



BAGLIONI RESORT
MALDIVES



LEADING
HOTELS®

TASTE

INTERNATIONAL RESTAURANT

ANTIPASTI - APPETIZER

THAI BEEF SALAD ^{FS}

JULIENNE DI MANZO AROMATICO, CORIANDOLO, CITRONELLA, PEPPERONCINO E SALSA TAILANDESE

Julienne of Beef Tenderloin, Coriander, Lemongrass, Chili, Cucumber in a Mild Spicy Thai Dressing

\$28

MIXED GREEN SALAD ^V

INSALATA MISTA

Mixed Salad, Cucumber, Honey Lemon Dressing

\$21

CAPRESE SALAD ^{VD}

MOZZARELLA DI BUFALA, POMODORI, BASILICO DEL NOSTRO GIARDINO, OLIO EXTRA VERGINE

Fresh Buffalo Mozzarella, Roma Tomato, Hand Picked Garden Basil, Extra Virgin Olive Oil

\$28

MALDIVIAN BANANA BLOSSOM TUNA SALAD ^{FS}

INSALATA MALDIVIANA IN STILE BAGLIONI

Shredded fresh young coconut and banana flower with tuna in a spicy lime and curry dressing

\$28

SWEET AND SOUR CHICKEN LOLLIPOP

LOLLIPOP DI POLLO FRITTE CON SALSA AGRODOLCE

Deep Fried Jumbo Chicken Wing in a Sweet and Sour Sauce

\$28

^V,Vegetarian ^B,Signature Dish ^N,Nuts ^A,Alcohol ^F,Fish ^S,Spicy ^P,Pork ^D,Dairy ^{\$},Extra Charge Only

All prices are quoted in US Dollar and are subject to 10% service charge and all applicable 12 % government taxes

FROM THE ITALIAN TRADITION

PENNE CARBONARA ^{D P}

Penne, Crisp Pork Cheek, Egg, Pecorino Romano and black pepper
\$25

SPAGHETTI AGLIO OLIO E PEPERONCINO ^{V S}

Spaghetti pasta with garlic and olive oil and a touch of chillies
\$18

LA BOLOGNESE

Beef Ragout in Tomato Sauce
\$25

SPAGHETTI AI GAMBERONI ^F

Spaghetti with prawns in a light tomato sauce with fresh vine ripened tomatoes, garlic and basil
\$32

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FROM ASIA

BUTTER CHICKEN ^{N S D}

*Tandoori Chicken Simmered in Classic Buttery Tomato and Cashew Nut Gravy,
Served with Paratha and Chutneys*

\$30

NASI GORENG ^F

*Indonesia Traditional Fried Rice topped with fried egg sunny side up, prawn cracker,
and homemade shrimp paste sambal*

\$23

Add chicken: \$5

Add shrimp: \$8

CHINESE BRAISED PORK BELLY ^P

*Traditional braised Chinese pork in a soy and oyster glaze – served with Jasmine rice,
molten egg yolk, baby bok choy and tofu*

\$36

NOODLES OF YOUR CHOICE

Braised beef cheek noodle soup

Stir fried rice noodles with chicken

Roasted duck noodle with Asian julienned vegetables

Vegetarian Noodle Soup

Malaysian Seafood Curry Laksa ^S

Served with Egg Noodle or Rice Stick and Condiments

\$30

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THE GRILL BY TASTE

INCLUDES 1 CHOICE OF SAUCE AND 1 CHOICE SIDE DISH

INTERNATIONAL SPECIALTIES

ANGUS RIBEYE WITH STEAK FRIES

\$48

ANGUS TENDERLOIN WITH MASHED POTATO ^D

\$48

LAMB CHOP WITH SAUTEED GREEN PEAS AND
ROASTED POTATO

\$44

SALMON WELLINGTON WITH SPINACH

AND SAUCE BEARNAISE ^{F D}

\$42

*Imported salmon loin layered with sautéed spinach
and herbs, topped with crisp puff pastry*

CATCH OF THE DAY SERVED WITH POACHED

ASPARAGUS AND MASHED POTATO ^{F D}

\$39

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SAUCES

LEMON BUTTER ^D

BÉARNAISE ^D

PEPPERCORN SAUCE ^D

RED WINE ^D

SIDE DISHES

ROASTED POTATOES ^V

PATATE AL FORNO

\$10

SAUTÉED SPINACH

SPINACI SALTATI

\$10

FRIED POTATOES ^V

PATATE FRITTE

\$8

GRILLED ASPARAGUS ^V

ASPARAGI ALLA GRIGLIA

\$12

GRILLED VEGETABLES ^V

VERDURE ALLA GRIGLIA

\$10

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DESSERTS

CHEESECAKE, HAZELNUT, PASSION FRUIT ^{N D}

Torta al formaggio dolce con nocciola e frutto della passione

\$21

CHOCOLATE AND RASPBERRY MOUSSE CAKE ^{N D}

Torta di mousse al cioccolato & lampone

\$22

CREMEAUX OF COCONUT AND PINEAPPLE WITH VANILLA AND ALMOND CRUMBLE ^{N D}

Crema al cocco e ananas

\$22

WARM APPLE PUFF PASTRY TART ^{N D}

Sfoglia di mele con gelato alla vaniglia

\$21

BLACK FOREST CAKE WITH CRUNCHY HAZELNUT ^{N D}

Torta tradizionale di ciliegie con croccante di nocciole

\$22

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MENU BAMBINI – KIDS MENU

MINISTRONE DI VERDURE ^V

Vegetable Minestrone Soup

\$14

CREMA DI POMODORO, CROSTINO DI

MOZZARELLA ^{D V}

Tomato Soup with Toasted Mozzarella

\$15

SPAGHETTI ALLA BOLOGNESE

Spaghetti with Beef Bolognese

\$16

PENNE CON POMODORO FRESCO E BASILICO ^V

Penne with Tomato Sauce and Basil Leaves

\$16

FUSILLI CON CREMA DI PARMIGIANO ^{D V}

Fusilli in Parmesan Cheese Cream

\$16

PESCE ALLA GRIGLIA CON PUREA DI PATATE ^F

Grilled Catch of the Day with Mashed Potato

\$20

MINI HAMBURGER DI MANZO, MOZZARELLA,

INSALATA, POMODORO E PATATE FRITTE ^D

Mini Beef Cheese Burger with Salad and Tomatoes

Served with French Fries

\$20

POLLO CROCCANTE CON PATATE FRITTE

Breaded Chicken Breast Served with French Fries

\$20

BABY MARGHERITA ^D

Tomato Sauce, Mozzarella Cheese and Basil

\$20

GELATO

CHIEDI I GUSTI DISPONIBILI ^D

Ice-Cream

**Please Ask for Available Flavours*

\$5 per scoop

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