

The Maldives' Most Ethical Burger



Gluten free, dairy free, low carb 34++

All prices are in USD and subject to 27.6% Government Taxes and Service

Chill'd

LIGHT BITES

Burrata	30
Creamy burrata, kulha fila greens, homegrown basil, Parma ham, extra virgin olive oil	
Tuna Tartare	28
Red tuna, avocado, chives, seaweed tartare, espellette pepper, dill	
Fish Ceviche	26
Local reef fish, coconut, chilli, coriander, lime	
Salmon Maki Roll	25
Wasabi, pickled ginger, soy sauce, NZ Regal king salmon	
Spicy Tuna Maki	24
Tuna, spicy yuzu mayo, tobiko, ginger, wasabi	
Summer Rolls	22
Homegrown kulha fila greens, vermicelli noodles, mango, Vietnamese sauce	

SOUP

Borscht	25
Cape Grim beef, vegetables, sour cream, garlic	
Chicken Sweetcorn	24
Chicken, egg drop, corn, spring onion	
Cream of Tomato	22
Cream, tomato soup, garlic croutons	
Tomato Gazpacho	22
Cherry tomato, feta cheese, basil, extra virgin olive oil	

SALAD

Crab Salad	36	
Crab, gem lettuce, fennel, cherry tomato, parmesan, espellette pepper, lime zest, mayo		
Quinoa Salad	25	
Red quinoa, avocado, corn, kulha fila, grapefruit, honey lime dressing		
Greek Salad	24	
Feta cheese, olive, cucumber, mixed bell pepper, tomato and lemon vinaigrette		
Roasted Pumpkin Salad <i>n</i>	24	
Almond, spinach, avocado, red cabbage, apple, chia seed, lemon dressing		
Caesar Salad		
Cos lettuce, shaved aged parmigiano, pork bacon, soft boiled egg, anchovy, crouton		24
Chicken		26
Grilled tiger prawn		29
Mystique Garden Salad		
Mixed greens, red cabbage, shredded carrot, avocado, radish, apple cider vinegar, olive oil		24
Boiled egg		26
Seared Maldivian tuna		28
NZ Regal smoked king salmon		28

n - Contains Nuts. *a* - contains Alcohol

Please inform us of any food allergies or special dietary requirements and we will be happy to accommodate you.

Prices are quoted in USD and subject to 27.6% taxes and service.

Guests on Full-Board and All-Inclusive meal plans are entitled to 2 courses.

* These dishes carry a 50% surcharge on the menu price to your Half-Board, Full-Board and All-Inclusive meal.

INFLUENCES OF ASIA

Maldivian Mas Riha	32
Traditional Maldivian tuna curry, rice, curry leaf, mashuni, chapati	
Indian Vegetable Curry	28
Mixed vegetables, curry leaf, rice, paratha, chutney, raita	
Indonesian Nasi Goreng	34
Jasmine rice, Hazeldenes chicken, chili sambal, egg, chili pickle	
Stir-Fried Noodles	34
Egg noodles, egg, prawn, garlic, vegetables	
Phad Thai <i>n</i>	
Rice noodles, vegetable, bean sprout, egg, peanuts	28
Hazeldenes chicken	32
Prawn	34

PASTA

Seafood Spaghetti	34
Prawn, scallop, reef fish, mussel in tomato sauce	
Spaghetti Bolognese	34
Cape Grim beef sauce, pomodoro, aged parmesan	
Penne Carbonara	32
Cured pork, black pepper, egg	
Tuna Orecchiette	32
Turmeric, tomato, mas mirus, crispy curry leaf	
Broccoli Orecchiette	28
Chilli flakes, parmigiano, lemon zest	
Penne Arrabbiata	28
Garlic, tomato, red chilli	
Spaghetti Aglio E Olio	28
Fresh chilli flakes, olive oil, parsley, crispy garlic	

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BURGERS & SANDWICHES

Served with fries.

