

# The Maldives' Most Ethical Burger



**Gluten free, dairy free, low carb 34++**

All prices are in USD and subject to 27.6% Government Taxes and Service

# Chill'd

## LIGHT BITES

<b>Burrata</b>	30
Creamy burrata, kulha fila greens, homegrown basil, Parma ham, extra virgin olive oil	
<b>Tuna Tartare</b>	28
Red tuna, avocado, chives, seaweed tartare, espellette pepper, dill	
<b>Fish Ceviche</b>	26
Local reef fish, coconut, chilli, coriander, lime	
<b>Salmon Maki Roll</b>	25
Wasabi, pickled ginger, soy sauce, NZ Regal king salmon	
<b>Spicy Tuna Maki</b>	24
Tuna, spicy yuzu mayo, tobiko, ginger, wasabi	
<b>Summer Rolls</b>	22
Homegrown kulha fila greens, vermicelli noodles, mango, Vietnamese sauce	

## SOUP

<b>Borscht</b>	25
Cape Grim beef, vegetables, sour cream, garlic	
<b>Chicken Sweetcorn</b>	24
Chicken, egg drop, corn, spring onion	
<b>Cream of Tomato</b>	22
Cream, tomato soup, garlic croutons	
<b>Tomato Gazpacho</b>	22
Cherry tomato, feta cheese, basil, extra virgin olive oil	

## SALAD

<b>Crab Salad</b>	36	
Crab, gem lettuce, fennel, cherry tomato, parmesan, espellette pepper, lime zest, mayo		
<b>Quinoa Salad</b>	25	
Red quinoa, avocado, corn, kulha fila, grapefruit, honey lime dressing		
<b>Greek Salad</b>	24	
Feta cheese, olive, cucumber, mixed bell pepper, tomato and lemon vinaigrette		
<b>Roasted Pumpkin Salad <i>n</i></b>	24	
Almond, spinach, avocado, red cabbage, apple, chia seed, lemon dressing		
<b>Caesar Salad</b>		
Cos lettuce, shaved aged parmigiano, pork bacon, soft boiled egg, anchovy, crouton		24
Chicken		26
Grilled tiger prawn		29
<b>Mystique Garden Salad</b>		
Mixed greens, red cabbage, shredded carrot, avocado, radish, apple cider vinegar, olive oil		24
Boiled egg		26
Seared Maldivian tuna		28
NZ Regal smoked king salmon		28

*n* - Contains Nuts. *a* - contains Alcohol

Please inform us of any food allergies or special dietary requirements and we will be happy to accommodate you.

Prices are quoted in USD and subject to 27.6% taxes and service.

Guests on Full-Board and All-Inclusive meal plans are entitled to 2 courses.

\* These dishes carry a 50% surcharge on the menu price to your Half-Board, Full-Board and All-Inclusive meal.

## INFLUENCES OF ASIA

<b>Maldivian Mas Riha</b>	32
Traditional Maldivian tuna curry, rice, curry leaf, mashuni, chapati	
<b>Indian Vegetable Curry</b>	28
Mixed vegetables, curry leaf, rice, paratha, chutney, raita	
<b>Indonesian Nasi Goreng</b>	34
Jasmine rice, Hazeldenes chicken, chili sambal, egg, chili pickle	
<b>Stir-Fried Noodles</b>	34
Egg noodles, egg, prawn, garlic, vegetables	
<b>Phad Thai <i>n</i></b>	
Rice noodles, vegetable, bean sprout, egg, peanuts	28
Hazeldenes chicken	32
Prawn	34

## PASTA

<b>Seafood Spaghetti</b>	34
Prawn, scallop, reef fish, mussel in tomato sauce	
<b>Spaghetti Bolognaise</b>	34
Cape Grim beef sauce, pomodoro, aged parmesan	
<b>Penne Carbonara</b>	32
Cured pork, black pepper, egg	
<b>Tuna Orecchiette</b>	32
Turmeric, tomato, mas mirus, crispy curry leaf	
<b>Broccoli Orecchiette</b>	28
Chilli flakes, parmigiano, lemon zest	
<b>Penne Arrabbiata</b>	28
Garlic, tomato, red chilli	
<b>Spaghetti Aglio E Olio</b>	28
Fresh chilli flakes, olive oil, parsley, crispy garlic	

