SALADS	\$	DAAI
DHIGALI SIGNATURE (V)* Honey Grilled Goat Cheese + Apple + Rocket Salad Leaf + Raisin + Sundried Tomatoes + Honey Balsamic	17	2.5
NICOISE SALAD Freshly Grilled Tuna + Potatoes + Green Beans + Onion + Kalamata Olives + Boiled Egg + Lemon Dressing	16	-
YUM WOON SEN (S) Glass Noodle + Fresh Seafood + Chili + Lime + Rice Flakes + Coriander	17	-
GARDEN SALAD (V) Mixed Garden Leaf + Cucumber + Tomato + Capsicum + Sweet Corn + Carrot + Red Cabbage	12	-
SOM TAM (N) (S) Green Papaya + Dry Shrimps + Palm Sugar + Fish Sauce + Lime + Garlic + Chili	12	-
SOUPS		
CREAM OF TOMATO (V)	10	-
PUMPKIN + CORIANDER SOUP (V)	10	-
TOMATO + WATERMELON GAZPACHO + GRILLED SCALLOP	10	-
TOM YAM PARMESAN* Lemongrass + Galangal + Kaffir Lime + New Zealand Mussels + Parmesan Cheese + Double Cream	10	2.5

Chef reserves the right to modify the menu items according to seasonal availability.

BURGERS All burgers accompanied with French Fries + Pickled Vegetables	\$	D	AAI
JADE BURGER Angus Beef + Cheddar + Caramelized Onions + Fried Egg + Mustard + Ketchup + Iceberg Salad + Tomato	28	5	-
MEXICAN BURGER Angus Beef + Jalapeño + Tortilla Chips + Guacamole + Tomato	25	5	-
INDIAN OCEAN BURGER Reef Fish Patty + Remoulade Sauce + Tomato + Cucumber + Iceberg Lettuce	23	3	-
CHICKEN BURGER Chicken Patty + Iceberg Lettuce + Thousand Island Dressing + Tomato + Cucumber	2	4	-
Optional Pork Bacon (P) Extra cheddar cheese Beef Bacon Beetroot Pickles		3	-
SANDWICHES All sandwiches accompanied with French Fries			
INDIAN WRAP Chicken Tandoori + Iceberg Lettuce + Masala Dressing + Paneer Cheese + Tomato + Cucumber	17	7	-
DHIGALI CLUB SANDWICH (P) Toast + Pork Ham OR Grilled Chicken + Gouda Cheese + Pancetta + Fried Egg + Lettuce + Tomato + Cucumber	17	7	-
PANINI SALAMI or GRILLED CHICKEN (P) Italian Pork Salami OR Grilled Chicken + Feta Cheese + Tomato + Artichoke + Grilled Capsicum + Olives	18	5	-
VIETNAMESE SPRING ROLLS (V) Fresh Rice Paper Roll + Lettuce + Carrot + Cucumber + Grated Coconut + Sweet Chili Sauce	16	6	-
MALDIVIAN ROSHI ROLL (S) Tuna + Onion + Chili + Lime Juice + Tomato + Olive Oil + Roshi Bread	18	5	-

(V) Vegetarian (S) Spicy (N) Nuts (P) Pork

*Not included for Dine Around All Inclusive. Supplement applies.

Prices are in USD and exclusive of 10% service charge and 12% GST (government tax) Chef reserves the right to modify the menu items according to seasonal availability.

PIZZA	\$	DAA
MARGHERITA Tomato Sauce + Mozzarella Cheese	23	-
PEPPERONI Tomato Sauce + Beef Pepperoni + Mozzarella Cheese	25	-
MALDIVIAN SEAFOOD (S) Tomato Sauce + Mix Seafood + Coconut Milk + Maldivian Spices + Mozzarella Cheese	29	-
HAWAII (P) Tomato Sauce + Pineapple + Pork Ham OR Grilled Chicken + Mozzarella Cheese	25	-
VEGGIE (V) Tomato Sauce + Mushroom + Okra + Capsicum + Spinach + Onion + Mozzarella Cheese	25	-
TANDOORI PIZZA (S) Tandoori Chicken + Tikka Masala + Paneer + Yoghurt Mint + Mozzarella Cheese	25	-
PASTA		
SPAGHETTI BOLOGNESE ROYAL Minced Lamb +Tomato Sauce + Parmesan Cheese	23	-
PENNE AL FUNGI (V)* Penne + Creamy Mushroom + White Truffle Oil + Green Asparagus + Parmesan Cheese	24	2.5
LASAGNE BOLOGNESE* Minced Beef + Tomato Sauce + Béchamel + Mozzarella	24	2.5
MALDIVIAN PASTA Tagliatelle + Fresh Tuna + Tomato + Maldivian Spices + Curry Leaves + Coconut Milk	23	-

AROUND THE WORLD	\$	DAAI
INDONESIAN NASI GORENG (N) (S) Fried Rice + Fried Egg + Nasi Paste + Chicken Sate + Peanut Sauce + Prawn Cracker	23	-
FAJITAS* Cajun Shredded Chicken + Avocado + Tomato Salsa + Sour Cream + Soft Tortilla Bread	23	2.5
CHILI CON CARNE (S) Minced Beef + Red Beans + Tomato + Spices + Sour Cream + Crispy Tortillas	23	-
MALDIVIAN DINGA RIHA (S) Maldivian Spiced Coconut Curry + Curry Leaves + Prawns	23	-
HANAKURI KUKULHU (S) Roasted Chicken + Local Spices	21	-
VEGETARIAN QUICHE (V) Spinach + Olives + Goat Cheese + Grilled Capsicum + Sun Dried Tomato	23	-
DESSERT		
SEMIFREDDO (N) Nougat + Passionfruit + Physalis + Pistachio Chantilly	12	-
CREME BRULEE Ginger + Lime + Vanilla Custard + Brown Sugar	11	-
PANNA COTTA Lemongrass + Raspberry Coulis + Sugar Spin	11	-
FROZEN CHOCOLATE MOUSSE CAKE Madagascar Vanilla Sauce + Caramel Popsicle	13	-
FRUIT PLATTER Selection of Seasonal Exotic Fruits	15	-
ICE CREAM + SORBET SELECTION Ask our staffs for daily fresh flavors of Ice Creams and Sorbets	7	-