
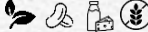










MADIVARU SILK RESTAURANT MENU




At Madivaru Silk Restaurant, we take you on a culinary journey inspired by the Historic Silk Road, blending Mediterranean and Asian flavors. Our menu features a variety of dishes, from delicate starters and robust main courses to delightful desserts, all crafted with the finest ingredients. Every day, our chefs surprise you with a dish and dessert of the day inspired by the countries along the Silk Road. Please ask your waiter for details. Experience the fusion of tradition and innovation in every bite, set against the stunning backdrop of the Maldivian Sea.

STARTERS

Beef Carpaccio (Italian) 	\$ 30
Thin slices of beef with parmesan shavings, arugula, pickled mushrooms and mustard	
Caprese Salad (Italian) 	\$ 28
Fresh mozzarella, tomatoes, basil and a drizzle of olive oil	
Chicken Samosas (Indian)	\$ 22
Fried triangular pastries filled with spiced chicken and potatoes, served with mint chutney	
Mediterranean Mixed Antipasto (Mediterranean) 	\$ 32
A selection of Mediterranean appetizers, including grilled peppers, marinated feta and olives	
Roasted Red Pepper and Sun-Dried Tomato Hummus (Middle Eastern) 	\$ 20
Chickpea puree with roasted red pepper, sun-dried tomatoes, smoked paprika and a drizzle of olive oil, served with Warm pita bread	
Octopus and Fava Bean (Mediterranean) 	\$ 28
Fresh octopus with broad bean, olive oil and lemon zest	
Poke Bowl Style Quinoa Salad (International)	\$ 35
A vibrant bowl of mixed quinoa, cherry tomatoes, cucumber, avocado, pearl onion and mango, topped with your choice of Marinated tuna, grilled chicken, raw salmon, or tofu, served with sesame soy dressing	
Tom kha kai (Thai) 	\$ 25
Soup with coconut milk, galangal, lemon grass, kaffir lime leaves, mushrooms and chicken	
Shrimp Tempura (Japanese) 	\$ 30
Crispy shrimp tempura served with Tentsuyu sauce	
Vegetable Gyoza (Japanese) 	\$ 22
Japanese dumplings filled with vegetables served with soy sauce	
Veg Vietnamese spring rolls with peanut sauce (Asian) 	\$ 24
Rice paper rolls filled with mango and mixed vegetables served with peanut sauce	
Wonton Soup (Chinese) 	\$ 26
Light broth with pork and shrimp wontons, bok choy and green onions	
Soup of the day	\$ 25
Please ask your waiter for details about today's special soup	

PREMIUM SPECIALS

Please note that these premium dishes are available at an extra charge for guests under an All-inclusive Dine-around Package

* Maldivian Lobster 	per 100G	\$ 14
Fresh Maldivian lobster, prepared to your liking (grilled, steamed, or boiled), served with drawn butter and seasonal vegetables on the side		
* Oysters (minimum 3 pieces) 	per piece	\$ 08
Freshly shucked oysters, served on ice with lemon wedges, cocktail sauce and mignonette		
* Wagyu Beef Steak 		\$ 70
Premium Wagyu beef steak, grilled to perfection, served with truffle mashed potatoes and sautéed asparagus.		



NOTE FOR ALLERGENS

Please inform your waiter if you have any food allergies or dietary restrictions. Our kitchen team is well trained to handle special requests, and we will do our best to accommodate your needs.

All prices are in USD and includes 16% GST and 10% Service Charge

MAIN COURSES

Chinese Beef and Broccoli Stir-Fry (Chinese)

Stir-fried beef with broccoli in a savory garlic sauce

\$ 32

Eggplant Parmigiana (Italian)

Classic Italian dish with layers of eggplant, tomato sauce and melted mozzarella cheese

\$ 30

Green Curry Chicken (Thai)

Thai green curry chicken with coconut milk and vegetables served with jasmine rice

\$ 30

Lamb Tagine (Moroccan)

Slow-cooked lamb with apricots, almonds and Moroccan spices, served with couscous

\$ 37

Nasi Goreng (Indonesian)

Indonesian fried rice with chicken, shrimp, vegetables and a fried egg

\$ 34

Pasta of the Day (Italian)

Our chef's daily pasta creation is inspired by the flavors of Italy. Please ask your waiter for today's special pasta dish

\$ 32

Provençal Ratatouille (French)

Mediterranean vegetable stew with zucchini, eggplant, bell peppers and tomatoes, served with crusty bread

\$ 27

Shrimp Pad Thai (Thai)

Stir-fried rice noodles with shrimp, tofu, bean sprouts and peanuts

\$ 37

Salmon Teriyaki (Japanese)

Grilled salmon fillet glazed with teriyaki sauce, served with white rice and steamed vegetables.

\$ 42

Tuna Steak (locally inspired)

Freshly caught Maldivian tuna is seared to perfection and served with sautéed greens and a tangy lime-ginger sauce

\$ 35

Vietnamese Caramel Pork (Vietnamese)

Braised pork in caramel sauce with star anise and chili, served with jasmine rice

\$ 38

Dish of the Day

Please ask your waiter for details about today's special dish

\$ 40

DESSERTS

Baklava (Middle Eastern)

Sweet layers of filo pastry filled with chopped nuts and honey syrup, a classic Middle Eastern dessert

\$ 16

Coconut and Passion Fruit Panna Cotta (Italian fusion)

A creamy panna cotta made with rich coconut milk, topped with fresh and tangy passion fruit pulp for a tropical twist on this Classic Italian dessert.

\$ 18

Japanese Matcha Mochi (Japanese)

Soft and chewy rice cakes flavored with Matcha green tea

\$ 18

Mango Sticky Rice (Thai)

Traditional Thai dessert with sweet sticky rice and fresh mango slices, topped with coconut milk

\$ 18

Mixed Fruit Platter

A refreshing assortment of seasonal fruits

\$ 18

Pistachio Kulfi (Indian)

Authentic Indian pistachio ice cream, rich and creamy

\$ 18

Selection of Ice-cream (Per Scoop)

A variety of premium Italian ice creams in assorted flavors

\$ 06

Dessert of the Day

Please ask your waiter for details about today's special dessert, a delightful creation to complete your dining experience

\$ 18



Shellfish



Nuts



Dairy



Vegetarian



Gluten Free



Spicy

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