RESTAURANTS AND BARS

Cafe Landaa

This restaurant overlooks the swimming pool and beach on the northern shore of the island and comprises three thatched pavilions separated by reflecting ponds. Serving breakfast, lunch and dinner, the cuisine combines eastern and western influences including dishes from the subcontinent.

The teppanyaki counter, available on most evenings, is located adjacent to the main restaurant.

Open daily

 Breakfast:
 7:00 am - 10:30 am

 Lunch:
 12:00 pm - 5:00 pm

 Dinner:
 7:00 pm - 10:30 pm

 Teppanyaki seating:
 7:00 pm & 9:00 pm

Dress code: Casual

Blυ

Spectacularly perched on the western tip of the island overlooking the stunning 2km lagoon, Blu embraces the essence of the Maldives as the place where the ocean meets the sky. Two separate restaurant and bar pavilions flank a sunset swimming pool.

The restaurant serves light antipasti, pizza and pasta lunches, snacks and homemade gelati at the beach and contemporary Italian cuisine in the evenings. Breakfast with a view is served a la carte.

Open daily

 Breakfast:
 8:00 am - 10:30 am

 Lunch:
 12:00 pm - 3:00 pm

 Dinner:
 7:00 pm - 10:30 pm

Dress code: Smart Casual

RESTAURANTS AND BARS

Al Barakat

Named after Abu Al Barakat Yusuf Al Barbari, a North African scholar who made the Baa Atoll his home in the 12th century, Al Barakat stans on stilts off the main jetty and opens nightly for dinner.

The ground floor Shisha Bar serves cocktails, Mezze and Shisha pipes, while offering magnificient views over the ocean and the coral reef. The rooftop restaurant with its low level seating serves Lebanese and Armenian mezze, grills and Moroccan tajine specialities under a canopy of stars.

Open daily

Dinner: 7:00 pm – 10:30 pm

Dress code: Casual

Fuego grill and Seabar

Located along the beach near the pool, Fuego is Landaa's al fresco grill venue. Dinner serves fresh catch of the day, lobsters and prime cuts of meat in a delightful torch-lit setting.

Standing uncovered in the sea, with steps down into the lagoon, Seabar draws guests nightly from 5:00 pm till midnight with an easy, breezy vibe and blissfully secluded feel. Watch the lemon sharks and reef fish below, laze on cushions with signature frozen margaritas and snack on tapas-style platters and light bites. Different DJs keep the lounge abuzz from 9:00 pm.

Inquire about our romantic mid-ocean dinners, just off the Fuego beach!

Open daily

Seabar: 5:00 pm - 12:00 am Fuego Dinner: 7:00 pm - 10:30 pm

Dress code: Casual

RESTAURANTS AND BARS

Five Degrees North

Landaa Giraavaru's casual lounge, named after the island's location north of the Equator, is located on the first floor of the reception building.

Pop in for a game of pool or chess or to check your mails.

Open daily

Opening hours: 3:00 pm – midnight

Free internet available 24 hours

In-villa dining Touch 2

In-villa dining is available 24 hours. Special arrangements can be made for romantic beach and sandbank dinners, Robinson Crusoe picnics and private parties.

BREAKFAST

Served all day. Please touch 2 to place your order.

