

Please see the following pages for our Wellness Your Way Keto/Paleo/Low carb, Dairy Free, Gluten Free and Vegan/Vegetarian Menus

ENTRÉE

<b>Soup of the Day</b>	18
<b>Green Peppercorn Calamari</b> Coriander, lime, soy	18
<b>Coconut Prawns</b> Captain Morgan Rum sauce, lettuce slaw <i>a</i>	21
<b>Caesar Salad</b>	
Cos lettuce, parmesan, pork bacon, soft boiled egg, anchovy, crouton	24
Chicken	26
Grilled prawn	29
<b>Mystique Garden Salad</b>	24
Mixed greens, red cabbage, shredded carrot, avocado, radish, apple cider vinegar, olive oil <i>add</i>	
Boiled egg	26
Seared Maldivian tuna	28
<b>Grilled Halloumi Salad</b> Sweet potato, wild rice, pine nut, chai seed, avocado vinaigrette, pomegranate <i>n</i>	19
<b>Poke Bowl</b> Rice, edamame, sesame, avocado, radish, egg, soya mirin <i>Your choice of</i>	
Tuna	21
White Crab	23
Tofu	19
<b>Peruvian Ceviche</b> Reef fish, sauce of celery, tomato, bell pepper, onion, ginger	18
TACO'S	
<b>Avocado Prawn</b> Crispy corn tortilla, red cabbage, salsa, chipotle mayonnaise	27
<b>BBQ Chicken</b> Crispy corn, sweet potato, capsicum, cheddar cheese	24
<b>Black Bean</b> Crispy corn tortilla, red cabbage, salsa, avocado	23

PIZZA	
<b>Four Cheese</b> Gorgonzola, mozzarella, goats cheese, brie, sliced tomato, rocket	38
<b>Margherita</b> Sliced tomato, cherry tomato, mozzarella	32
<b>Vegetarian</b> Fresh bell pepper, sweetcorn, mushrooms, coriander leaves, olives	26
<b>BBQ Chicken &amp; Chorizo</b> Spring onion, shredded parsley, sweetcorn, mozzarella	32
<b>Maldivian</b> Tuna, onion, homegrown chilli, curry leaf, mozzarella, tomato	28
MAINS	
<b>Grilled Lobster Wrap</b> Mango, baby gem lettuce, onion, chipotle mayonnaise	32
<b>Vegetable Wrap</b> Lettuce, hummus, cucumber, avocado, tomato confit	20
<b>EBC Burger</b> Portobello mushroom, cheddar cheese, lettuce, tomato, fries, relish	33
<b>Grilled Reef Fish</b> Crushed potato, asparagus, sauce vierge	28
<b>Half Tail Reef Lobster</b> Herb and tomato salsa, grilled vegetable	48*
<b>Beer Battered Fish and Chips</b> Mushy peas, lemon, tartare sauce	28
<b>Sri Lankan Chilli Mud Crab</b> Coconut, pandan leaf, pita bread	28
<b>Amilla Fried Chicken</b> Breaded chicken, siracha dipping sauce	28
SIDES	
<b>Garden Green Salad</b>	9
<b>Sweet Potato Fries</b>	7
<b>French Fries</b>	7
<b>Crab Mac and Cheese</b>	12
<b>Grilled Asparagus</b>	11
DESSERTS	
<i>Please see our selection inside</i>	
<b>Mango Coconut Panna Cotta</b>	14
<b>Tropical Fruit Platter</b>	14
<b>Salted Caramel Paris-Breast</b>	16
<b>Chocolate Mousse Namelaka</b>	16

**n-Contains Nuts. n - 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 US Dollar and subject to 23.2% taxes and service. Guests on Full Board and DAI meal plans are entitled to 2 courses.

