



COMO
MAALIFUSHI

IN VILLA DINING MENU

IN-VILLA BREAKFAST MENU

Available from 7.00am until 11.00am

At COMO Maalifushi, we take great pride in bringing you delicious and nutritious cuisine made with the best ingredients possible.

JUICES

Daily fresh juice extracts
COMO Shambhala blend of the day

FRUITS

Seasonal tropical fruit selection
Seasonal poached fruit selection
Dried fruit compote

YOGURTS AND PUDDINGS

House-made yogurt selection or vegan coconut yogurt
Chia pudding with mango and jackfruit coulis
Tropical bircher muesli with mango, passionfruit, yogurt coconut

CEREAL SELECTION

COMO Shambhala natural muesli, house made honey granola, all bran, cornflakes
Served with a choice of soy milk, almond milk, or full-cream milk

N

BAKERY SELECTION

Croissant, pain au chocolate, almond croissant, coconut croissant, cinnamon raisin scroll
Selection of muffins and fruit breads
Served with a choice of mixed berry jam, orange marmalade, papaya jam or peanut butter

N

TOAST TO ORDER

Brown bread, seven-grain bread, rye bread, white toast

CS COMO Shambhala Kitchen **N** Contains nuts **SS** Sustainably-sourced **V** Vegetarian or vegan
P Contains pork **GF** Gluten-free **LS** Locally-sourced **LF** Lactose-free

For any dietary intolerance, please inform our wait staff.

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IN-VILLA BREAKFAST MENU

Available from 7.00am until 11.00am

A LA CARTE MENU

'Very berry' frozen smoothie bowl <i>Açaí, berries, banana, chia pudding, honey granola</i>	CS NV
Tropical granola clusters <i>Nut, seed, tropical fruit granola, coconut yogurt, mango, banana, blueberries, coconut water</i>	CS NV LFGF
Nut and seed 'real' toast <i>Avocado crush, tomato, cucumber, parsley salad and lime</i>	CS NLFV GF
Smoked salmon <i>Pumpernickel, cream cheese, lemon, capers, dill, parsley salad</i>	CS
Cured meat and cheese plate <i>Gruyère cheese, ricotta, tomato, pickled onion</i>	P GF
Ricotta hotcakes <i>Fresh banana, honeycomb butter, maple syrup</i>	V
Vanilla french toast <i>Passionfruit curd, fresh mango, cashew streusel, kaffir lime syrup</i>	NV
Golden waffles <i>Fresh berries, banana, vanilla bean mascarpone, maple syrup</i>	V
Quinoa bowl <i>Grilled tofu, avocado, marinated mushrooms, seaweed, broccoli, kimchi, ponzu dressing</i>	CS V LFGF
Eggs benedict <i>Poached eggs, shaved ham on english muffins, hollandaise sauce</i>	P
Eggs royale <i>Poached eggs, smoked salmon on english muffins, hollandaise sauce</i>	SS
Potato masala dosai <i>Southern Indian lentil curry, coconut chutney</i>	CS V GF
Maldivian egg and vegetable curry <i>Tomato, mustard seed, coconut and ramba leaf curry, roshi, tuna, coconut, and chili sambal</i>	CS SS LFLS

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IN-VILLA BREAKFAST MENU

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Two free-range eggs or fluffy egg white omelette P SS GF
Your choice of fillings: *gruyère cheese, cheddar, tomato, peppers, leek, onion, chickpea masala mushroom, spinach, asparagus, smoked ham, smoked salmon*

Breakfast P SS GF
Two free-range eggs cooked to your liking
Your choice of additions: *baby potato, roasted tomato, mushrooms, avocado, chickpea masala, kale, smoked salmon, bacon or chicken sausage*

Nasi goreng LF
Indonesian wok fried rice, shredded vegetables, sweet soy, sambal and fried egg

CHILDREN'S MENU

'Very berry' frozen smoothie bowl CS NV
Açaí, berries, banana, chia pudding, honey granola

Tropical fruit granola CS N LF V GF
Nut and seed clusters, coconut yogurt, mango, banana, blueberries, coconut water

