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.

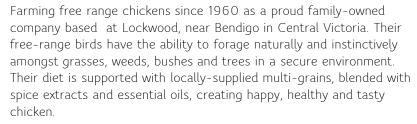
Regal King Salmon



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



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.

ENTRÈE

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

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

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.

^{*} These dishes carry a 50% surcharge on the menu price to your Half-Board, Full-Board and All-Inclusive meal.



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

GRILLS			
Cape Grim Cube Roll MB4 250g	62*	King Prawns 4 pcs	56*
Cape Grim Tenderloin MB2 200g	58*	NZ Regal King Salmon180g	42
Grass Fed Lamb Rack	52	Maldivian Tuna Steak 200g	40
Cape Grim Striploin 200g	44	Maldivian Reef Fish	36
Chicken Maryland Served with Pumpkin Purée	42	Maldivian Lobster 100g Served with Cherry Tomato Salsa	22*
MAINS			
Dingley Dell Baby Back Ribs Pumpkin purée, homemade BBQ sauc	ce, baby veg	getables	44
Beef Cheek <i>a</i> Pumpkin purée, baby vegetables, brai	sed in red v	wine	40
SIDES			
Grilled Broccoli Extra virgin oil, toaste	ed almonds		11
Ocean Water Potato Sour cream, chi	ves		11
Roasted Vegetables Rosemary, garlic	, butter		11
Sweet Potato			11
Island Salad			8
Wild Rice Coconut, chili oil			8
DESSERTS			
Chocolate Fondant Chocolate soil, vanilla ice cream, hot	chocolate	sauce	26
Open Lemon Meringue Tart Macaroon, lemon sorbet, lemon curd			26
Berry Berry $\ensuremath{\mathnormal{n}}$ Hazelnut, biscuit, berry ice cream, so	rbet, coulis	, pistachio meringue	24
Dark Chocolate Ingot n Chocolate bar 70%, crumble, white α	chocolate ic	e-cream, hazelnut	24
Café Au Lait Crème Brûlée Biscotti, vanilla mousse, meringue, co	ocoa sorbet		24
Panna Cotta Passion Crumble, passion cream, passionfruit	caviar, cho	ocolate soil	24
Rosemary Fig Tart Fresh figs, cream, rosemary ice crear	n		24
Fruit Plate			22

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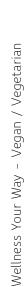
^{*} These dishes carry a 50% surcharge on the menu price to your Half-Board, Full-Board and All-Inclusive meal.



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

Wellness Your Way - Vegan / Vegetarian

HOMEMADE PASTA AND RISOTTO	ENTRÈE	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 Homemade tomato sauce, extra virgin olive oil, homegrown basil, dairy-free parmesan	20	26
Truffle Risotto Mushroom, dairy-free parmesan, fresh truffle	40*	58*
Saffron Risotto Dairy-free parmesan, licorice powder	28	38





MAINS	
Grilled Konjac Calamari Vierge sauce, cauliflower rice with sundried tomato	42
Grilled "Prawns" Plant-based king prawns, broccoli, pumpkin seed	40
Fishless Fillet Lightly battered plant-based fillet, pumpkin purée, baby vegetables	36
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> Chocolate soil, vanilla ice cream, hot chocolate sauce	26
Open Lemon Meringue Tart <i>vegetarian</i> Macaroon, lemon sorbet, lemon curd	26
Berry Berry <i>n vegetarian</i> Hazelnut, biscuit, berry ice cream, sorbet, coulis, pistachio meringue	24
Dark Chocolate Ingot <i>n vegetarian</i> Chocolate bar 70%, crumble, white chocolate ice-cream, hazelnut	24
Café Au Lait Crème Brûlée <i>vegetarian</i> Biscotti, vanilla mousse, meringue, cocoa sorbet	24
Panna Cotta Passion <i>vegetarian</i> Crumble, passion cream, passionfruit caviar, chocolate soil	24
Rosemary Fig Tart <i>vegetarian</i> Fresh figs, cream, rosemary ice cream	24
Fruit Plate	22

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ENTRÈE

Antipasto al'Italiana (for two)	40
Italian cheese and cold cuts, Kalamata olives, cassava flour crackers	
Caprese Insalata low-carb	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 low-carb	27
Cantaloupe melon, Parma ham, citrus sauce, mint	
Eggplant a la Parmigiana <i>low carb</i>	24
Mozzarella, tomato, homegrown basil	
Minestrone Soup low-carb	24
Seasonal vegetables, confit tomato	