Ethical Burger <i>n</i>	36
Cape Grim beef, Dingley Dell bacon, egg, kulha fila greens, cucumber pickle, banana ketchup, homegrown oyster mushroom, almond flaxseed roll	
Amilla Beef Burger	34
Fried egg, gem lettuce, tomato, caramelized onion, pork bacon, cheese	
Amilla Club Sandwich	32
Poached Hazeldenes chicken, Dingley Dell pork bacon, tomato, mayonnaise, fried egg, lettuce	
Warm Chicken Tikka Wrap	30
White onion, cucumber, tomato, cucumber yoghurt	
Vegetable Ciabatta	30
Grilled eggplant, zucchini, bell pepper, feta cheese, rocket salad, basil pesto mayo	
Falafel Burger	28
Chickpea, beetroot, yoghurt, lettuce, tomato	

MAIN

Seafood Platter	88*
Lobster, tiger prawn, calamari, reef fish, scallop, tartare, vierge, french fries, corn	
Cape Grim Beef Ribeye 200g <i>a</i>	52*
Mashed potato, sauteed vegetables, mushroom, red wine jus	
Tamari Salmon	40
NZ Regal king salmon, homegrown bok choy, garlic, wasabi tamari sauce	
Fregola Sarda	39
Pasta, cream, parmesan cheese, chopped chives, truffle	
Maldivian Tuna Steak	38
Sautéed homegrown spinach, mashed pumpkin, herb oil	
Marinated Chicken	38
Hazeldenes chicken, mushroom, spinach, cream, garlic	
Reef Fish of The Day	36
Grilled vegetables, lemon butter sauce	
Cauliflower Steak	32
Cauliflower purée, capers, raisin	

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SIDES

Grilled Asparagus	11
Mixed Leaves Salad	9
Truffle & Parmesan Fries	9
French Fries	7
Roasted Vegetables	7
Sweet Potato Fries	7

DESSERT

Truffle Chocolate Brownie <i>n</i>	24
Cashew brownie, praline	
Coconut Panna Cotta	22
Green apple sorbet, coconut gel	
Date Nut Bar <i>n</i>	22
Date cream	
Hummingbird Passion Cake	22
Banana, passionfruit, sorbet	
Tropical Sun Cake <i>n</i>	22
Almond cashew cake, vanilla rosemary ice cream	
Coconut Crème Brûlée	20
Crumble, coconut sorbet	
Whole Orange Cake <i>n</i>	20
White chocolate sorbet	
Homemade Ice cream	0

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LIGHT BITES

Avocado Tartare	24
Avocado, chives, seaweed tartare, espellette peppers, garden dill	
Summer Rolls	22
Homegrown kulha fila greens, vermicelli noodles, mango, Vietnamese sauce	
Spicy Cucumber Maki	22
Cucumber, spicy yuzu mayo, tempura, ginger, wasabi	
Hummus Platter	20
Vegan pita bread, carrot sticks	

SOUP

Tomato Gazpacho	22
Cherry tomatoes, feta cheese, basil, olive oil <i>vegetarian</i>	
Tomato Soup	22
Aromatic tomato, basil, garlic croutons	

SALAD

Fennel Salad	26
Heart of gem lettuce, fennel, cherry tomato, espelette pepper, lime zest, vegan mayo	
Quinoa Salad	25
Red quinoa, avocado, corn, kulha fila, grapefruit, honey lime dressing	
Roasted Pumpkin Salad <i>n</i>	24
Almond, spinach, avocado, red cabbage, apple, chia seed, lemon dressing	
Mystique Garden Salad	24
Mixed green, red cabbage, shredded carrot, avocado, radish, apple cider vinegar, olive oil	
Boiled egg <i>vegetarian</i>	
	26

BURGERS & SANDWICHES

Served with fries.