Four Seasons Breakfast	49
Continental Breakfast	35
A la carte	
<u>Hot Beverages</u>	
Single Estate Teas (in order of increasing strength) Darjeeling Green, Tindharia Estate 'Gold' Darjeeling 1st Flush, Castleton Estate Darjeeling 2nd Flush, Jungpana Estate Darjeeling 2nd Flush, Margaret's Hope Estate Assam 2nd Flush, Dejoo Estate Assam Breakfast 2nd Flush, Halmari Estate 'Gold' Japanese Green, Sencha, Uji Minamiyamashiro, Kyoto Japanese Green, Sencha, Kirishima, Kagoshima Chinese Oolong, Tie Guan Yin Chinese Pu'erh	10
Fresh Mint, Landaa Garden Fresh Lemongrass, Landaa Garden Fresh Ginger Chamomile	
Lavazza Coffee (decaffeinated beans available) Single pot Double pot Caffe Latte Valrhona Hot Chocolate	10 15 10 15
Cold Beverages	
Glass of chilled milk, whole or skimmed Fat free milk Almond milk Soy milk Rice milk Lactose free milk	8 9 9 9 9
Freshly squeezed orange, pineapple, watermelon, papaya, carrot, mango or juice of the day Incredible hulk – spinach, parsley, celery, green apple juice Breakfast booster – melon, orange, mango juice Tummy calmer – ginger, mint, green apple juice Very berry smoothie – raspberry, black berry, strawberry, yoghurt	14 16 16 16

 ${\it Subject to 10\% service charge and 12\% GST} \label{eq:service charge and 12\% GST} {\it V} indicates vegetarian dishes. Please ask your order taker for further vegetarian selections}$

BREAKFAST

Served all day. Please touch 2 to place your order.

Fresh Fruits

Seasonal pomelo and grapefruit cocktail, muscovado sugar Half pineapple or papaya with lime Seasonal mango, per piece Tropical fruit plate with berries Fresh berries in season, whipped cream (subject to availability) Our three home-made fruit compotes	17 15 15 22 32 17
<u>Specialities</u>	
Hand carved Iberico ham, home-made sour dough bread Roesti potatoes with smoked salmon, sour cream V Craft bread avocado toast, basil infused tomatoes Corned beef hash, baked egg, asparagus, tomato salsa Spanish-style tortilla, chorizo, potatoes, tomatoes, bell peppers	30 28 22 30 30
Cage Free Eggs	
Two eggs cooked to your desire with country bacon, home made turkey ham, grilled home-made chicken, beef or pork sausages	25
Omelettes made with love – fines herbes, three mushrooms, gruyere & emmental cheese and turkey ham, Bombay masala	25
Breakfast griddle: farmer's eggs sunny side up, Gruyère and feta cheese, honey glazed pork ham	28
Landaa eggs Benedict	
Healthy egg white frittata, kale, feta, asparagus	28 28
Sides	26 26
Home-made chicken, beef or pork sausages Home made turkey ham Country bacon V Selected mushrooms casserole V Baked beans 'provencale' V Wok-fried spinach	9
Malinga's Griddle Breakfast	
 V Coconut pancakes, home-made calamansi marmalade V Jivara chocolate pancakes, caramelized banana, chantilly cream V Raspberry and blackberry waffles, fresh cream V Orange brioche French toast, vanilla-raspberry compote 	24 24 28 26

Subject to 10% service charge and 12% GST ${f V}$ indicates vegetarian dishes. Please ask your order taker for further vegetarian selections

BREAKFAST

Served all day. Please touch 2 to place your order.

<u>Asian Specialities</u>	
V Dosa pancake, plain or potato masala, tomato and coconut	
chutney	22
Vietnamese breakfast pho, sliced beef, rice noodles, coriander	22
V Rice congee – shredded chicken, scallops or green vegetables	22
V Fried vermicelli noodles, chicken or vegetarian	22
Cereals (served with your choice of milk)	
Corn flakes, special K, rice crispies, all bran, frosted wheat,	
granola bars	12
Swiss manager's birchermuesli (keeps him on the island!)	17
Irish oatmeal with berries	17
Dairy	
Greek-style yoghurt, full fat or low fat	1.1
Home-made fruit yoghurt	11 15
, 3	13
Freshly baked morning bakeries (served with farmers	
butter and selected jams and marmalades)	
Landaa bakery selection	
Croissants	17
Baguette rolls	16 16
Farmer loaf	16
Multi grain or white toast	16
Muffins	16
Danish pastries Representational and group chaose	16
Poppy seed bagel and cream cheese	17
Gluten-free options available on request	
<u>Kids breakfast</u>	
Freshly squeezed orange or mango juice	9
Coco crispies with sliced bananas	10
Waffles with strawberry jam	13
Chocolate chip pancakes	13
One egg – the way you love it! Scrambled eggs with chicken sausage, wheat toast	13
Italian hot chocolate or glass of milk	13
Hallar Hor endediate of glass of think	9

Subject to 10% service charge and 12% GST ${f V}$ indicates vegetarian dishes. Please ask your order taker for further vegetarian selections

11:00 AM to 11:00 PM. Please touch 2 to place your order.

