



Amilla

RESORT AND RESIDENCES

BAA ATOLL | MALDIVES

**HOME DELIVERY
MENU**

BREAKFAST | Served from 6 am - 11 am

FRESH FRUITS AND VEGETABLES JUICES FROM THE JUICE BAR - \$ 12

Papaya | Pineapple | Grapefruit | Lemon | Orange | Apple | Watermelon | Mango | Celery | Beetroot | Carrot | Tomato | Cucumber | Ginger
Coffee and tea prepared in your house

LOW - FAT SMOOTHIES PER GLASS - \$17

Banana | Mixed Berries | Strawberry | Mango

YOGHURTS PER GLASS

Greek | Plain | Flavored - \$4

Coconut yoghurt with passion fruit - \$5

FRESH FRUITS - \$18

(Choose 5 types of fruits)

Banana | Honeydew melon | Rock melon | Orange | Passion fruit | Papaya | Pineapple | Watermelon | Lychees | Dates | Jack fruit | Grapes |
Mixed fruit salad

SELECTION OF DRY FRUIT & CEREALS \$12

(Choose your cereal, milk and topping)

Selection of cereal:

Toasted muesli | Rice crispy | Granola

Coco crunch | Corn flakes | Special K

Served with a choice of milk:

Whole milk | Low fat milk | Soy milk | Rice milk | Almond milk

Toppings:

Walnuts | Hazelnuts | Almonds | Sunflower seeds | Pumpkin seeds

FROM OUR BAKERY \$12

(Choose 2 types each of pastry and sliced bread)

Croissant | Chocolate croissant | Muffin | Danish pastries

White bread | Whole wheat bread | Rye bread | Baguette | Gluten-free bread

Served with butter and your choice of homemade jams and honey:

Raspberry jam | Strawberry jam | Mixed berry jam Marmalade | Selection of honey

Peanut butter | Nutella | Vegemite

WELLNESS YOUR WAY

Egg white omelet - three egg white omelet with herbs, spring onion, asparagus, goats' cheese

[Vegetarian, dairy free, gluten free, low lectin](#)

Almond keto rolls, scrambled eggs, smoked salmon, avocado mayonnaise

[Keto, gluten free, paleo, low lectin, seafood, contains nuts](#)

Keto benedict - grilled sweet potato, ham, fresh spinach, hollandaise

[Gluten free, low lectin, keto, pork](#)

Turmeric scrambled eggs, Maldivian kopi fai greens, smoked tuna

[Gluten free, keto, low lectin, seafood, dairy free option available](#)

Cassava pancakes, berry compote, honey

[Gluten free, vegetarian, vegan option available](#)

Porridge

EGGS

Full Amilla - poached egg on sourdough toast, avocado, pork sausage, sautéed mushroom, bacon, rocket

[Pork, halal option available](#)

Eggs benedict with ham or smoked salmon, poached egg, house hollandaise

[Seafood, pork](#)

LUNCH AND DINNER | Served from 11am - 11pm

STARTERS AND SOUPS AND SALADS

Romaine Heart salad - - anchovy, shaved parmesan, prosciutto crisp, poached egg, garlic croutons, classic Caesar dressing (P)
(Add poached corn fed chicken or grilled tiger prawns)

Tom Yam seafood - spicy Thai seafood soup flavored lemongrass (G) **\$28**

Minestrone soup - Italian soup with seasonal vegetables (V) **\$24**

Tuna tartare - spring onion, tomato, combawa lime, lavosh and honey dressing (S) **\$26**

Carpaccio - finely sliced raw beef fillet with crispy parmesan, truffle pesto and wild rocket (D) **\$36**

Cold cuts platter - 4 kinds of Italian cold cuts, pickles and crispy flat bread **\$32**

Cheese platter - 3 kinds of European cheese, dried fruits, nuts, and crackers (N) **\$21**

Sushi selection - served with ginger, wasabi and soy sauce **\$32**

SANDWICHES

(All sandwiches and burgers come with a choice of French fries or green salad / extra side - \$9)

Ciabatta club - toasted ciabatta, mustard mayo, egg, tomato, avocado, romaine, poached chicken slivers, leg of ham served with chunky chips **\$28**

