


BAROLO GRILL

 *Italian Kitchen* 

Sustainable Amilla

At Amilla Resort and Residences, 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 flavor 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 flavor, color, 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 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.

Hazeldenes 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 following pages for our Wellness Your Way Vegan/Vegetarian, Low Carb/Keto/Paleo, Gluten-Free and Dairy-Free menus.

ENTRÉE

Antipasto al'Italiana (for two)	40
Italian cheese and cold cuts, sundried tomatoes, Kalamata olives, bruschetta selection	
Caprese Insalata	30
Heirloom tomato, basil, burrata, balsamic glaze	
Reef Fish Tartare	30
Reef fish, green asparagus, mint, poppy seed	
Cold Asparagus Velouté	28
Green asparagus, marinated egg yolk, truffle	
Tuna Carpaccio & Avocado	28
Tuna, avocado mayonnaise, basil-mint dressing	
Melon & Ham	27
Cantaloupe melon, Parma ham, citrus sauce, mint	
Eggplant a la Parmigiana	24
Mozzarella, tomato, homegrown basil	
Minestrone Soup	24
Seasonal vegetables, confit tomato	

HOMEMADE PASTA AND RISOTTO	ENTRÉE	MAIN
Squid Ink Linguine	40*	72*
Lobster, cherry tomato, tomato sauce, homegrown basil		
Pesto Orecchiette	28	36
Basil pesto, burrata		
Spaghetti Bolognese	24	35
Rich beef ragout, crispy parmesan		
Traditional Spaghetti Carbonara	24	34
Pancetta, egg yolks, parmesan, black pepper		
Spaghetti Pomodoro	20	26
Homemade tomato sauce, extra virgin olive oil, homegrown basil, parmesan		
Truffle Risotto	40*	58*
Mushroom, parmesan, fresh truffle		
Saffron Risotto	28	38
Parmesan, licorice powder		

n - Contains Nuts. *a* - contains Alcohol

Please inform us of any food allergies or special dietary requirements and we will be happy to accommodate you.
 Prices are quoted in USD and subject to 27.6% taxes and service.

Guests on Half-Board, Full-Board and All-Inclusive meal plans are entitled to 3 courses.

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GRILLS

Cape Grim Cube Roll MB4 250g	62*	King Prawns 4 pcs	56*
Cape Grim Tenderloin MB2 200g	58*	NZ Regal King Salmon 180g	42
Grass Fed Lamb Rack	52	Maldivian Tuna Steak 200g	40
Cape Grim Striploin 200g	44	Maldivian Reef Fish	36
Chicken Maryland	42	Maldivian Lobster 100g	22*
<i>Served with Pumpkin Purée</i>		<i>Served with Cherry Tomato Salsa</i>	

MAINS

Dingley Dell Baby Back Ribs	44
<i>Pumpkin purée, homemade BBQ sauce, baby vegetables</i>	
Beef Cheek <i>a</i>	40
<i>Pumpkin purée, baby vegetables, braised in red wine</i>	

SIDES

Grilled Broccoli Extra virgin oil, toasted almonds	11
Ocean Water Potato Sour cream, chives	11
Roasted Vegetables Rosemary, garlic, butter	11
Sweet Potato	11
Island Salad	8
Wild Rice Coconut, chili oil	8

DESSERTS

Chocolate Fondant	26
<i>Chocolate soil, vanilla ice cream, hot chocolate sauce</i>	
Open Lemon Meringue Tart	26
<i>Macaroon, lemon sorbet, lemon curd</i>	
Berry Berry <i>n</i>	24
<i>Hazelnut, biscuit, berry ice cream, sorbet, coulis, pistachio meringue</i>	
Dark Chocolate Ingot <i>n</i>	24
<i>Chocolate bar 70%, crumble, white chocolate ice-cream, hazelnut</i>	
Café Au Lait Crème Brûlée	24
<i>Biscotti, vanilla mousse, meringue, cocoa sorbet</i>	
Panna Cotta Passion	24
<i>Crumble, passion cream, passionfruit caviar, chocolate soil</i>	
Rosemary Fig Tart	24
<i>Fresh figs, cream, rosemary ice cream</i>	
Fruit Plate	22

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ENTRÉE

Caprese Insalata <i>vegetarian</i>	30
Heirloom tomato, basil, burrata, balsamic glaze	
Tomato Salad	30
Heirloom tomato, homegrown basil, balsamic glaze	
Cold Asparagus Velouté	28
Green asparagus, marinated egg yolk, truffle	
Melon & Tofu	24
Duo of melon, citrus sauce, mint	
Eggplant a la Parmigiana <i>vegetarian</i>	24
Mozzarella, tomato, homegrown basil	
Minestrone Soup	24
Seasonal vegetables, confit tomato	
Insalata a la Italiano	18
Lettuce, cucumber, tomato, avocado, balsamic dressing	