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## BURGERS & SANDWICHES

*Served with fries.*

<b>Ethical Burger</b> <i>n</i>	36
Cape Grim beef, Dingley Dell bacon, egg, kulha fila greens, cucumber pickle, banana ketchup, homegrown oyster mushroom, almond flaxseed roll	
<b>Amilla Beef Burger</b>	34
Fried egg, gem lettuce, tomato, caramelized onion, pork bacon, cheese	
<b>Amilla Club Sandwich</b>	32
Poached Hazeldenes chicken, Dingley Dell pork bacon, tomato, mayonnaise, fried egg, lettuce	
<b>Warm Chicken Tikka Wrap</b>	30
White onion, cucumber, tomato, cucumber yoghurt	
<b>Vegetable Ciabatta</b>	30
Grilled eggplant, zucchini, bell pepper, feta cheese, rocket salad, basil pesto mayo	
<b>Falafel Burger</b>	28
Chickpea, beetroot, yoghurt, lettuce, tomato	

## MAIN

<b>Seafood Platter</b>	88*
Lobster, tiger prawn, calamari, reef fish, scallop, tartare, vierge, french fries, corn	
<b>Cape Grim Beef Ribeye 200g</b> <i>a</i>	52*
Mashed potato, sauteed vegetables, mushroom, red wine jus	
<b>Tamari Salmon</b>	40
NZ Regal king salmon, homegrown bok choy, garlic, wasabi tamari sauce	
<b>Fregola Sarda</b>	39
Pasta, cream, parmesan cheese, chopped chives, truffle	
<b>Maldivian Tuna Steak</b>	38
Sautéed homegrown spinach, mashed pumpkin, herb oil	
<b>Marinated Chicken</b>	38
Hazeldenes chicken, mushroom, spinach, cream, garlic	
<b>Reef Fish of The Day</b>	36
Grilled vegetables, lemon butter sauce	
<b>Cauliflower Steak</b>	32
Cauliflower purée, capers, raisin	

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## SIDES

Grilled Asparagus	11
Mixed Leaves Salad	9
Truffle & Parmesan Fries	9
French Fries	7
Roasted Vegetables	7
Sweet Potato Fries	7

## DESSERT

<b>Truffle Chocolate Brownie</b> <i>n</i>	24
Cashew brownie, praline	
<b>Coconut Panna Cotta</b>	22
Green apple sorbet, coconut gel	
<b>Date Nut Bar</b> <i>n</i>	22
Date cream	
<b>Hummingbird Passion Cake</b>	22
Banana, passionfruit, sorbet	
<b>Tropical Sun Cake</b> <i>n</i>	22
Almond cashew cake, vanilla rosemary ice cream	
<b>Coconut Crème Brûlée</b>	20
Crumble, coconut sorbet	
<b>Whole Orange Cake</b> <i>n</i>	20
White chocolate sorbet	
<b>Homemade Ice cream</b>	0

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## LIGHT BITES

<b>Avocado Tartare</b>	24
Avocado, chives, seaweed tartare, espellette peppers, garden dill	
<b>Summer Rolls</b>	22
Homegrown kulha fila greens, vermicelli noodles, mango, Vietnamese sauce	
<b>Spicy Cucumber Maki</b>	22
Cucumber, spicy yuzu mayo, tempura, ginger, wasabi	
<b>Hummus Platter</b>	20
Vegan pita bread, carrot sticks	

## SOUP

<b>Tomato Gazpacho</b>	22
Cherry tomatoes, feta cheese, basil, olive oil <i>vegetarian</i>	
<b>Tomato Soup</b>	22
Aromatic tomato, basil, garlic croutons	