## ENTRÉE

<b>Tomato Bell Pepper Gazpacho</b> Cucumber, chive	19
<b>Poke Bowl</b> Rice, edamame, sesame, avocado, radish, egg, tofu	19
<b>Sweet Potato Salad</b> Wild rice, pine nut, chai seed, avocado vinaigrette <i>n</i>	19
<b>Green Peppercorn Konjac "Calamari"</b> Coriander, lime, soy	18
<b>Mystique Garden Salad</b>	24
Mixed greens, red cabbage, shredded carrot, avocado, radish, apple cider vinegar, olive oil <i>add</i>	
Boiled egg <i>vegetarian</i>	26

## TACOS

<b>Black Bean</b> Crispy corn tortilla, red cabbage, salsa, avocado, black bean	23
<b>BBQ Sweet Potato</b> Crispy corn, sweet potato, BBQ sauce, capsicum, vegan cheese	23

## PIZZA

<b>Margherita</b> Sliced tomato, cherry tomato, vegan mozzarella	32
<b>Vegetarian</b> Fresh bell pepper, sweetcorn, mushrooms, coriander leaves, olives	26

## MAIN

<b>Quinoa Open Sandwich</b> Lettuce, tomato, quinoa patty, pickled cucumber	24
<b>Vegetable Wrap</b> Baby lettuce, hummus, cucumber, avocado	20
<b>Tofu Macaroni</b> Tomato, basil, chili flakes, olive oil, garlic & tofu	24
<b>Spring Roll</b> Carrot, cabbage, onions, mushroom, sweet chili sauce	18
<b>Mushroom Burger</b> Portobello, lettuce, tomato, fries, relish	33

## SIDES

<b>Garden Green Salad</b>	9
<b>Sweet Potato Fries</b>	7
<b>French Fries</b>	7
<b>Grilled Asparagus</b>	11

## DESSERT

<b>Tropical Fruit Platter</b>	14
<b>Sorbet and Dairy Free Ice Cream</b>	0

ENTRÉE

**Peruvian Ceviche** Reef fish, sauce of celery, tomato, capsicum, onion, ginger 18

**Coconut Prawns** Mayo, lettuce slaw 21

**Grilled Halloumi Salad** Sweet potato, pine nut, chai seed, avocado vinaigrette, pomegranate molasses 19

**Poke Bowl** Cabbage, edamame, sesame, avocado, radish, egg

*Your choice of*

Tuna 21

White Crab 23

**Caesar Salad**

Cos lettuce, parmesan, pork bacon, soft boiled egg, anchovy 24

Chicken 26

Grilled prawn 29

**Mystique Garden Salad** 24

Mixed greens, red cabbage, shredded carrot, avocado, radish, apple cider vinegar, olive oil *add*

Boiled egg 26

Seared Maldivian tuna 28

MAIN

**Prawn Garden Salad** Mixed green, red cabbage, carrot, avocado, apple cider vinegar 23

**EBC Burger** Portobello mushroom, blue cheese, lettuce, sweet potato fries 33

**Grilled Reef Fish** Broccoli, asparagus, sauce vierge 28

**Half Tail Reef Lobster** Herb and tomato salsa, grilled vegetable 48\*

**Coconut Battered Fish and Chips** Mushy peas, lemon, tartare sauce, sweet potato fries 28

SIDES

**Garden Green Salad** 9

**Sweet Potato Fries** 7

**Grilled Asparagus** 11

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<b>Caesar Salad</b>	
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Chicken	26
Grilled prawn	29
<b>Mystique Garden Salad</b>	24
Mixed greens, red cabbage, shredded carrot, avocado, radish, apple cider vinegar, olive oil <i>add</i>	
Boiled egg	26
Seared Maldivian tuna	28
<b>Grilled Halloumi Salad</b> Sweet potato, wild rice, pine nut, chai seed, avocado vinaigrette, pomegranate <i>n</i>	19
<b>Poke Bowl</b> Rice, edamame, sesame, avocado, radish, egg, soya mirin <i>Your choice of</i>	
Tuna	21
White Crab	23
Tofu	19
<b>Peruvian Ceviche</b> Reef fish, sauce of celery, tomato, bell pepper, onion, ginger	18
TACO'S	
<b>Avocado Prawn</b> Crispy corn tortilla, red cabbage, salsa, chipotle mayonnaise	27
<b>BBQ Chicken</b> Crispy corn, sweet potato, capsicum, cheddar cheese	24
<b>Black Bean</b> Crispy corn tortilla, red cabbage, salsa, avocado	23