Wellness Your Way - Vegan / Vegetarian

HOMEMADE PASTA AND RISOTTO

	ENTRÉE	MAIN
Plant-Based Prawn Fettucine	40*	72*
Cherry tomato, tomato sauce, basil		
Truffle Orecchiette	28	36
Mushroom, fresh truffle, extra virgin olive oil		
Spaghetti Pomodoro	20	26
Homemade tomato sauce, extra virgin olive oil, homegrown basil, dairy-free parmesan		
Truffle Risotto	40*	58*
Mushroom, dairy-free parmesan, fresh truffle		
Saffron Risotto	28	38
Dairy-free parmesan, licorice powder		

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MAINS

Grilled Konjac Calamari	42
Vierge sauce, cauliflower rice with sundried tomato	
Grilled "Prawns"	40
Plant-based king prawns, broccoli, pumpkin seed	
Fishless Fillet	36
Lightly battered plant-based fillet, pumpkin purée, baby vegetables	

SIDES

Grilled Broccoli Extra virgin oil, toasted almonds	11
Ocean Water Potato Chives	11
Roasted Vegetables Rosemary, garlic	11
Sweet Potato	11
Island Salad	8
Wild Rice Coconut, chili oil	8

DESSERTS

Chocolate Fondant <i>vegetarian</i>	26
Chocolate soil, vanilla ice cream, hot chocolate sauce	
Open Lemon Meringue Tart <i>vegetarian</i>	26
Macaroon, lemon sorbet, lemon curd	
Berry Berry <i>n vegetarian</i>	24
Hazelnut, biscuit, berry ice cream, sorbet, coulis, pistachio meringue	
Dark Chocolate Ingot <i>n vegetarian</i>	24
Chocolate bar 70%, crumble, white chocolate ice-cream, hazelnut	
Café Au Lait Crème Brûlée <i>vegetarian</i>	24
Biscotti, vanilla mousse, meringue, cocoa sorbet	
Panna Cotta Passion <i>vegetarian</i>	24
Crumble, passion cream, passionfruit caviar, chocolate soil	
Rosemary Fig Tart <i>vegetarian</i>	24
Fresh figs, cream, rosemary ice cream	
Fruit Plate	22

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ENTRÉE

Antipasto al'Italiana (for two)	40
Italian cheese and cold cuts, Kalamata olives, cassava flour crackers	
Caprese Insalata <i>low-carb</i>	30
Heirloom tomato, basil, burrata, balsamic glaze	
Reef Fish Tartare	30
Reef fish, green asparagus, mint, poppy seed	
Cold Asparagus Velouté	28
Green asparagus, marinated egg yolk, truffle	
Tuna Carpaccio & Avocado	28
Tuna, avocado mayonnaise, basil-mint dressing	
Melon & Ham <i>low-carb</i>	27
Cantaloupe melon, Parma ham, citrus sauce, mint	
Eggplant a la Parmigiana <i>low carb</i>	24
Mozzarella, tomato, homegrown basil	
Minestrone Soup <i>low-carb</i>	24
Seasonal vegetables, confit tomato	

KONJAC PASTA

	ENTRÉE	MAIN
Squid Ink Linguine <i>low-carb</i>	40*	72*
Lobster, cherry tomato, tomato sauce, homegrown basil		
Pesto Pasta	28	36
Basil pesto, burrata		
Spaghetti Bolognese <i>low-carb</i>	24	35
Rich beef ragout, crispy parmesan		
Traditional Spaghetti Carbonara	24	34
Pancetta, egg yolks, parmesan, black pepper		
Spaghetti Pomodoro <i>low-carb</i>	20	26
Homemade tomato sauce, extra virgin olive oil, homegrown basil, parmesan		

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GRILLS

Cape Grim Cube Roll MB4 250g	62*	King Prawns 4 pcs	56*
Cape Grim Tenderloin MB2 200g	58*	NZ Regal King Salmon 180g	42
Grass Fed Lamb Rack	52	Maldivian Tuna Steak 200g	40
Cape Grim Striploin 200g	44	Maldivian Reef Fish	36
Chicken Maryland	42	Maldivian Lobster 100g	22*

Served with Pumpkin Purée

Served with Cherry Tomato Salsa

MAINS

Dingley Dell Baby Back Ribs <i>low-carb</i>	44
Pumpkin purée, homemade BBQ sauce, baby vegetables	
Grilled Konjac Calamari	42
Vierge sauce, cauliflower	
Beef Cheek <i>a low-carb</i>	40
Pumpkin purée, baby vegetables, braised in red wine	

SIDES

Grilled Broccoli Extra virgin oil, toasted almonds	11
Roasted Vegetables Rosemary, garlic, butter	11
Sweet Potato	11
Island Salad	8

DESSERTS

Chocolate Fondant	26
Chocolate soil, mascarpone, hot chocolate sauce	
Berry Berry <i>n</i>	24
Hazelnut, biscuit, coulis, pistachio meringue	
Dark Chocolate Ingot <i>n</i>	24
Chocolate bar 70%, crumble, hazelnut	
Panna Cotta Passion	24
Crumble, passion cream, passionfruit caviar, chocolate soil	

