

Home Delivery available from 7:00 to 10:30 am.

Orders will take a minimum of 45 minutes for delivery. Please see following pages for our Wellness Your Way Vegan/Vegetarian, Low Carb/Keto/Paleo, Gluten-Free and Dairy-Free menus.

Full Amilla Fried egg, Dingley Dell bacon, pork sausage, tomato, mushroom, baked beans	27
Smashed Pea Avocado Smashed avocado, spring onion sourdough toast, optional poached egg	23
Maldivian Poke Bowl Rice, marinated fish, coconut, kulha fila leaves, pumpkin	21
Eggs Your Way Toast, your choice of fried, scrambled, poached egg	19
Eggs Benedict Hollandaise, poached eggs, home-grown Malabar Spinach, New Zealand's Regal king smoked salmon / Black Forest ham	19
Omelette Toast, your choice of cheddar cheese, onion, curry leaves, bell pepper, white ham, tomato, chives	19
Green Eggs & White White egg omelette, spinach, asparagus, rocket leaves, green beans	19
Waffles Waffles, mixed berries, maple syrup, icing sugar	19
Pancakes Pancakes, mixed berries, maple syrup, icing sugar	19
Porridge Bowl Oats, milk	19
Coffee	
We Use Organic Sustainable Coffee Beans from Lavazza	E
Espresso, Macchiato, Ristretto	5
Café Latte, Cappuccino, Flat White, Mocha, Double Espresso, Americano Tea and Infusions	7
Chamomile, Earl Grey, English Breakfast, Evergreen, Jasmine Pearls, Masala Chai, Oolong, Peppermint	7
Fresh Juices	
Fresh Amilla Coconut	8
Apple, Orange, Pineapple	8
Papaya, Watermelon	11
Carrot, Celery, Cucumber, Mango	14

A pastry basket and a tropical fruit plate will be sent with your orders.

n - Contains Nuts.

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.

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



Vege Amilla Tomato, mushroom, baked beans, meatless sausage, optional fried egg (<i>vegetarian</i>)	27
Smashed Pea Avocado Smashed avocado, spring onion sourdough toast, optional poached egg (<i>vegetarian</i>) scrambled tofu (<i>vegan</i>)	23
Tofu Shakshuka Scrambled tofu, tomato, foul medamas, pita bread	21
Avocado Poke Bowl Rice, avocado, coconut, kulha fila greens, pumpkin	21
Vegetable Curry Bowl Vegetable curry, rice, chapatti	19
Tofu Scramble Tofu, coconut, chili, kopi leaves, onion, chapatti	19
Waffles Waffles, mixed berries, maple syrup, icing sugar	19
Pancakes Pancakes, mixed berries, maple syrup, icing sugar	19
Porridge Bowl Oats, coconut milk	19
Coffee	
We Use Organic Sustainable Coffee Beans from Lavazza	
Espresso, Macchiato, Ristretto	5
Café Latte, Cappuccino, Flat White, Mocha, Double Espresso, Americano	7
Tea and Infusions Chamomile, Earl Grey, English Breakfast, Evergreen, Jasmine Pearls, Masala Chai, Oolong, Peppermint	7
Fresh Juices	
Fresh Amilla Coconut	8
Apple, Orange, Pineapple	8
Papaya, Watermelon	11
Carrot, Celery, Cucumber, Mango	14

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A pastry basket and a tropical fruit plate will be sent with your orders.



Full Amilla Fried egg, Dingley Dell bacon, pork sausage, tomato, mushroom	27
Smashed Pea Avocado <i>n</i> Smashed avocado, almond flaxseed roll, optional poached egg	23
Eggs Your Way <i>n</i> Almond flaxseed roll, your choice of fried, scrambled, poached egg	19
Eggs Benedict <i>n</i> Hollandaise, poached eggs, home-grown Malabar Spinach, New Zealand's Regal king smoked salmon / Black Forest ham, almond flaxseed roll	19
Omelette <i>n</i> Almond flaxseed roll, your choice of cheddar cheese, onion, curry leaves, bell pepper, white ham, tomato, chives	19
Green Eggs & White White egg omelette, spinach, asparagus, kulha fila greens, green beans	19
Coffee	
We Use Organic Sustainable Coffee Beans from Lavazza	
Espresso, Macchiato, Ristretto	6
Café Latte, Cappuccino, Flat White, Mocha, Double Espresso, Americano	8
Tea and Infusions	
Chamomile, Earl Grey, English Breakfast, Evergreen, Jasmine Pearls,	10
Masala Chai, Oolong, Peppermint	
Fresh Juices	
Fresh Amilla Coconut	8
Apple, Orange, Pineapple	11
Papaya, Watermelon	14
Carrot, Celery, Cucumber, Mango	17

n - Contains Nuts.

