



Sustainable Amilla

At Amilla Resort and Residence 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 flavour – 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 flavour, colour, 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 the 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.



Hazelden's 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.

Please see our Wellness Your Way Gluten Free, Dairy Free, Vegan/Vegetarian and Low Carb/Keto/Paleo menus on following pages.

ENTREE

Antipasto all’Italiana (for two) Italian cheese and cold cuts, semi dried tomatoes, Kalamata olives, bruschetta selection	36
Caprese Insalata Heirloom tomato, basil, burrata, basil oil	26
Reef Fish Tartare Reef fish, green asparagus, mint, poppy seed	24
Cold Asparagus Veloute’ Green Asparagus, marinated egg yolk, truffle	28
Minestrone Soup Seasonal vegetables, confit tomato	24
Tuna Carpaccio & Avocado Tuna, avocado mayonnaise, basil & mint dressing	24
Melon & Ham Cantaloupe melon, Parma ham, citrus sauce, mint	24
Eggplant alla Parmigiana Mozzarella, tomato, basil	22

HOMEMADE PASTA AND RISOTTO

	Entrée	Main
Spaghetti Bolognese Rich beef ragout, crispy parmesan	22	30
Traditional Spaghetti Carbonara Pancetta, egg yolks, parmesan, black pepper	22	30
Spaghetti Pomodoro Homemade tomato sauce, extra virgin olive oil, Amilla basil, parmesan	18	24
Squid Ink Linguini Lobster, cherry tomato, tomato sauce, basil	38*	68*
Pesto Orecchiette Basil pesto, burrata	26	32
Saffron Risotto Parmesan, gold, licorice powder	26	34
Truffle Risotto Mushroom, parmesan, fresh truffle	38*	48

Please see our Wellness Your Way Gluten Free, Dairy Free, Vegan/Vegetarian and Low Carb/Keto/Paleo menus on following pages.

GRILLS

Cape Grim Striploin 200g	40	Norwegian Salmon 180g	35
Cape Grim Tenderloin MB2 200g	54*	Maldivian Reef Fish	30
Cape Grim Cube Roll MB4 250g	58*	King Prawns 4 pcs	52*
Grass Fed Lamb Rack	48	Maldivian Lobster per 100g	20*
Chicken Maryland	38	Maldivian Tuna Steak 200g	38
<i>Served with pumpkin puree</i>		<i>Served with cherry tomato salsa</i>	

MAINS

Dingley Dell Baby Back Ribs pumpkin puree, homemade BBQ sauce, baby vegetables	44
Beef Cheek braised in red wine, pumpkin puree, baby vegetables	40

SIDES

Island Salad	7
Ocean Water Potato sour cream, chives	9
Roasted Vegetables rosemary, garlic, butter	9
Grilled Broccoli extra virgin olive oil, toasted almonds	9
Sweet Potato	9
Wild Rice with coconut and chili oil	7

DESSERT

Tiramisu cantucci crumble, coffee gel, chocolate sauce	18
Chocolate fondant	18
Hazelnut semifreddo , mandarin sauce, homemade orange candied, gluten free crumble	18
Deconstructed cannolo , ricotta cream, lemon zest, dark chocolate 85%	18
Strawberry cremoso , fresh strawberry, mint, balsamic vinegar reduction, lime sorbet, crumble	16
Fruit plate	20

ENTREE

Tomato Salad Heirloom tomato, basil,, balsamic glaze	26
Cold Asparagus Veloute’ Green Asparagus, marinated egg yolk, truffle	28
Minestrone Soup Seasonal vegetables, confit tomato	24
Melon & Tofu Duo of melon, citrus sauce, mint	24
Insalata alla Italiano Lettuce, cucumber, tomato, avocado, balsamic dressing	18

PASTA AND RISOTTO

	Entrée	Main
Spaghetti Pomodoro Home made tomato sauce, extra virgin olive oil, Amilla basil, dairy free parmesan	18	24
Plant Based Prawn Fettucine Cherry tomato, tomato sauce, basil	24	30
Truffle Orecchiette Mushroom, fresh truffle, extra virgin olive oil	34	44
Saffron Risotto Dairy free parmesan, black olive, shaved asparagus	26	34
Truffle Risotto Mushroom, dairy free parmesan, fresh truffle	40*	48

