

**BREAKFAST MENU**  
AVAILABLE 6.00AM – 11.00 AM

**CONTINENTAL BREAKFAST** \$60

Choose Your Juice

Orange, Papaya, Pineapple, Grapefruit, Honeydew Melon,  
Watermelon, Beetroot, Avocado and Carrot

Our Fresh Fruits and Berries

Plate | Bowls are Served when they are in season, ripe and ready to eat

Morning Baked Bread and Pastries for Two

Paired with Churned Butter, Artisan Honey and Preserves

Our Delicatessen


Selection of Cold Cuts with a Combination of Hard and Soft Cheeses  
Paired with Nuts, Raisins, and Dark Bread

Chia Mousse – Bee Pollen, Chia Seeds, Coconut Milk, Seasonal Fresh  
Berries, Honeycomb (VG, SG)

House Infused Yoghurt – Mango, Cinnamon, Old Fashion Granola  
Coconut and Artisan Honey

Hot Beverages

Freshly Brewed Coffee, Tea or Hot Chocolate

*Above prices are quoted in US Dollars and subject to a 10% Service Charge and 16% GST*  
(P) Pork (V) Vegetarian (GF) Gluten Free (G) Gluten (S) Spicy (E) Eggs (N) Nuts  
(SF) Seafood (DF) Dairy Free (VG) Vegan (D) Dairy (SG) Signature Baros  Sustainable

**BREAKFAST MENU**  
AVAILABLE 6.00AM – 11.00 AM

**ENERGIZING BREAKFAST** \$60

Choose Your Juice

Orange, Papaya, Pineapple, Grapefruit, Honeydew Melon,  
Watermelon, Beetroot, Avocado and Carrot

Our Fresh Fruits and Berries

Plate | Bowl are Served when they are in season, ripe and ready to eat

Morning Baked Bread and Pastries for Two

Paired with Churned Butter, Artisan Honey and Preserves

Ten Grains Bread – Crushed Avocado, Free Range Poached Egg,  
Parmigiano-Reggiano (D, G)

\*Also available in Gluten Free

Our Delicatessen


Selection of Cold Cuts with a Combination of Hard and Soft Cheeses  
Paired with Nuts, Raisins, and Dark Bread

Chia Mousse – Bee Pollen, Chia Seeds, Coconut Milk, Seasonal Fresh  
Berries, Honeycomb (VG, SG)

House Infused Yoghurt – Mango, Cinnamon  
Old Fashioned Granola Coconut, Artisan Honey

Hot Beverages

Freshly Brewed Coffee, Tea or Hot Chocolate

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**BREAKFAST MENU**  
AVAILABLE 6.00AM – 11.00 AM

**AMERICAN BREAKFAST** \$65

Choose Your Juice

Orange, Papaya, Pineapple, Grapefruit, Honeydew Melon, Watermelon  
Beetroot, Avocado, Carrot

Our Fresh Fruit and Berries

Plate | Bowl are Served when they are in season, ripe and ready to eat

Morning Baked Bread and Pastries for Two

Paired with Churned Butter, Artisan Honey and Preserves

Egg Benedict – Scottish Smoked Salmon | Beef Ham | Pork Ham

Plant Based Bacon, Poached Egg, Hollandaise on Focaccia Bread (G)

Freshly Harvested Kale

Free Range Egg White Omelette, Poached Asparagus

Prosociano Cheese (DF)

Chia Mousse – Bee Pollen, Chia Seeds, Coconut Milk, Seasonal Fresh

Berries, Honeycomb (VG, SG)


House Infused Yoghurt – Mango, Cinnamon, Old Fashioned Granola

Coconut, Artisan Honey

Hot Beverages

Freshly Brewed Coffee, Tea or Hot Chocolate

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**BREAKFAST MENU**  
AVAILABLE 6.00AM – 11.00 AM



**MALDIVIAN BREAKFAST** 

\$65

Choose Your Juice

Orange, Papaya, Pineapple, Grapefruit, Honeydew Melon  
Watermelon, Beetroot, Avocado, Carrot