A tropical fruit plate will be sent with your orders.



Full Amilla Fried egg, Dingley Dell bacon, tomato, mushroom, baked beans	27
Smashed Pea Avocado Smashed avocado, gluten-free seedy bread, optional poached egg	23
Maldivian Poke Bowl Rice, marinated fish, coconut, kulha fila leaves, pumpkin	21
Eggs Your Way Gluten-free seedy bread, your choice of fried, scrambled, poached egg	19
Eggs Benedict Hollandaise, poached eggs, home-grown Malabar Spinach, New Zealand's Regal king smoked salmon / Black Forest ham, gluten-free seedy bread	19
Omelette Gluten-free seedy bread, your choice of cheddar cheese, onion, curry leaves, bell pepper, white ham, tomato, chives	19
Green Eggs & White White egg omelette, spinach, asparagus, kulha fila greens, green beans	19
Waffles Gluten-free waffles, mixed berries, maple syrup, icing sugar	19
Pancakes Gluten-free pancakes, mixed berries, maple syrup, icing sugar	19
Porridge Bowl Oats, milk	19
Coffee We Use Organic Sustainable Coffee Beans from Lavazza Espresso, Macchiato, Ristretto Café Latte, Cappuccino, Flat White, Mocha, Double Espresso, Americano	6
Tea and Infusions Chamomile, Earl Grey, English Breakfast, Evergreen, Jasmine Pearls, Masala Chai, Oolong, Peppermint	10
Fresh Juices Fresh Amilla Coconut Apple, Orange, Pineapple Papaya, Watermelon Carrot, Celery, Cucumber, Mango	8 11 14 17

n - Contains Nuts.

A gluten-free pastry basket and a tropical fruit plate will be sent with your orders.



Full Amilla Fried egg, Dingley Dell bacon, pork sausage, tomato, mushroom, baked beans	27
Smashed Pea Avocado Smashed avocado, spring onion sourdough, optional poached egg	23
Maldivian Poke Bowl Rice, marinated fish, coconut, kulha fila leaves, pumpkin	21
Eggs Your Way Toast, your choice of fried, scrambled, poached egg	19
Eggs Benedict Hollandaise, poached eggs, home-grown Malabar Spinach, New Zealand's Regal king smoked salmon / Black Forest ham	19
Omelette Toast, your choice of onion, curry leaves, bell pepper, white ham, tomato, chives	19
Green Eggs & White White egg omelette, spinach, asparagus, kulha fila greens, green beans	19
Waffles Dairy-free waffles, mixed berries, maple syrup, icing sugar	19
Pancakes Dairy-free pancakes, mixed berries, maple syrup, icing sugar	19
Porridge Bowl Oats, coconut milk	19
Coffee We Use Organic Sustainable Coffee Beans from Lavazza	
Espresso, Macchiato, Ristretto Café Latte, Cappuccino, Flat White, Mocha, Double Espresso, Americano	6 8
Tea and Infusions Chamomile, Earl Grey, English Breakfast, Evergreen, Jasmine Pearls, Masala Chai, Oolong, Peppermint	10
Fresh Juices Fresh Amilla Coconut Apple, Orange, Pineapple Papaya, Watermelon Carrot, Celery, Cucumber, Mango	8 11 14 17

n - Contains Nuts.

A dairy-free pastry basket and a tropical fruit plate will be sent with your orders.



