	USD 195++ per person
Indian BBQ	USD 195++ per person
Seafood BBQ	USD 225++ per person
Premium BBQ	USD 275++ per person
Sand Bank Lobster BBQ	USD 475++ per person
Luxury BBQ	USD 550++ per person

Set-up Upgrade

Beach Dig-in Dinner	USD 400 ++ per couple
Honeymoon Beach Dinner	USD 150 ++ per couple

All prices are stated in US dollars.

Prices are subject to 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.



Rise & Shine

Continental Breakfast 25

- Bakers basket to include: toasted bread of your choice, muffins, danish and freshly baked croissants, a selection of homemade jams and preserves and unsalted butter
- Crusty French rolls, whole grain rolls
- Sliced fresh fruit platter, plain Greek yoghurt,
- Choice of breakfast cereals or house prepared granola and choice of whole milk or reduced-fat milk
- Choice of coffee or tea
- Fruit juice of your choice: orange, watermelon, pineapple, mango or apple

Traditional Breakfast 21

- Two eggs cooked any style
- Choice of bacon, sausage or turkey bacon
- Roasted tomato, hash browns, seared herb mushrooms and baked beans
- Choice of toasted bread: white or wholemeal bread, unsalted butter and homemade jams and preserves
- Choice of coffee or tea
- Fruit juice of your choice: orange, watermelon, pineapple, mango or apple

Maldivian Breakfast 25

- Spicy clear broth tuna soup
- Masshuni (tuna mixed with grated coconut) with chapatti
- Maldivian fish curry
- Steamed rice
- Watermelon juice
- Choice of coffee or tea

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Alcohol



Pork



Vegetarian



Vegan



Spicy



Nut



Shellfish



Seafood



Dairy



Gluten











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Traditional Japanese Breakfast 30

- Steamed rice
- Grilled salmon
- Miso soup
- Pickled daikon, cucumber and pumpkin
- Salad of greens, carrots, tomato and long beans
- Seasoned seaweed sheets
- Japanese Tamagoyaki
- Soy sauce

Arabic Breakfast 35

- Ful medames 
- Plela hummus 
- Falafel 
- Grilled cheese halloumi 
- Egg shakshouka
- Pita bread  
- Hummus 
- Labneh 
- Honey
- Fruit platter
- Choice of coffee or tea
- Fruit juice of your choice:
orange, watermelon, pineapple, mango or apple

Breakfast' Sides Selection

- Chose of toasted bread:
white, whole wheat or whole grain 6 
- Sautéed potatoes 6
- Hash brown potatoes 6
- Bacon sausage  or turkey bacon 8
- Choice of yoghurt: plain or fruit 6 
- Choice of cereals:
granola, oatmeal or rice porridge 8
- Bakers basket to include: toasted bread of
your choice, muffins, danish and freshly baked
croissants, a selection of homemade jams
and preserves and unsalted butter 12 
- Two eggs cooked to order 6
- Make your own three-egg omelette with
a choice of ham , bacon , cheese,
peppers, onion or smoked salmon 10
- Whole grain toast topped with avocado
smash, poached egg and tomato salad 12
- Poached egg on breakfast salad, quinoa,
buckwheat salad, asparagus tips and
vine-ripened tomatoes 20 
- Scrambled eggs on toasted sourdough,
arugula and feta salad 12
- Fried rice with fried egg, ginger and lemongrass 15

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Let's Start

Batter Fried

Indian Ocean Prawns 35

Served with a spiced mango tomato salsa, baby greens and a Mojo orange chilli dipping sauce over leafy greens.

Classic Bruschetta 18

Toasted baguette slices topped with basil pesto, grilled tomato, pepper tapenade, olive oil tossed baby greens and olives.

Batter Fried Onion Rings 15

Served over baby greens and a cajun spiced dipping sauce.

Crispy Chilli Orange Chicken Lettuce Wraps 25

Served with Vietnamese chilli coriander sauce and chilli sambal.

Tex Mex Nachos 25

Served with spiced beef or chicken, on crispy corn tortillas, jalapeño cheese sauce, shredded cheese, pickled jalapeños, sour cream, salsa picante.

Vegetable Spring Rolls 18

Served with sweet chilli sauce.

Spicy Sweet Buffalo Wings 18

Spicy sweet and buttery sauce tossed with fried crispy wings served with carrot sticks and a creamy blue cheese dipping sauce.

Chilled Mezze Platter 20

Marinated vegetables, olives, babaganoush, labneh, hummus, warmed pita.

Get Comfortable

Cream of Italian Tomato soup 10

Served with garlic cheese toast and basil pine nut pesto.

Traditional Chef Salad 27

Baby greens, roasted turkey breast, boiled eggs, sliced honey roast ham, avocado, tomatoes, cucumbers, cheddar cheese served with a choice of dressing: creamy basil seed, Russian dressing, or honey pepper balsamic.

