









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	
GO 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	

All the prices are subject to 10% Service Charge and 16% Government Tax.

 Spicy  Pork  Healthy  Vegetarian  Seafood  Nuts  Alcohol  Dairy

Should you be allergic or intolerant to any food, please inform your service personnel to assist you with selecting a dish suited to your requirements or have our Chef prepare something special for you.



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



All the prices are subject to 10% Service Charge and 16% Government Tax.

Spicy Pork Healthy Vegetarian Seafood Nuts Alcohol Dairy

Should you be allergic or intolerant to any food, please inform your service personnel to assist you with selecting a dish suited to your requirements or have our Chef prepare something special for you.









Soups

Yellow Lentil Soup  ●	14
Lebanese Lentil Soup, Lemon, Cumin and Crispy Arabic Bread	
Classic Chicken Noodle Soup	14
Chicken Broth, Egg Noodles, Crispy Vegetables	
Roasted Tomato Soup  ●	14
Fresh Roasted Tomato, Garlic, Herbs and Croutons	

Sandwiches & Burgers

all sandwiches & burgers are served with french fries

Vegetable Ciabatta   ●	26
Pepper, Zucchini, Eggplant, Fresh Basil Pesto, Mozzarella Cheese, Toasted Seeds and Nuts	
Classic Club on Corn Bread  	28
Sous Vide Chicken Breast, Lettuce, Tomato, Pork Bacon, Avocado, Comte Cheese & Fried Egg	
ONU Beef Burger  	32
Black Angus Beef, Tomato, Lettuce, Mushroom, Bacon, Sunny Side Up Egg, Caramelised Onions & Gruyere Cheese	

All the prices are subject to 10% Service Charge and 16% Government Tax.

 Spicy  Pork  Healthy  Vegetarian  Seafood  Nuts  Alcohol  Dairy

Should you be allergic or intolerant to any food, please inform your service personnel to assist you with selecting a dish suited to your requirements or have our Chef prepare something special for you.

MÖVENPICK









RESORT KUREDHIVARU
MALDIVES



Pizza

Pizza Margherita	32
Tomato, Mozzarella, Fresh Basil, Olive Oil	
Pizza Prosciutto	34
Pizza Quattro Stagioni  	32
Artichoke, Black Olives, Mushroom, Zucchini, Basil Leaves	
Pizza Frutti De Mare  	34
Fresh Seafood Pizza, Tomato, Mozzarella, Basil Leaves	

Pasta

Spaghetti Bolognese  	22
Classic Spaghetti Meat Sauce	
Pasta Linguine Frutti De Mare   	24
Linguine Pasta, Fresh Basil, Garlic, Cream Sauce, Seafood	
Fettucini Carbonara  	24
Fettucini Pasta, Pork Bacon, Parmesan Cheese, Egg and Cream	
Penne Arrabbiata 	22
Spicy Penne Pasta, Tomato Sauce, Chili	

All the prices are subject to 10% Service Charge and 16% Government Tax.

 Spicy  Pork  Healthy  Vegetarian  Seafood  Nuts  Alcohol  Dairy

Should you be allergic or intolerant to any food, please inform your service personnel to assist you with selecting a dish suited to your requirements or have our Chef prepare something special for you.

MÖVENPICK

RESORT KUREDHIVARU
MALDIVES



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 🐞  Garlic Butter Grilled Prawns and Grilled Lemon	42
Tandoor 1/2 Roasted Farm Chicken  Cumin Yoghurt and Kachumber	28
Classic Fish & Chips 🐟  🍷 Beer Battered Reef Fish, French Fries, Mushy Peas, Pickles, Tartar Sauce, Malt Vinegar	26

All the prices are subject to 10% Service Charge and 16% Government Tax.

🌶️ Spicy 🐖 Pork ❤️ Healthy 🟢 Vegetarian 🐟 Seafood 🥜 Nuts 🍷 Alcohol  Dairy

Should you be allergic or intolerant to any food, please inform your service personnel to assist you with selecting a dish suited to your requirements or have our Chef prepare something special for you.