## SALAD

<b>Fennel Salad</b>	26
Heart of gem lettuce, fennel, cherry tomato, espelette pepper, lime zest, vegan mayo	
<b>Quinoa Salad</b>	25
Red quinoa, avocado, corn, kulha fila, grapefruit, honey lime dressing	
<b>Roasted Pumpkin Salad <i>n</i></b>	24
Almond, spinach, avocado, red cabbage, apple, chia seed, lemon dressing	
<b>Mystique Garden Salad</b>	24
Mixed green, red cabbage, shredded carrot, avocado, radish, apple cider vinegar, olive oil	
Boiled egg <i>vegetarian</i>	
	26

## BURGERS &amp; SANDWICHES

*Served with fries.*

<b>Quinoa Burger</b>	30
Quinoa patty, lettuce, oyster mushroom, kulha fila, cucumber pickle, banana ketchup	
<b>Warm "Chicken" Wrap</b>	29
White onion, cucumber, tomato, crispy vegan chicken slices	
<b>Falafel Burger <i>vegetarian</i></b>	28
Chickpea, beetroot, yoghurt, lettuce, tomato	
<b>Vegan Club Sandwich</b>	28
Grilled vegetables, mushroom, sundried tomato, avocado, lettuce, tapenade	
<b>Vegetable Ciabatta</b>	28
Grilled eggplant, zucchini, bell pepper, rocket salad, vegan mayo	

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**INFLUENCES OF ASIA**

<b>Indonesian Nasi Goreng</b> <i>vegetarian</i>	32
Spicy fried rice, fried egg, crispy garlic, crispy "vegan chicken" slices	
<b>Maldivian "Prawn" Riha</b>	32
Traditional Maldivian curry, rice, curry leaf, chapati, plant-based prawn	
<b>Stir-Fried Noodles</b>	32
Rice noodles, plant-based prawns, garlic, vegetables	
<b>Indian Vegetable Curry</b>	28
Mixed vegetables, curry leaf, rice, paratha, chutney, raita	
<b>Phad Thai</b> <i>n</i>	
Rice noodles, vegetable, bean sprout, egg, peanuts <i>vegetarian</i>	28
Crispy "soy chicken" slices	30
Plant-based king prawns	32

**PASTA**

<b>"Seafood" Spaghetti</b>	34
Plant-based prawn, fish, calamari in tomato sauce	
<b>Broccoli Orecchiette</b>	28
Chilli flakes, parmigiano, lemon zest	
<b>Spaghetti Aglio E Olio</b>	28
Fresh chilli flakes, olive oil, parsley, crispy garlic	
<b>Penne Arrabbiata</b>	28
Garlic, pomodoro, red chilli	

**MAIN**

<b>"Seafood" Platter</b>	75*
Plant-based battered tiger prawn, calamari, fishless fillet, vierge sauce, French fries, corn	
<b>Fregola Sarda</b>	39
Fregola, cream, parmesan cheese, chopped chives, truffle <i>vegetarian</i>	
<b>Tamari "Fish"</b>	34
Fishless fillet, homegrown bok choy, garlic, wasabi tamari sauce	
<b>Cauliflower Steak</b>	31
Cauliflower purée, capers, raisin	

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**SIDES**

Grilled Asparagus	11
Truffle & Parmesan Fries	10
Sweet Potato Fries	9
Mixed Leaves Salad	9
French Fries	8
Roasted Vegetables	8

**DESSERT**

Vegan Chocolate Fondant	24
Coconut Panna Cotta	22
Green apple sorbet, coconut gel	
Mango Sticky Rice	22
Home Made Sorbet	0

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## LIGHT BITES

<b>Burrata</b>	30
Creamy burrata, kulha fila rocket, homegrown basil, Parma ham, extra virgin olive oil	
<b>Tuna Tartare</b>	28
Red tuna, avocado, chives, seaweed tartare, espellette peppers, garden dill	
<b>Fish Ceviche</b>	26
Local reef fish, coconut, chili, coriander, lime	