Grilled vegetable wrap - hummus dip with sprout salad (V) **\$26**

Quinoa Fish Burger - grilled fish filet, nori seaweed, pickled ginger, wakame salad, tomato and wasabi mayonnaise **\$28**

Amilla Burger - grain fed beef patty, smoked cheddar, tomato, gherkin, slow cooked pork slivers, chunky chips **\$34**

PIZZA

(Small or Large)

Joe's signature - mushroom, thyme, duxelle, truffle salsa, pecorino cheese and rocket leaves (V) **\$28 | \$32**

Margherita - tomato, buffalo mozzarella and basil (V) **\$22 | \$26**

Parma - tomato, mozzarella, parmesan, parma ham, pesto and rocket leaves (N, P) **\$26 | \$30**

Nutella and Banana - local banana, crispy hazelnut (V, N) **\$18 | \$22**

CURRIES

Beef cheek rendang - Spicy beef cheek curry originated from Indonesia
Served with jasmine rice, stir fried asparagus or water spinach **\$38**

Kuli Mas - tuna cooked in local spices (D,S) **\$32**

Served with basmati rice or chapatti

ASIAN

Indonesian Mie Goreng - stir fried yellow noodles with beef, prawns and vegetables (D,S) **\$36**

Roasted pork fried rice - tossed in green peas and charred pineapple (P) **\$28**

SPAGHETTI OR PENNE PASTA

Aglio e olio **\$26**

Tomato sauce **\$28**

Bolognese **\$32**

FROM THE GRILL

Reef fish filet 180g

Maldivian lobster 600g

Maldivian tuna steak 160g

Whole catch of the day 800g

Corn-fed baby chicken 450g

Angus strip loin beef 200g

Angus tenderloin 180g

Lamb cutlet 250g

YOUNGER GUESTS

Chicken and noodle soup **\$12**

Roasted tomato soup with reef fish balls **\$12**

Creamy linguine **\$12**

Spaghetti bolognese **\$12**

Steak with mash and corn on the cob **\$12**

Chicken and chips with peas **\$12**

Mini beef burger with chunky chips **\$12**

Ciabatta cheese and tomato sandwich with chunky chips **\$12**

Goujon of fish with chunky chips **\$12**

DESSERTS

Green tea brûlée tart with mascarpone cream and mango **\$20**

Berry Pavlova, passion fruit cream and mascarpone **\$20**

Fresh fruit platter (V) **\$18**

OVERNIGHT | Served from 11pm - 6am

STARTERS AND SOUPS AND SALADS

Romaine Heart salad - anchovy, shaved parmesan, prosciutto crisp, poached egg, garlic croutons, classic Caesar dressing P **\$26**
(Add poached corn fed chicken or grilled tiger prawns) (P)

Tom yam seafood - spicy Thai seafood soup flavored lemon grass (G) **\$28**

Carpaccio - finely sliced raw beef fillet with crispy parmesan, truffle pesto and wild rocket (D)

Cold cuts platter - 4 kinds of Italian cold cuts, pickles and crispy flat bread **\$36**

Cheese platter - 3 kinds of European cheese, dried fruits, nuts and crackers (N) **\$21**

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Nutella and Banana - local banana, crispy hazelnut (V, N) **\$18 | \$22**

HOT DISHES

Indonesian Mie Goreng - stir fried yellow noodles with beef, prawns and vegetables (D,S) **\$30**

FROM THE GRILL

Reef fish filet 180g **\$34**

Corn-fed baby chicken 450g **\$46**

Angus striploin beef 200g **\$48**

SIDE DISHES

Amilla house salad **\$12**

French fries (V) **\$9**

Steamed vegetables (V) **\$9**

Steamed rice (V) **\$9**

Mashed potato (V) **\$12**

DESSERTS

Berry pavlova, passion fruit cream and mascarpone **\$20**

Fresh fruit platter (V) **\$18**

BEVERAGES

Milkshakes \$9

Chocolate | Strawberry | Banana | Vanilla

Yoghurt Smoothies

Mixed berries | Strawberry | Mango

\$12