Vegetarian Chef Salad 20

Baby greens, boiled eggs, avocado, tomatoes, cucumbers, cheddar cheese served with a choice of dressings: creamy basil seed, Russian dressing, or honey pepper balsamic.

Caesar Salad 18

Hearts of romaine tossed with traditional garlic anchovies dressing, topped with crisp Parma ham, seasoned croutons and shaved parmesan cheese.

+ Add grilled chicken 4

+ Add prawns 8 

Malay Curried Prawns and Noodle Soup 29

Coconut infused sweet curry soup, Asian vegetables, prawns and rice or egg noodles.

Toasted Italian Bread Club Sandwich 25

Crispy smoked Australian streaky bacon, roasted turkey breast, fried over eggs, Swiss and cheddar cheese in a double-decker sandwich served with french fries, petite salad and house lemon dressing

Smoked Salmon

Sesame Bagel Bread Sandwich 30

With shaved onions, cucumbers, vine-ripened tomatoes and a caper, dill crème cheese spread, served with french fries and petite salad with our house lemon dressing.

Grilled Southwestern Chicken Wrap 25

South of the border style marinated chicken breast and grilled, chilli marinated tomatoes and onions, crunchy lettuce, avocado crème in a tomato tortilla wrap served with spiced battered fried potato wedges and herb crème dipping sauce.

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For The Hungry

Dusit Triple Cheeseburger 25

Served on a seeded bun, topped with cheddar, Swiss and Monterey Jack cheeses, crisp lettuce, tomato and house prepared sweet and sour pickled cucumbers, french fries and petite salad.

+ Add crispy streaky bacon 5 

+ Add BBQ prawns 10 

Veggie Burger 18

Crispy chickpea and lentil patty, creamy roasted garlic mayonnaise, arabic pickled vegetable smash, baby greens and vine-ripened tomatoes served with french fries and petite salad.

Tandoori Vegetable Wrap 18

Spiced yoghurt roasted vegetables, creamy hummus, lettuce, tomato, cucumber threads served with french fries and petite salad.

Grilled Local Reef fish 30

Served over a bed of seasonal green vegetables, steamed rice and a cajun spiced sweet pickle mayonnaise.

Penne Pasta 35

Tossed with seared prawns, basil tomato cream sauce, topped with Pecorino cheese and served with cheesy garlic baguette.

Spaghetti Bolognese 25

Hearty beef ragout tossed with freshly cooked spaghetti, topped with parmesan flakes and cheesy garlic baguette.

Uniquely Tailored Pizza 24

Thin crust pizza, topped with our special tomato sauce, mozzarella, Asiago and Parmesan cheeses served with your favourite toppings.

Grilled Australian Beef Striploin 50

Served with seasonal vegetables and pan roasted herb potato cake, choice of peppercorn crème, roasted shallots jus or garlic herb butter.

Pan Roasted Pacific Salmon 38

Roasted potato coins, caramelised onions, wilted seasonal greens with baby tomatoes, capers and olives.

Let's Add Some Spice

Maldivian Style Tuna Curry 26

Tuna slowly simmered in a flavourful mix of curry spices, lemon and coconut milk.

Sri Lankan Spicy Tamarind Chicken 25

Served with spice roasted carrots, pumpkin and potatoes, sweet and spicy tamarind BBQ sauce.

Butter Chicken Masala 25

Classic butter chicken in a creamy spiced curry topped with fresh cream, fragrant basmati rice, salad of tomato, cucumber, onions and green chilli, grilled paratha.

Punjabi Paneer Pasanda 20

Curry of mildly spiced paneer preparations in a creamy tomato, cashew sauce served with vegetable pulao and warmed chapatti.

Pad Thai Noodles 23

Rice noodles stir-fried in egg and chopped, firm tofu, flavoured with tamarind pulp, touch of garlic and red chilli served with lime wedges and chopped roasted peanuts.

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Midnight Express

Served from 23:00 - 07:00 hrs. (11 pm to 7 am)

Spicy Sweet Buffalo Wings 18

Spicy sweet and buttery sauce tossed with fried crispy wings served with carrot sticks and a creamy blue cheese dipping sauce.

Selection of Cheese and Charcuterie 30

An assembly of international cheese, sliced salamis and deli meats served with gherkins, seasonal fruit compote and slices of toasted bread.

Caesar Salad 18

Hearts of romaine tossed with traditional garlic anchovies dressing, topped with crisp Parma ham, seasoned croutons and shaved parmesan cheese.

Spiced Chicken Quesadilla 28

Grilled Mexican spiced chicken, peppers, onion and coriander, a combination of cheddar and Monterey Jack cheese, flour tortilla and served with shredded iceberg lettuce, salsa picante, smashed avocado and sour cream.