Our Fresh Fruit and Berries

Plate | Bowl are Served when they are in season, ripe and ready to eat

Morning Baked Bread and Pastries for Two

Paired with Churned Butter, Artisan Honey and Preserves


Maldivian – Tuna Curry, Soft Boiled Egg, Mashuni with Coconut Sambal  
Drumstick Leaves and Chapatti (S, SG, G, SF)

Chia Mousse – Bee Pollen, Chia Seeds, Coconut Milk, Seasonal Fresh  
Berries, Honeycomb (VG, SG)

House Infused Yoghurt – Mango, Cinnamon  
Old Fashioned Granola, Coconut, Artisan Honey

Hot Beverages

Freshly Brewed Coffee, Tea or Hot Chocolate

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**BREAKFAST MENU**  
AVAILABLE 6.00AM – 11.00 AM

**ALA CARTE BREAKFAST**

**THE BEST WAY TO START YOUR DAY**

Belgian Waffles \$18  
Orange Saffron Confit, Seasonal Picked Berries  
Greek Yoghurt Nutella (D, G)

Grilled French Toast \$18  
Brioche, Oven Roasted Fruits, Maple Syrup, Ricotta (D, G, SG)


Pancake \$20  
Matcha Cream, Maple Syrup, Tropical Fruit Chutney  
Ricotta Romana (D, G)

Crepes – Filled with Your Choice \$18  
Nutella | Xocolatl (Spiced Chocolate) | Seasonal Picked Berries | Coconut  
Black Forest Ham (P) | Tomato Tapenade | Cucumber and Mint | Pistachio

Prepared With  
“Normande” Apple Compotes, Honey, Lemon Wedges Cinnamon,  
Maple Syrup (G)

If you like with your choice of artisan Organic Honey  
to accompany your sweets:  
Acacia | Lavender | Orange Blossom | Oak Wood | Thyme

Morning Baked Bread and Pastries for Two \$24  
Paired with Chumed Butter, Artisan Honey and Preserves

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**BREAKFAST MENU**  
AVAILABLE 6.00AM – 11.00 AM

Our Delicatessen \$24  
Selection of Cold Cuts with a Combination of Hard and Soft Cheeses  
Paired with Nuts, Raisins, and Dark Bread

Our Fresh Fruit and Berries \$18  
Plate | Bowl are served when they are in season ripe and ready to eat

**WELLNESS**

Old Fashioned Steel Cut or Rolled Oatmeal (GF) \$15  
Add Mixed Exotic Fruits | Fresh Berries | Dates | Goji Berries | Coconut  
Artisan Honey

Your Choice of \$12  
Rice Krispies | Special K | Raisin Bran | Fruit Loops |  
Old Fashioned granola | Muesli

Coconut Acai Bowl \$18  
Coconut, Old Fashioned Granola, Kiwi, Seasonal Picked Berries  
Dragon Fruit, Avocado (VG, SG)


Chia Mousse \$16  
Bee Pollen, Chia Seeds, Coconut Milk, Fresh Berries  
Honeycomb (VG, SG)

Bircher Muesli \$16  
Greek Yoghurt, Green Apple, Nuts, Old Fashion Granola (VG, SG)

Yoghurt: Plain | Soya | Dairy Free | Greek \$14  
If you like with Mango | Banana | Mixed Fruit | Seasonal Picked Berries  
Old Fashioned Granola | Coconut | Artisan Honey | Bee Pollen

Ten Grains: \$20  
Crushed Avocado, Free Range Poached Eggs, Parmigiano-Reggiano (D, G)

\*Also available in gluten-free

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**BREAKFAST MENU**  
AVAILABLE 6.00AM – 11.00 AM

Vegan Scramble \$20  
Plant-Based Egg, Vegan Sausage, Kale, Mushroom, Shallots,  
Tomato Provencal (VG)

**SPECIALTY EGGS**

Two farm-fresh eggs \$16  
your style- Fried | Scrambled | Poached | Boiled (GF)

Eggs Benedict (G) \$20  
Scottish Smoked Salmon | Beef Ham | Pork Ham | Plant-Based Ham,  
with Poached egg, Hollandaise, Focaccia Bread

Freshly Harvested Kale (DF) \$20  
Free Range Egg White Omelette, Poached Asparagus, Prosciutto Cheese