Avocado toast V
Smashed avocado on your choice of toast

Banana on toast NV
Honey and peanut butter on your choice of toast

Golden waffles V
Berry salad, maple syrup

French toast V
Passionfruit curd, maple syrup

Pancakes V
Fresh banana, maple syrup

Eggs your way SS
Choose your additions: fried potatoes, roasted tomato, mushrooms, avocado, kale, smoked salmon, bacon or chicken sausage

Omelette
Whole eggs, choose your additions: tomato, onion, leek, asparagus, spinach, ham, cheese

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IN-VILLA DINING MENU

Available from 11.00am to 11.00pm

SMALL PLATES

		US\$
Spring rolls <i>Shredded vegetables, shiitake, baby corn, coriander, sweet chilli vinegar dipping sauce</i>	V LF	20
Maldivian short eats <i>Tuna cutlet, cabbage parcel, lamb pastry, coconut chutney, cucumber pickles</i>	LS SS	22
Lobster samosa <i>Served with mango chutney</i>	LF LS SS	30
Sushi roll <i>Soft-shell crab, avocado, spicy cream mayonnaise, ponzu sauce</i>	SS LF	29
Chicken sate <i>Spiced chicken skewers, peanut sauce, pickled vegetables</i>	LF N	28
Karaage <i>Sake, shallot, soy, ginger marinated fried chicken, kewpie mayonnaise, togarashi</i>	LF	32
Cured and pickled plate <i>Italian cured meats, marinated olives, pickled vegetables, parmesan, grilled bread</i>	P	28

SALADS

Classic caesar <i>Romaine hearts, caesar dressing, crisp bacon, croutons, parmesan, anchovy, soft cooked egg</i>	P	26
Buffalo mozzarella <i>Vine tomatoes, olives, capers, basil, red onion, lemon</i>	V GF	28
Maldivian tuna <i>Flaked tuna, cucumber, coconut, avocado, curly kale, local leaves, lime, hot peppers</i>	GF LF LS SS	26
Prawn and pomelo salad <i>Lemongrass, kaffir lime leaf, red chilli, lime-vinegar dressing</i>	GF LF	36

SOUPS AND BROTHS

Seasonal vegetable soup of the day <i>Please check with our In-Villa Dining attendant for daily selection</i>	V GF LF	20
Tom yum goong <i>Thai hot and sour prawn broth, mushrooms, cherry tomatoes, coriander</i>	GF LF	28
Beef hot pot <i>Beef dumplings, braised beef short rib, rare beef slices, sprouts, herbs, rice noodles</i>	LF	26
Seasonal vegetable soup of the day <i>Please check with our In-Villa Dining attendant for daily selection</i>	V GF LF	20

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IN-VILLA DINING MENU

Available from 11.00am to 11.00pm

		US\$
SANDWICHES AND BURGERS		
Panini	V	24
<i>Tomato, fresh mozzarella, garden basil</i>		
Maldivian tuna cheese melt	LSSS	24
<i>Toasted flaked yellowfin tuna, red onion, celery, tomato, gruyère cheese, mayonnaise</i>		
Club sandwich	P	26
<i>Smoked turkey, bacon, egg, tomato, lettuce, mayonnaise</i>		
COMO burger		38
<i>House ground wagyu beef patty, tomato, gruyère cheese, pickles, tomato relish, lettuce</i>		
 PIZZA		
Margherita	V	25
<i>Tomato passata, fresh mozzarella, torn basil</i>		
Frutti di mare	LSSS	30
<i>Seafood, tomato passata, garlic, oregano, fresh mozzarella, grilled red chilli relish</i>		
Tandoor chicken	N	28
<i>Tomato, cardamom and cashew nut sauce, mint yogurt masala, onion chaat, coriander</i>		
Prosciutto di parma	P	30
<i>Tomato passata, fresh mozzarella, arugula, parmesan, balsamic onions</i>		
 WOK-FRIED		
Nasi goreng	LFSSN	30
<i>Indonesian wok-fried rice with prawn or chicken, shredded vegetables, sambal, sweet soy, fried egg, chicken sate and peanut sauce</i>		
Mie goreng	SSLF	30
<i>Indonesian wok-fried fresh egg noodles, prawn or chicken, shredded vegetables, egg crepe, fried tofu, sambal, sweet soy</i>		
Pad thai	SSLFN	30
<i>Wok-fried rice noodles, tiger prawns, tofu, peanuts, dried chilli, sprouts, sweet tamarind</i>		
Cashew chicken	LFN	28
<i>Wok-fried free-range chicken, cashews, broccoli, beans, split red chilli, soy, sesame, served with rice</i>		

