



FOOD MENU

菜单

The specialty restaurant is offering the authentic dishes where Marco Polo and Ibn- Battuta used to travel and bringing up the natural tastes in to the day light with herbs and spices that are unique to Maldives and Sub-Continent which some of them are grown on the island. It serves a la carte and gourmet set menus such as `The Reserve Meal Plan` which focuses on the local products of this region without any imported products. Please inform our Executive Chef in advance to collect the herbs & spices together from `The Reserve Garden` and prepare the menus that are customized for every taste.

香料风味餐厅提供正宗的香料菜式，是由当年马可波罗和伊本-巴图塔旅游到这里时将香草和香料加入日常菜肴之中而发明，之后便成为马尔代夫独一无二的口味。本餐厅提供单点和美食套餐，例如以当地产品为原料的“储备套餐”。若您想要尝试请提前预订，方便我们主厨提前收集餐料根据您的口味为您订制。





APPETIZERS

开胃菜

CRISPY VEGETARIAN SPRING ROLL 炸春卷 Spring roll combination with sweet sour sauce 蔬菜春卷配甜辣酱	USD 13
EDAMAME 咸味毛豆 Steamed salted soya beans 鲜毛豆	USD 12
THAI BEEF SALAD 泰式拌牛肉 Julian beef, coriander leaves three colored bell pepper 牛肉丝 香菜 青红辣椒	USD 16
THAI GREEN PAPAYA SALAD 青瓜沙津 Julian of green papaya, lemongrass coriander leaves three colored bell pepper 木瓜丝 香菜 青红辣椒	USD 13
GLASS NOODLES SALAD WITH SHRIMPS 拌虾仁粉丝 Glass noodles with three colored bell pepper and shrimps 粉丝 虾仁 香菜青红辣椒	USD 20

SOUPS

汤

VEGETABLE HOT AND SOUR SOUP (V) 酸辣汤 With mushroom, carrot and tofu 香菇丝 胡萝卜丝 豆腐丝和鸡蛋	USD 14
PRAWNS TOFU SOUP 虾仁豆腐羹 Prawns, tofu, mushrooms, carrot and eggs 虾仁 豆腐 香菇 胡萝卜 和鸡蛋	USD 16
TOMATO EGG SOUP 西红柿蛋汤 Tomato and egg soup 西红柿和鸡蛋	USD 15

MAIN COURSES

主菜

THAI GREEN CHICKEN CURRY 泰式绿咖喱鸡 Thai green curry with chicken and vegetable, served with steamed rice 鸡肉片 蔬菜配白米饭	USD 28
THAI PRAWNS RED CURRY 泰式红咖喱虾 Thai red curry with prawn and vegetables, served with steamed rice 大虾 蔬菜配白米饭	USD 32
THAI FISH RED CURRY 泰式红咖喱鱼 Thai red curry with fish and vegetables, served with steamed rice 鱼排 蔬菜配白米饭	USD 26
GRILLED CHICKEN BREAST 铁板煎鸡排 Grilled chicken with steamed vegetable, rice and barbeque sauce 鸡排 土豆泥 蔬菜和烧烤酱	USD 24
GRILLED BEEF 铁板煎牛排 Grilled beef fillet with mash potato, steamed vegetables and pepper sauce 牛排 土豆泥 蔬菜和黑椒汁	USD 32
SHI ZHUANG STYLE CALAMARI 炒鱿鱼 Shi zhuang style calamari with sweet chilli sauce and steamed rice 鱿鱼 蔬菜和甜辣酱配白米饭	USD 28



(V) – Vegetarian Meal

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SEAFOOD PLATTER 海鲜拼盘 Grilled prawns, calamari, mussels served with vegetables, long grain rice, and garlic cream sauce 大虾 鱿鱼 贻贝 配蔬菜和奶油蒜汁	USD 42
GRILLED REEF FISH 铁板煎鱼 Grilled fish with chili garlic sauce, steam vegetable and white rice 鱼排 蔬菜和蒜蓉辣椒酱配米饭	USD 26
GRILLED PORK 铁板煎猪排 Grilled pork with mash potato, vegetables and hoisin sauce 猪排 蔬菜和海鲜酱配白米饭	USD 34
VEGETABLE FRIED EGG NOODLES 蔬菜炒面 Chinese style fried egg noodles with mix vegetable 鸡蛋面 蔬菜	USD 24
VEGETABLE FRIED RICE (V) 炒饭 Chinese style fried rice with carrot, green onion and eggs 青葱 胡萝卜 香菇 鸡蛋	USD 26
CHINESE VEGETABLES WITH WHITE RICE (V) 炒蔬菜 Wok fried mix vegetables with oyster sauce 蚝油炒混合蔬菜	USD 22