LIGHT BITES

Burrata Creamy burrata, kulha fila greens, basil leaves, Parma ham, extra virgin oil	32
Tuna Tartare Red tuna, avocado, chives, seaweed tartare, espelette peppers, garden dill	30
Fish Ceviche Local reef fish, coconut, chili, coriander, lime	28
Spicy Tuna Maki Tuna, Japanese sticky rice, spicy yuzu mayo, tobiko, ginger, wasabi, nori	26
Summer Rolls Kulha fila greens, vermicelli noodles, mango, Vietnamese sauce, rice paper	24
SALAD	
Roasted Pumpkin Salad <i>n</i> Roasted pumpkin, almond, spinach, avocado, red cabbage, apple, chia seeds, lemon dressing	26
Greek Salad Feta cheese, olives, cucumber, mixed bell pepper, tomatoes, lemon vinaigrette	26
Quinoa Salad Red quinoa, avocado, corn, kulha fila greens, grapefruit, honey lime dressing	27
Caesar Salad Cos lettuce, aged parmigiano, Dingley Dell bacon, soft boiled egg, anchovies, croutons	26
Hazeldenes Chicken Grilled Tiger Prawns	28 31
Mystique Salad Mixed greens, red cabbage, shredded carrot, avocado, radish, apple cider vinegar, olive oil	26
Boiled Egg Seared Maldivian Tuna New Zealand's Regal King Smoked Salmon	28 30 33



SOUP

Borscht Cape Grim beef, vegetables, sour cream, garlic	27
Chicken Sweet Corn Chicken, egg drop, corn, spring onion	26
Cream of Tomato Soup Cream, tomato soup, garlic croutons	24
Tomato Gazpacho Cherry tomatoes, feta cheese, basil leaves, olive oil	24
BURGERS & SANDWICHES All dishes are served with natural fries. Gluten-free and Low-Carb breads available upon	request.
Amilla Burger Cape Grim beef patty, fried egg, gem lettuce, tomato, caramelized onion, Dingley Dell bacon, cheese	36
Amilla Club Sandwich Poached chicken, Dingley Dell bacon, tomato, sriracha mayonnaise, fried egg, lettuce	34
Warm Chicken Tikka Wrap Chicken tikka, white onion, cucumber, tomato, cucumber yoghurt, tortilla wrap	32
Vegetable Ciabatta Grilled eggplant, zucchini, bell pepper, feta cheese, rocket salad, basil pesto mayo	32
Falafel Burger Chickpeas, beetroot, yoghurt, lettuce, tomato	30
PASTA	
Spaghetti Bolognese Cape Grim beef, pomodoro, aged parmigiano	36
Seafood Spaghetti Pomodoro, prawns, scallops, reef fish, mussels	36
Penne Carbonara Cured pork, egg, aged parmigiano	34
Spaghetti Aglio E Olio Chili flakes, olive oil, parsley, crispy garlic	30
Penne Arrabbiata Garlic, pomodoro, red chili	30

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INFLUENCES IN ASIA

Indonesian Nasi Goreng Spicy fried rice, Hazeldenes chicken, chili sambal, fried egg, chili pickle, soy sauce	36
Stir Fried Noodles Egg noodles, egg, prawns, garlic, vegetables	36
Maldivian Mas Riha Traditional Maldivian tuna curry, rice, mashuni, chapati	34
Indian Vegetable Curry Mixed vegetable curry, rice, paratha, chutney, raita	34
Phad Thai <i>n</i> Rice noodles, vegetables, bean sprout, egg, peanuts Hazeldenes Chicken Tiger Prawns	30 34 36
MAIN	
Cape Grim Beef Ribeye 200g Ribeye, mashed potatoes, sautéed vegetables, mushroom, beef jus	54*
Seared Salmon New Zealand's Regal king salmon, bok choy, garlic, wasabi tamari sauce	44
Fregola Sarda Pasta, cream, parmesan cheese, chopped chives, truffle	41
Maldivian Tuna Steak Sautéed spinach, mashed pumpkin, herb oil	40
Marinated Chicken Hazeldenes chicken, mushroom, spinach, cream, garlic	40
Reef Fish of the Day Reef fish, grilled vegetables, lemon butter sauce	38
Cauliflower Steak Cauliflower capers raisin	34



SIDES

Grilled Asparagus	13
Mixed Leaves Salad	11
Truffle & Parmesan Fries	11
Natural Fries	9
Sweet Potato Fries	9
Roasted Vegetables	9
DESSERT	
Truffle Chocolate Brownies <i>n</i>	26
Humming Bird Passion Cake	24
Tropical Sun Cake <i>n</i>	24
Date Nut Bar n	24
Coconut Panna Cotta	24
Whole Orange Cake	22
Coconut Brûlée	22