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IN-VILLA DINING MENU

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PASTA

Gluten-free spaghetti and penne can be prepared on request

Penne napolitano <i>Tomato passata and fresh garden basil</i>	V	US\$ 28
Linguine lobster <i>Garlic, chilli, cherry tomatoes, arugula, lemon</i>	LS SS	48
Casaraccia puttanesca <i>Poached flaked yellowfin tuna, olives, capers, garlic, anchovy</i>	LS SS	36
Spaghetti carbonara <i>Smoked bacon, egg yolk, black pepper, parmesan</i>	P	30
Rigatoni bolognese <i>Classic slow-cooked beef short rib ragù</i>		36

MAIN PLATES

Whole Lobster <i>Garlic, chilli, parsley butter, fine herbs, caper salad</i>	GFLSSS	98
Catch of the day <i>Seared fish, wilted kale, fried capers, black olives, lemon</i>	GFLSSS	48
Tuna nicoise <i>Flaked yellowfin tuna, baby beans, artichokes, pepper, tomato, potato, anchovy, soft-cooked egg, lemon</i>	GFLFLSSS	48
Fish and chips <i>Beer battered reef fish, hand-cut twice cooked chips, yogurt tartare sauce, charred lemon</i>	LS SS	45
Maldivian reef fish curry <i>Fish cutlets, coconut, tomato and turmeric curry with ramba leaf, saffron rice and naan bread</i>	LS SS	42
Murgh makhani <i>Tandoor free-range chicken in tomato, cashew, cardamom sauce with saffron rice, naan bread</i>	N	36
Angus beef sirloin <i>Café de paris butter, fried onion rings, caramelized onions</i>		65

SIDES

Mixed leaves and fine herbs salad <i>House vinaigrette</i>	V GFLF	12
Greek salad <i>Peppers, cucumber, tomato, red onion, olives, oregano, feta cheese</i>	V GF	12
Wok-fried asian vegetables <i>Garlic, ginger, soy, sesame, fried shallots</i>	V LF	14
Fried baby potatoes <i>Spiced salt, pickled jalapeño, chive cream</i>	V GF	12
French fries <i>Aioli, ketchup</i>	V GFLF	12

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IN-VILLA DINING MENU

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CHEESE

Artisanal selection, muscatels, fresh fruits, lavosh crackers

Maffra Cheddar (Australia), Gruyère (Switzerland), Saint Agur Blue (France), Brie (France)

US\$

A selection of three cheeses

20

A selection of Four cheeses

30

DESSERTS

Ice cream and sorbets

Selection of house-churned ice creams and sorbets

V

18

Vanilla panna cotta

Fresh berries, raspberry sorbet

V N

20

Meringue

Mango crème, banana, strawberry, kiwi, passionfruit sauce

V GF

20

Ginger cheesecake

Ginger crumbs, double cream, citrus cream

V

20

Chocolate fudge

Fresh berries, espresso ice cream

V

20

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COMO
SHAMBHALA

DINING MENU

TO START

		US\$
Green goddess soup	GF V LF	22
<i>Silky seasonal green soup with avocado, hijiki seaweed, sunflower seeds</i>		
Shambhala caesar	GF N V LF	22
<i>Baby gem lettuce, avocado, capers, coconut 'bacon', creamy cashew caesar dressing</i>		
Wild rice salad	GF V LF	24
<i>Broccolini, shaved cauliflower, kale, wild rice salad, dried cranberries, ginger miso dressing, puffed rice seeds</i>		
Crispy ocean trout belly salad	GF N SS	32
<i>Green mango, jicama with lemongrass, cashew nuts, green chilli lime dressing</i>		