Appetizers

Tapas - Iberico ham, crispy bread and fresh tomato confit (3 pcs) Marinated Tasmanian salmon, baby beets, peperoncino Tuna tataki, yellow melon, sesame Maki, nigiri and sashimi sampler Maldivian tuna negitoro roll, pickled wasabi V Quesadilla, chicken and cheese melt or vegetarian, guacamole V Hummous, mutabal and grilled haloumi, crispy pita	32 32 26 35 28 32/26 24
Salads	
 V Buffalo mozzarella, heirloom tomatoes, arugula Thai beef salad, cucumber, lemongrass, bird's eye chili, fish sauce V Red and white endives, sun dried tomatoes, 	32 32
red pepper walnut dressing	28
 V Red quinoa, avocado, chia seeds, cucamelon, wheat grass dressing V 'Mesclun' greens, asparagus, walnuts and raspberry vinaigrette V Vietnamese pomelo salad, shallots, cilantro, bird's eye chili V Romaine Caesar, warm corn-fed chicken breast or seared tuna or vegetarian 	32 28 28 36/28
Soups	
 V Red kidney bean soup, roast corn, fresh sugar peas and celery V Truffled cauliflower cream with wild mushrooms V Spicy Tom Yam with prawns or vegetarian V Chilled tomato and citrus gazpacho Prawn wonton noodle soup, bok choy, shimeji mushrooms 	22 24 25/20 21 25
<u>Island Comforts</u>	
Sandwiches (served with home-made pickled vegetables or fries) Grilled chicken sandwich, buffalo mozzarella, coconut-mango jam V Crispy falafel and feta wrap, tahini,	30
pickled cucumber, fresh parsley	24
V Olive panino, grilled zucchini, eggplant, piquillo peppers, mozzarella	24
Grilled Angus teriyaki burger, onion tempura, blue OR swiss cheese	34
V Grilled 'impossible' burger, mustard-onion chutney, swiss OR vegan cheese, herbed island salad The Landaa Club, oregano rouille	30 30

Subject to 10% service charge and 12% GST ${f V}$ indicates vegetarian dishes. Please ask your order taker for further vegetarian selections

11:00 AM to 11:00 PM. Please touch 2 to place your order.

Pizza

 V Margarita – tomato, buffalo mozzarella, arugula V Diavola – tomato, mozzarella, red chilli, grilled peppers Parma – tomato, mozzarella, prosciutto ham, 	28 28
onion and parmesan, arugula V Pizza bianca – creamy gorgonzola, buffalo mozzarella, pear	38
slices, arugula Tandoori – tomato, mozzarella, chicken, onion, coriander	32 32
<u>Pasta</u>	
Pappardelle in veal ragout, sage and ground pecorino V Spaghetti 'turkey carbonara' or fresh tomato and basil V Tagliatelle, Genovese pesto, pine nuts, potatoes	46 36 28
Mains	
Maldivian tuna steak, black bean cassoulet and seafood fumé Steamed reef fish, scallions, ginger, soy V Filled baked aubergine, feta cheese, black olives, marjoram, EVO Japanese 'Taban' prawns, amarillo garlic butter, shiso leeks Five spice poussin roasted chicken, herbed new potatoes V Portobello-potato tortilla, roast piquillo peppers emulsion, crispy leeks Herbed provencale rack of lamb, baby beets, rosemary-lemon jus Tenderloin of US beef, heirloom cauliflower, balsamic onion reduction (180g)	44 42 38 42 46 38 46
Sides	
French fries Fragrant rice / steamed rice Potato gratin Tossed spinach Shallot tossed mushrooms Gratinated asparagus	10 10 12 12 12 12

11:00 AM to 11:00 PM. Please touch 2 to place your order.