SALAD

Quinoa Salad Red quinoa, avocado, corn, kulha fila greens, grapefruit, honey lime dressing	27
Caesar Salad Cos lettuce, aged parmigiano, Dingley Dell bacon, soft boiled egg, anchovies, croutons	26
Hazeldenes Chicken Grilled Tiger Prawns	28 31
Mystique Salad Mixed greens, red cabbage, shredded carrot, avocado, radish, apple cider vinegar, olive oil	26
Boiled Egg	28
Seared Maldivian Tuna	30
New Zealand's Regal King Smoked Salmon	33
SOUP Cream of Tomato Soup	24
Cream, tomato soup, garlic croutons	
Tomato Gazpacho Cherry tomatoes, feta cheese, basil leaves, olive oil	24
BURGERS & SANDWICHES All dishes are served with natural fries. Gluten-free and Low-Carb breads available upon i	request
Amilla Burger Fried egg, gem lettuce, tomato, caramelized onion, Dingley Dell bacon, cheese	36
Amilla Club Sandwich Poached chicken, Dingley Dell bacon, tomato, mayonnaise, fried egg, lettuce	34
Falafel Burger Chickness beetroot vooburt lettuce tomato	30



PASTA

Spaghetti Bolognese Cape Grim beef, pomodoro, aged parmigiano	36
Penne Carbonara Cured pork, egg, aged parmigiano	34
Spaghetti Aglio E Olio Fresh chili flakes, olive oil, parsley, crispy garlic	30
Penne Arrabbiata Garlic, pomodoro, red chili	30
INFLUENCES IN ASIA	
Maldivian Mas Riha Traditional Maldivian tuna curry, rice, mashuni, chapati	34
Indian Vegetable Curry Mixed vegetable curry, rice, paratha, chutney, raita	34
GRILL	
Cape Grim Beef Ribeye 200g Ribeye, mashed potatoes, sautéed vegetables, mushroom, beef jus	54
Maldivian Tuna Steak Sautéed spinach, mashed pumpkin, herb oil	40
Marinated Chicken Hazeldenes chicken, mushroom, spinach, cream, garlic	40
Cauliflower Steak Cauliflower, capers, raisin	34



LIGHT BITES

Spicy Cucumber Maki Cucumber, Japanese sticky rice, spicy yuzu mayo, tobiko, ginger, wasabi, nori	24
Summer Rolls Kulha fila greens, vermicelli noodles, mango, Vietnamese sauce, rice paper	24
Hummus, vegan pita bread, carrot sticks	22
SALAD	
Fennel Salad Heart of gem lettuce, fennel, cherry tomato, espelette pepper, lime zest, vegan mayo	28
Mystique Salad Mixed greens, red cabbage, shredded carrot, avocado, radish, apple cider vinegar, olive oil Boiled Egg	26 28
Roasted Pumpkin Salad <i>n</i> Roasted pumpkin, almond, spinach, avocado, red cabbage, apple, chia seeds, lemon dressing	26
Quinoa Salad Red quinoa, avocado, corn, kulha fila greens, grapefruit, honey lime dressing	27



SOUP

Garlic, pomodoro, red chili

Tomato Soup Tomatoes, garlic croutons	24
Tomato Gazpacho Cherry tomatoes, feta cheese, basil leaves, olive oil (vegetarian)	24
BURGERS & SANDWICHES All dishes are served with natural fries. Gluten-free and Low-Carb breads available upon	request.
Quinoa Burger Quinoa patty, lettuce, oyster mushroom, kulha fila leaves, cucumber pickle, banana ketchup	32
Warm "Chicken" Wrap Crispy vegan chicken slices, white onion, cucumber, tomato, tortilla wrap	31
Vegan Club Sandwich Grilled vegetables, mushroom, sundried tomatoes, avocado, lettuce, tapenade	30
Vegetable Ciabatta Grilled eggplant, zucchini, bell pepper, rocket salad, vegan mayo	30
Falafel Burger Chickpeas, beetroot, yoghurt, lettuce, tomato (<i>vegetarian</i>)	30
PASTA	
"Seafood" Spaghetti Pomodoro, plant-based prawns, fish, calamari	36
Broccoli Orecchiette Broccoli, chili flakes, aged parmigiano, lemon zest	30
Spaghetti Aglio E Olio Chili flakes, olive oil, parsley, crispy garlic	30
Penne Arrabbiata	30

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Home Delivery available from 10:30 am to 10:00 pm. Orders will take a minimum of 45 minutes for delivery.