BOWLS

Shambhala chopped salad	GF V LF	32
<i>Raw crunchy and cooked vegetables, chickpeas, sesame citrus dressing</i>		
Aztec salad	GF N V LF	32
<i>Quinoa, avocado, sweet corn, cherry tomatoes, black-eyed peas and pumpkin salad, oregano, tomato vinaigrette, spiced nuts and seeds</i>		
Poke bowl	GF SS LF LS	38
<i>Diced yellowfin tuna, edamame, seaweed, avocado, pickled and cucumber, chinese cabbage, Japanese inspired dressing, brown rice</i>		

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MAIN PLATES

		US\$
Queen pea	GF V LF	32
<i>Chickpea falafels, hummus, chunky curly kale, quinoa, tabbouleh, romaine, sauerkraut, tahini sauce</i>		
Steamed fish of the day	GF SS LS LF	42
<i>Fragrant ginger, shiitake and tamari broth, bok choy, sesame oil, brown rice</i>		
Cumin spiced ocean trout	GF N SS LF	42
<i>Shaved cauliflower, baby bean, quinoa salad, green grape, almond cream</i>		
Free-range chicken skewers	GF LF	42
<i>Chermoula marinated, cherry tomato, chickpea, cucumber, pomegranate salad with harissa, sesame sauce</i>		

SIDES

Baby gem	GF V LF	12
<i>Shaved fennel, radish and rocket, lemon dressing</i>		
Steamed seasonal greens	GF V LF	12
<i>Lemon, extra virgin olive oil</i>		
Wok-fried greens	GF V LF	12
<i>Mixed mushrooms, tofu and thai sweet basil</i>		

DESSERTS

Exotic fruits	GF V LF	18
<i>Freshly sliced seasonal tropical fruits</i>		
Heirloom carrot and coconut tart	GF N V LF	22
<i>Dried apricot, coconut tart with carrot passionfruit sorbet</i>		
Mango and passion fruit 'cheesecake'	GF N V LF	22
<i>Banana and macadamia crust</i>		
COMO Shambhala power cookies	GF N V LF	22
<i>Raw nut, mixed seeds, dried fruit</i>		

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THERAPEUTIC WELLNESS JUICES

US\$17

Vegetable Based Varieties

Vital veg

Promotes circulation and protects brain and heart function

Tomato, cucumber, celery, fennel, basil, red pepper, lemon, pumpkin, flaxseed oil

Liver flush

Supports the liver detoxifying function, enriches body with antioxidants

Orange, lemon, lime, ginger, garlic, cayenne pepper, extra virgin olive oil

Blood builder

Oxygenates the blood, improves circulatory flow and boosts immunity

Apple, beetroot, carrot, ginger, and turmeric

Green clean

Helps build lean muscles, boost energy and immunity, and aid detoxification

Apple, fennel, cucumber, spinach, green bell pepper, celery, spirulina powder

Lymph purifier

Supports the detoxifying processes of the liver and lymphatic system

Cucumber, celery, kale, fennel, ginger, lime

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THERAPEUTIC WELLNESS JUICES

US\$17

Sweeter Varieties

Berry quencher

Protects against early aging by delivering a concentrated source of antioxidants and phytonutrients

Green apples, grapes, blueberries, strawberries, raspberries

Cool down

Reduces internal heat, hydrates relieves headache

Watermelon, cucumber and mint

Tropic aid

Hydrates with natural electrolytes and provides fast fuel for active muscles

Mango, papaya, orange, coconut water, lime

Culture shock

Helps to balance the digestive tract and is great for the skin

Orange, strawberries, banana, passion fruit, rambutan, yoghurt

Muscle mylk

Speeds recovery by reducing inflammation and replenishing electrolytes and nutrients

