

ENTRÉE

Green Peppercorn Konjac "Calamari"	28
Coriander, lime, soy	
Mystique Salad	26
Mixed greens, red cabbage, shredded carrot, avocado, radish, apple cider vinegar, olive oil	
Boiled Egg <i>vegetarian</i>	27
Tomato Bell Pepper Gazpacho	24
Cucumber, chives	
Poke Bowl	24
Rice, edamame, sesame, avocado, radish, egg, tofu	
Sweet Potato Salad <i>n</i>	24
Wild rice, pine nut, chai seed, avocado vinaigrette	

TACOS

BBQ Sweet Potato	26
Crispy corn tortilla, sweet potato, BBQ sauce, capsicum, vegan cheese	
Black Bean	24
Crispy corn tortilla, black bean, red cabbage, salsa, avocado	

BAO BUN

Cauliflower Tempura	24
Avocado, spring onion, wasabi mayonnaise, tomato salsa	

PIZZA

Margherita	32
Home-grown basil, vegan mozzarella cheese	
Classic Vegetarian	32
Semi-dried tomato, artichoke, Home grown mushrooms, zucchini, eggplant, olives	

MAINS

Quinoa Open Sandwich	32
Lettuce, tomato, quinoa patty, pickled cucumber	
Tofu Macaroni	28
Tomato, basil, chili flakes, olive oil, garlic, tofu	
Mushroom Burger	28
Home-grown, lettuce, tomato, fries, relish	
Vegetable Wrap	26
Lettuce, hummus, cucumber, avocado, tomato confit	
Spring Roll	24
Carrot, cabbage, onions, mushroom, sweet chili sauce	

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.

Wellness Your Way: Vegan / Vegetarian Menu

SIDES

Garden Green Salad	11
Grilled Asparagus	11
Sweet Potato Fries	9
French Fries	9

DESSERTS *Please see our selection inside*

Tropical Fruit Platter	20
Sorbet and Dairy-free Ice Cream	0

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ENTRÉE

Coconut Prawns	28
Pineapple mayonnaise dip, lettuce slaw	
Peruvian Ceviche	27
Reef fish, sauce of celery, tomato, bell pepper, onion, ginger	
Caesar Salad	
Cos lettuce, aged parmigiano, Dingley Dell bacon, soft boiled egg, anchovies	
Hazeldenes Chicken	28
Grilled Tiger Prawns	32
Mystique Salad	
Mixed greens, red cabbage, shredded carrot, avocado, radish, apple cider vinegar, olive oil	
Boiled Egg	27
Seared Maldivian Tuna	30
Grilled Halloumi Salad <i>n</i>	25
Sweet potato, pine nut, chia seed, avocado vinaigrette, pomegranate	
Poke Bowl	
Cabbage, edamame, sesame, avocado, radish, egg, tuna	

MAINS

Half-tail Reef Lobster	56*
Herb-tomato salsa, grilled vegetables	
EBC Burger	36
Home-grown mushroom, cheddar cheese, lettuce, tomato, relish, sweet potato fries	
Grilled Reef Fish	34
Broccoli, asparagus, sauce vierge	
Coconut-Battered Fish and Chips	34
Mushy peas, lemon, tartar sauce, sweet potato fries	
Prawn Garden Salad	32
Mixed green, red cabbage, carrot, avocado, apple cider vinegar	

SIDES

Garden Green Salad	11
Grilled Asparagus	11
Sweet Potato Fries	9

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ENTRÉE

Coconut Prawns	28
Mayonnaise dip, lettuce slaw	
Peruvian Ceviche	27
Reef fish, sauce of celery, tomato, bell pepper, onion, ginger	
Caesar Salad	
Cos lettuce, aged parmigiano, Dingley Dell bacon, soft boiled egg, anchovies	
Hazeldenes Chicken	28
Grilled Tiger Prawns	32
Mystique Salad	
Mixed greens, red cabbage, shredded carrot, avocado, radish, apple cider vinegar, olive oil	
Boiled Egg	27
Seared Maldivian Tuna	30
Grilled Halloumi Salad <i>n</i>	25
Sweet potato, pine nut, chia seed, avocado vinaigrette, pomegranate	
Poke Bowl	
Cabbage, edamame, sesame, avocado, radish, egg, tuna	

MAINS

Half-tail Reef Lobster	56*
Herb-tomato salsa, grilled vegetables	
EBC Burger	36
Home-grown mushroom, cheddar cheese, lettuce, tomato, relish, sweet potato fries	
Grilled Reef Fish	34
Broccoli, asparagus, sauce vierge	
Coconut-Battered Fish and Chips	34
Mushy peas, lemon, tartar sauce, sweet potato fries	
Prawn Garden Salad	32
Mixed green, red cabbage, carrot, avocado, apple cider vinegar	