Wellness Your Way - Keto / Paleo / Low-Carb

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



Wellness Your Way - Keto / Paleo / Low-Carb

GRILLS			
Cape Grim Cube Roll MB4 250g	62*	King Prawns 4 pcs	56*
Cape Grim Tenderloin MB2 200g	58*	NZ Regal King Salmon180g	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 low-car. Pumpkin purée, homemade BBQ saud		vegetables	44
Grilled Konjac Calamari Vierge sauce, cauliflower			42
Beef Cheek <i>a low-carb</i> Pumpkin purée, baby vegetables, braised in red wine			40
SIDES			
Grilled Broccoli Extra virgin oil, toast	ed almon	ds	11
Roasted Vegetables Rosemary, garlic	, butter		11
Sweet Potato			11
Island Salad			8
DECCEPTO			
DESSERTS			2.6
Chocolate Fondant Chocolate soil, mascarpone, hot chocolate	colate saı	ICE	26
Berry Berry <i>n</i> Hazelnut, biscuit, coulis, pistachio me	eringue		24
Dark Chocolate Ingot <i>n</i> Chocolate bar 70%, crumble, hazeln	ut		24
Panna Cotta Passion Crumble, passion cream, passionfruit	caviar, c	hocolate soil	24

n - Contains Nuts. a - contains Alcohol





ENTRÈE

40 n
30
30
28
28
27
24
24
MAIN
72*
35

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

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Wellness Your Way - Gluten-free

Cape Grim Cube Roll MB4 250g 62* King Prawns 4 pcs 56* Cape Grim Tenderloin MB2 200g 58* NZ Regal King Salmon180g 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 Pumpkin purée, homemade BBQ sauce, baby vegetables Beef Cheek a Pumpkin purée, baby vegetables, braised in red wine SIDES Grilled Broccoli Extra virgin oil, toasted almonds Ocean Water Potato Sour cream, chives 11 Sweet Potato 11 Sland Salad 8 Wild Rice Coconut, chili oil 8 DESSERTS Chocolate Fondant Chocolate soil, vanilla ice cream, hot chocolate sauce Open Lemon Meringue Tart Macaroon, lemon sorbet, lemon curd Berry Berry n Hazelnut, biscuit, berry ice cream, sorbet, coulis, pistachio meringue Dark Chocolate Ingot n Chocolate Ingot n Chocolate bar 70%, crumble, white chocolate ice-cream, hazelnut Café Au Lait Crème Brülée Biscotti, vanilla musse, meringue, cocoa sorbet Rosemay Fig Tart 24 Fresh fligs, cream, posemary ice cream	GRILLS			
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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 Dingley Dell Baby Back Ribs Pumpkin purée, homemade BBQ sauce, baby vegetables Beef Cheek a 40 Pumpkin purée, baby vegetables, braised in red wine SIDES Grilled Broccoli Extra virgin oil, toasted almonds 11 Cocan 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 Chocolate Fondant 26 Chocolate soil, vanilla ice cream, hot chocolate sauce Open Lemon Meringue Tart Macaroon, lemon sorbet, lemon curd Berry Berry n 24 Hazelnut, biscuit, berry ice cream, sorbet, coulis, pistachio meringue Dark Chocolate Ingot n 24 Chocolate Pordant Café Au Lait Crème Brülée Biscotti, vanilla mousse, meringue, cocoa sorbet Panna Cotta Passion cream, passionfruit caviar, chocolate soil Rosemary Fig Tart 24 Fresh figs, cream, rosemary ice cream	Cape Grim Tenderloin MB2 200g	58*	NZ Regal King Salmon180g	42
Chicken Maryland Served with Pumpkin Purée Maldivian Lobster 100g Served with Cherry Tomato Salsa MAINS Dingley Dell Baby Back Ribs Pumpkin purée, homemade BBQ sauce, baby vegetables Beef Cheek a Pumpkin purée, baby vegetables, braised in red wine SIDES Grilled Broccoli Extra virgin oil, toasted almonds 111 Ocean Water Potato Sour cream, chives 111 Sweet Potato 112 Sweet Potato 113 Sweet Potato 114 Island Salad Wild Rice Coconut, chili oil DESSERTS Chocolate Fondant Chocolate soil, vanilla ice cream, hot chocolate sauce Open Lemon Meringue Tart Macaroon, lemon sorbet, lemon curd Berry Berry n Hazelnut, biscuit, berry ice cream, sorbet, coulis, pistachio meringue Dark Chocolate lngot n Chocolate bar 70%, crumble, white chocolate ice-cream, hazelnut Café Au Lait Crème Brülée Biscotti, vanilla mousse, meringue, cocoa sorbet Panna Cotta Passion Ctrumble, passion cream, passionfruit caviar, chocolate soil Rosemary Fig Tart Fresh figs, cream, rosemary ice cream	Grass Fed Lamb Rack	52	Maldivian Tuna Steak 200g	40
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Island Salad Wild Rice Coconut, chili oil BESSERTS Chocolate Fondant Chocolate soil, vanilla ice cream, hot chocolate sauce Open Lemon Meringue Tart Macaroon, lemon sorbet, lemon curd Berry Berry n Hazelnut, biscuit, berry ice cream, sorbet, coulis, pistachio meringue Dark Chocolate Ingot n Chocolate bar 70%, crumble, white chocolate ice-cream, hazelnut Café Au Lait Crème Brûlée Biscotti, vanilla mousse, meringue, cocoa sorbet Panna Cotta Passion Crumble, passion cream, passionfruit caviar, chocolate soil Rosemary Fig Tart Fresh figs, cream, rosemary ice cream	Roasted Vegetables Rosemary, garlic	, butter		11
Wild Rice Coconut, chili oil 8 DESSERTS Chocolate Fondant 26 Chocolate soil, vanilla ice cream, hot chocolate sauce Open Lemon Meringue Tart 26 Macaroon, lemon sorbet, lemon curd Berry Berry n 24 Hazelnut, biscuit, berry ice cream, sorbet, coulis, pistachio meringue Dark Chocolate Ingot n 24 Chocolate bar 70%, crumble, white chocolate ice-cream, hazelnut Café Au Lait Crème Brûlée 24 Biscotti, vanilla mousse, meringue, cocoa sorbet Panna Cotta Passion 24 Crumble, passion cream, passionfruit caviar, chocolate soil Rosemary Fig Tart 24 Fresh figs, cream, rosemary ice cream	Sweet Potato			11
DESSERTS Chocolate Fondant Chocolate soil, vanilla ice cream, hot chocolate sauce Open Lemon Meringue Tart Macaroon, lemon sorbet, lemon curd Berry Berry n Hazelnut, biscuit, berry ice cream, sorbet, coulis, pistachio meringue Dark Chocolate Ingot n Chocolate bar 70%, crumble, white chocolate ice-cream, hazelnut Café Au Lait Crème Brûlée Biscotti, vanilla mousse, meringue, cocoa sorbet Panna Cotta Passion Crumble, passion cream, passionfruit caviar, chocolate soil Rosemary Fig Tart Fresh figs, cream, rosemary ice cream	Island Salad			8
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Berry Berry n Hazelnut, biscuit, berry ice cream, sorbet, coulis, pistachio meringue Dark Chocolate Ingot n Chocolate bar 70%, crumble, white chocolate ice-cream, hazelnut Café Au Lait Crème Brûlée Biscotti, vanilla mousse, meringue, cocoa sorbet Panna Cotta Passion Crumble, passion cream, passionfruit caviar, chocolate soil Rosemary Fig Tart Fresh figs, cream, rosemary ice cream	•			26
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Fresh figs, cream, rosemary ice cream	·	caviar, (HOCOldre Soil	2.4
	• •	m		24
Fruit Plate 22	Fruit Plate			22

