



BAGLIONI RESORT

MALDIVES

# TASTE

INTERNATIONAL RESTAURANT

DINNER MENU

A MEMBER OF



THE LEADING HOTELS  
OF THE WORLD®

# SALADS-INSALATE

## GREEK SALAD **M**

Cuore di lattuga, formaggio feta marinato, olive kalamata, cetriolo, peperone, cipolla, origano, condimento all'olio di limone.

*Baby Romaine buds, Marinated feta cheese, kalamata olives, cucumber, bell pepper, shaved onion, oregano, Lemon oil dressing*

\$24

## GARDEN GREENS

Foglie di misticanza, cetriolo compresso, pomodoro ciliegino, ravanello rosso, sedano croccante, crescione, salsa balsamica leggera

*Mesclun leaves, compressed cucumber, cherry tomato, red Radish, shaved celery, micro cress, light balsamic dressing*

\$22

## NICOISE SALAD **F E**

Tonno sott'olio, lattughina, pomodoro, fagiolini, uovo sodo, olive kalamata, patata kifpler, salsa al limone ed erbe

*Macerated Tuna, Baby Romaine, Roma tomato, green beans, boiled egg, kalamata olives, kifpler potato, lemon herb dressing*

\$24

## TRADITIONAL CAESAR **PN E F**

Lattughino con pancetta, Parmigiano, uovo in camicia, crostini con salsa cremosa di acciughe

*Baby Romaine, Garlic herbed Croutons, crispy pancetta, slow poached egg, Parmigiano crisp, Creamy Anchovy Dressing*

Vegan \$24

Choice of Scelta di:

Chicken/Pollo : \$26

Prawns /Gamberi :\$28

**F** Fish-**S** Shellfish-**PN** Peanuts-**TN** Tree Nuts-**W** Wheat-**SB** Soybeans-**E** Eggs-**M** Milk-**P** Pork-**A** Alcohol -  Vegan

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## APPETIZERS - ANTIPASTI

### MIXED SATAY <sup>P SB S</sup>

Spiedini di manzo, pollo e gamberi, salsa picante e salsa di arachidi  
*Indonesian style beef, chicken and prawn skewers, Sambal Matar, peanut sauce*  
\$22

### FRESH VIETNAMESE SUMMER ROLLS <sup>F</sup>

Involtini di verdure croccanti Vietnamiti  
*Crunchy vegetable, rice paper roll, nuoc cham dipping sauce*  
\$22

## SOUPS

### MINISTRONE <sup>W</sup>

Brodo di verdure, spaghetti e germogli  
*Vegetable broth, Spaghetti, micro cress*  
\$18

### PHO BO <sup>F SB</sup>

Brodo di manzo aromatico, spaghetti di riso erbe orientali e peperoncino  
*Aromatic beef broth, rice noodles and Asian herbs*  
\$22

### SWEET CORN SOUP <sup>E</sup>

Crema di mais, uovo olio di sesame e cipollotto  
*egg, creamy corn, sesame oil and scallions*  
\$18

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# GOURMET PIZZA

## MARGHERITA **W M**

Pomodoro San Marzano, mozzarella e basilico  
*San Marzano tomato, mozzarella cheese and basil*  
\$26

## DIAVOLA **W M P**

Pomodoro San Marzano, mozzarella, salamino piccante e origano  
*San Marzano tomato, mozzarella cheese, spicy salami, oregano*  
\$30

## 4 FORMAGGI **W M**

Parmigiano, provolone, pecorino e mozzarella  
*Mozzarella cheese, parmesan cheese, provolone, and pecorino*  
\$29

# PASTA

## PENNE ALLA AMATRICIANA **W M P**

Salsa di pomodoro piccante, guanciale di suino, formaggio pecorino  
*Penne, spicy tomato sauce, pork cheek, pecorino cheese*  
\$28

## FETTUCINE ALLA BOLOGNESE **W M**

Ragù di manzo e pomodoro  
*Fettucine in a rich beef ragout and tomato sauce*  
\$28

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## MAIN COURSE - SECONDI

### STEAMED REEF FISH **FSB**

Pesce di scoglio, Insalata di erbe asiatiche, riso al vapore, salsa di soia al peperoncino