INFLUENCES IN ASIA Indonesian Nasi Goreng 34 Spicy fried rice, fried egg, crispy garlic, crispy vegan chicken slices (vegetarian) Stir Fried Noodles 34 Rice noodles, plant-based prawns, garlic, vegetables Maldivian "Prawn" Riha 34 Maldivian plant-based prawns curry, rice, chapati 30 Indian Vegetable Curry Mixed vegetable curry, rice, paratha, chutney, raita Phad Thai n Rice noodles, vegetables, bean sprout, peanuts, optional egg 30 32 Crispy vegan chicken slices Plant-based Prawns 34 MAIN "Seafood" Platter 78* Battered plant-based prawns, calamari, fishless fillet, sauce vierge, natural fries, corn Tamari "Fish" 40 Fishless fillet, bok choy, garlic, wasabi tamari sauce Cauliflower Steak 34 Cauliflower, capers, raisin SIDES Grilled Asparagus 13 Mixed Leaves Salad 11 Truffle & Parmesan Fries 11 Natural Fries 9 Sweet Potato Fries 9 Roasted Vegetables

n - Contains Nuts.

DESSERT

Mango Sticky Rice

Dark Chocolate Tart, Coconut Macaroon



LIGHT BITES

Burrata Creamy burrata, kulha fila greens, basil leaves, Parma ham, extra virgin oil	32
Tuna Tartare Red tuna, avocado, chives, seaweed tartare, espelette peppers, garden dill	30
Fish Ceviche Local reef fish, coconut, chili, coriander, lime	28
SALAD	
Roasted Pumpkin Salad <i>n</i> Roasted pumpkin, almond, spinach, avocado, red cabbage, apple, chia seeds, lemon dressing	26
Caesar Salad Cos lettuce, aged parmigiano, Dingley Dell bacon, soft boiled egg, anchovies	26
Hazeldenes Chicken Grilled Tiger Prawns	28 31
Mystique Salad	2.0
Mixed greens, red cabbage, shredded carrot, avocado, radish, apple cider vinegar, olive oil	26
Boiled Egg	28
Seared Maldivian Tuna New Zeeland's Recal King Smalled Salman	30
New Zealand's Regal King Smoked Salmon	33



SOUP

Tomato Gazpacho Cherry tomatoes, feta cheese, basil leaves, olive oil (low-carb)	24
BURGERS & SANDWICHES	
Ethical Burger <i>n</i> Cape Grim beef patty, Dingley Dell bacon, fried egg, kulha fila greens, cucumber pickle, banana ketchup, oyster mushroom, almond flaxseed roll	38
Amilla Burger <i>n</i> Cape Grim beef patty, fried egg, gem lettuce, Dingley Dell bacon, cheese, almond flaxseed roll	36
Amilla Club Sandwich <i>n</i> Poached chicken, Dingley Dell bacon, mayonnaise, fried egg, lettuce, almond flaxseed roll	34
Warm Chicken Tikka Wrap <i>n</i> Chicken tikka, white onion, cucumber, cucumber yoghurt, almond flaxseed roll	32
Warm Tuna Open Sandwich <i>n</i> Seared Maldivian tuna, harissa mayonnaise, lettuce, onion, fresh herbs, almond flaxseed roll	30
PASTA Konjac Pasta	
Spaghetti Bolognese Cape Grim beef, pomodoro, aged parmigiano	36
Seafood Spaghetti Pomodoro, prawns, scallops, reef fish, mussels	36
Tuna Spaghetti Maldivian tuna, turmeric, Pomodoro, mas mirus, crispy curry leaves	34
Penne Carbonara Cured pork, egg, aged parmigiano	34
Spaghetti Aglio E Olio Chili flakes, olive oil, parsley, crispy garlic	30
Penne Arrabbiata Garlic, pomodoro, red chili	30

n - Contains Nuts.