PIZZA – gluten free base	
<b>Four Cheese</b> Gorgonzola, mozzarella, goats cheese, brie, sliced tomato, rocket	38
<b>Margherita</b> Sliced tomato, cherry tomato, mozzarella	32
<b>Vegetarian</b> Fresh bell pepper, sweetcorn, mushrooms, coriander leaves, olives	26
<b>BBQ Chicken &amp; Chorizo</b> Spring onion, shredded parsley, sweetcorn, mozzarella	32
<b>Maldivian</b> Tuna, onion, homegrown chilli, curry leaf, mozzarella, tomato	28
MAINS	
<b>Grilled Lobster Sandwich</b> Mango, baby gem lettuce, onion, chipotle mayonnaise	32
<b>Quinoa Open Sandwich</b> Lettuce, tomato, quinoa patty, cucumber, jalapeno	24
<b>Vegetable Sandwich</b> Lettuce, hummus, cucumber, avocado, tomato confit	20
<b>EBC Burger</b> Portobello mushroom, cheddar cheese, lettuce, tomato, fries, relish, almond flaxseed roll	33
<b>Half Tail Reef Lobster</b> Herb and tomato salsa, grilled vegetable	48*
<b>Grilled Reef Fish</b> Crushed potato, asparagus, sauce vierge	28
<b>Coconut Battered Fish and Chips</b> Mushy peas, lemon, tartare sauce	28
<b>Sri Lankan Chilli Mud Crab</b> Coconut, pandan leaf	28
SIDES	
<b>Garden Green Salad</b>	9
<b>Sweet Potato Fries</b>	7
<b>French Fries</b>	7
<b>Grilled Asparagus</b>	11
DESSERTS	
<b>Mango Coconut Panna Cotta</b>	14
<b>Tropical Fruit Platter</b>	14
<b>Chocolate Mousse, Namelaka</b>	16

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Mixed greens, red cabbage, shredded carrot, avocado, radish, apple cider vinegar, olive oil <i>add</i>	
Boiled egg	26
Seared Maldivian tuna	28
<b>Poke Bowl</b> Rice, edamame, sesame, avocado, radish, egg, soya mirin <i>Your choice of</i>	
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Tofu	19
<b>Peruvian Ceviche</b> Reef fish, sauce of celery, tomato, bell pepper, onion, ginger	18
TACO'S	
<b>Avocado Prawn</b> Crispy corn tortilla, red cabbage, salsa, chipotle mayonnaise	27
<b>BBQ Chicken</b> Crispy corn, sweet potato, capsicum, vegan cheese	24
<b>Soft Shell Crab Taco</b> Mango & cucumber salsa, spiced lemon pepper mayo	25
<b>Black Bean</b> Crispy corn tortilla, red cabbage, salsa, avocado	23

## PIZZA

<b>Margherita</b> Sliced tomato, cherry tomato, vegan mozzarella	32
<b>Vegetarian</b> Fresh bell pepper, sweetcorn, mushrooms, coriander leaves, olives	26

## MAINS

<b>Grilled Lobster Wrap</b> Mango, baby gem lettuce, onion, chipotle mayonnaise	32
<b>Vegetable Wrap</b> Lettuce, hummus, cucumber, avocado, tomato confit	20
<b>EBC Burger</b> Portobello mushroom, lettuce, tomato, fries, relish	33
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<b>Amilla Fried Chicken</b> Breaded chicken, siracha dipping sauce	28

## SIDES

<b>Garden Green Salad</b>	9
<b>Sweet Potato Fries</b>	7
<b>French Fries</b>	7
<b>Grilled Asparagus</b>	11

## DESSERTS

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<b>Tropical Fruit Platter</b>	14