**Omelete “Your Way”**


Free Range Eggs Omelette with your choice of fillings: \$20  
Ham | Bacon | Pork | Beef | Smoked Scottish Salmon | Tomato |  
Bell Pepper | Chili | Kale | Onion | Mushroom | Mozzarella  
Feta | Gruyere | Toasted Multi Grain Bread (GF)

**Pair Your Eggs with Baros Sides**

Bacon: Pork | Beef Bacon  
Scottish Smoked Salmon | Chipolata Sausages | Pork | Chicken |  
Beef | with Poached egg, Hollandaise on Focaccia Bread

**Pair Your Eggs with Vegan Sides**

Vegan Plant-Based Sausage | Hash Brown Potatoes | Provencale Tomato |  
Roasted Baby Potatoes | Vegan Plant-Based Bacon | Baked Beans

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**IN VILLA DINING MENU**  
AVAILABLE | 11.00AM – 11.00 PM

**SNACKS**


**Fritto Misto (S,F)** \$24.00  
Prawns, Calamari, Reef Fish, Lemon, Mussels,  
Tomato Dipping Sauce

**Vietnamese Rice Paper Roll**  
Nuoc Cham Dressing  
Prawns, Spring Onion, Mint, Coriander and  
Rice Noodles **(GF, SF)** \$28.00  
Tofu, Carrot, Mint, Coriander, and Rice Noodles **(V, GF)** \$22.00

**Fish and Chips (SF)** \$32.00  
Mahi Mahi, Tempura Batter, Tartar Sauce with Homemade  
Coleslaw Served with Fries

**Sweet Potato Chips (VG)** \$18.00  
Roast Garlic and Beetroot Dip

**French Fries (V)** \$14.00  
Tomato Ketchup and Mayonnaise

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**IN VILLA DINING MENU**  
AVAILABLE 11.00AM – 11.00PM

**HOUSE PASTA**

- Mezzi Rigatoni (G,D)** \$34.00  
Dry Aged Beef Ragout, Parmesan Fondue
- Pappardelle (V, G, D, N)** \$36.00  
Kale Sauce, Broccoli, Preserved Lemon, Confit Garlic,  
Parmigiano, Chili Flakes and Olives
- Artichokes and Lobster Risotto (GF,D,SF)** \$50.00  
Arborio Rice, Maldivian Lobster, Roasted Artichoke,  
Micro Greens, Saffron, Parmesan, Leeks
- Craft Your Pasta (G,D)** \$34.00  
**Spaghetti | Linguini | Penne**  
Carbonara, Napolitana, Alla Vongole (SF) or Aglio E Olio

**BURGER, AND SANDWICH**

- Pit Boss Burger (G)** \$38.00  
Beef, Roma Tomato, Dill Pickle, Crushed Avocado,  
Mixed Leaf Salad, Corn Chips, Roasted Garlic,  
Beetroot Dip, Pico de Gallo
- Beyond Burger (VG)** \$35.00  
Charcoal Bun, Plant Based Meat Patty, Avocado, Tomato,  
Red Onion, Mixed Leaf Salad, with Corn Chips, Beetroot  
Dip, and Pico de Gallo
- The Turkey Club Sandwich (G)** \$28.00  
Turkey Ham, Fried Egg, Turkey Bacon, Lettuce,  
Tomato, and Cucumber, Corn Chips, and Pico de Gallo

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**IN VILLA DINING MENU**  
AVAILABLE 11.00AM – 11.00PM

**BURGER, AND SANDWICH**

- Tuna Pita (S, SF, G)**  \$30.00  
Maldivian Chili, Pita bread, Anchovies, Capers, Coriander Aioli,  
Fennel, Radicchio Salad, Corn Chips, Beetroot Dip, and Pico de Gallo
- Grilled Chicken Cob Wrap (P, D, G)** \$28.00  
Egg, Avocado, Romaine, Arugula, Bacon, Roasted Tomato,  
Red Onion, Herbed Goat Cheese, Lemon Vinaigrette,  
Rocket, Served with French Fries
- Panini (G, D)** \$30.00  
Plum Tomato, Fresh Mozzarella and Olive Tapenade,  
Corn Chips, and Pico De Gallo
- Chicken Malai Tikka Wrap (S, D, G)** \$25.00  
Paired with Asian Mix Salad, Mint Chutney, Raita,  
Mango Chutney, and Spicy Dry Snack Mix

