

# samsāra

## Appetizers

Caesar Salad	35
Baby Romaine Lettuce, Parmesan Shavings, Chives and Herb Croutons*	
Served With Your Choice of - Anchovies   Grilled Prawn 🦐   Roast Chicken	
Vegetarian Option Available (V)	26
Greek Salad (V) (Gf) 🌿	27
Cherry Tomatoes, Cucumber, Capsicum, Red Onion, Caper Berries, Feta Cheese, Olives, Mint and Lemon Dressing	
Arabic Mezze Sampler ★	42
Hummus, Moutabel , Fattoush, Tabouleh, Lamb Kebbeh, Spinach Fatayer, Meat Sambousek and Pita Bread	
Tomato Bocconcini (V)	27
Salad of Roma Tomatoes & Bocconcini Mozzarella Pearls With Extra Virgin Olive Oil & Fresh Basil Pesto	
Sushi and Sashimi 🌿	36
Tuna Sashimi, Salmon Nigiri, California Roll, Maki Roll, Sesame Wakame, Pickled Ginger, Wasabi, Soy	
Vegetarian Option Available (V)	32
Tataki (Gf) ★	32
Maldivian Yellow Fin Tuna, Sesame Wakame, Cucumber Ribbons with Rice Vinaigrette	
Calamari Frito 🦐	36
Semolina Dusted Fried Calamari, Lemon and Garlic Aioli	
Chicken Pops	30
Fried Baby Chicken, Tempura Vegetables, Garlic and Chilli Sauce	
Garlic Prawns ★ 🌶️	37
Tiger Prawn, Lemon Zest, Bright Parsley, Chili Oil and House Salad	
Samosa (V) (N) 🌶️	27
Stuffed With Potato, Cashew, Peas And Indian Spices. Served With Mint Chutney and Apple Salad	
Chef's Salad ★ 🌿	27
Salad with Greens, Green Apples, Capers, Goat Cheese and Olive Oil Dressing	



Flavors of Health, ★ Chef's Recommendation, 🌶️ Hot, 🦐 Contains Shell Fish  
(V) Vegetarian Options, (N) Contains Nuts, (GF) Gluten Free

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## Soups

Arabic Lentil (V)	22
Pita Bread and Lemon	
Tom Kha Koong 🍲🌶️	24
Thai Style Hot & Sour Prawn Soup with Lemongrass, Galangal & Kafir Lime	
Vegetarian Option Available (V)	22
Hot & Sour Chicken 🌶️	23
Soy & Chicken Broth Spiked With Chinese Vinegar & Egg Drop	
Vegetarian Option Available (V)	22

## Sandwiches, Wraps & Burgers

Club Sandwich	33
Classic Club with Chicken, Turkey Bacon, Fried Egg, Cheese, Plum Tomato, House Salad & Potato Chips	
Vegetarian Option Available (V)	28
Cheese Sandwich (V)	28
Cheddar Cheese, Roma Tomato, Salad Leaves and Potato Chips	
Tandoori Chicken Wraps ★ 🌶️	34
Chicken Tikka, Onion, Tomato, Salad Greens & Mint Sauce, Served With Masala Fat Chips	
Vegetarian Option Available (V)	
The Vittaveli Burger (N) ★	39
Australian Pure Grass Fed Beef Burger with Ripened Dutch Cheese, Onions & Fried Egg on Sesame Seed Crusted Whole Wheat Bun Served With Fat Chips	
Thai Black Burger 🌶️	35
Spiced Chicken, Sauté Onion, Thai Mango Relish, Prawn Crackers and Papaya Salad	
Fish Burger	35
Soft Bun, Salad, Crumbed Deep Fried Reef Fish, Coleslaw, Tartar Sauce, Guacamole, Fries	
Mexican Burger (V) 🌶️	32
Soya Nuggets, Potato & Spring Vegetable Burger Topped with Jalapeño & Cilantro salsa & Balsamic Onions, Served With Guacamole, Smoked Tomato Salsa & Fat Chips	



