

SIRRU FEN FUSHI


PRIVATE LAGOON RESORT



ALL DAY DINING MENU



APPETIZERS & SALADS

Green Garden Salad 
Mixed Lettuce, Cucumber, Cherry Tomato,
Pomegranate, Parmesan Cheese Flakes,
Balsamic Vinegar

Quinoa Salad 
Mango, Pomegranate, Cherry Tomato,
Chili Lime Vinaigrette

Kopee Salad 
Collard Greens, Coconut, Lime Juice,
Local Onion, Maldivian Chili

Greek Salad 
Cucumber, Tomato, Local Onion, Olives,
Feta Cheese, Oregano

Cesar Salad 
Romaine Lettuce, Homemade Caesar
Dressing, Beef Bacon, Boiled Egg,
Parmesan, Focaccia Croutons

Choice of Chicken or Prawns

Spring Rolls 
Crispy Vegetable Spring Rolls with
Sweet Chili Dipping Sauce

Arabic Mezze 
Hummus, Moutabel, Fattoush, Kibbeh,
Falafel, Marinated Olives, Warm Pita Bread

Dynamite Shrimp 
Crispy Battered Shrimp coated in
Mayonnaise - Sriracha Sauce, Spring Onions

Snapper Ceviche 
Snapper Slices, Lime, Chili, Avocado,
Cherry Tomatoes, Crispy Tortilla Bread

SOUPS

Late Harvest Tomato 
House Tomato Bruschetta, Labneh,
Toasted Sunflower Seeds

Kiru Garudhiya 
Tuna, Tumeric, White Rice, Coconut Cream

Lentil Soup 
Yellow Lentil, Focaccia Bread

BURGERS & SANDWICHES

Grilled Chicken Burger 
Flame Grilled Chicken Breast, Piri Piri Mayonnaise,
Shredded Lettuce, Tomato, French Fries

Angus Cheese Burger 
Australian Angus Beef Patty, Lettuce, Tomato,
Local Onion, Pickles, Cheddar Cheese, Pommery
Mayonnaise, French Fries

Wagyu Beef Burger 
Australian Wagyu Meat Patty, Monterey Jack
Cheese, Caramelized Local Onions, Gherkin,
Pommery Mustard Sauce, Lettuce, Truffle
Parmesan French Fries **SUP 42**

Maldivian Lobster Roll 
One Whole Confit Lobster, Bisque Thousand Island
Sauce, Tobiko Caviar, Brioche Bun, Kopee Leaves,
Lobster Medallion Cocktail Salad **SUP 52**

Falafel Sandwich 
Pita Bread, Tomato, Pickles, Tahini Sauce, Green
Chili Peppers, French Fries

Club Sandwich 
Chicken, Tomato, Lettuce, Fried Egg, Beef Bacon,
Mayonnaise, White Bread, French Fries

Croque Monsieur 
Pork Ham, Gruyere Cheese, Bechamel Sauce,
Brioche Bread, French Fries

Vegetarian:  Pork:  Gluten:  Gluten Free:  Dairy:  Spicy:  Nuts:  Fish:  Mollusca:  Crustacean:  Vegan: 

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MAIN COURSES




Fish & Chips  
Battered Catch of the Day, Tartare Sauce,
French Fries

Black Pepper Tenderloin 
Pan Seared, Pepper Sauce, Mashed Potatoes,
Assorted Market Vegetables



Baked Seabeam 
Citrus, Mashed Potatoes, Rustic Vegetables

Piri Piri Chicken  
Served with Chef's Garden Salad, French Fries,
Tzatziki Sauce


Local Emperor Fish Fillet  
Line-caught, Pan-fried, Sauté Potatoes,
Green Beans, Asparagus Tips in Butter

Seafood Platter    **SUP 140**
Lobster, Prawn, Catch of the Day, Calamari,
Grilled Octopus, Mashed Potatoes, Side Salad,
Grilled Vegetables
Kindly allow 45 Minutes preparation time


ITALIAN KITCHEN

Spaghetti Aglio e Olio  
Whole Wheat Pasta, Garlic, Chili, Olive Oil,
Choice of Prawn or Chicken

Spaghetti Bolognese  
Wheat Pasta, Ground Beef, Garlic, Focaccia

Penne Carbonara   
Pork or Beef Bacon, Egg Yolk, Cream Sauce

Pasta a la Norma  
Penne Pasta, Deep-Fried Eggplant, Tomato
Sauce, Italian Basil, Aged Parmesan Cheese

**Roasted Butternut Squash Risotto
(vegetarian)**   
Risotto of Butternut Squash, aged Parmesan Cheese
topped with Gorgonzola Cheese, toasted Pumpkin
Seeds and cold-pressed Pumpkin Oil

ARAB FLAVORS

Arabic Mixed Grill  
Shish Taouk, Shish Kebab, Lamb Kofta, Pita
Bread, Arabic Pickles

Calzone    
Lamb Mince, Pine Nuts, Pomegranate Molasses,
Mozzarella, Fragrant Spices



Adana Kebabs  
Lamb Mince, Arabic Spices, Lebanese Potato
Harra, Garlic Sauce, Pita Bread