Quinoa Burger	30
Quinoa patty, lettuce, oyster mushroom, kulha fila, cucumber pickle, banana ketchup	
Warm "Chicken" Wrap	29
White onion, cucumber, tomato, crispy vegan chicken slices	
Falafel Burger <i>vegetarian</i>	28
Chickpea, beetroot, yoghurt, lettuce, tomato	
Vegan Club Sandwich	28
Grilled vegetables, mushroom, sundried tomato, avocado, lettuce, tapenade	
Vegetable Ciabatta	28
Grilled eggplant, zucchini, bell pepper, rocket salad, vegan mayo	

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INFLUENCES OF ASIA

Indonesian Nasi Goreng <i>vegetarian</i>	32
Spicy fried rice, fried egg, crispy garlic, crispy "vegan chicken" slices	
Maldivian "Prawn" Riha	32
Traditional Maldivian curry, rice, curry leaf, chapati, plant-based prawn	
Stir-Fried Noodles	32
Rice noodles, plant-based prawns, garlic, vegetables	
Indian Vegetable Curry	28
Mixed vegetables, curry leaf, rice, paratha, chutney, raita	
Phad Thai <i>n</i>	
Rice noodles, vegetable, bean sprout, egg, peanuts <i>vegetarian</i>	28
Crispy "soy chicken" slices	30
Plant-based king prawns	32

PASTA

"Seafood" Spaghetti	34
Plant-based prawn, fish, calamari in tomato sauce	
Broccoli Orecchiette	28
Chilli flakes, parmigiano, lemon zest	
Spaghetti Aglio E Olio	28
Fresh chilli flakes, olive oil, parsley, crispy garlic	
Penne Arrabbiata	28
Garlic, pomodoro, red chilli	

MAIN

"Seafood" Platter	75*
Plant-based battered tiger prawn, calamari, fishless fillet, vierge sauce, French fries, corn	
Fregola Sarda	
Fregola, cream, parmesan cheese, chopped chives, truffle <i>vegetarian</i>	39
Tamari "Fish"	
Fishless fillet, homegrown bok choy, garlic, wasabi tamari sauce	34
Cauliflower Steak	31
Cauliflower purée, capers, raisin	

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SIDES

Grilled Asparagus	11
Truffle & Parmesan Fries	10
Sweet Potato Fries	9
Mixed Leaves Salad	9
French Fries	8
Roasted Vegetables	8

DESSERT

Vegan Chocolate Fondant	24
Coconut Panna Cotta	22
Green apple sorbet, coconut gel	
Mango Sticky Rice	22
Home Made Sorbet	0

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LIGHT BITES

Burrata	30
Creamy burrata, kulha fila rocket, homegrown basil, Parma ham, extra virgin olive oil	
Tuna Tartare	28
Red tuna, avocado, chives, seaweed tartare, espellette peppers, garden dill	
Fish Ceviche	26
Local reef fish, coconut, chili, coriander, lime	

SALAD

Crab Salad	36
Crab, gem lettuce, fennel, cherry tomato, parmesan, espellette pepper, lime zest, mayo	
Roasted Pumpkin Salad <i>n</i>	24
Almond, spinach, avocado, red cabbage, apple, chia seed, lemon dressing	
Caesar Salad	24
Cos lettuce, shaved aged parmesan, pork bacon, soft boiled egg, anchovy	
Chicken	26
Poached prawn	29
Mystique Garden salad	
Mixed green, red cabbage, carrot, avocado, radish, apple cider vinegar, olive oil	24
Boiled egg	26
Seared tuna	28
Smoked salmon	28

SOUP

Borscht <i>low carb</i>	25
Cape Grim beef, vegetable, sour cream, garlic	
Tomato Gazpacho <i>low carb</i>	22
Cherry tomatoes, feta cheese, basil, olive oil	

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KONJAC PASTA

Seafood Spaghetti	34
Prawn, scallop, reef fish, mussel in tomato sauce	
Spaghetti Bolognese	34
Prime beef sauce, pomodoro, aged parmesan	
Penne Carbonara	32
Cured pork, black pepper, egg	
Tuna Spaghetti	32
Turmeric, tomato, mas mirus, crispy curry leaf	
Penne Arrabbiata	28
Garlic, pomodoro, red chilli	
Spaghetti Aglio E Olio	28
Fresh chilli flakes, olive oil, parsley, crispy garlic	

INFLUENCES OF ASIA

Indonesian Nasi Goreng	34
Spicy fried konjac rice, fried egg, crispy garlic, chicken	
Maldivian Mas Riha	32
Traditional Maldivian tuna curry, konjac rice, curry leaf, mashuni	
Phad Thai <i>n</i>	
Konjac noodles, vegetable, bean sprout, egg, peanuts	
Chicken	32
Prawn	34