SIDES

Garden Green Salad	11
Grilled Asparagus	11
Sweet Potato Fries	9

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ENTRÉE

Peruvian Ceviche	27
Reef fish, sauce of celery, tomato, bell pepper, onion, ginger	
Coconut Prawns	28
Pineapple mayonnaise dip, lettuce slaw	
Caesar Salad	
Cos lettuce, aged parmigiano, Dingley Dell bacon, soft boiled egg, anchovies, croutons	26
Hazeldenes Chicken	28
Grilled Tiger Prawns	32
Mystique Salad	
Mixed greens, red cabbage, shredded carrot, avocado, radish, apple cider vinegar, olive oil	26
Boiled Egg	27
Seared Maldivian Tuna	30
Green Peppercorn Calamari	25
Coriander, lime, soy	
Grilled Halloumi Salad <i>n</i>	25
Sweet potato, wild rice, pine nut, chia seed, avocado vinaigrette, pomegranate	
Poke Bowl	
Rice, edamame, sesame, avocado, radish, egg, soya mirin, your choice of:	
Tofu	22
Maldivian Tuna	28
TACOS	
Avocado Prawn	32
Crispy corn tortilla, red cabbage, salsa, chipotle mayonnaise	
BBQ Chicken	28
Crispy corn tortilla, sweet potato, capsicum, cheddar cheese	
Black Bean	24
Crispy corn tortilla, black bean, red cabbage, salsa, avocado	
PIZZA <i>gluten-free base</i>	
Four Cheese	40
Gorgonzola, mozzarella cheese, goat cheese, brie cheese, herbs, home-grown rocket leaves	
Maldivian	35
Maldivian tuna, onion, home grown chilli, curry leaf, mozzarella, tomato, coconut flakes from The Nut	
Tandoori Chicken	34
Tandoori chicken, makhani gravy, mozzarella, coriander, onion	
Margherita	32
Home-grown basil, mozzarella cheese	
Classic Vegetarian	32
Semi-dried tomato, artichoke, Home grown mushrooms, zucchini, eggplant, olives	

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Wellness Your Way: Gluten-free Menu

MAINS

Half-tail Reef Lobster	56*
Herb-tomato salsa, grilled vegetables	
Grilled Lobster Sandwich	38
Mango, baby gem lettuce, onion, chipotle mayonnaise	
EBC Burger	36
Home-grown mushroom, cheddar cheese, lettuce, tomato, relish, fries, almond flaxseed roll	
Sri Lankan Chilli Mud Crab	36
Coconut, pandan leaf	
Grilled Reef Fish	34
Crushed potato, asparagus, sauce vierge	
Coconut-Battered Fish and Chips	34
Mushy peas, lemon, tartar sauce	
Quinoa Open Sandwich	32
Lettuce, tomato, quinoa patty, pickled cucumber	
Vegetable Sandwich	24
Lettuce, hummus, cucumber, avocado, tomato confit	

SIDES

Garden Green Salad	11
Grilled Asparagus	11
Sweet Potato Fries	9
French Fries	9

DESSERTS

Chocolate Mousse Namelaka	22
Tropical Fruit Platter	20
Mango Coconut Panna Cotta	18

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ENTRÉE

Peruvian Ceviche	27
Reef fish, sauce of celery, tomato, bell pepper, onion, ginger	
Coconut Prawns	28
Pineapple mayonnaise dip, lettuce slaw	
Caesar Salad	
Cos lettuce, Dingley Dell bacon, soft boiled egg, anchovies	26
Hazeldenes Chicken	28
Grilled Tiger Prawns	32
Mystique Salad	
Mixed greens, red cabbage, shredded carrot, avocado, radish, apple cider vinegar, olive oil	26
Boiled Egg	27
Seared Maldivian Tuna	30
Green Peppercorn Calamari	25
Coriander, lime, soy	
Grilled Halloumi Salad <i>n</i>	25
Sweet potato, wild rice, pine nut, chia seed, avocado vinaigrette, pomegranate	
Poke Bowl	
Rice, edamame, sesame, avocado, radish, egg, soya mirin, your choice of:	
Tofu	22
Maldivian Tuna	28
Sweet Potato Salad <i>n</i>	24
Wild rice, pine nut, chia seed, avocado vinaigrette	
TACOS	
Avocado Prawn	32
Crispy corn tortilla, red cabbage, salsa, chipotle mayonnaise	
BBQ Chicken	28
Crispy corn tortilla, sweet potato, capsicum, vegan cheese	
Black Bean	24
Crispy corn tortilla, black bean, red cabbage, salsa, avocado	
BAO BUN	
Pulled Beef Cheek	34
BBQ sauce, mayonnaise, cucumber, iceberg lettuce, coriander	
Chicken Teriyaki	28
Vegan mayonnaise, carrot, cabbage, jalapeño	
Cauliflower Tempura	24
Avocado, spring onion, wasabi vegan mayonnaise, tomato salsa	

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Wellness Your Way: Dairy-free Menu

PIZZA

Margherita	32
Home-grown basil, vegan mozzarella cheese	
Classic Vegetarian	32
Semi-dried tomato, artichoke, Home grown mushrooms, zucchini, eggplant, olives	

MAINS

Half-tail Reef Lobster	56*
Herb-tomato salsa, grilled vegetables	
Grilled Lobster Wrap	38
Mango, baby gem lettuce, onion, chipotle vegan mayonnaise	
EBC Burger	36
Home-grown mushroom, cheddar cheese, lettuce, tomato, relish, fries	
Sri Lankan Chilli Mud Crab	36
Coconut, pandan leaf, coconut rice	
Grilled Reef Fish	34
Crushed potato, asparagus, sauce vierge	
Beer-Battered Fish and Chips <i>a</i>	34
Mushy peas, lemon, vegan tartar sauce	
Amilla Fried Chicken	34
Breaded chicken, Sriracha dipping sauce	
Vegetable Wrap	26
Lettuce, hummus, cucumber, avocado, tomato confit	

SIDES

Garden Green Salad	11
Grilled Asparagus	11
Sweet Potato Fries	9
French Fries	9

DESSERTS

Tropical Fruit Platter	20
Mango Coconut Panna Cotta	18

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