## SALAD

<b>Crab Salad</b>	36
Crab, gem lettuce, fennel, cherry tomato, parmesan, espelette pepper, lime zest, mayo	
<b>Roasted Pumpkin Salad <i>n</i></b>	24
Almond, spinach, avocado, red cabbage, apple, chia seed, lemon dressing	
<b>Caesar Salad</b>	24
Cos lettuce, shaved aged parmesan, pork bacon, soft boiled egg, anchovy	
Chicken	26
Poached prawn	29
<b>Mystique Garden salad</b>	
Mixed green, red cabbage, carrot, avocado, radish, apple cider vinegar, olive oil	24
Boiled egg	26
Seared tuna	28
Smoked salmon	28

## SOUP

<b>Borscht <i>low carb</i></b>	25
Cape Grim beef, vegetable, sour cream, garlic	
<b>Tomato Gazpacho <i>low carb</i></b>	22
Cherry tomatoes, feta cheese, basil, olive oil	

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**KONJAC PASTA**

<b>Seafood Spaghetti</b>	34
Prawn, scallop, reef fish, mussel in tomato sauce	
<b>Spaghetti Bolognese</b>	34
Prime beef sauce, pomodoro, aged parmesan	
<b>Penne Carbonara</b>	32
Cured pork, black pepper, egg	
<b>Tuna Spaghetti</b>	32
Turmeric, tomato, mas mirus, crispy curry leaf	
<b>Penne Arrabbiata</b>	28
Garlic, pomodoro, red chilli	
<b>Spaghetti Aglio E Olio</b>	28
Fresh chilli flakes, olive oil, parsley, crispy garlic	

**INFLUENCES OF ASIA**

<b>Indonesian Nasi Goreng</b>	34
Spicy fried konjac rice, fried egg, crispy garlic, chicken	
<b>Maldivian Mas Riha</b>	32
Traditional Maldivian tuna curry, konjac rice, curry leaf, mashuni	
<b>Phad Thai <i>n</i></b>	
Konjac noodles, vegetable, bean sprout, egg, peanuts	
Chicken	32
Prawn	34

**BURGERS & SANDWICHES**

<b>Ethical Burger <i>n</i></b>	36
Cape Grim Beef, Dingley Dell bacon, egg, kulha fila greens, cucumber pickle, banana ketchup, oyster mushroom on an almond flaxseed roll	
<b>Amilla Burger <i>n</i></b>	34
Fried egg, gem lettuce, pork bacon, cheese, almond flaxseed roll	
<b>Amilla Club Sandwich <i>n</i></b>	32
Poached chicken, pork bacon, sriracha mayonnaise, fried egg, lettuce, almond flaxseed roll	
<b>Warm Tuna Open Sandwich <i>n</i></b>	28
Seared tuna, harissa mayo, lettuce, onion, fresh herbs, almond flaxseed roll	
<b>Warm Chicken Tikka <i>n</i></b>	30
White onion, cucumber, cucumber yoghurt almond flaxseed roll	

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## GRILL SELECTION

<b>Cape Grim Beef Ribeye 200g</b>	52*
Sautéed vegetables, mushroom	
<b>Tamari Salmon</b>	40
NZ Regal king salmon, homegrown bok choy, garlic, wasabi tamari sauce	
<b>Locally Caught Tuna Steak</b>	38
Sautéed spinach, herb oil	
<b>Marinated Chicken</b>	38
Hazeldenes chicken, mushroom, spinach, cream, garlic	
<b>Reef Fish of The Day</b>	36
Grilled vegetables, lemon butter sauce	
<b>Cauliflower Steak</b>	32
Cauliflower purée, capers	

## SIDES

Grilled Asparagus	11
Mixed Leaves Salad	9
Sweet Potato Fries <i>low carb</i>	9
Roasted Vegetables	8