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Caprese Insalata	30
Heirloom tomato, basil, burrata, balsamic glaze	
Reef Fish Tartare	30
Reef fish, green asparagus, mint, poppy seed	
Cold Asparagus Velouté	28
Green asparagus, marinated egg yolk, truffle	
Tuna Carpaccio & Avocado	28
Tuna, avocado mayonnaise, basil-mint dressing	
Melon & Ham	27
Cantaloupe melon, Parma ham, citrus sauce, mint	
Eggplant a la Parmigiana	24
Mozzarella, tomato, homegrown basil	
Minestrone Soup	24
Seasonal vegetables, confit tomato	

Wellness Your Way - Gluten-free

HOMEMADE PASTA AND RISOTTO	ENTRÉE	MAIN
Squid Ink Linguine	40*	72*
Lobster, cherry tomato, tomato sauce, homegrown basil		
Spaghetti Bolognese	24	35
Rich beef ragout, crispy parmesan		
Traditional Spaghetti Carbonara	24	34
Pancetta, egg yolks, parmesan, black pepper		
Spaghetti Pomodoro	20	26
Homemade tomato sauce, extra virgin olive oil, homegrown basil, parmesan		
Truffle Risotto	40*	58*
Mushroom, parmesan, fresh truffle		
Saffron Risotto	28	38
Parmesan, licorice powder		

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Cape Grim Striploin 200g	44	Maldivian Reef Fish	36
Chicken Maryland	42	Maldivian Lobster 100g	22*
<i>Served with Pumpkin Purée</i>		<i>Served with Cherry Tomato Salsa</i>	

MAINS

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<i>Pumpkin purée, homemade BBQ sauce, baby vegetables</i>	
Beef Cheek <i>a</i>	40
<i>Pumpkin purée, baby vegetables, braised in red wine</i>	

SIDES

Grilled Broccoli Extra virgin oil, toasted almonds	11
Ocean Water Potato Sour cream, chives	11
Roasted Vegetables Rosemary, garlic, butter	11
Sweet Potato	11
Island Salad	8
Wild Rice Coconut, chili oil	8

DESSERTS

Chocolate Fondant	26
<i>Chocolate soil, vanilla ice cream, hot chocolate sauce</i>	
Open Lemon Meringue Tart	26
<i>Macaroon, lemon sorbet, lemon curd</i>	
Berry Berry <i>n</i>	24
<i>Hazelnut, biscuit, berry ice cream, sorbet, coulis, pistachio meringue</i>	
Dark Chocolate Ingot <i>n</i>	24
<i>Chocolate bar 70%, crumble, white chocolate ice-cream, hazelnut</i>	
Café Au Lait Crème Brûlée	24
<i>Biscotti, vanilla mousse, meringue, cocoa sorbet</i>	
Panna Cotta Passion	24
<i>Crumble, passion cream, passionfruit caviar, chocolate soil</i>	
Rosemary Fig Tart	24
<i>Fresh figs, cream, rosemary ice cream</i>	
Fruit Plate	22

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ENTRÉE

Reef Fish Tartare	30
Reef fish, green asparagus, mint, poppy seed	
Cold Asparagus Velouté	28
Green asparagus, marinated egg yolk, truffle	
Tuna Carpaccio & Avocado	28
Tuna, avocado mayonnaise, basil-mint dressing	
Melon & Ham	27
Cantaloupe melon, Parma ham, citrus sauce, mint	
Minestrone Soup	24
Seasonal vegetables, confit tomato	

Wellness Your Way - Dairy-free

HOMEMADE PASTA AND RISOTTO

	ENTRÉE	MAIN
Squid Ink Linguine	40*	72*
Lobster, cherry tomato, tomato sauce, homegrown basil		
Spaghetti Bolognese	24	35
Rich beef ragout, dairy-free parmesan		
Traditional Spaghetti Carbonara	24	34
Pancetta, egg yolks, dairy-free parmesan, black pepper		
Spaghetti Pomodoro	20	26
Homemade tomato sauce, extra virgin olive oil, homegrown basil, dairy-free parmesan		
Truffle Risotto	40*	58*
Mushroom, dairy-free parmesan, fresh truffle		
Saffron Risotto	28	38
Dairy-free parmesan, licorice powder		

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Cape Grim Striploin 200g	44	Maldivian Reef Fish	36
Chicken Maryland	42	Maldivian Lobster 100g	22*

*Served with Pumpkin Purée**Served with Cherry Tomato Salsa***MAINS**

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Pumpkin purée, homemade BBQ sauce, baby vegetables	
Beef Cheek <i>a</i>	40
Pumpkin purée, baby vegetables, braised in red wine	

SIDES

Grilled Broccoli Extra virgin oil, toasted almonds	11
Ocean Water Potato Sour cream, chives	11
Roasted Vegetables Rosemary, garlic, butter	11
Sweet Potato	11
Island Salad	8
Wild Rice Coconut, chili oil	8

DESSERTS

Berry Berry <i>n</i>	24
Hazelnut, biscuit, berry ice cream, sorbet, coulis, pistachio meringue	
Dark Chocolate Ingot <i>n</i>	24
Chocolate bar 70%, crumble, white chocolate ice-cream, hazelnut	
Panna Cotta Passion	24
Crumble, passion cream, passionfruit caviar, chocolate soil	
Fruit Plate	22

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