Banana, coconut, almond milk, cinnamon, flaxseeds, dates, cocoa beans

N

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IN-VILLA CHILDREN'S MENU

Available from 11.00am to 11.00pm

SNACKS

		US\$
Edamame <i>Steamed in the pod</i>	VGFLF	8
Hummus <i>Raw vegetable crudités</i>	VGFLF	8
Mixed salad lettuce <i>Cherry tomato, cucumber, carrot, lemon dressing</i>	VGFLF	12
Sushi roll tuna <i>Mayonnaise, avocado, cucumber</i>	GF LF	16
Popcorn chicken <i>With mayonnaise</i>	LF	16
Chicken sate <i>Sweet soy, pickled cucumber, peanut sauce</i>	LF N	12

PASTA

Your choice of pasta: penne, spaghetti, gluten-free pasta, whole wheat pasta, brown rice pasta

Alfredo or Roast tomato	V	14
Beef bolognaise		16

WOK-FRIED

Egg noodles <i>Stir-fried with shredded vegetables, egg crepe, sweet soy</i>	V LF	18
Fried rice <i>Brown rice with egg, vegetables, and chicken</i>	LF	22
Pad thai <i>Rice noodles, prawn, tofu, bean sprouts, tamarind, peanuts</i>	LF N	22
Cashew chicken <i>Broccoli, beans, cashews, soy, sesame, served with rice</i>	LF N	18

SANDWICHES AND BURGERS

All sandwiches and burgers are served with french fries and mixed-leaf salad

Toastie <i>Ham and cheese on brown bread</i>	P	14
Mini club <i>Shaved turkey, bacon, egg, cheese, tomato, lettuce</i>	P	18
Slider wagyu <i>Beef, tomato, lettuce and cheese</i>		18

PIZZAS

Margherita <i>Mozzarella, fresh tomato passata, basil</i>	V	18
Hawaiian <i>Mozzarella, fresh tomato passata, smoked ham, pineapple</i>	P	18

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IN-VILLA CHILDREN'S MENU

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MEAT AND SEAFOOD

Served with your choice of two sides- fried baby potatoes, creamy mashed potatoes, french fries, steamed rice, beans, broccoli, carrots, mixed leaf salad

		US\$
Angus beef <i>Minute steak grilled to your liking</i>	GF	24
Crispy fried battered fish <i>Served with tartare sauce</i>	LS	16
Pan-roasted chicken breast	GF	20
Seared reef fish	GF LS	18

SWEETS

Fruit salad <i>Exotic fresh fruits, basil pearls, milk ice cream</i>	V GF LF	8
Banana split <i>Caramelized banana, coconut ice cream, peanut, caramel sauce</i>	V GF N	8
Carrot cake <i>Cream cheese, passion fruit frosting</i>	V	8
Ice cream <i>Two scoops of house-churned ice cream or sorbet</i>	V	8

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IN-VILLA LATE NIGHT DINING MENU

Available from 11.00pm to 7.00am

SNACKS

		US\$
Spring rolls <i>Shredded vegetables, shiitake, baby corn, coriander, sweet chili vinegar dipping</i>	V LF	20
Lobster samosa <i>Served with mango chutney</i>	LS SS	30
Chicken sate <i>Spiced chicken skewers, pickled vegetables, peanut sauce</i>	LF N	28

SALADS

Classic caesar <i>Romaine hearts, caesar dressing, crisp prosciutto, croutons, parmesan, anchovy, soft cooked egg</i>	P	26
Buffalo mozzarella <i>Vine tomatoes, olives, capers, basil, red onion, lemon</i>	GF V	28

WOK-FRIED

Nasi goreng <i>Indonesian wok-fried rice with prawn or chicken, shredded vegetables, sambal, sweet soy, fried egg, chicken sate, peanut sauce</i>	LF N	30
Mie goreng <i>Indonesian wok-fried fresh egg noodles, prawn or chicken, shredded vegetables, egg crepe, fried tofu, sambal, sweet soy</i>	LF	30
Pad thai <i>Wok-fried rice noodles, tiger prawns, tofu, peanuts, dried chili, sprouts, sweet tamarind</i>	LF N	30