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.

^{*} These dishes carry a 50% surcharge on the menu price to your Half-Board, Full-Board and All-Inclusive meal.



ENTREE		9
Reef Fish Tartare Reef fish, green asparagus, mint, poppy seed	30	Dairy-fre
Cold Asparagus Velouté Green asparagus, marinated egg yolk, truffle	28	1
Tuna Carpaccio & Avocado Tuna, avocado mayonnaise, basil-mint dressing	28	Your Way
Melon & Ham Cantaloupe melon, Parma ham, citrus sauce, mint	27	Wellness \
Minestrone Soup Seasonal vegetables, confit tomato	24	We

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



Wellness Your Way - Dairy-free

GRILLS			
Cape Grim Cube Roll MB4 250g	62*	King Prawns 4 pcs	56*
Cape Grim Tenderloin MB2 2009	58*	NZ Regal King Salmon180g	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 Pumpkin purée, homemade BBQ sau	ıce, baby v	vegetables	44
Beef Cheek <i>a</i> Pumpkin purée, baby vegetables, bra	aised in re	d wine	40
SIDES			
Grilled Broccoli Extra virgin oil, toasted almonds			11
Ocean Water Potato Sour cream, chives			
Roasted Vegetables Rosemary, garlic, butter			
Sweet Potato			11
Island Salad			8
Wild Rice Coconut, chili oil			8
DESSERTS			
Berry Berry n Hazelnut, biscuit, berry ice cream, s	orbet, cou	ılis, pistachio meringue	24
Dark Chocolate Ingot <i>n</i> Chocolate bar 70%, crumble, white	chocolate	: ice-cream, hazelnut	24
Panna Cotta Passion Crumble, passion cream, passionfrui	t caviar, c	hocolate soil	24
Fruit Plate			22