BURGERS & SANDWICHES

Ethical Burger <i>n</i>	36
Cape Grim Beef, Dingley Dell bacon, egg, kulha fila greens, cucumber pickle, banana ketchup, oyster mushroom on an almond flaxseed roll	
Amilla Burger <i>n</i>	34
Fried egg, gem lettuce, pork bacon, cheese, almond flaxseed roll	
Amilla Club Sandwich <i>n</i>	32
Poached chicken, pork bacon, sriracha mayonnaise, fried egg, lettuce, almond flaxseed roll	
Warm Tuna Open Sandwich <i>n</i>	28
Seared tuna, harissa mayo, lettuce, onion, fresh herbs, almond flaxseed roll	
Warm Chicken Tikka <i>n</i>	30
White onion, cucumber, cucumber yoghurt almond flaxseed roll	

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GRILL SELECTION

Cape Grim Beef Ribeye 200g	52*
Sautéed vegetables, mushroom	
Tamari Salmon	40
NZ Regal king salmon, homegrown bok choy, garlic, wasabi tamari sauce	
Locally Caught Tuna Steak	38
Sautéed spinach, herb oil	
Marinated Chicken	38
Hazeldenes chicken, mushroom, spinach, cream, garlic	
Reef Fish of The Day	36
Grilled vegetables, lemon butter sauce	
Cauliflower Steak	32
Cauliflower purée, capers	

SIDES

Grilled Asparagus	11
Mixed Leaves Salad	9
Sweet Potato Fries <i>low carb</i>	9
Roasted Vegetables	8

DESSERT

Chocolate Brownie <i>n</i>	24
Cashew brownie, praline	
Coconut Panna Cotta	22
Green apple sorbet, coconut gel	
Sugar-Free Ice Cream	0

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LIGHT BITES

Burrata	30
Creamy burrata, kulha fila rocket, basil from the garden, Parma ham, extra virgin olive oil	
Tuna Tartare	28
Red tuna, Avocado, chives, seaweed tartare, espellette peppers, garden dill	
Fish Ceviche	26
Local reef fish, coconut, chilli, coriander, lime	
Salmon Maki Roll	25
Wasabi, pickled ginger, soy sauce, NZ Regal king salmon	
Spicy Tuna Maki	24
Tuna, spicy yuzu mayo, tobiko, ginger, wasabi	
Summer Rolls	22
Homegrown kulha fila greens, vermicelli noodles, mango, Vietnamese sauce	

SOUP

Borscht	25
Cape Grim beef, vegetable, sour cream, garlic	
Chicken Sweetcorn	24
Chicken, egg drop, corn, spring onion	
Cream of Tomato Soup	22
Cream, tomato soup	
Tomato Gazpacho	22
Cherry tomatoes, feta cheese, basil, olive oil	

SALAD

Crab Salad	36
Crab, gem lettuce, fennel, cherry tomato, parmesan, espellette pepper, lime zest, mayo	
Quinoa Salad	25
Red quinoa, avocado, corn, kulha fila, grapefruit, honey lime dressing	
Greek Salad	24
Feta cheese, olive, cucumber, mixed bell pepper, tomato and lemon vinaigrette	
Roasted Pumpkin Salad <i>n</i>	24
Almond, spinach, avocado, red cabbage, apple, chia seed, lemon dressing	
Caesar Salad	
Cos lettuce, shaved aged parmesan, pork bacon, soft boiled egg, anchovy	24
Chicken	26
Grilled tiger prawn	29
Mystique Garden Salad	
Mixed green, red cabbage, shredded carrot, avocado, radish, apple cider vinegar, olive oil	24
Boiled egg	26
Seared Maldivian tuna	28
NZ Regal king smoked salmon	28

