



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

SUNRISE BREAKFAST MENU

Available from 8.00am till noon

Freshly Squeezed Juices \$12

*Choose from Orange, Papaya, Watermelon,
Pineapple, Tomato and Guava*

Sliced Fresh Seasonal Fruit \$18

*Choose from Orange, Papaya, Watermelon,
Grapefruit, Pineapple and Guava*

Cereals and Muesli \$8

*Bircher Muesli, Special K, Rice Krispies, All Bran,
Toasted Muesli, Corn Flakes, Smacks and Oat Porridge*

Yoghurt \$6

Natural and Fruit Yoghurt, Low Fat or Full Cream Milk

Freshly Baked Bread and Pastry Basket \$18

*Butter Croissants and Danish, Muffins,
Plain and White Rolls, Butter, Honey and
preserved Jam and Marmalade*

Pancakes and Brioche \$10

*Buttermilk Pancakes
Butter Brioche French Toast*

Served with Berry Compote, Maple Syrup and Cream

*Selection of Fine Cheeses or Cold Cuts
Freshly Brewed Coffee or Special Highland Teas*



HOT BREAKFAST COOKED TO ORDER

2 Fresh Eggs Cooked any Style \$20

Fried, Poached, Scrambled, Boiled or Omelet

Choose From

Ham, Cheese, Tomato, Mushroom, Onion or Pepper

Coco Egg Benedict \$22

*Poached Egg on English Muffin, Spinach
Lobster Medallion Hollandaise Sauce*

All Egg Served with

*Grilled Tomato, Country Style Potato and Bacon
Cheese and Onion Sausages*

Choice of Accompaniment

Grilled Tomato with Pesto

Smoked Streaky Bacon

Chicken & Cheese Sausage

Country Style Potatoes

Chinese Congee \$8

*Choose Between Chinese Rice, Asian Green
or Chicken/ Fish/Pork Ham*

Egg White Omelets \$16

Spinach and Buffalo Mozzarella, Mini Green Salad

Scrambled Eggs \$14

Smoked Salmon and Chives

Pan Fried White Reef Fish \$15

Spinach and Lime Butter

Mini Grilled Beef Medallions \$17

Roasted Baby Potatoes, Pan Jus

Pan Seared Duck Foie Gras \$20

Pain Perdu, Shallot Confit, And Port Jus

Mie Goreng \$19

Wok Fried Vegetable Peanut and Fried Tofu

South Indian Breakfast \$18

Idli, Upma, Chutney and Sambar