DESSERTS

甜品

ICE CREAM (1 scoop) 冰淇淋 (1 个球)	USD 5
FRESH FRUIT PLATTER WITH ICE CREAM 水果拼盘 加 冰淇淋	USD 14
KIHAAD APPLE TATIN WITH ICE CREAM 吉哈德秘制苹果挞和冰激凌	USD 16
MOCHA BROWNIES WITH ICE CREAM 摩卡糕饼 加冰淇淋	USD 14
JELLY WITH ICE CREAM 果冻 加 冰淇淋	USD 12



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SET MENUS

SET MENU I

套餐一

STARTER 头盘

Crispy Shrimp Wanton

香脆虾肉云吞

SOUP 汤

Hot & Sour Crab

开胃蟹肉汤

MAIN COURSE 主菜

Grilled Fish with Ginger, Garlic Soya Sauce

扒鱼柳配姜蒜酱汁

Chicken Szchuan

川味鸡肉

Fried Rice Egg & Vegetables

鸡蛋蔬菜炒饭

Stir Fried Mixed Vegetables

清炒什锦蔬菜

DESSERT 甜点

Kihaad Apple Tatin with Ice Cream

吉哈德秘制苹果挞和冰激凌

Coffee or Ceylon Fine Tea

咖啡 或 锡兰茶

4 Course - USD 65 per person / 3 course - USD 55 per person

4 道菜每位 65 美金/3 道菜每位 55 美金



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SET MENU II

套餐二

STARTER 头盘

Sea Food Salad

海鲜沙拉

SOUP 汤

Creamy Chicken

奶油鲜鸡汤

MAIN COURSE 主菜

Fried Shrimp with Hot chili Sauce

金黄凤尾虾配辣椒酱

Stir Fried Beef with Asparagus & Broccoli

炒牛肉配芦笋和西兰花

Sautéed Egg Noodles with Chicken & Vegetables

鸡肉蔬菜蛋炒面

Stir Fried Mixed Vegetables

清炒什锦蔬菜

DESSERT 甜点

Jelly with Ice Cream

果冻 加 冰淇淋

Coffee or Ceylon Fine Tea

咖啡 或 锡兰茶

4 Course - USD 65 per person / 3 course - USD 55 per person

4 道菜每位 65 美金 / 3 道菜每位 55 美金



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SET MENU III

套餐三

STARTERS

头盘

Smoked Salmon & Guacamole, Muscling Mix with Ginger Orange Dressing
腌熏三文鱼 加 鳄梨鱼子酱, 海蚌混合姜橙子酱

PASTA

意大利面

Spaghetti Carbonara (or) Penne Pomodoro Con Basilico
奶油培根 意粉 或 罗勒 番茄 空心意粉

MAIN COURSES

主菜

Seafood Platter served with Vegetables, Long Grain Rice, and Garlic Cream Sauce
海鲜拼盘加蔬菜, 长粒米饭 和 奶油蒜茸酱

DESSERTS

甜品

Fresh Fruit Platter with Ice Cream
水果拼盘 加 冰淇淋

Coffee or Ceylon Fine Tea
咖啡 或 锡兰茶

4 Course - USD 65 per person / 3 course - USD 55 per person
4 道菜每位 65 美金/3 道菜每位 55 美金



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SET MENU IV

套餐四

STARTERS

头盘

Seared Fish with Balsamic Reduction
香脆鱼 加 浓缩意大利醋

SOUP

汤

Crab & Egg drop Soup
蟹肉 蛋花汤

MAIN COURSES

主菜

Chicken Scaloppini served with Mash Potato, Vegetable & Mushroom Sauces
油炸鸡肉 加土豆泥, 蔬菜 和 蘑菇酱

DESSERTS

甜品

Mocha Brownies with Ice Cream
摩卡糕饼 加冰淇淋

Coffee or Ceylon Fine Tea
咖啡 或 锡兰茶

4 Course - USD 65 per person / 3 course - USD 55 per person

4 道菜每位 65 美金/3 道菜每位 55 美金



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