PIZZA

Margherita Pizza  
Tomato, Basil, Mozzarella

Pepperoni Pizza  
Beef Pepperoni Sausage, Bell Pepper, Mozzarella

Seafood Pizza    
Mixed Seafood, Parsley, Garlic, Mozzarella

Chicken Shawarma Pizza  
Roasted Chicken, Peppers, Garlic Sauce,
Mozzarella

Smoked Salmon Pizza    
Mascarpone, Mozzarella, Red Local Onion, Capers
Smoked Salmon, Arugula, Chili Flakes

Pizza Marinara (Vegan)  
Classic Pizza Base, San Marzano Tomatoes,
Oregano, finely sliced Garlic, Olive Oil

Pizza Mastunicola  
Classic Pizza Base, Rosemary infused Extra
Virgin Olive Oil, Reggiano Parmesan Cheese,
Black Pepper, Basil, Oregano

TASTE OF MALDIVES

Pumpkin Curry 
Pumpkin, Local Onion, Curry Leaves, Pandan
Leaves, Coconut Milk, Curry Spice, Chapatti,
Steamed Rice

Maldivian Curry   
Local Curry with Tuna or Reef Fish, Poppadum,
Chapatti, Steamed Rice

Whole Reef Fish    **SUP 38**
1kg Catch of the Day, marinated in Local Spices,
Steamed Rice, Coconut Flat Bread, Kopee Salad,
Prawn Kiru Garudhiya
Kindly allow 45 Minutes preparation time

Maldivian Spiny Lobster   **SUP 64**
Maldives Style Semi-Dry Lobster, Streamed
Rice, Coconut Flat Bread, Kopee Salad, Prawn
Kiru Garudhiya
Kindly allow 45 Minutes preparation time

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ASIAN DELIGHTS

Chinese Salt & Pepper Squid 🐙🍷
Crispy Fried Squid served with Garlic Rice

Cantonese Steamed Fish 🐟🍷
Emperor Fish Fillet, Ginger, Soy Sauce,
Scallions, Sesame Oil Served with Steamed Rice

Kung Pao Chicken 🍗🍷
Stir-Fried Chicken, Vegetable Fried Rice,
Chili Peppers, Toasted Cashew Nuts

Pad Thai Noodles 🍜🍷
Chicken, Egg, Peanuts, Spring Onion, Tofu,
Bean Sprouts

Mee Goreng 🍜🍷
Spicy Malaysian Style Stir-Fried Egg Noodles,
Crispy Chicken Drumstick, Grilled Prawn,
Prawn Crackers, Vegetable Pickles

Nasi Goreng 🍛🍷
Fried Jasmine Rice, Mixed Vegetables,
Fried Egg, Prawn Crackers

Chicken Tikka Masala 🍗🍷
Chicken Tikka, Makhani Gravy, Aromatic Spices,
Paratha, Steamed Rice

Dal Makhani 🍛🍷
Black Lentils, Cream, Butter, Indian Spices,
Paratha, Steamed Rice

Dum Biryani 🍛🍷
Layered Fragrant Basmati Rice, Aromatic
Spices, Raita, Papadum, Add Choice of Chicken

DESSERTS

Maldivian Pandan Kiru Boakikba 🍌🍷
Rice Milk, Rose Whipped Ganache, Dried Fruits,
Coconut Granola

Almond Chocolate Cake 🍰🍷
Almond Cake, Mandarin Compote,
Chocolate Ganache

Praline Chocolate Layer Cake 🍰🍷
Praline Chocolate Cake, Chocolate Sauce,
Pistachio Crumble

Tiramisu 🍰🍷
Mascarpone, Coffee, Finger Biscuit

Baked Yogurt 🍌🍷
Yogurt, Double Cream, Passion Fruit,
Vanilla Crumble

Omali 🍌🍷
Puff Pastry, Milk, Rose Essence, Pistachio,
Almonds

Fresh Fruit Plate
Selection of Local and Seasonal Fruit

HOMEMADE ICE CREAMS & SORBETS

Choice of 3 Scoops 🍌
Vanilla, Dark Chocolate, Thyme, Bitter Coffee, Caramel,
Mango, Blood Orange, Passion Fruit, Raspberry, Basil,
Mandarin, Lemon

KIDS MENU

Tomato Soup 🍅🍷
Tomato, Cheese Croutons

Choice of Vegetable Purees 🍅
Carrot, Asparagus, Broccoli, Spinach

Little Fillet Mignon
Mashed Potato, Broccoli

Spaghetti Bolognese 🍝
Tomato Sauce with Minced Beef

Crumbed Cheese Breast 🍗
Steamed Vegetables, Mashed Potato, Fresh Juice

Angus Cheese Burger 🍔
Lettuce, Tomato, Onion, Pickles, Cheddar
Cheese, Pommery Mayonnaise

Margherita Pizza 🍕
Mozzarella, Tomato, Basil

Pepperoni Pizza 🍕
Pepperoni Sausage, Tomato, Mozzarella

Fish & Chips 🐟🍷
Battered Fish, Tartar Sauce, French Fries

Mixed Fruit Salad

Nut Sundae (also available without Nuts) 🍌
Pistachio Cream, Roasted Nuts, Marshmallow,
Valrhona Chocolate

Banana Fritters 🍌
Vanilla Ice Cream, Chocolate Sauce

Selection of Ice Cream (per Scoop) 🍌
Vanilla, Chocolate, Coconut, Raspberry,

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