Asian Cuisines

<u>Kebabs</u>

Tandoori whole baby chicken 'chooza'	46
Lamb cubes 'ghost boti' kebab, masala paratha	42
Salmon 'sarson mahi tikka', garlic naan	40
V Crispy purple potato 'bhari tikki',crushed sago	36
<u>Curries</u> (served with steamed rice)	
Maldivian-style chili-fried prawns	42
Lamb 'bhuna ghost', onion masala	42
Chicken tikka 'masala', tomato cream	38
V Yellow 'gaeng karee gai' – chicken or vegetarian	38/34
V Paneer bhurji with butter naan	34
<u>Wok</u>	
Mongolian stir fried beef tenderloin, black pepper, capsicums	50
Classic Hainan chicken rice, seaweed broth	38
Hot chili chicken, celery and roast cashews	42
V Thai wok fried broccoli and kaylan in rice noodles	30
'Horfun' noodle soup with choice of pork, beef or chicken balls	32
V Stir fried wonton noodles, bok choy, prawns, chicken, chili soya	
or vegetarian	35/32
V 'Lo Han Chai' bean curd, three mushrooms, stir fried greens	28
Biryani clay pots	
Lucknowi chicken biryani	40
Hyderabadi lamb biryani	46
V Garden vegetables dum biryani	34
Sides	
V Paneer bhurji	13
V Spinach cumin potatoes 'aloo palak'	12
V Black lentil dal or dal 'fry'	12
V Wok fried vegetables, garlic	12
V Thai style kaylan, oyster sauce, bird's eye chili	12

11:00 AM to 11:00 PM. Please touch 2 to place your order.

v while nee	10
V Jeera Payaz Pulao	10
V Amritsari Kulcha or naan bread – plain or butter	10
V Cucumber mint raita	10
<u>Desserts</u>	
Raspberry mousse tarte, crunchy raspberry biscuit, coulis	19
Classic tiramisu, mascarpone cream, biscotti savoiardi	19
Gulkand Ki Kheer, sweet milk rice, rose petals marmelade	19
German cheesecake, raspberry sauce	19
Marinated exotic fruit salad in dragonfruit cup	19
Opera coffee cake, caramelized walnut, chocolate cremeaux	19
Platter of French and Italian cheeses, fruit and crackers	36
Home-made Gelato and sorbet	10
Gelato; Stracciatella, 70% Chocolato, Crema Vanilla, Salted	
Caramel & Peanuts, Toblerone	

Sorbet: Limone, Banana, Passionfruit, Strawberry, Coconut

JUST FOR KIDS

11:00 AM to 11:00 PM. Please touch 2 to place your order.

Fresh start

Chicken noodle soup V Spellchecker Minestrone V Rice congee pot with chicken, fish or just so V Spinach salad with apples & oranges and cider dressing V Vegetable summer rolls with sweet & sour sauce	10 10 10 10
Great 4 You	
 V Spaghetti Sunshine with fresh tomato Great Wall of China fried rice with chicken V Samurai veggie tempura, fresh tomato relish Tacos with fish from right here Smiling pizza 	13 13 13 13
With Frenchies	
McLandaa Burger – tell us how you like it Baked Jumping Fish Fingers Puppy hot dog in a blanket Las Vegas Golden Chicken Nuggets	13 14 13 14
Sweet Finish	
Islander's split banana with vanilla ice cream Fresh fruit salad Cheese cake bites with raspberry sauce Chocolate brownie sundae	8 8 8
Have a drink! Apple Mojito Pineapple and banana madness smoothie Mango Lassi	6 6 6

OVERNIGHT MENU

11:00 PM to 08:00 AM. Please touch 2 to place your order.