INFLUENCES IN ASIA

Indonesian Nasi Goreng Spicy fried konjac rice, Hazeldenes chicken, chili sambal, fried egg, chili pickle, soy sauce	36
Maldivian Mas Riha Traditional Maldivian tuna curry, konjac rice, mashuni	34
Phad Thai <i>n</i> Konjac noodles, vegetables, bean sprout, egg, peanuts Hazeldenes Chicken Tiger Prawns	30 34 36
MAIN	
Cape Grim Beef Ribeye 200g Ribeye, sautéed vegetables, mushroom, beef jus	54
Maldivian Tuna Steak Sautéed spinach, herb oil	40
Marinated Chicken Hazeldenes chicken, mushroom, spinach, cream, garlic	40
Reef Fish of the Day Reef fish, grilled vegetables, lemon butter sauce	38
Cauliflower Steak Cauliflower, capers	34 36
SIDES	
Grilled Asparagus	13
Mixed Leaves Salad	11
Roasted Vegetables	9
DESSERT	
Dark Chocolate Fondant Mascarpone	26



LIGHT BITES

Burrata Creamy burrata, kulha fila greens, basil leaves, Parma ham, extra virgin oil	32
Tuna Tartare Red tuna, avocado, chives, seaweed tartare, espelette peppers, garden dill	30
Fish Ceviche Local reef fish, coconut, chili, coriander, lime	28
Salmon Maki Roll New Zealand's Regal king salmon, Japanese sticky rice, ginger, wasabi, nori	28
Spicy Tuna Maki Tuna, Japanese sticky rice, spicy yuzu mayo, tobiko, ginger, wasabi, nori	26
Summer Rolls Kulha fila greens, vermicelli noodles, mango, Vietnamese sauce, rice paper	24
SALAD	
Crab Salad Crab meat, heart of gem lettuce, fennel, cherry tomatoes, aged parmigiano, espelette pepper, lime zest, mayonnaise	38
Roasted Pumpkin Salad <i>n</i> Roasted pumpkin, almond, spinach, avocado, red cabbage, apple, chia seeds, lemon dressing	26
Greek Salad Feta cheese, olives, cucumber, mixed bell pepper, tomatoes, lemon vinaigrette	26
Quinoa Salad Red quinoa, avocado, corn, kulha fila greens, grapefruit, honey lime dressing	27
Caesar Salad Cos lettuce, aged parmigiano, Dingley Dell bacon, soft boiled egg, anchovies	26
Hazeldenes Chicken Grilled Tiger Prawns	28 31
Mystique Salad Mixed greens, red cabbage, shredded carrot, avocado, radish, apple cider vinegar, olive oil	26
Boiled Egg Seared Maldivian Tuna New Zealand's Regal King Smoked Salmon	28 30 33

n - Contains Nuts.



SOUP

Borscht Cape Grim beef, vegetables, sour cream, garlic	27
Chicken Sweet Corn Chicken, egg drop, corn, spring onion	26
Cream of Tomato Soup Cream, tomato soup	24
Tomato Gazpacho Cherry tomatoes, feta cheese, basil leaves, olive oil	24
BURGERS & SANDWICHES All dishes are served with natural fries.	
Ethical Burger <i>n</i> Cape Grim beef patty, Dingley Dell bacon, fried egg, kulha fila greens, cucumber pickle, banana ketchup, oyster mushroom, almond flaxseed roll	38
Amilla Burger <i>n</i> Cape Grim beef patty, fried egg, gem lettuce, Dingley Dell bacon, cheese, almond flaxseed roll	36
Amilla Club Sandwich Poached chicken, Dingley Dell bacon, mayonnaise, fried egg, lettuce, gluten-free seedy bread	34
Warm Chicken Tikka Wrap <i>n</i> Chicken tikka, white onion, cucumber, cucumber yoghurt, almond flaxseed roll	32
Warm Tuna Open Sandwich <i>n</i> Seared Maldivian tuna, harissa mayonnaise, lettuce, onion, fresh herbs, gluten-free seedy bread	30