*Asian herb salad, steamed rice, chili soy sauce*

\$36

### TUNA STEAK **FA**

Tonno pinna gialla, verdure di stagione, Chimichurri

*Seasonal Vegetables, mashed potato, chimichurri sauce*

\$32

### GRILL LAMB RACK **M**

Carrè di agnello, polenta, peperoni marinati

*Polenta cream, macerated trio of peppers*

\$38

### ROASTED CHICKEN

Pollo biologico arrosto con ragù di verdure, patate arrosto

*Vegetable ragout, herbed roast potato*

\$34

### GRILLED BEEF STRIPLOIN

Sottofiletto alla griglia, tuberì arrosto, patate fritte

*Roasted root vegetables, chunky chips, pan jus*

\$38

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# TASTE OF ASIA

## BUTTER CHICKEN **W M TN**

Pollo tandoori in salsa piccante di anacardi, pomodoro e burro, paratha e chutney di mango  
*Tandoori chicken simmered in classic buttery Tomato and Cashew Nut Gravy, served with paratha and chutney*  
\$30

## BEEF MASSAMAN **PN S**

Curry di manzo, pepperoncino, coriandolo, citronella, galanga, pepe, crema di gamberi, scalogno e aglio  
*Rich beef curry, chili pepper, coriander, lemon grass, galangal, crushed pepper, shrimp paste, shallot and garlic*  
\$30

## DHON RIHA **F W**

Pesce al curry in stile maldiviano in salsa di cocco e senape, riso al vapore, chapati, curry di lenticchie,  
insalata di erbe locali, verdure sott'aceto e frittelle di farina  
*Maldivian style local fish curry cooked in coconut mustard gravy, serve with rice & chapatti,  
dhal curry, local herb salad, vegetable pickle and papadam*  
\$30

## INDONESIAN VEGETABLE MIE GORENG

Noodles Indonesiani con verdure miste  
*Serve over crispy rice bowl and mixed sauteed vegetables*  
\$34

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## TASTE OF ASIA

### PALAK PANEER **M W**

Paneer Cotto in Crema di Spinaci con Pane Sfogliato, Chutney di Mango Frittelle di Farina  
*Cheese cooked in Spinach puree, serve with paratha, mango chutney, papadam*  
\$28

### ALOO GOBI **W**

Patate e cavolfiri al curry, Paratha, composta speziata di mango  
*Potato and cauliflower dry curry, serve with paratha, mango chutney, papadam*  
\$28

### INDONESIAN VEGETABLE MIE GORENG **E PN**

Noodles Indonesiani con verdure miste  
*Serve over crispy rice bowl and mixed sauteed vegetables*  
\$34

### NASI GORENG **S P N E**

Riso fritto indonesiano con spiedini di pollo, manzo e gamberi  
(opzione vegana disponibile)  
*Indonesian version of fried rice served with mixed satay*  
(Vegan option available)  
\$34

# DESSERTS

## BAKLAVA CHEESECAKE **M E W**

Cheesecake al forno, pasta fillo, composta di frutti di bosco  
*Baked cheesecake, Arabian filo pastry, berry compote*

\$18

## BETROOT AND DARK CHOCOLATE MOUSSE **M E W**

Mousse di barbabietola e cioccolato, wafer al cacao  
*Whipped chocolate and beetroot mousse, chocolate wafer*

\$18

## MANGO PAVLOVA **M E**

Meringata al mango  
*Cooked Meringue shell, mango cream, sweet mango*

\$18

## COCONUT TART **M E W**

Pasta frolla, crema al cocco, fiocchi di cocco  
*Sweet crust pastry, coconut cream, roasted coconut flakes*

\$20

## WARM DATE PUDDING WITH JAGGERY ICE CREAM **TN M E**

Sformato dolce di datteri e anacardi e gelato alla melassa di zucchero di palma  
*Medjool dates and cashew nuts sweet pudding, jaggery ice cream*

\$18

## ESTELLER **M**

Avocado, mango, aspic di agar agar, perle di sago, latte condensato  
*Stack of avocado, mango, agar agar jelly, chilled sago pearls, condensed milk*

\$18

## FRUIT AND BERRY SALAD

Macedonia di frutta tropicale, frutti di bosco e menta  
*Tropical fruits, mixed berries, garden fresh mint*

