

Breakfast

served from 6.00 am to 11.00 am

Continental	30
Freshly Squeezed Orange, Watermelon Or Pineapple Juice, Sliced Seasonal Fruit Platter Selection of Danish Pastry and Bread Rolls, Butter, Jams and Honey American Coffee, Decaffeinated Coffee, Espresso Or Cappuccino English Breakfast, Earl Grey, Herbal Tea Or Hot Chocolate	
English 💘	40
Includes the Continental Breakfast Selection Plus the Following Hot Dishes	
Two Fresh Farm Eggs Cooked to Your Liking Pork Bacon, Pork Sausages, Mushroom, Tomato, Baked Beans and Hash Brown	
Maldivian >>> >=	38
Includes the Continental Breakfast Selection Plus the Following Hot Dishes Tuna Mas Huni Salad, Chicken Kukulhu Curry, Roshi Flatbread and Curry Leaves Omelet	
Asian₩	38
Includes the Continental Breakfast Selection Plus the Following Hot Dishes Pork Meatball Congee, Scallion Omelet with Sriracha and Patongos with Pandan Custard	
G® HEALTHY	40

Freshly Squeezed Orange Or Pineapple Juice, Sliced Seasonal Fruit Platter Flourless Coconut and Quinoa Muffin Whole Grain Waffle, Soymilk Yoghurt and Pineapple Salsa Banana, Berry and Chia Seeds Bircher Muesli Scrambled Egg Whites with Tofu and Kale on Seven-Grain Toast Margarine, Sugar-Free Jam and Honey American Coffee, Decaffeinated Coffee, Espresso Or Cappuccino English Breakfast, Earl Grey Or Herbal Tea Or Hot Chocolate



À La' Carte

served from 6.00 am to 11.00 am

Freshly Squeezed Orange, Watermelon, Pineapple Juice	14
Chilled Apple, Mango, Tomato Juice	12
Sliced Seasonal Fruit Platter♥	14
Selection of Danish Pastry and Bread Rolls	12
Cereals, Bircher Muesli and Granola	10
Two Farm Eggs Cooked to Your Liking	16
Two Farm Eggs with Bacon, Sausage, Mushroom and Tomato	20
Plain Yoghurt Or Fruit Yoghurt	10
Roast Ham and Swiss Cheese Platter	14
Smoked Salmon with Traditional Accompaniments	20
Pancakes / Crepes / Waffles / Maldivian Folhi	12

Appetizer

served from 11.00 am to 11.00 pm

Caesar Salad Communication Crunchy Romaine Baby Lettuce, Crispy Bacon, Parmesan Cheese, Poached Egg, Garlic Croutons, Parmesan Shavings, Caesar Dressing (Choice of Chicken Or Prawn)	22
Noonu Green Salad♥ Garden Green Leaves, Shaved Vegetables, Pickled Mushroom, Green Peas, Balsamic Reduction, Olive Oil	18
Beef Tenderloin Carpaccio ** Fresh Australian Tenderloin, Truffle Cream, Italian Olive Oil, Parmesan Flakes, Rocket Salad, Pine Nuts	24
Quinoa Salad Végan Cheese, Light Curry Cream, Pomegranate	24
Green Papaya Salad Capsicums, Coriander, Red Onions, Asian Spices	18



Soups

Yellow Lentil Soup Mouse Lebanese Lentil Soup, Lemon, Cumin and Crispy Arabic Bread	14
Classic Chicken Noodle Soup Chicken Broth, Egg Noodles, Crispy Vegetables	14
Roasted Tomato Soup Mollo Fresh Roasted Tomato, Garlic, Herbs and Croutons	14
Sandwiches & Burgers all sandwiches & burgers are served with french fries	
Vegetable Ciabatta ••• • Pepper, Zucchini, Eggplant, Fresh Basil Pesto, Mozzarella Cheese, Toasted Seeds and Nuts	26
Classic Club on Corn Bread Sous Vide Chicken Breast, Lettuce, Tomato, Pork Bacon, Avocado, Comte Cheese & Fried Egg	28
ONU Beef Burger	32
Pizza	
Pizza Margherita Tomato, Mozzarella, Fresh Basil, Olive Oïl	32
Pizza Prosciutto	34



Pizza Quattro Stadioni-MOLK.

Pizza Quattro Stagioni Artichoke, Black Olives, Mushroom, Zucchini, Basil Leaves	32
Pizza Frutti De Mare Fresh Seafood Pizza, Tomato, Mozzarella, Basil Leaves	34
Pasta	
Spaghetti Bolognaise Classic Spaghetti Meat Sauce	22
Pasta Linguine Frutti De Mare Linguine Pasta, Fresh Basil, Garlic, Cream Sauce, Seafood	24
Fettucini Carbonara Fettucini Pasta, Pork Bacon, Parmesan Cheese, Egg and Cream	24
Penne Arrabbiata Spicy Penne Pasta, Tomato Sauce, Chili	22
The Main from Grill all below grill items are served with potato gratin and balsamic roasted tomatoes and baby vegetables	
Grilled Black Angus Rib-eye Steak	65
Grilled Snapper	32
Grilled Tiger Prawns And Grilled Lemon	42



