



In-Villa Dining

We are strong advocates for locally sourced, healthy, organic ingredients and authentic cuisines. We work with local vendors and farmers to introduce sustainable produce to our resort while using our own ingredients from the island's organic garden.

Delight yourself with our hand-crafted recipes, created by the Ayada Culinary team.

An awe - inspiring world...

All day dining

Served from 10:30 am to 10 pm

Appetizers & salads

- Seared Maldivian yellow fin tuna** (SF) 30
Romaine lettuce, green beans, egg, tomato, balsamic dressing
- Prawn mango & avocado salad** (D) (SF) 30
Tomato, micro herbs, low fat yoghurt dressing
- Arabic cold mezze** (D) (V) (G) 28
Hummus, eggplant Raheb, black olives, halloumi cheese, fatoush salad, minted yoghurt, pita bread
- Spicy chicken wings** (G) 26
Sweet chili & BBQ sauce
- Maldivian tuna short eats** (SF) 22
Tuna masroshi, bis cutlets, gulha, local chili paste
- Homemade vegetable spring rolls** (V) (G) 20
Sweet chili & honey soya sauce
- Ayada secret garden** (VG) 18
Garden herbs & lettuce, young coconut, meat, tomatoes, lemon vinaigrette

Soups

- Roasted tomato soup** (D) (G) (V) 22
Cream, basil oil, garlic croutons
- Maldivian Garudiya** (SF) 22
Onion, chili & curry leaves broth; tuna, lemon
- Chicken wonton** (G) 22
Bok choy, green onion, ginger, garlic

(A) Alcohol (D) Dairy (N) Nuts (G) Gluten (V) Vegetarian (VG) Vegan (SF) Seafood

*If you have any specific allergy or dietary requirements please let us know.
All prices are in US dollars and are subject to a 10% service charge and 12% GST.*

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Sandwiches and burgers

- Ayada club** (D)(G) 32
Grilled chicken, lettuce, egg, tomato, turkey bacon
- Corn-fed chicken** (D)(G) 32
Gouda cheese, lettuce, tomato, spicy mayo, whole wheat bread
- Plant based meat free burger** (D)(G)(V) 32
Cheddar cheese, lettuce, tomato, onion, Dijon mayo, dill pickles, sesame Brioche bun
- The Angus beef burger** (D)(G) 32
Cheddar cheese, lettuce, tomato, onion, Dijon mayo, dill pickles, sesame Brioche bun
- Vegetable Panini** (D)(G)(V) 24
Zucchini, bell peppers, eggplant, mozzarella, tomato & basil pesto

All sandwiches & burgers are served with French fries

Pasta & Noodles

- Spaghetti frutti di mare** (G)(SF)(N) 36
Prawns, mussels, squid, tomato sauce, chili, basil
- Tagliatelle alla Bolognese** (D)(G)(N) 32
Slowly cooked minced beef in tomato sauce
- Penne ai funghi** (D)(G)(V)(N) 30
Mushrooms, cream, parmesan cheese
- Fusilli al pesto** (D)(G)(V)(N) 28
Basil, pine nuts, parmesan cheese, extra virgin olive oil
- Nasi Goreng**
Wok fried rice, vegetable pickle, sunny side egg, prawn crackers, served with chili sambal and soy sauce with your choice of:
- Chicken Satay (G)(SF)(N) 36
Vegetables (G)(V)(N) 34
- Mie Goreng**
Wok fried noodles, vegetable pickle, egg strips, prawn crackers, served with chili sambal and soy sauce with your choice of:
- Chicken satay (G)(SF)(N) 36
Vegetables (G)(V)(N) 34

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Mains

- Maldivian lobster – simply grilled** (SF) 110
Served with steamed rice, secret garden salad leaves, garlic butter sauce
- Rack of lamb** (D) 55
Parsley potatoes, buttered vegetables, rosemary jus
- Black Angus beef tenderloin** (D) 55
Mushroom fricassee, potato purée, peppercorn sauce
- Corn-fed chicken breast** (D) 42
Served with organic pearl barley, pumpkin puree, steamed vegetables, natural jus, lemon
- Catch of the day** (A) (D) (SF) 42
Potato mousseline, grilled garden vegetables, light lemon sauce
- Fish & chips** (D) (G) (SF) 40
Fried battered reef fish, fries, tartar sauce
- Chicken tikka masala** (D) (G) 38
Tandoori chicken, cashew nuts, tomato sauce, paratha, mint chutney

Pizza

- Seafood deluxe** (D) (G) (SF) 38
Tomato sauce, lobster, prawns, garlic confit, chili flakes
- Little devil** (D) (G) 30
Tomato sauce, mozzarella, pepperoni, olives, capers, chili
- Margherita** (D) (G) (V) 28
Tomato, mozzarella, oregano & basil

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Side Orders

French fries (VG)	8
Mesclun salad (VG)	8
Basmati rice (VG)	8
Potato puree (D)(V)	8
Mixed steamed vegetables (V)	8
Sautéed mushrooms (D)(V)	8

Desserts

Coconut crème brûlée (D)(V)(G)(SF) Biscotti	22
Selection of cheese (D)(V)(G) Seasonal homemade chutney, dried fruits, crackers	22
Ayada tropical fruits (VG)	20
Cheesecake (D)(G)(N)(V) Red berries coulis	18
Chocolate brownie (D)(G)(N)(V) White chocolate sauce	18
Key lime pie (V)(G) Chantilly cream	18

**Menu subject to change due to seasonal availability of ingredients*

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