24
32/26
25
36/28
21 25 25
34 30 23
28
38 38
38
19
19 19

EXPRESS IN VILLA BITES

Delivered in 30 minutes from 11:00 AM to 11:00 PM. Please touch 2.

Snacks

V Edamame in three ways: steamed, salted and togarashi	
spice	19
V Roasted Maldivian sea almonds, garam masala	19
V Landaa basil hummus, crisp crudites	16
V Crispy puri, fried chickpeas, masala relish	16
V Chips and salsa, corn tortilla, guacamole, roasted tomato	
salsa	18
V Home-made macaroons (6 pcs)	18
<u>Bites</u>	
V Rosemary focaccia, rocket, taleggio, sea almonds	24
'Mashuni' – Maldivian coconut and tuna relish, yam chips	20
V Vietnamese summer rolls, chili dip	20
V Green pea and potato samosas, mint and tamarind	
chutney	22
'Gulha and Bhajiya' short-eats with tuna, coconut chilli dip	22
Prawn satays, mango chili salsa (6 pcs)	24
<u>Light Bento Meals</u>	
Green — Landaa basil hummus, prawn satays, gulha short	
eats, pistachio macaroons	48
V Aqua — Landaa basil hummus, Vietnamese vegetable	
summer rolls, green pea and potato samosa, pistachio	
macaroons	44

BEVERAGES

Hot Beverages

Single Estate Teas (in order of increasing strength) Darjeeling Green, Tindharia Estate 'Gold' Darjeeling 1st Flush, Castleton Estate Darjeeling 1st Flush, Jungpana Estate Darjeeling 2nd Flush, Margaret's Hope Estate Assam 2nd Flush, Dejoo Estate Assam Breakfast 2nd Flush, Halmari Estate 'Gold'	10
Japanese Green, Sencha, Uji Minamiyamashiro, Kyoto Japanese Green, Sencha, Kirishima, Kagoshima Chinese Oolong, Tie Guan Yin Chinese Pu'erh	
Fresh Mint, Landaa Garden Fresh Lemongrass, Landaa Garden Fresh Ginger, Landaa Garden Chamomile	
Lavazza Coffee (decaffeinated beans available) Single pot Double pot Caffe Latte Valrhona Hot Chocolate Glass of chilled milk, whole or skimmed Specialty milk – fat free, lactose-free, almond milk, soy milk, rice milk	10 15 10 15 7
Mineral Water Perrier 330ml San Pellegrino 750ml Evian 750ml	9 15 15
Freshly squeezed juices Orange, pineapple, water melon, carrot, juice of the day Smoothies – mango, banana, chocolate Mocktails – fruity colada, strawberry rush, apple mojito Fresh lime soda Iced tea	14 16 16 10
Soft drinks	8

BEVERAGES

<u>Beers</u>	
Tiger, Heineken Corona, Asahi	15 18
Wines	
House Red, White or Rose Please call in-villa dining to review our comprehensive wine list.	from 19
<u>Aperitif</u>	
Campari, Martini Dry, Rosso, Bianco Cocktails	17 20
<u>Port</u>	
Sandeman Ruby Taylor's	16 16
Sherry	
Tio Pepe Harvey's Bristol Cream	16 16
<u>Gin</u>	
Beefeater, Juniper Green (Organic Gin) Bombay Sapphire, Tanqueray, Hendrick's	17 20
<u>Vodka</u>	
Absolut Ketel One Stolichnaya	17 17 17
Rum	
Bacardi white Captain Morgan Havana Club	1 <i>7</i> 1 <i>7</i> 1 <i>7</i>
Whiskey	
Jack Daniels, Jameson Glenlivet Single Malt 12 years Chivas Regal 12 years, Johnnie Walker Black	17 21 21
Cognac	
Hennessy VSOP Remy Martin VSOP	21 21

 ${\it Subject to 10\% service charge and 12\% GST} \label{eq:subject} {\bf V} \ indicates \ vegetarian \ dishes. \ Please \ ask \ your \ order \ taker for \ further \ vegetarian \ selections$