PASTA

Gluten-free spaghetti and penne can be prepared on request

Penne napolitano <i>Tomato passata and fresh garden basil</i>	V	28
Linguine lobster <i>Garlic, chili, cherry tomatoes, arugula, lemon</i>	LS	48
Casaraccia puttanesca <i>Poached flaked yellowfin tuna, olives, capers, garlic, anchovy</i>	SS LS	36
Spaghetti carbonara <i>Smoked bacon, egg yolk, black pepper, parmesan</i>	P	30
Rigatoni bolognaise <i>Classic slow-cooked beef short rib ragù</i>		36

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SIDES

		US\$
Mixed leaves and fine herbs salad <i>House vinaigrette</i>	V GF LF	12
Greek salad <i>Peppers, cucumber, tomato, red onion, olives, oregano, feta cheese</i>	V GF	12
Steamed greens <i>Seasonal vegetables, lemon, extra virgin olive oil</i>	V GF LF	12
Wok-fried asian vegetables <i>Garlic, ginger, soy, sesame, fried shallots</i>	V LF	14
Fried baby potatoes <i>Spiced salt, pickled jalapeño, chive cream</i>	V GF	12
French fries <i>Aioli, ketchup</i>	V GF LF	12

CHEESE

Artisanal selection, muscatels, fresh fruits, lavosh crackers
Maffra Cheddar (Australia), Gruyère (Switzerland), Saint Agur Blue (France), Brie (France)

A selection of three cheeses 20

A selection of four cheeses 30

DESSERTS

Exotic fruits
Freshly cut seasonal fruits V GF LF 18

Ginger cheesecake
Ginger crumbs, double cream, citrus cream V 20

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BEVERAGE MENU

SIGNATURE COCKTAIL

\$26

Sun-kissed martini

*Fresh honey melon muddled with lime, triple sec and cachaça 51.
Shaken and served straight up with an anise wash*

Thila passion

*Fresh lemongrass and passionfruit
Shaken with agave, fino sherry and tequila*

Island peace

*Lychee and fresh basil combined with maple syrup, lemongrass, vodka and martini bianco
Shaken and topped with a dash of soda*

Tropical caipirinha

Tropical fruits, lime, brown sugar and cachaça 51

Maalifushi martini

*Vodka, strawberry and kaffir leaf syrup
Shaken with fresh lime and ruby port*

Chaalu buin

House white wine, rosemary, passionfruit, martini bianco, dash of sugar syrup

COMO colada

White rum, dark rum, malibu, coconut milk, pineapple juice, lime juice, sweet basil, simple syrup

CLASSIC COCKTAIL

\$22

Martini

Bombay sapphire gin and vermouth

Mojito – Classic, Ginger, or Passion fruit

Bacardi white rum, lime juice, mint leaves, soda water

Margarita

Patrón silver tequila, lime, cointreau

Daiquiri – Classic, Strawberry or Passion fruit

Bacardi white rum, simple syrup

Pisco sour

Pisco, lime, egg white, angostura bitters

Aperol spritz

Aperol, prosecco, soda

Negroni

Bombay sapphire gin, campari, martini rosso

Old fashioned

Bourbon, sugar, orange peel, angostura bitters

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P Contains pork **GF** Gluten-free **LS** Locally-sourced **LF** Lactose-free

For any dietary intolerance, please inform our wait staff.

Prices are subject to 10 percent service charge and prevailing government taxes will be added to your bill for all orders.

BEVERAGE MENU

MOCKTAIL

\$14

Sweet basil manta ray

Sweet basil, balsamic vinegar, strawberry purée, honey, lime juice, apple juice

Honey green

Honeydew, spinach, celery, honey and grapefruit juice

Dhoni

Rocket leaves, parsley, mint, lettuce, basil, fresh mango, fresh pineapple and honey

Passion mary

Passion fruit, orange bitters, rosemary, lime and brown sugar

Spinach colada

Spinach, fennel, fresh pineapple and juice

Thila deep

Kaffir-lime leaves, fresh lime, brown sugar, topped with sprite

Lemongrass cooler

Lemongrass, honeydew melon, honey, soda

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