



B O D U H I T H I
M a l d i v e s

Nomad Maldives by Chef Dhruv Oberoi



Tender Coconut 
Bubbles

Seaweed & “Kulhi Boakibaa” Rice Cakes 
Maldivian Rice Oshizushi


Sauerkraut “Bis Keemiya” Keema Samosa ^E 
Egg Caviar, Puff

Rendition to “Maldivian Egg Curry” ^E
Smoked Quail Egg, Curry Froth

“Kulhimas” Chilli Tuna 
Chilli Tuna & Steamed Brioche

Wagyu Tartare “Bis Keemiya” Keema Samosa ^E
Egg Caviar, Sauerkraut, Puff

Pork Ribs 
Mango Ginger, Coconut Vinegar

“Barabō” Pumpkin 
Miso & Sago

Soft Shell Crab & “Rihaakuru” 
Arroz Negro

Dhonkeyo Kajuru
Banana & Palm Jaggery

King Scallop 
Bondi (Balls of Tuna) / Fatafolhi

Handulu Bondibai (Sweetened Sticky Rice)

\$70++ per person

All prices are in US \$ and subject to 10% service charge and T-GST
(Tourism Goods & Service Tax)

Vegetarian  Egg ^E Seafood  Chicken  Pork 

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