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INFLUENCES OF ASIA

Indonesian Nasi Goreng	34
Jasmine rice, Hazeldenes chicken, chili sambal, egg, chili pickle	
Stir-Fried Noodles	34
Rice noodles, egg, prawn, garlic, vegetables	
Maldivian Mas Riha	32
Traditional Maldivian tuna curry, rice, curry leaf, mashuni	
Indian Vegetable Curry	28
Mixed vegetables, curry leaf, rice, chutney, raita	
Phad Thai <i>n</i>	
Rice noodles, vegetable, bean sprout, egg, peanuts	28
Hazeldenes chicken	32
Prawn	34

PASTA

Seafood Spaghetti	34
Prawn, scallop, reef fish, mussel in tomato sauce	
Spaghetti Bolognaise	34
Prime beef sauce, pomodoro, aged parmesan	
Penne Carbonara	32
Cured pork, black pepper, egg	
Tuna Spaghetti	32
Turmeric, tomato, mas mirus, crispy curry leaf	
Penne Arrabbiata	28
Garlic, pomodoro, red chilli	
Spaghetti Aglio E Olio	28
Fresh chilli flakes, olive oil, parsley, crispy garlic	

BURGERS & SANDWICHES*Served with fries.*

Ethical Burger <i>n</i>	36
Cape Grim Beef, Dingley Dell bacon, egg, kulha fila greens, cucumber pickle, banana ketchup, oyster mushroom on an almond flaxseed roll	
Amilla Burger <i>n</i>	34
Fried egg, gem lettuce, pork bacon, cheese, almond flaxseed roll	
Amilla Club Sandwich <i>n</i>	32
Poached chicken, pork bacon, mayonnaise, fried egg, lettuce, almond flaxseed roll	
Warm Tuna Open Sandwich <i>n</i>	30
Seared tuna, harissa mayo, lettuce, onion, fresh herbs, almond flaxseed roll	
Warm Chicken Tikka <i>n</i>	30
White onion, cucumber, cucumber yoghurt almond flaxseed roll	

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MAIN

Seafood platter	88*
Lobster, tiger prawn, calamari, fish, scallop, tartare sauce, vierge sauce, French fries, corn	
Cape Grim Beef Ribeye 200g <i>a</i>	52*
Mashed potato, sauteed vegetables, mushroom, red wine jus	
Seared Salmon	40
NZ Regal king salmon, homegrown bok choy, garlic, wasabi tamari sauce	
Locally Caught Tuna Steak	38
Sautéed spinach, mash, herb oil	
Marinated Chicken	38
Hazeldenes chicken, mushroom, spinach, cream, garlic	
Reef Fish of The Day	36
Grilled vegetables, lemon butter sauce	
Cauliflower Steak	32
Cauliflower purée, capers, raisin	

SIDES

Grilled Asparagus	11
Truffle & Parmesan Fries	10
Mixed Leaves Salad	9
Sweet Potato Fries	9
French Fries	8
Roasted Vegetables	8

DESSERT

Truffle Chocolate Brownie <i>n</i>	24
Cashew brownie, praline	
Coconut Panna Cotta	22
Green apple sorbet, coconut gel	
Date Nut Bar <i>n</i>	22
Date cream	
Hummingbird Passion Cake	22
Banana, passionfruit, sorbet	
Tropical Sun Cake <i>n</i>	22
Almond cashew cake, vanilla rosemary ice cream	
Coconut Crème Brûlée	20
Crumble, coconut sorbet	
Whole Orange Cake <i>n</i>	20
White chocolate sorbet	
Homemade Ice cream	0

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LIGHT BITES

Tuna Tartare	28
Red tuna, avocado, chives, seaweed tartare, espellette peppers, garden dill	
Fish Ceviche	26
Local reef fish, coconut, chilli, coriander, lime	
Salmon Maki Roll	25
Wasabi, pickled ginger, soy sauce, NZ Regal king salmon	
Spicy Tuna Maki	24
Tuna, spicy yuzu mayo, tobiko, ginger, wasabi	
Summer Rolls	22
Homegrown kulha fila greens, vermicelli noodles, mango, Vietnamese sauce	