## DESSERT

<b>Chocolate Brownie <i>n</i></b>	24
Cashew brownie, praline	
<b>Coconut Panna Cotta</b>	22
Green apple sorbet, coconut gel	
<b>Sugar-Free Ice Cream</b>	0

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## LIGHT BITES

<b>Burrata</b>	30
Creamy burrata, kulha fila rocket, basil from the garden, Parma ham, extra virgin olive oil	
<b>Tuna Tartare</b>	28
Red tuna, Avocado, chives, seaweed tartare, espellette peppers, garden dill	
<b>Fish Ceviche</b>	26
Local reef fish, coconut, chilli, coriander, lime	
<b>Salmon Maki Roll</b>	25
Wasabi, pickled ginger, soy sauce, NZ Regal king salmon	
<b>Spicy Tuna Maki</b>	24
Tuna, spicy yuzu mayo, tobiko, ginger, wasabi	
<b>Summer Rolls</b>	22
Homegrown kulha fila greens, vermicelli noodles, mango, Vietnamese sauce	

## SOUP

<b>Borscht</b>	25
Cape Grim beef, vegetable, sour cream, garlic	
<b>Chicken Sweetcorn</b>	24
Chicken, egg drop, corn, spring onion	
<b>Cream of Tomato Soup</b>	22
Cream, tomato soup	
<b>Tomato Gazpacho</b>	22
Cherry tomatoes, feta cheese, basil, olive oil	

## SALAD

<b>Crab Salad</b>	36
Crab, gem lettuce, fennel, cherry tomato, parmesan, espellette pepper, lime zest, mayo	
<b>Quinoa Salad</b>	25
Red quinoa, avocado, corn, kulha fila, grapefruit, honey lime dressing	
<b>Greek Salad</b>	24
Feta cheese, olive, cucumber, mixed bell pepper, tomato and lemon vinaigrette	
<b>Roasted Pumpkin Salad <i>n</i></b>	24
Almond, spinach, avocado, red cabbage, apple, chia seed, lemon dressing	
<b>Caesar Salad</b>	
Cos lettuce, shaved aged parmesan, pork bacon, soft boiled egg, anchovy	24
Chicken	26
Grilled tiger prawn	29
<b>Mystique Garden Salad</b>	
Mixed green, red cabbage, shredded carrot, avocado, radish, apple cider vinegar, olive oil	24
Boiled egg	26
Seared Maldivian tuna	28
NZ Regal king smoked salmon	28

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**INFLUENCES OF ASIA**

<b>Indonesian Nasi Goreng</b>	34
Jasmine rice, Hazeldenes chicken, chili sambal, egg, chili pickle	
<b>Stir-Fried Noodles</b>	34
Rice noodles, egg, prawn, garlic, vegetables	
<b>Maldivian Mas Riha</b>	32
Traditional Maldivian tuna curry, rice, curry leaf, mashuni	
<b>Indian Vegetable Curry</b>	28
Mixed vegetables, curry leaf, rice, chutney, raita	
<b>Phad Thai <i>n</i></b>	
Rice noodles, vegetable, bean sprout, egg, peanuts	28
Hazeldenes chicken	32
Prawn	34

**PASTA**

<b>Seafood Spaghetti</b>	34
Prawn, scallop, reef fish, mussel in tomato sauce	
<b>Spaghetti Bolognaise</b>	34
Prime beef sauce, pomodoro, aged parmesan	
<b>Penne Carbonara</b>	32
Cured pork, black pepper, egg	
<b>Tuna Spaghetti</b>	32
Turmeric, tomato, mas mirus, crispy curry leaf	
<b>Penne Arrabbiata</b>	28
Garlic, pomodoro, red chilli	
<b>Spaghetti Aglio E Olio</b>	28
Fresh chilli flakes, olive oil, parsley, crispy garlic	