MAINS

Grilled Konjac Calamari, vierge sauce, cauliflower	38
Fishless Fillet Lightly battered plant based fillet, pumpkin puree, baby vegetables	34
Grilled ”Prawns” Plant based king prawns, broccoli, pumpkin seed	36

SIDES

Island Salad	7
Ocean Water Potato chives	9
Roasted Vegetables rosemary, garlic	9
Grilled Broccoli extra virgin olive oil, toasted almonds	9
Sweet Potato	9
Wild Rice with coconut and chili oil	7

DESSERT

Strawberry cremoso, fresh strawberry, mint, balsamic vinegar reduction, lime sorbet, crumble	16
Tiramisu cantuci crumble, coffee gel, chocolate sauce <i>vegetarian</i>	18
Chocolate fondant <i>vegetarian</i>	18
Hazelnut semifreddo, mandarin sauce, homemade orange candied, gluten free crumble <i>vegetarian</i>	18
Deconstructed cannolo, ricotta cream, lemon zest, dark chocolate 85% <i>vegetarian</i>	18
Fruit plate	20

ENTREE

Antipasto all’Italiana (for two) Italian cheese and cold cuts, Kalamata olives, cassava flour crackers <i>keto, paleo, low carb</i>	36
Caprese Insalata Heirloom tomato, basil, burrata, balsamic glaze <i>paleo, low carb</i>	26
Reef Fish Tartare Reef fish, green asparagus, mint, poppy seed	24
Cold Asparagus Veloute’ Green Asparagus, marinated egg yolk, truffle	28
Minestrone Soup Seasonal vegetables, confit tomato <i>paleo, low carb</i>	24
Tuna Carpaccio & Avocado Tuna, avocado mayonnaise, basil & mint dressing	24
Melon & Ham Cantaloupe melon, Parma ham, citrus sauce, mint <i>paleo, low carb</i>	24

KONJAC PASTA

	Entrée	Main
Spaghetti Bolognese Rich beef ragout, crispy parmesan <i>paleo, low carb</i>	22	30
Traditional Spaghetti Carbonara Pancetta, egg yolks, parmesan black pepper <i>keto, paleo, low carb</i>	22	30
Spaghetti Pomodoro Home made tomato sauce, extra virgin olive oil, Amilla basil, parmesan <i>keto, paleo, low carb</i>	18	24

GRILLS

Cape Grim Striploin 200g	40	Norwegian Salmon 180g	35
Cape Grim Tenderloin MB2 200g	54*	Maldivian Reef Fish	30
Cape Grim Cube Roll MB4 250g	58*	King Prawns 4 pcs	52*
Grass Fed Lamb Rack	48	Maldivian Lobster per 100g	20*
Chicken Maryland	38	Maldivian Tuna Steak 200g	38
Served with pumpkin puree		Served with cherry tomato salsa	

MAINS

Dingley Dell Baby Back Ribs pumpkin puree, homemade BBQ sauce, baby vegetables <i>low carb</i>	44
Beef Cheek braised in red wine, pumpkin puree, baby vegetables	40
Grilled Konjac Calamari, vierge sauce, cauliflower	38

SIDES

Island Salad	7
Roasted Vegetables rosemary, garlic, butter	9
Grilled Broccoli extra virgin olive oil, toasted almonds	9
Sweet Potato	9

DESSERT

Deconstructed cannolo, ricotta cream, lemon zest, dark chocolate 85%	18
Chocolate Fondant <i>Low carb/Keto/Paleo will take 20 mins to prepare</i>	18
Fruit plate <i>paleo</i>	20

Please advise any allergies or food preferences to our team.
The above prices are quoted in USD and are subject to 23.2% Tax and Service
*These dishes carry a 50% surcharge on the menu price to your Half Board/Full Board meal plan
Half Board and Full Board are entitled to 3 course. Off menu items carry a surcharge

ENTREE

Antipasto all’Italiana (for two) Italian cheese and cold cuts, semi dried tomatoes, Kalamata olives, cassava crackers	36
Caprese Insalata Heirloom tomato, basil, burrata, basil oil	26
Reef Fish Tartare Reef fish, green asparagus, mint, poppy seed	24
Cold Asparagus Veloute’ Green Asparagus, marinated egg yolk, truffle	28
Minestrone Soup Seasonal vegetables, confit tomato	24
Tuna Carpaccio & Avocado Tuna, avocado mayonnaise, basil & mint dressing	24
Melon & Ham Cantaloupe melon, Parma ham, citrus sauce, mint	24
Eggplant alla Parmigiana Mozzarella, tomato, basil	22