Tandoor 1/2 Posted Farm Chicken Milk

Cumin Yoghurt and Kachumber	20
Classic Fish & Chips Mushy Peas, Pickles, Tartar Sauce, Malt Vinegar Beer Battered Reef Fish, French Fries, Mushy Peas, Pickles, Tartar Sauce, Malt Vinegar	26
Favorite Asian Street Flavors	
Thai Green Chicken Curry With Steamed White Rice	28
Maldivian Kukulhu Curry → Rice, Chapati, Mango Chutney, Papadam and Katta Sambal	28
Sweet & Sour Fish Chinese Sweet & Sour Fish, Bell Peppers, Pineapple	28
Chicken Biryani Rice Sept. Birya	34
Lamb Rogan Josh Paratha, Papadam and Kachumber	32
Dessert	
Chocolate Ginger Brownie, Bourbon Vanilla Anglaise	18
Movenpick Moist Carrot Cake with Vanilla Ice Cream	18
Lemongrass Crème Brulee	18
Tropical Fruit Platter, Mango Sorbet♥	18
Mövenpick Ice Cream and Sorbet	5

28



Late Night Menu served from 11.00 pm to 06.00 am

Salads & Starters

Caesar Salad Crunchy Romaine Baby Lettuce, Crispy Bacon, Parmesan Cheese, Poached Egg, Garlic Croutons, Parmesan Shavings and Caesar Dressing (Choice of Chicken Or Prawn)	22
Noonu Green Salad♥ Garden Green Leaves, Shaved Vegetables, Pickled Mushroom, Green Peas Balsamic Reduction & Olive Oil	18
Soups	
Classic Chicken Noodle Soup Chicken Broth, Egg Noodles, Crispy Vegetables	14
Roasted Tomato Soup Missing Presh Roasted Tomato, Garlic, Herbs, And Croutons	14
Sandwiches & Burgers all sandwiches & burgers are served with french fries	
Classic Club on Corn Bread Sous Vide Chicken Breast, Lettuce, Tomato, Pork Bacon, Avocado, Comte Cheese and Fried Egg	28
ONU Beef Burger : MULL STATE S	32



The Main Course

Grilled Black Angus Rib-Eye Steak With Potato Gratin and Balsamic Roasted Tomatoes, Baby Vegetables, Herbs Jus	65
Grilled Tiger Prawns Moles Grilled Prawns, Grilled Lemon, Garlic Lemon Butter	42
Maldivian Kukulhu Curry Rice, Chapati, Mango Chutney, Papadam and Katta Sambal	28
Lamb Rogan Josh → → → → → → → → → → → → → → → → → → →	32
Dessert	
Chocolate Ginger Brownie, Bourbon Vanilla Anglaise 🧆	18
Baked Ricotta Cheesecake Mango and Basil Salsa	18



Go Healthy Menu served from 11.00 am to 11.00 pm

Starters

Chilled Tomato and Watermelon Gazpacho with Flaxseed Bruschetta	18
Cauliflower Tabbouleh, Cherry Tomatoes, Grilled Halloumi and Rocket	23
Asian Coleslaw, Grilled Shrimps in Charred Cashew Satay Sauce	26
Sandwiches	
Skipjack Tuna and Red Lentil Burger, Mango and Tomato Salsa	28
Marinated Salmon, Honeydew Raita, Lemon-Lime Marmalade	31
The Main Course	
Ginger-Steamed Reef Fish, Sprouting Broccoli and Wild Rice	37
Char-Grilled Chicken Breast, Asian Greens and Citrus Quinoa Salad	44
Soba Buckwheat Noodles, Miso-Glazed Aubergines And Enoki Mushrooms	32
Dessert	
Black Charcoal Smoothie, Peaches and Goji Berries	18
Raw Banana Cream and Coconut Cheesecake	18



Signature Dishes

served from 11.00 am to 11.00 pm

Local cuisine, global appeal

Traditional Swiss recipes revisited by Mövenpick to entice the modern palate, marrying tradition with culinary innovation. Savour these classic dishes, always cooked to perfection, in our restaurants worldwide

Beef tartare

One of Mövenpick's greatest culinary successes, perfected by our chefs over time, steak tartare is true classic, not only in Switzerland, but worldwide.

Riz Casimir

Curry and tropical fruit flavours suggest an exotic origin, yet Riz Casimir was invented in the Mövenpick kitchen by our founder, the legendary Ueli Prager. It's been served in our restaurants since 1952!

Zürich-style veal

Succulent veal in a mouth-watering cream and mushroom sauce, served with a traditional crispy rösti, a quintessential Swiss dish popular at Mövenpick restaurants the world over.

Swiss Carrot Cake

A modern take on the traditional Swiss 'Rüebli Chueche', our contemporary gluten-free carrot cake is light to bite, but big on flavour and topped with a smooth and velvety cream cheese glace.

Beef Tartare Mild I Medium Or Fiery I Brioche Toast And Butter	40
Zurich-Style Veal Sliced Veal I Button Mushrooms I Cream Sauce I Butter Rösti	55
Riz Casimir Sliced Veal I Mild Curry Sauce I Jasmine Rice I Exotic Fruits I Sambal I Crispy Krupuk	52
Swiss Carrot Cake	19