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## Mains

Tasmanian Salmon Steak	42
Vegetable Couscous, Sumac Marinated Salmon, Lemon Basil Pesto Trickle	
Fish And Chips	37
Battered Fish Filets, Chip Potatoes, Malt Vinegar, and Tartar Sauce	
Spaghetti Bolognese (N) ★	34
Angus Bolognese, Salsa Verde & Onion Crisps	
Spaghetti Alla Carbonara	34
Egg, Turkey Bacon & Cheese Sauce Flavored With Parmesan & Cracked Pepper	
Penne Arrabiata (V) 🌶️	27
Chili Flakes and Tomato Sauce	
Vittaveli Seafood Risotto (A) 🦐	38
Local Fresh Catch (Mussels, Reef Fish, Squid & Arabian Sea Prawns) With Sun Dried Tomatoes Ragout & Lobster Jus Vegetarian Option Available (V)	
Teriyaki Chicken	40
Prime of Free Range Chicken Breast with Wasabi Mash Potatoes, Tempura Vegetables and Japanese Pickled Ginger (Gari)	
Phad Thai (N) 🌶️ 🦐	40
Thai Style Stir Fried Rice Stick Noodles with Bell Peppers, Free Range Chicken, Arabian Sea Prawns, Egg, Crushed Peanuts, Chilli Flakes & Tofu Vegetarian Option Available (V)	
Crab Fried Rice 🦐	37
Asian Rice, Soy, Crabmeat and Egg	
Stir Fried Chinese Noodles 🌶️	32
Seafood, Shredded Chicken, Chili Sambal, Vegetables, Sweet Soya Sauce	
Chicken Cashew Nuts (N) ★ 🌶️	37
Wok Fried Chicken, Peppercorn Glaze, Bell Peppers, Cashew Nuts, Pak Choy, Steamed Asian Rice	



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## Curries

<b>Butter Chicken</b>	36
Tandoor Cooked Free Range* Chicken in a Cardamom Flavored Tomato Sauce with Butter & Sun-Dried Fenugreek Leaves	
Served with Fragrant Steamed Basmati Rice, Tawa Paratha and Achar*	
<b>Vegetarian Option Available (V)</b>	29
<b>Yellow Dal Tadka (V)</b>	29
Indian Style Yellow Lentil, Turmeric, Golden Brown Tempering of Fresh Garlic, Cumin & Coriander, Served with Fragrant Steamed Basmati Rice or Tawa Paratha and Achar*	
<b>Lamb Biryani (N)</b> 🌶️★	40
Awadhi Style Spiced Basmati Rice, Exotic Indian Spices & Lamb	
Served with Raita and Achar*	
<b>Ceylonese Prawns</b> 🌶️★🐞	42
Curried Lagoon Prawns and Mustered Coconut Cream	
Served With Yellow Rice Katta Sambol and Fried Papadom	
<b>Cashew Nuts and Green Pea Curry (V) (N)</b> 🌶️	29
Fresh Cashew Nuts, Green Peas, Curry Leaves and Coconut Cream	
Served With Yellow Rice Mango Chutney and Papadom	
<b>Khandu Kukulū</b> 🌶️	37
Maldivian Yellow Fin Tuna Curry Served with Pumpkin Masuni, Shot of Fresh Coconut Milk, Thelulifaiy (Fried Drumstick Leaves), Roshhi Bread & Steamed Rice	
<b>Garudhiya</b> 🌶️★🌱	27
Maldivian Spicy Clear Fish Stew, Thelulifaiy, Fried Drumstick Leaf and Rice	
<b>Thai Fish Green Curry</b> 🌶️★	37
Reef Fish Lozen, Chili, Baby Eggplants, Basil, and Steamed Jasmine Rice	
<b>Vegetarian Option Available (V)</b>	27



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## Island Grills

Seafood Mixed Grill	85
Lobster Half, Green Job, Tuna, Salmon, Prawns, Mussels & Squids	
Whole Reef Fish Fillet Freshly Caught (For Couple) ★ 🌊	60
Grilled, Steamed or Roasted	
Choice of Sauces: Lemon Butter, Sweet Chilly, Soy Sesame or Chili Bean Paste	
Choice of Side Dishes: Stir Fried Morning Glory, Sautéed or Steamed Vegetable	
Reef Lobster (600g)	67
Tenderloin Medallions	60
Chicken Breast & Leg	37
Maldivian Green Job	37
Yellow Fin Tuna Medallions	37

All the Above Grills Will Be Served With Herb Butter Potato Mash, Grilled Vegetables & Accompanying Sauce

## Pizza Oven

Margherita (V)	26
Sliced Tomato, Mozzarella Cheese, Sweet Basil	
Marinara 🦐	32
Seafood, Tomato Sauce, Garlic, Oregano	
Chicken Tikka Pizza ★ 🌶️	30
Chicken Tikka, Onion, Mozzarella Cheese & Curry Leaf	
<b>Make Your Own Pizza</b>	
Vegetarian Toppings (V)	26
Grilled Bell Pepper	Onion
Eggplant	Caper
Mushroom	Gherkins
Tomato	
Meat Toppings	30
Turkey Bacon	Chicken
Pepperoni	Beef Bresaola
Fish & Seafood Toppings 🦐	32
Reef Fish	Smoked Salmon
Prawn	Tuna
Mussels	