SALAD

Crab Salad	36
Crab, gem lettuce, fennel, cherry tomato, parmesan, espelette pepper, lime zest, mayo	
Quinoa Salad	25
Red quinoa, avocado, corn, kulha fila, grapefruit, honey lime dressing	
Roasted Pumpkin Salad n	24
Almond, spinach, avocado, red cabbage, apple, lemon chia seed dressing	
Caesar Salad	
Cos lettuce, vegan parmesan, pork bacon, soft boiled egg, anchovy, crouton	
Chicken	26
Grilled tiger prawn	29
Mystique Garden salad	
Mixed green, red cabbage, shredded carrot, avocado, radish, apple cider vinegar, olive oil	
Boiled egg	26
Seared Maldivian tuna	28
NZ Regal king smoked salmon	28

SOUP

Borscht	25
Cape Grim beef, vegetable, garlic	
Chicken Sweetcorn	24
Chicken, egg drop, corn, spring onion	
Tomato Gazpacho	22
Cherry tomatoes, basil, olive oil	

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INFLUENCES OF ASIA

Indonesian Nasi Goreng	34
Jasmine rice, Hazeldenes chicken, chili sambal, egg, chili pickle	
Stir-Fried Noodles	34
Egg noodles, egg, prawn, garlic, vegetables	
Maldivian Mas Riha	32
Traditional Maldivian tuna curry, rice, curry leaf, mashuni, chapati	
Indian Vegetable Curry	28
Mixed vegetables, curry leaf, rice, paratha, chutney	
Phad Thai <i>n</i>	
Rice noodles, vegetable, bean sprout, egg, peanuts	28
Hazeldenes chicken	32
Prawn	34

PASTA

Seafood Spaghetti	34
Prawn, scallop, reef fish, mussel in tomato sauce	
Spaghetti Bolognese	34
Cape Grim beef sauce, Pomodoro	
Penne Carbonara	32
Cured pork, black pepper, egg	
Tuna Orecchiette	32
Turmeric, tomato, mas mirus, crispy curry Leaf	
Broccoli Orecchiette	28
Chilli flakes, lemon zest	
Penne Arrabbiata	28
Garlic, pomodoro, red chilli	
Spaghetti Aglio E Olio	28
Fresh chilli flakes, olive oil, parsley, crispy garlic	

BURGERS & SANDWICHES

Ethical Burger <i>n</i>	36
Cape Grim Beef, Dingley Dell bacon, egg, kulha fila greens, cucumber pickle, banana ketchup, oyster mushroom, almond flaxseed roll	
Amilla Beef Burger	34
Fried egg, gem lettuce, tomato, caramelized onion, pork bacon	
Amilla Club Sandwich	32
Poached chicken, Dingley Dell pork bacon, tomato, mayonnaise, fried egg, lettuce	
Warm Chicken Tikka Wrap	30
White onion, cucumber, tomato, cucumber yoghurt	
Vegetarian Ciabatta	30
Grilled eggplant, zucchini, bell pepper, rocket salad, basil pesto mayo	
Falafel Burger	28
Chickpea, beetroot, lettuce, tomato	

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MAIN

Seafood platter	88*
Lobster tiger prawn, calamari, reef fish, scallop, tartare sauce, vierge sauce, French fries, corn	
Cape Grim Beef Ribeye 200g <i>a</i>	52*
Mashed potato, sauteed vegetables, mushroom, red wine jus	
Seared Salmon	40
NZ Regal King salmon, homegrown bok choy, garlic, wasabi tamari sauce	
Locally Caught Tuna Steak	38
Sautéed spinach, mash, herb oil	
Marinated Chicken	38
Hazeldenes chicken, mushroom, spinach, garlic	
Reef Fish of The Day	36
Grilled vegetables	
Cauliflower Steak	32
Cauliflower purée, capers, raisin	

SIDES

Grilled Asparagus	11
Mixed Leaves Salad	9
Sweet Potato Fries	9
Roasted Vegetables	8
French Fries	8

DESSERT

Coconut Panna Cotta	22
Date Bar	22
Coconut Crème Brûlée	20
Homemade Sorbet	0

n - Contains Nuts. *a* - contains Alcohol

Please inform us of any food allergies or special dietary requirements and we will be happy to accommodate you.