Toasted Italian Bread Club Sandwich 25

Crispy smoked Australian streaky bacon, roasted turkey breast, fried over eggs, Swiss and cheddar cheese in a double-decker sandwich served with french fries, petite salad and house lemon dressing.



Kids Favourites

Baby Beef Cheeseburger 15

A cheesy beef burger served with french fries, vegetable crudités.

Crispy Fried Fish Fingers 15

Crispy fish fingers served with french fries, vegetable crudités .

Miniature Margarita Pizza 15

Thin crust margarita pizza.

Spaghetti Bolognese 15

Beef ragout tossed with spaghetti topped with Parmesan cheese and served with a thousand island dressed side salad.

Crispy Chicken 15

Crumb fried chicken fingers served with french fries and vegetable crudité.

Dessert Selection

Chocolate Brownie 12

Chocolate ice cream, chocolate coffee crumble with berries.

Baked Cheesecake 12

Strawberry compote, white chocolate crumbs.

Warm Apple Crumble 12

Served with vanilla ice cream.

Selection of Ice Cream and Sorbet 5

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Smoothies

Mango & Oat 8

Fresh mango juice, banana, oatmeal, milk, yoghurt blended with honey.

Mint & Banana 8

Fresh mint leave, banana, peanuts, milk, yoghurt blended with sugar syrup.

Boosters

Spinach & Carrot 8

Fresh beetroot, fresh carrot, fresh cucumber, spinach blended with fresh lemon juice.

Apple & Orange 8

Freshly squeezed apple juice, celery juice, fresh orange juice mixed with fresh lemon juice.

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In-Villa Wine Selection

WINE BY THE BOTTLE

Champagne

Moët & Chandon Brut Imperial, France 110

White Wine

Le Du Torri Pinot Gricio, Italy 65

Spring Fever, Unwooded Chardonnay, Barossa Valley, Australia 65

Red Wine

Bourgogne Pinot Noir, Laforet, Domain Joseph Drouhin, France 65

Finca Las Moras Malbec, Black Label, San Juan, Argentina 65

**Our complete wine list is available upon request.*



WINE BY THE GLASS

White Wine

Wishbone Sauvignon Blanc, Marlborough, New Zealand	13
Spring Fever, Unwooded Chardonnay, Barossa Valley, Australia	14

Red wine

Bourgogne Pinot Noir, Laforet, Domain Joseph Drouhin, France	15
Cabernet Sauvignon, Warwick Estate, South Africa	15

Rosè Wine

Rosé d'Anjou, Chereau Carré, Domaine Des Nouelles, Loir, France	12
Saint Andre de Figuiere, Magali Signature Rose, Cotes De Provence France	13

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Bar Selection

Aperitifs & Vermouths 60ml

Martini Bianco	8
Martini Dry	8
Martini Rosso	8
Aperol	8
Amaro Averna	8
Fernet Branca	8
Campari	8
Pimms No.1	8.50
Pernod	8.50

Vodka 30ml

Absolut Blue	10
Grey Goose	14
Belvedere	15

Gin 30ml

Monkey 47 Sloe	14
Bombay Sapphire	10
Gordon's	8

Rum 30ml

Bacardi White	8
Captain Morgan	9
Havana Club 7yrs	12
Ron Zacapa XO	20

Tequila 30ml

Jose Cuervo Silver	9
Patron Silver	16
Patron Anejo	24

Whiskey 30ml

Ballantines 12yrs	8
J & B Rare	8
Jack Daniels	8
Jameson	9.50
Johnnie Walker Black Label	13
Royal Salute 21yrs	24

Single Malt 30 ml

Glenfiddich 12yrs	10
Glenlivet 12yrs	12
Glenmorangie 10yrs	13
Macallan 18yrs	27

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Port/Sherry & Liqueurs 30 ml

Jägermeister	8
Grand Marnier	8
Baileys Irish Cream	8
Cointreau	8
Sambuca	8
Limoncello	8
Sandeman Ruby	11
Harveys Bristol Cream	11
Niepoort Ruby	12

Beer Bottle

Lion	7
San Miguel	9
Tiger	9
Singha	9
Heineken	9
Corona	10

Non-Alcoholic Beverages

Freshly Squeezed Juice

Orange	8	Coca-Cola	6
Watermelon	8	Diet Coke	6
Pineapple	8	Fanta	6
Papaya	8	Sprite	6
Grapefruit	8	Bitter Lemon	6

Soft Drinks

Ginger Beer	6
Ginger Ale	6
Soda	6
Tonic	6

Still & Sparkling Water

Perrier 750ml	12
Evian 750ml	12
San Pellegrino 750 ml	12
Dusit Nám Sparkling	5
Dusit Nám Still	4

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