\$15

## SCELTA DI GELATI E SORBETTI **E M**

selezione di gelati e sorbetti  
*Selection of Ice Creams and Sorbets*

\$5 per scoop

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## KIDS MENU BAMBINI – KIDS MENU

### WATERMELON GAZPACHO

Anguria, peperoni, scalogno e pomodoro  
*Compressed cucumber, baby tomato, bell pepper, shallot, extra virgin olive oil*  
\$12

### BEEF MEDALLION <sup>M</sup>

Manzo, purea di patate, asparagi, jus  
*Potato mash, pan gravy, steamed Asparagus*  
\$12

### CHICKEN NUGGETS <sup>E W</sup>

Pollo impanato, cavolo e patate fritte  
*Crumbed boneless chicken, cabbage slaw, French fries*  
\$12

### PENNE POMODORO <sup>W M</sup>

*Chunky tomato, grated parmesan*  
\$12

### MINI PIZZA MARGHERITA <sup>W M</sup>

*Tomato, cheese mozzarella*  
\$12

### CHOCOLATE CHIP MOUSSE <sup>M</sup>

Mousse al cioccolato e composta di frutta  
*Whipped cream chocolate, stewed stone fruits*  
\$12

### CRUDITES IN HUMMUS DIP

Pinzimonio e hummus  
*Fresh vegetable sticks, chickpea tahini dip*  
\$12

### CHEESE & TOMATO FINGER SANDWICH <sup>W M</sup>

Tramezzino con formaggio e pomodoro  
*Cheddar cheese, Roma tomato, in white bread*  
\$12

### MAC N CHEESE <sup>W M</sup>

Maccheroni al formaggio  
*Macaroni gratinated with cheese*  
\$12

### BUTTERED NOODLES <sup>W M</sup>

Noodles in brodo di pollo, anelli di cipolla fritti  
*Light chicken broth, fried onion rings*  
\$12

### MINI PIZZA BIANCA <sup>W M</sup>

*White crispy pizza*  
\$12

### PETTIT FRUIT TRIFLE <sup>E M</sup>

Gelatina alle fragole crema all'uovo e salsa ai frutti tropicali  
*Strawberry jelly, custard sauce, fresh tropical fruit salsa*  
\$12

### GELATO E SORBETTI <sup>E M</sup>

*Ice cream & sorbet*  
\$5

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## SIGNATURE SELECTION

### TASTE GRILLED SEAFOOD PLATTER FOR TWO **FBS**

Coda di aragosta maldiviana, gamberi blu, filetto di pesce di barriera avvolto in foglie di banana, capasanta di Hokkaido, calamaretti, coscia di granchio reale.

Risotto allo zafferano e assortimento di verdure dell'orto, Salsa Béarnaise e salsa chimichurri.

*Maldivian Lobster tail, blue water prawns, Reef fish fillet wrapped in banana leaves, Hokkaido scallop, baby squid, king crab leg  
Saffron Risotto and array of garden vegetables, Bearnaise sauce and chimichurri dip*

**\$180**

### TASTE GRILLED MIXED MEAT PLATTER FOR TWO **B**

Medaglione di manzo Angus, costoletta di agnello a cottura lenta, pollo baby alimentato a mais, salsiccia di maiale, spiedino di verdure, pannocchie, aglio arrostito

Purea di cavolfiore - salsa al pepe verde.

*Angus beef medallion, slow cooked Lamb rack, corn fed baby chicken, pork sausage, Vegetable skewer, corn on the cob, roast garlic  
Cauliflower puree – green pepper sauce*

**\$160**

### CLAY POT LAMB SHANK BIRYANI FOR TWO **B**

Uovo sodo fritto, salsa al tegamino, raita alla menta, papad Tandoori, sottaceti al limone

*Hard boiled fried egg, Pan gravy, mint raita, Tandoori papad, Lemon pickle*

**\$120**

### CHEF NISHANTHA'S JAFFNA STYLE MUD CRAB CURRY FOR TWO **S B**

Chutney di riso al latte di cocco e foglie di chutney

*Coconut milk rice and Drumstick leaves chutney*

**\$140**

## PRE-BOOKING REQUIRED

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