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## Mini Bento\* Meals

European Bento (N)	45
Gnocchi Bolognaise, Chef Salad, Jalapenos Poppers, Grilled Fish and Lemon Butter Sauce	
Asian Bento	45
Thai Reef Fish Curry, Som Tom Salad, Vegetable Spring Roll, Steamed Jasmine Rice, Sweet Chilly and Sriracha Sauce	
Japanese Bento 🍣	45
Curried Miso Udon, Tempura Prawn, Tuna and Sushi, Japanese Wafu Salad, Gari & Kikkoman Soy	
Indian Bento	45
Murgh Makhani, Indian Salad, Basmati Rice, Paneer Tikka, Pickles and Mint Sauce	

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## Pastry Selection

Blossom (N) ★ 🌱	22
Ivory and Yogurt Mousse, Tinny Rhubarb Crumble, Caramel Macaroon with Passion Fruit Coulis	
Chocolate Soul (GF)	22
Rich Chocolate Truffle with Berry Center on Flourless Sponge, White Chocolate and Raspberry Sauce	
Tropical Exotic (N)	22
Creamy Apple Cheese Cake Baked in Flaky Pastry, Coconut Walnut Croquant and Green Apple Compote	
Eternal Bliss (N)	22
Deconstructed Red Velvet Cake, Lemon and Almond Biscotti on Strawberry Compote	
Declination of Pistachio (N)	22
Smooth Pistachio Bavarian Cream, Pistachio Short Cake, Pistachio Espuma and Red Berry Reduction	
Fresh Fruit Platter (GF) 🌱	22
Selection of Seasonal Cut Fruits	
Sorbets (GF)	20
Scoop of Mango, Blood Orange and Lemon	
Gourmet Ice Cream and Sorbet Bowl for Couples (GF) (N) ★	22
Fresh Fruit Salad, Kiwi, Passion Fruit, Vanilla and Coconut Ice Cream, Caramelized Nuts, Strawberry and Chocolate Sauce	

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## Glossary – Know your Ingredients

Awadh	State of Awadh in Northern India in the 18th And 19th Century
Aioli	Sauce that Originates From Provence in France
Achari	Indian Pickles Are Called Achar
Croutes	A Small Round of Toasted Bread on Which a Savoury Mixtures is Served
Basmati Rice	Is a Variety of Long Grain Rice Grown in India and Pakistan, Notable for its Fragrance and Delicate Flavour
Biryani	Rice-Based Dish Made with Spices, and Meat, Eggs or Vegetables
Bento	Japanese Word that Means a Lunch Box
Chermoula	A Marinade Made of a Mixture of Herbs, Oil, Lemon Juice, Pickled Lemons, Garlic, Cumin and Salt
Bolifushi	Original Maldivian Name of Our Island
Free Range	Method of Farming Where the Animals are Allowed to Roam Freely Instead of Being Contained in any Manner
Geri Riha	Maldivian Beef Curry Prepared with Island Spices and Rampa Leaves
Green Job	Is a Reef-Dwelling White Fish Abundantly Existing Around Our Island Reefs
Katta Sambol	Mixture of Dried Garlic, Onion, Curry Leaves, Sun Dried Tuna, Chilli Flakes
Malabar	Is a Coastal Region of Southern India, Seafood Predominately Features In Their Cuisine with the Use of Coconut in Various Forms
Mashuni	Traditional Maldivian Salad Generally Prepared with Tuna or Pumpkin Combining It with Fresh Coconut and Maldivian Chili
Moughrabieh	Is a Form of Rolled Semolina Served as a Salad by Itself or Warm as a Condiments for Main Course
Mouttabel	Lebanese Dip Made from Eggplant and Extra Virgin Olive Oil
Muhammarah	Spicy Red Pepper and Walnut Dip
Namuls	A General Term For A Korean Seasoned Vegetable Salad
Nonya	Cuisine Combining Chinese, Malay and Other Influences into a Unique Blend
Norma	A Classic Sicily Dish Created as a Tribute to the Opera "Norma"; Composed By Vincenzo Bellini
Sweet Lip	Is a Reef-Dwelling White Fish Abundantly Existing Around Our Island Reefs



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Tabbouleh	Salad Made Of Bulgur, Finely Chopped Parsley and Mint and Tomato, Seasoned With Lemon Juice and Olive Oil
Teriyaki	Cooking Technique Used in Japanese Cuisine in Which Foods are Broiled or Grilled in a Sweet Soy Sauce Marinade
Tzatziki	Greek Dip Made Of Strained Yoghurt Mixed With Cucumbers, Garlic, Salt, Olive Oil, Dill, Sometimes Lemon Juice And Parsley
Unagiyaki	Japanese Fresh Water Eel Grilled with Teriyaki Sauce
Verdure	Literally Means Mixed Vegetables, In Pasta Vegetables Mixed In the Sauces
XO Sauce	Spicy Seafood Sauce Used In Chinese Cuisines Made Up Of Chilies, Dried Scallops, Dried Fish and Shrimp