**BURGERS & SANDWICHES***Served with fries.*

<b>Ethical Burger <i>n</i></b>	36
Cape Grim Beef, Dingley Dell bacon, egg, kulha fila greens, cucumber pickle, banana ketchup, oyster mushroom on an almond flaxseed roll	
<b>Amilla Burger <i>n</i></b>	34
Fried egg, gem lettuce, pork bacon, cheese, almond flaxseed roll	
<b>Amilla Club Sandwich <i>n</i></b>	32
Poached chicken, pork bacon, mayonnaise, fried egg, lettuce, almond flaxseed roll	
<b>Warm Tuna Open Sandwich <i>n</i></b>	30
Seared tuna, harissa mayo, lettuce, onion, fresh herbs, almond flaxseed roll	
<b>Warm Chicken Tikka <i>n</i></b>	30
White onion, cucumber, cucumber yoghurt almond flaxseed roll	

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**MAIN**

<b>Seafood platter</b>	88*
Lobster, tiger prawn, calamari, fish, scallop, tartare sauce, vierge sauce, French fries, corn	
<b>Cape Grim Beef Ribeye 200g <i>a</i></b>	52*
Mashed potato, sauteed vegetables, mushroom, red wine jus	
<b>Seared Salmon</b>	40
NZ Regal king salmon, homegrown bok choy, garlic, wasabi tamari sauce	
<b>Locally Caught Tuna Steak</b>	38
Sautéed spinach, mash, herb oil	
<b>Marinated Chicken</b>	38
Hazeldenes chicken, mushroom, spinach, cream, garlic	
<b>Reef Fish of The Day</b>	36
Grilled vegetables, lemon butter sauce	
<b>Cauliflower Steak</b>	32
Cauliflower purée, capers, raisin	

**SIDES**

Grilled Asparagus	11
Truffle & Parmesan Fries	10
Mixed Leaves Salad	9
Sweet Potato Fries	9
French Fries	8
Roasted Vegetables	8

**DESSERT**

<b>Truffle Chocolate Brownie <i>n</i></b>	24
Cashew brownie, praline	
<b>Coconut Panna Cotta</b>	22
Green apple sorbet, coconut gel	
<b>Date Nut Bar <i>n</i></b>	22
Date cream	
<b>Hummingbird Passion Cake</b>	22
Banana, passionfruit, sorbet	
<b>Tropical Sun Cake <i>n</i></b>	22
Almond cashew cake, vanilla rosemary ice cream	
<b>Coconut Crème Brûlée</b>	20
Crumble, coconut sorbet	
<b>Whole Orange Cake <i>n</i></b>	20
White chocolate sorbet	
<b>Homemade Ice cream</b>	0

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**LIGHT BITES**

<b>Tuna Tartare</b>	28
Red tuna, avocado, chives, seaweed tartare, espellette peppers, garden dill	
<b>Fish Ceviche</b>	26
Local reef fish, coconut, chilli, coriander, lime	
<b>Salmon Maki Roll</b>	25
Wasabi, pickled ginger, soy sauce, NZ Regal king salmon	
<b>Spicy Tuna Maki</b>	24
Tuna, spicy yuzu mayo, tobiko, ginger, wasabi	
<b>Summer Rolls</b>	22
Homegrown kulha fila greens, vermicelli noodles, mango, Vietnamese sauce	

**SALAD**

<b>Crab Salad</b>	36
Crab, gem lettuce, fennel, cherry tomato, parmesan, espelette pepper, lime zest, mayo	
<b>Quinoa Salad</b>	25
Red quinoa, avocado, corn, kulha fila, grapefruit, honey lime dressing	
<b>Roasted Pumpkin Salad n</b>	24
Almond, spinach, avocado, red cabbage, apple, lemon chia seed dressing	
<b>Caesar Salad</b>	
Cos lettuce, vegan parmesan, pork bacon, soft boiled egg, anchovy, crouton	24
Chicken	26
Grilled tiger prawn	29
<b>Mystique Garden salad</b>	
Mixed green, red cabbage, shredded carrot, avocado, radish, apple cider vinegar, olive oil	24
Boiled egg	26
Seared Maldivian tuna	28
NZ Regal king smoked salmon	28

**SOUP**

<b>Borscht</b>	25
Cape Grim beef, vegetable, garlic	
<b>Chicken Sweetcorn</b>	24
Chicken, egg drop, corn, spring onion	
<b>Tomato Gazpacho</b>	22
Cherry tomatoes, basil, olive oil	

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\* These dishes carry a 50% surcharge on the menu price to your Half-Board, Full-Board and All-Inclusive meal.