PASTA Gluten-Free Pasta	
Spaghetti Bolognese Cape Grim beef, pomodoro, aged parmigiano	36
Seafood Spaghetti Pomodoro, prawns, scallops, reef fish, mussels	36
Tuna Spaghetti Maldivian tuna, turmeric, pomodoro, mas mirus, crispy curry leaves	34
Penne Carbonara Cured pork, egg, aged parmigiano	34
Spaghetti Aglio E Olio Chili flakes, olive oil, parsley, crispy garlic	30
Penne Arrabbiata Garlic, pomodoro, red chili	30
INFLUENCES IN ASIA	
Indonesian Nasi Goreng Spicy fried rice, Hazeldenes chicken, chili sambal, fried egg, chili pickle, soy sauce	36
Stir Fried Noodles Rice noodles, egg, prawns, garlic, vegetables	36
Maldivian Mas Riha Traditional Maldivian tuna curry, rice, mashuni	34
Indian Vegetable Curry Mixed vegetable curry, rice, chutney, raita	34
Phad Thai <i>n</i> Rice noodles, vegetables, bean sprout, egg, peanuts Hazeldenes Chicken Tiger Prawns	30 34 36



MAIN

Seafood Platter Lobster, tiger prawns, calamari, reef fish, scallops, tartar sauce, sauce vierge, natural fries, corn on the cob	91*
Cape Grim Beef Ribeye 200g Ribeye, mashed potatoes, sautéed vegetables, mushroom, beef jus	54*
Seared Salmon New Zealand's Regal king salmon, bok choy, garlic, wasabi tamari sauce	44
Maldivian Tuna Steak Sautéed spinach, mashed pumpkin, herb oil	40
Marinated Chicken Hazeldenes chicken, mushroom, spinach, cream, garlic	40
Reef Fish of the Day Reef fish, grilled vegetables, lemon butter sauce	38
Cauliflower Steak Cauliflower, capers, raisin	34
SIDES	
Grilled Asparagus	13
Mixed Leaves Salad	11
Truffle & Parmesan Fries	11
Natural Fries	9
Sweet Potato Fries	9
Roasted Vegetables	9
DESSERT	
Chocolate Fondant	27
Chocolate Namelaka Mousse	26
Mango Sticky Rice	24
Tropical Meringue, Coconut Cream, Tropical Fruits	24



LIGHT BITES

Tuna Tartare Red tuna, avocado, chives, seaweed tartare, espelette peppers, garden dill	30
Fish Ceviche Local reef fish, coconut, chili, coriander, lime	28
Salmon Maki Roll New Zealand's Regal king salmon, Japanese sticky rice, ginger, wasabi, nori	28
Spicy Tuna Maki Tuna, Japanese sticky rice, spicy yuzu mayo, tobiko, ginger, wasabi, nori	26
Summer Rolls Kulha fila greens, vermicelli noodles, mango, Vietnamese sauce, rice paper	24
SALAD	
Roasted Pumpkin Salad <i>n</i> Roasted pumpkin, almond, spinach, avocado, red cabbage, apple, chia seeds, lemon dressing	26
Quinoa Salad Red quinoa, avocado, corn, kulha fila greens, grapefruit, honey lime dressing	27
Caesar Salad Cos lettuce, aged parmigiano, Dingley Dell bacon, soft boiled egg, Anchovies, croutons	26
Hazeldenes Chicken Grilled Tiger Prawns	28 31
Mystique Salad Mixed greens, red cabbage, shredded carrot, avocado, radish, apple cider vinegar, olive oil	26
Boiled Egg Seared Maldivian Tuna New Zealand's Regal King Smoked Salmon	28 30 33



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SOUP	
Borscht Cape Grim beef, vegetables, garlic	27
Chicken Sweet Corn Chicken, egg drop, corn, spring onion	26
Tomato Gazpacho Cherry tomatoes, basil leaves, olive oil	24
BURGERS & SANDWICHES All dishes are served with natural fries.	
Ethical Burger <i>n</i> Cape Grim beef patty, Dingley Dell bacon, fried egg, kulha fila greens, cucumber pickle, banana ketchup, oyster mushroom, almond flaxseed roll	38
Amilla Burger Cape Grim beef patty, fried egg, gem lettuce, tomato, caramelized onion, Dingley Dell bacon	36
Amilla Club Sandwich Poached chicken, Dingley Dell bacon, tomato, mayonnaise, fried egg, lettuce	34
Warm Chicken Tikka Wrap Chicken tikka, white onion, cucumber, tomato, hummus, tortilla wrap	32
Vegetable Ciabatta Grilled eggplant, zucchini, bell pepper, feta cheese, rocket salad, basil pesto mayo	32
Falafel Burger Chickpeas, beetroot, lettuce, tomato	30