**SALAD**

- Baby Spinach Salad (VG, N, G)** \$24.00  
Cherry Tomatoes, Endive, Mint, Pecans, Dried  
Cranberries, Goji Berries, Tangy Vinaigrette, and Toasted  
Baguette
- The Caesar (P)** \$26.00  
Baby Cos Lettuce, Crispy Pork Bacon, and Anchovy  
Garlic Croutons, Boiled Egg and Aged Parmesan Cheese
- Grilled Chicken (P, D) \$28.00
  - Grilled Tiger Prawns (P, SF, D) \$28.00
- Greek Salad (V, GF, D)** \$26.00  
Feta Cheese, Olives, Cucumber, Mixed Pepper,  
Onion, Tomato, Lettuce, and Lemon Vinaigrette


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**IN VILLA DINING MENU**  
AVAILABLE 11.00AM – 11.00PM

**SOUPS**

<b>Oriental Lentil Soup (VG)</b> Lemon and Crispy Lentils	\$26.00
<b>Roasted Butternut Soup (D, V, G)</b> Goat Cheese, Pumpkin Seeds, Garlic Croutons	\$28.00
<b>Roasted Tomato Soup (D,V,G)</b> Fresh Basil, Fresh Oregano, Cheese Grissini, Blanched Cherry Tomatoes	\$25.00

**Our Travels through Asia**

<b>Thai Papaya Salad with Prawns (S, SF, N)</b> Green Papaya, Carrot, Long Bean, Cherry Tomato, Dried Shrimps, Peanuts, and Nam Jim Dressing	\$30.00
<b>Tom Yum Goong (S, SF, D)</b> Aromatic Thai Prawn Soup Flavoured with Lemongrass, Chilli, Galangal, Mushrooms, Coriander, Evaporated Milk, Lime Juice, and Jasmine Rice	\$32.00
<b>Lobster Curry (SF, S)</b>  Basil Leaves, Chilli Paste, Coconut Milk, Garlic Vermicelli Noodles	\$60.00
<b>Vegetable Malai Kofta (V, N, G)</b> Paneer Dumpling with Tomato-Cashew Nut Gravy and Cumin Rice or Chapati, Poppadum, and Mango Chutney	\$35.00

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**IN VILLA DINING MENU**  
AVAILABLE 11.00AM – 11.00PM

**Our Travels through Asia**


**Butter Chicken (S, N)** \$40.00  
Indian Style Chicken Curry with Tomato and Cashew Nut Gravy  
Served with Naan Bread or Basmati Rice, Pickle, and Papadum

**Vegetable Thai Green Curry (S)** \$35.00  
Eggplants, Pumpkin, Thai Sweet Basil, Kaffir Lime Leaves,  
Served with Steam Jasmine Rice

**Pad Thai Noodles (V, N, S)**  
Sweet and Sour Stir Fried Phad Thai Noodles, Chives, Bean Sprout,  
Onion, Garlic, Tofu with Crusted Peanut and Chilli Flakes,  
Lime Wedges on the side

- Vegetable \$30.00
- Chicken \$35.00
- Prawns (SF) \$38.00


**Phad Kaprow (S)** \$34.00  
Stir-Fried With Chilli, Garlic, and Holy Basil,  
Jasmine Rice and Poached Egg  
**Choice of Pork, Beef, or Chicken**

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**IN VILLA DINING MENU**  
AVAILABLE 11.00AM – 11.00PM

**MAINS**

<b>Lamb Rack (D)</b>	\$68.00
Cauliflower and Potato Puree, Roasted Baby Carrots, Amaranth Crust, Wilted Kale and Mirin Jus	
<b>Aged Angus Beef (D)</b>	\$52.00
Truffle Mashed Potato, Smoked Confit White Onion, Glazed Asparagus and Cherry Tomato with Black Truffle Jus	
<b>Roasted Spatchcock (A,D)</b>	\$48.00
Turned Vegetables, Green Peas, Leek, Classic White Wine, Herb Sauce	
<b>Grilled Tuna Steak (SF, D) </b>	\$40.00
King Oyster Mushroom, Wilted Pak Choy, Cauliflower, Potato Puree, Tomato, and Olive Fondue	
<b>Chef Special (SF) </b>	\$40.00
Catch Of the Day	
<b>Maldivian Fried Sea Bass (SF,S) </b>	\$38.00
Steamed Rice, Dhal Curry, Lime, Mint Yogurt Sauce, Grilled Vegetables	