Prices are quoted in USD and subject to 27.6% taxes and service.

Guests on Full-Board and All-Inclusive meal plans are entitled to 2 courses.

* These dishes carry a 50% surcharge on the menu price to your Half-Board, Full-Board and All-Inclusive meal.

	Small	Large
Joe's Signature Truffle Pizza Home-grown mushroom and thyme duxelle, truffle salsa, rocket leaves, taleggio	32	38
Four Cheese Pizza Gorgonzola, mozzarella, goat cheese, brie, herbs, home-grown rocket leaves	36	40
Parma Ham Pizza <i>(pork)</i> Parma ham, capers, parmesan flakes, rocket leaves	28	35
Margherita Pizza Home-grown basil mozzarella	28	32
Classic Vegetarian Pizza Semi-dried tomato, artichoke, home-grown mushrooms, zucchini, eggplant, olives	24	32
Tandoori Chicken Pizza Tandoori chicken, makhani gravy, mozzarella, coriander, onion	29	34
Maldivian Pizza Maldivian tuna, onion, home-grown chilli, curry leaf, mozzarella, tomato, coconut flakes from The Nut	25	35
Seafood Pizza Local crab, scallop, calamari, prawns, mozzarella, parsley	34	40
Lobster Pizza Lobster, home-grown basil, home-grown cherry tomato, chilli, mozzarella, garlic oil	38	44
Meat Lovers Pizza <i>(pork)</i> Smoked ham, salami, bacon, gherkins, mozzarella, home-grown basil	32	38
Nutella & Banana Pizza <i>n</i> Hazelnut & chocolate paste, local banana, crispy hazelnut	26	32

Wellness Your Way: Low-Carb and Gluten-Free bases, and Vegan Mozzarella are available upon request.



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Chill'd

Sustainable Amilla

At Amilla Resort and Residences, we are committed to providing quality meat products and ingredients. Our meats come from farmers who raise their animals with humane protocols. Animals that are allowed to roam freely and eat foods that are natural to them. To do this, we have partnered with the following suppliers.



Cape Grim Beef

Tasmania is world-renowned for its rugged wilderness, pristine beauty and landscape of vivid contrast. Cape Grim in the far northwest corner, shaped by wild Southern Ocean swells, abundant rainfall has the cleanest air in the world.

Raised on rich pastures with nothing else added, Cape Grim Beef is hand-selected and rigorously graded, rewarding you with pure beef flavor made by nature.

Dingley Dell Pork

Third-generation UK family farmers and brothers with a deep love and respect for the countryside and agriculture. Starting 15 years ago with the philosophy of animal welfare, taste and sustainability.

For them it is a privilege to work with animals and it is their belief that it is the human-animal relationship that defines welfare. This is what is cultivated at farm level.

The Dingley Dell Farm is also helping to save bumble bees through vast planting of wild flowers on 33.8 hectares of land.



Maldivian Fish and Seafood

The Maldives promotes traditional and sustainable fishing methods. Net and drag line fishing are not allowed in the country. All local fish served in Amilla is caught with pole and line methods by small scale local fishermen. This supports not only healthy fish stocks but the local economy.



Regal King Salmon

Raised in the clean and cold waters of New Zealand's Marlborough sounds, Regal Marlborough King Salmon is known for its incredible flavor, color, texture and healthy omega-3 fatty acids. It's the unique mix of currents, water quality and temperatures.

Their farms are scattered through the cool, deep waters of Marlborough's pristine Pelorus and Queen Charlotte sounds. The salmon have plenty of room to grow with only 2% of the sea farm being occupied by salmon and the remaining 98% by water.



Hazeldenes Chicken

Farming free range chickens since 1960 as a proud family-owned company based at Lockwood, near Bendigo in Central Victoria. Their free-range birds have the ability to forage naturally and instinctively amongst grasses, weeds, bushes and trees in a secure environment. Their diet is supported with locally-supplied multi-grains, blended with spice extracts and essential oils, creating happy, healthy and tasty chicken.

They have state of the art facility for breeding and rearing chicks before moving them to the pastures.