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 🍗 🥚 🥛 Egg, Raita, Kachumber	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

All the prices are subject to 10% Service Charge and 16% Government Tax.

🌶️ Spicy 🐖 Pork ❤️ Healthy 🌱 Vegetarian 🐟 Seafood 🥜 Nuts 🍷 Alcohol 🥛 Dairy

Should you be allergic or intolerant to any food, please inform your service personnel to assist you with selecting a dish suited to your requirements or have our Chef prepare something special for you.



Late Night Menu

served from 11.00 pm to 06.00 am

Salads & Starters

- Caesar Salad** 🐟 🥩 🥛 22
Crunchy Romaine Baby Lettuce, Crispy Bacon, Parmesan Cheese, Poached Egg, Garlic Croutons, Parmesan Shavings and Caesar Dressing (Choice of Chicken Or Prawn)
- Noonu Green Salad** ❤️ 18
Garden Green Leaves, Shaved Vegetables, Pickled Mushroom, Green Peas
Balsamic Reduction & Olive Oil

Soups

- Classic Chicken Noodle Soup** 14
Chicken Broth, Egg Noodles, Crispy Vegetables
- Roasted Tomato Soup** 🟢 🥛 14
Fresh Roasted Tomato, Garlic, Herbs, And Croutons

Sandwiches & Burgers

all sandwiches & burgers are served with french fries

- Classic Club on Corn Bread** 🥩 🥛 28
Sous Vide Chicken Breast, Lettuce, Tomato, Pork Bacon, Avocado, Comte Cheese and Fried Egg
- ONU Beef Burger** 🥩 🥛 32
Black Angus Beef, Tomato, Lettuce, Mushroom, Bacon, Caramelised Onions, Gruyere Cheese

All the prices are subject to 10% Service Charge and 16% Government Tax.

🐟 Spicy 🥩 Pork ❤️ Healthy 🟢 Vegetarian 🐟 Seafood 🥜 Nuts 🍷 Alcohol 🥛 Dairy


Should you be allergic or intolerant to any food, please inform your service personnel to assist you with selecting a dish suited to your requirements or have our Chef prepare something special for you.



The Main Course

Grilled Black Angus Rib-Eye Steak	65
With Potato Gratin and Balsamic Roasted Tomatoes, Baby Vegetables, Herbs Jus	
Grilled Tiger Prawns 🐟 	42
Grilled Prawns, Grilled Lemon, Garlic Lemon Butter	
Maldivian Kukulhu Curry 🍛	28
Rice, Chapati, Mango Chutney, Papadam and Katta Sambal	
Lamb Rogan Josh 🍛 	32
Paratha, Papadum and Kachumber	

Dessert

Chocolate Ginger Brownie, Bourbon Vanilla Anglaise 🍰	18
Baked Ricotta Cheesecake Mango and Basil Salsa 	18

All the prices are subject to 10% Service Charge and 16% Government Tax.

🍛 Spicy 🐷 Pork ❤️ Healthy 🌱 Vegetarian 🐟 Seafood 🥜 Nuts 🍷 Alcohol  Dairy

Should you be allergic or intolerant to any food, please inform your service personnel to assist you with selecting a dish suited to your requirements or have our Chef prepare something special for you.

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

All the prices are subject to 10% Service Charge and 16% Government Tax.

🌶️ Spicy 🐖 Pork ❤️ Healthy ● Vegetarian 🐟 Seafood 🥜 Nuts 🍷 Alcohol 🥛 Dairy

Should you be allergic or intolerant to any food, please inform your service personnel to assist you with selecting a dish suited to your requirements or have our Chef prepare something special for you.

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 glaze.

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

All the prices are subject to 10% Service Charge and 16% Government Tax.

 Spicy  Pork  Healthy  Vegetarian  Seafood  Nuts  Alcohol  Dairy

Should you be allergic or intolerant to any food, please inform your service personnel to assist you with selecting a dish suited to your requirements or have our Chef prepare something special for you.