**INFLUENCES OF ASIA**

<b>Indonesian Nasi Goreng</b>	34
Jasmine rice, Hazeldenes chicken, chili sambal, egg, chili pickle	
<b>Stir-Fried Noodles</b>	34
Egg noodles, egg, prawn, garlic, vegetables	
<b>Maldivian Mas Riha</b>	32
Traditional Maldivian tuna curry, rice, curry leaf, mashuni, chapati	
<b>Indian Vegetable Curry</b>	28
Mixed vegetables, curry leaf, rice, paratha, chutney	
<b>Phad Thai <i>n</i></b>	
Rice noodles, vegetable, bean sprout, egg, peanuts	28
Hazeldenes chicken	32
Prawn	34

**PASTA**

<b>Seafood Spaghetti</b>	34
Prawn, scallop, reef fish, mussel in tomato sauce	
<b>Spaghetti Bolognese</b>	34
Cape Grim beef sauce, Pomodoro	
<b>Penne Carbonara</b>	32
Cured pork, black pepper, egg	
<b>Tuna Orecchiette</b>	32
Turmeric, tomato, mas mirus, crispy curry Leaf	
<b>Broccoli Orecchiette</b>	28
Chilli flakes, lemon zest	
<b>Penne Arrabbiata</b>	28
Garlic, pomodoro, red chilli	
<b>Spaghetti Aglio E Olio</b>	28
Fresh chilli flakes, olive oil, parsley, crispy garlic	

**BURGERS & SANDWICHES**

<b>Ethical Burger <i>n</i></b>	36
Cape Grim Beef, Dingley Dell bacon, egg, kulha fila greens, cucumber pickle, banana ketchup, oyster mushroom, almond flaxseed roll	
<b>Amilla Beef Burger</b>	34
Fried egg, gem lettuce, tomato, caramelized onion, pork bacon	
<b>Amilla Club Sandwich</b>	32
Poached chicken, Dingley Dell pork bacon, tomato, mayonnaise, fried egg, lettuce	
<b>Warm Chicken Tikka Wrap</b>	30
White onion, cucumber, tomato, cucumber yoghurt	
<b>Vegetarian Ciabatta</b>	30
Grilled eggplant, zucchini, bell pepper, rocket salad, basil pesto mayo	
<b>Falafel Burger</b>	28
Chickpea, beetroot, lettuce, tomato	

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**MAIN**

<b>Seafood platter</b>	88*
Lobster tiger prawn, calamari, reef fish, scallop, tartare sauce, vierge sauce, French fries, corn	
<b>Cape Grim Beef Ribeye 200g <i>a</i></b>	52*
Mashed potato, sauteed vegetables, mushroom, red wine jus	
<b>Seared Salmon</b>	40
NZ Regal King salmon, homegrown bok choy, garlic, wasabi tamari sauce	
<b>Locally Caught Tuna Steak</b>	38
Sautéed spinach, mash, herb oil	
<b>Marinated Chicken</b>	38
Hazeldenes chicken, mushroom, spinach, garlic	
<b>Reef Fish of The Day</b>	36
Grilled vegetables	
<b>Cauliflower Steak</b>	32
Cauliflower purée, capers, raisin	

**SIDES**

Grilled Asparagus	11
Mixed Leaves Salad	9
Sweet Potato Fries	9
Roasted Vegetables	8
French Fries	8