GLUTEN FREE PASTA AND RISOTTO

	Entrée	Main
Spaghetti Bolognaise Rich beef ragout, crispy parmesan	22	30
Traditional Spaghetti Carbonara Pancetta, egg yolks, parmesan black pepper	22	30
Spaghetti Pomodoro Home made tomato sauce, extra virgin olive oil, Amilla basil, parmesan	18	24
Saffron Risotto Parmesan, gold, licorice powder	26	34
Truffle Risotto Mushroom, parmesan, fresh truffle	38*	48

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GRILLS

Cape Grim Striploin 200g	40	Norwegian Salmon 180g	35
Cape Grim Tenderloin MB2 200g	54*	Maldivian Reef Fish	30
Cape Grim Cube Roll MB4 250g	58*	King Prawns 4 pcs	52*
Grass Fed Lamb Rack	48	Maldivian Lobster per 100g	20*
Chicken Maryland	38	Maldivian Tuna Steak 200g	38
Served with pumpkin puree		Served with cherry tomato salsa	

MAINS

Dingley Dell Baby Back Ribs	pumpkin puree, homemade BBQ sauce, baby vegetables	44
Beef Cheek	braised in red wine, pumpkin puree, baby vegetables	40
Grilled Konjac Calamari,	vierge sauce, cauliflower	38

SIDES

Island Salad	7
Ocean Water Potato sour cream, chives	9
Roasted Vegetables rosemary, garlic, butter	9
Grilled Broccoli extra virgin olive oil, toasted almonds	9
Sweet Potato	9
Wild Rice with coconut and chili oil	7

DESSERT

Hazelnut semifreddo,	mandarin sauce, homemade orange candied, gluten free crumble	18
Deconstructed cannolo,	ricotta cream, lemon zest, dark chocolate 85%	18
Strawberry cremoso,	fresh strawberry, mint, balsamic vinegar reduction, lime sorbet, crumble	16
Fruit plate		20

ENTREE

Antipasto all’Italiana (for two) Italian cold cuts, semi dried tomatoes, Kalamata olives, bruschetta selection	36
Reef Fish Tartare Reef fish, green asparagus, mint, poppy seed	24
Cold Asparagus Veloute’ Green Asparagus, marinated egg yolk, truffle	28
Minestrone Soup Seasonal vegetables, confit tomato	24
Tuna Carpaccio & Avocado Tuna, avocado mayonnaise, basil & mint dressing	24
Melon & Ham Cantaloupe melon, Parma ham, citrus sauce, mint	24

HOMEMADE PASTA AND RISOTTO

	Entrée	Main
Spaghetti Bolognaise Rich beef ragout, dairy free parmesan	22	30
Traditional Spaghetti Carbonara Pancetta, egg yolks, dairy free parmesan, black pepper	22	30
Spaghetti Pomodoro Home made tomato sauce, extra virgin olive oil, Amilla basil, dairy free parmesan	18	24
Squid Ink Linguini Lobster, cherry tomato, tomato sauce, basil	38*	68*
Saffron Risotto Dairy free Parmesan, gold, licorice powder	26	34
Truffle Risotto Mushroom, dairy free parmesan, fresh truffle	38*	48

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Served with pumpkin puree		Served with cherry tomato salsa	

MAINS

Dingley Dell Baby Back Ribs pumpkin puree, homemade BBQ sauce, baby vegetables	44
Beef Cheek braised in red wine, pumpkin puree, baby vegetables	40
Grilled Konjac Calamari, vierge sauce, cauliflower	38

SIDES

Island Salad	7
Ocean Water Potato sour cream, chives	9
Roasted Vegetables rosemary, garlic, butter	9
Grilled Broccoli extra virgin olive oil, toasted almonds	9
Sweet Potato	9
Wild Rice with coconut and chili oil	7

DESSERT

Strawberry cremoso, fresh strawberry, mint, balsamic vinegar reduction, lime sorbet, crumble	16
Fruit plate	20