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**IN VILLA DINING MENU**  
AVAILABLE 11.00AM – 11.00PM

**PIZZAS**

**Pizza Prosciutto (P, G, D)** \$30.00  
Parma Ham, Rocket, Shaved Parmigiano-Reggiano, Olive Oil

**Pizza Capricciosa (D, G)** \$30.00  
Grilled Artichokes, Mushrooms, Kalamata Olives,  
Burrata Cheese, Fresh Basil

**Pizza Margherita (D, G)** \$25.00  
Tomato Sauce, Mozzarella Cheese, Fresh Basil




**Pizza Tuna (SF, D, G)**  \$28.00  
Tomato Sauce with Mozzarella Cheese,  
Maldivian Style Tuna, Red Onion

**Pizza Beyond Pepperoni (V,G, S)** \$30.00  
Tomato Sauce, Plant Based Pepperoni, Chili, Fresh Basil,  
Olive Oil, Mozzarella Cheese

**Pizza Frutti Di Mare (SF,G)** \$32.00  
Tomato Sauce, Calamari, Shrimp, Mussels, Crab,  
Fresh Parsley, Olive Oil, Mozzarella Cheese


**Pizza Pepperoni (P)** \$30.00  
Tomato Sauce, Mozzarella, Pepperoni

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**IN VILLA DINING MENU**  
AVAILABLE 11.00AM – 11.00PM

**DESSERT**

<b>Blue Berry Cheesecake (D, G,E)</b>	\$22.00
Fresh Blue Berry and Compote. Coral Tulip	
<b>Chocolate Layer Cake (G, D, E)</b>	\$22.00
Chocolate Sponge, Salted Caramel, Vanilla Mousse. Chocolate Ganache. Vanilla Ice Cream	
<b>Exotic Fruit Selection</b>	\$20.00
The Best Seasonal Fruits Regionally and Ethically Sourced	
<b>Mango Sticky Rice (V,G)</b>	\$20.00
Fresh Mango with Salted Coconut Sauce and Toasted Sesame	
<b>Berry Tiramisu (D,E,G)</b>	\$22.00
Mascarpone Cream and Coffee Sponge, Served with 100% Cocoa Powder, Coffee Ice Cream	

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**NIGHT MENU**  
AVAILABLE | 1.00PM – 6.00 AM

**LIGHT MEALS**

**Pappardelle (G, D)** \$36.00  
Kale Sauce, Broccoli, Preserved Lemon, Roasted Garlic,  
Chili Flakes, Olives


**Craft Your Pasta (G,D)** \$34.00  
**Spaghetti | Penne | Linguini**  
Bolognese, Carbonara, Napolitana, Alle Vongole, or Aglio E Olio

**Pit Boss Burger (G)** \$38.00  
Wagyu Beef, Roma Tomato, Dill Pickle, Crushed Avocado,  
Mixed Leaf Salad with Corn Chips, Beetroot Dip, Pico de Gallo

**Turkey Club Sandwich** \$28.00  
Turkey Ham, Fried Egg, Turkey Bacon, Lettuce  
Tomato, and Cucumber. Corn Chips and Pico de Gallo

**Chef Special (S,F)**  \$40.00  
Catch Of the Day

**French Fries (V)** \$14.00  
Tomato Ketchup, Mayonnaise


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**NIGHT MENU**  
AVAILABLE | 11.00PM – 6.00 AM

**DESSERT**

- Screw Pine Cream Brulé (D, G)** \$20.00  
Screw Pine Sponge. Coconut Jelly. Vanilla Tuile.  
Kanamadu Nut, Coconut Ice Cream
- Apple Cinnamon Tart (G, D)** \$20.00  
Vanilla Sauce
- Sticky Chocolate Cake (G, D, E)** \$20.00  
Chocolate Ganache, Chocolate Sauce, Vanilla Ice Cream
- Exotic Fruit Selection** \$20.00  
The Best Seasonal Fruits Regionally and Ethically Sourced

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