**DESSERT**

Coconut Panna Cotta	22
Date Bar	22
Coconut Crème Brûlée	20
Homemade Sorbet	0

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	Small	Large
<b>Joe's Signature Truffle Pizza</b> Home-grown mushroom and thyme duxelle, truffle salsa, rocket leaves, taleggio	32	38
<b>Four Cheese Pizza</b> Gorgonzola, mozzarella, goat cheese, brie, herbs, home-grown rocket leaves	36	40
<b>Parma Ham Pizza (pork)</b> Parma ham, capers, parmesan flakes, rocket leaves	28	35
<b>Margherita Pizza</b> Home-grown basil mozzarella	28	32
<b>Classic Vegetarian Pizza</b> Semi-dried tomato, artichoke, home-grown mushrooms, zucchini, eggplant, olives	24	32
<b>Tandoori Chicken Pizza</b> Tandoori chicken, makhani gravy, mozzarella, coriander, onion	29	34
<b>Maldivian Pizza</b> Maldivian tuna, onion, home-grown chilli, curry leaf, mozzarella, tomato, coconut flakes from The Nut	25	35
<b>Seafood Pizza</b> Local crab, scallop, calamari, prawns, mozzarella, parsley	34	40
<b>Lobster Pizza</b> Lobster, home-grown basil, home-grown cherry tomato, chilli, mozzarella, garlic oil	38	44
<b>Meat Lovers Pizza (pork)</b> Smoked ham, salami, bacon, gherkins, mozzarella, home-grown basil	32	38
<b>Nutella &amp; Banana Pizza <i>n</i></b> Hazelnut & chocolate paste, local banana, crispy hazelnut	26	32

*Wellness Your Way: Low-Carb and Gluten-Free bases, and Vegan Mozzarella are available upon request.*



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# Chill'd

## Sustainable Amilla

At Amilla Resort and Residences, we are committed to providing quality meat products and ingredients. Our meats come from farmers who raise their animals with humane protocols. Animals that are allowed to roam freely and eat foods that are natural to them. To do this, we have partnered with the following suppliers.



## Cape Grim Beef

Tasmania is world-renowned for its rugged wilderness, pristine beauty and landscape of vivid contrast. Cape Grim in the far northwest corner, shaped by wild Southern Ocean swells, abundant rainfall has the cleanest air in the world.

Raised on rich pastures with nothing else added, Cape Grim Beef is hand-selected and rigorously graded, rewarding you with pure beef flavor made by nature.

## Dingley Dell Pork

Third-generation UK family farmers and brothers with a deep love and respect for the countryside and agriculture. Starting 15 years ago with the philosophy of animal welfare, taste and sustainability.

For them it is a privilege to work with animals and it is their belief that it is the human-animal relationship that defines welfare. This is what is cultivated at farm level.

The Dingley Dell Farm is also helping to save bumble bees through vast planting of wild flowers on 33.8 hectares of land.



## Maldivian Fish and Seafood

The Maldives promotes traditional and sustainable fishing methods. Net and drag line fishing are not allowed in the country. All local fish served in Amilla is caught with pole and line methods by small scale local fishermen. This supports not only healthy fish stocks but the local economy.



## Regal King Salmon

Raised in the clean and cold waters of New Zealand's Marlborough sounds, Regal Marlborough King Salmon is known for its incredible flavor, color, texture and healthy omega-3 fatty acids. It's the unique mix of currents, water quality and temperatures.

Their farms are scattered through the cool, deep waters of Marlborough's pristine Pelorus and Queen Charlotte sounds. The salmon have plenty of room to grow with only 2% of the sea farm being occupied by salmon and the remaining 98% by water.



## Hazeldenes Chicken

Farming free range chickens since 1960 as a proud family-owned company based at Lockwood, near Bendigo in Central Victoria. Their free-range birds have the ability to forage naturally and instinctively amongst grasses, weeds, bushes and trees in a secure environment. Their diet is supported with locally-supplied multi-grains, blended with spice extracts and essential oils, creating happy, healthy and tasty chicken.

They have state of the art facility for breeding and rearing chicks before moving them to the pastures.