PASTA

Spaghetti Bolognese Cape Grim beef, pomodoro	36
Seafood Spaghetti Pomodoro, prawns, scallops, reef fish, mussels	36
Tuna Orecchiette Maldivian tuna, turmeric, pomodoro, mas mirus, crispy curry leaves	34
Penne Carbonara Cured pork, egg	34
Broccoli Orecchiette Broccoli, chili flakes, lemon zest	30
Spaghetti Aglio E Olio Chili flakes, olive oil, parsley, crispy garlic	30
Penne Arrabbiata Garlic, pomodoro, red chili	30
INFLUENCES IN ASIA	
Indonesian Nasi Goreng Spicy fried rice, Hazeldenes chicken, chili sambal, fried egg, chili pickle, soy sauce	36
Stir Fried Noodles Egg noodles, egg, prawns, garlic, vegetables	36
Maldivian Mas Riha Traditional Maldivian tuna curry, rice, mashuni, chapatti	34
Indian Vegetable Curry Mixed vegetable curry, rice, paratha, chutney	34
Phad Thai <i>n</i> Rice noodles, vegetables, bean sprout, egg, peanuts Hazeldenes Chicken Tiger Prawns	30 34



MAIN

Seafood Platter	91
Lobster, tiger prawns, calamari, reef fish, scallops, tartar sauce, sauce vierge, natural fries, corn on the cob	
Cape Grim Beef Ribeye 200g Ribeye, mashed potatoes, sautéed vegetables, mushroom, beef jus	54
Seared Salmon New Zealand's Regal king salmon, bok choy, garlic, wasabi tamari sauce	44
Maldivian Tuna Steak Sautéed spinach, mashed pumpkin, herb oil	40
Marinated Chicken Hazeldenes chicken, mushroom, spinach, cream, garlic	40
Reef Fish of the Day Reef fish, grilled vegetables	38
Cauliflower Steak Cauliflower, capers, raisin	34
SIDES	
Grilled Asparagus	13
Mixed Leaves Salad	11
Natural Fries	9
Sweet Potato Fries	9
Roasted Vegetables	9
DESSERT	
Mango Sticky Rice	24
Tropical Meringue, Coconut Cream, Tropical Fruits	24



Joe's Pizza is available from 12:00 pm to 10:00 pm.

Joe's Signature Truffle Pizza	Small 32	Large 38
Home-grown mushroom and thyme duxelle, truffle salsa, rocket leaves, taleggio	32	30
Four Cheese Pizza Gorgonzola, mozzarella, goat cheese, brie, herbs, home-grown rocket leaves	36	40
Parma Ham Pizza (pork) Parma ham, capers, parmesan flakes, rocket leaves	28	35
Margherita Pizza Home-grown basil mozzarella	28	32
Classic Vegetarian Pizza Semi-dried tomato, artichoke, home-grown mushrooms, zucchini, eggplant, olives	24	32
Tandoori Chicken Pizza Tandoori chicken, makhani gravy, mozzarella, coriander, onion	29	34
Maldivian Pizza Maldivian tuna, onion, home-grown chilli, curry leaf, mozzarella, tomato, coconut flakes from The Nut	25	35
Seafood Pizza Local crab, scallop, calamari, prawns, mozzarella, parsley	34	40
Lobster Pizza Lobster, home-grown basil, home-grown cherry tomato, chilli, mozzarella, garlic oil	38	44
Meat Lovers Pizza (pork) Smoked ham, salami, bacon, gherkins, mozzarella, home-grown basil	32	38
Nutella & Banana Pizza <i>n</i> Hazelnut & chocolate paste, local banana, crispy hazelnut	26	32

Wellness Your Way: Low-Carb and Gluten-Free bases, and Vegan Mozzarella are available upon request.



n - Contains Nuts