



PREMIUM DINING

ALL BREAKFASTS ARE SERVED WITH A CHOICE OF NESCAFÉ COFFEE OR TEA AND COMPAL JUICE.
CHOICE OF EGG: BOILED, FRIED, SCRAMBLED, POACHED, OMELET

BREAKFAST



EGGS ROYALE

99.00

Two Poached Eggs atop toasted English muffin piled high with Norwegian smoked salmon and covered with hollandaise. Served with slightly dressed mixed greens.



PANCAKE PANINI

85.00

Two American style pancakes stuffed with chicken bacon, fried egg and cheese, drizzled with maple syrup. Served with assorted fresh fruits.



BENEDICT IN THE MORNING

85.00

Two Poached Eggs atop toasted English muffin piled high with chicken bacon and covered with hollandaise. Served with slightly dressed mixed greens.



AMERICANO

99.00

Grilled Chicken Sausages, Beef Bacon, grilled tomato, grilled button mushrooms and your choice of egg. Served with a basket of freshly baked white, Low GI brown bread and bread roll, served with premium Austrian Jam, Honey and Butter.



QUICK NORWEGIAN BREAKFAST

109.00

Two slices of freshly baked German style pumpernickel bread piled high with Norwegian smoked salmon, two poached eggs, drizzled with sour cheese sauce. Served with slightly dressed mixed greens.



HEALTHY QUICK BREAKFAST

99.00

Two slices of freshly baked German style pumpernickel bread, served with guacamole, scrambled eggs and drizzled with a lemon and cream cheese sauce. Served with slightly dressed mixed greens.



CONTINENTAL

69.00

A basket of freshly baked white, Low GI brown bread and Croissant, served with premium Austrian Jam, butter, grilled chicken sausages, your choice of egg

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CHOICE OF EGG: BOILED, FRIED, SCRAMBLED, POACHED, OMELET



NUTRITIONIST

99.00

A basket of freshly baked Low GI bread and German style pumpernickel bread, with premium Austrian Honey & Jam. Served with muesli, natural yoghurt, an omelet made with three egg whites, assorted fresh fruit and a choice of Fresh Juice.



MALDIVIAN BREAKFAST

79.00

Maldivian style fish curry served with Roshi, your choice of egg and Compal juice.



GARDEN SUNRISE

59.00

Mashuni (grated coconut mixed with tuna, lime and Maldivian chili), Kuhlmas (Maldivian style chili Tuna chunks), Roshi, your choice of egg and Compal juice



CITY BREAKFAST

69.00

Kuhlmas (Maldivian style chili Tuna chunks) OR Mashuni (grated coconut mixed with tuna, lime and Maldivian chili), Roshi, your choice of egg and Compal juice.



MALDIVIAN SUNRISE

59.00

Maldivian Coconut Disc, Rihaakuru (Maldivian Tuna Paste) served with Chili, Lime, Onions, your choice of egg and Compal Juice



SHRIMP & MANGO COCKTAIL

65.00

Fresh Shrimps and Mango dressed with cocktail sauce, fresh coriander and Cashew Nuts



CITY GREEK WRAP

55.00

Tortilla Wrap filled with Feta Cheese, Bell Pepper, Cucumber, Tomato, Olives, Mixed Salad and Pita Sauce.

BREAKFAST

APPETIZER

All prices are in MVR and inclusive of 6% GST and 10% service charge

**PAN FRIED MUSSELS WITH CREAMY PAPRIKA SAUCE SERVED ON A BED OF LETTUCE**

70.00

Pan Fried Green Mussels served on a bed of Lettuce with a Creamy Paprika Sauce and freshly baked Garlic Bread.

**CRAB REMOULADE**

60.00

Sri Lankan Crabmeat served in a Crab Shell in a Creamy Remoulade Sauce with Green Apple and Celery on a bed of Endives.

**VEGETABLE SPRING ROLL**

45.00

Crispy Fried Vegetable Spring Rolls filled with Carrot, Cabbage, Soya Sauce, Beansprouts, Onion, Garlic and Ginger served with Sweet Chili Sauce.

**AUSTRALIAN WAGYU BEEF & RED BEAN QUINOA SALAD**

235.00

Premium Australian Wagyu Beef served on a Red Bean and Quinoa Salad

**CLASSIC CHICKEN CAESAR SALAD** 75.00

Our take on this classic, Grilled Australian Chicken Breast tossed in a salad of Romaine Lettuce, Croutons and a homemade Caesar Dressing

**TRADITIONAL GREEK SALAD**  50.00

Traditional Style Greek Salad, with Kalamata Black Olives, Cucumber, Red Onion, Tomato, Feta Cheese, Oregano and Lime, drizzled with Kalamata Olive Oil served with Garlic Toast.



MALDIVIAN STYLE TUNA SALAD BOWL 50.00

Maldivian Pole Caught Fresh Tuna Chunks tossed with Lettuce, Lime, Tomato and Red Onion.



CHEF'S SPECIAL AVACADO & SALMON SALAD 80.00

Chef's Special Recipe: Norwegian Smoke Salmon on top of a Salad made from Avocado, Lime, Kalamata Olive Oil, Orange Segments, Australian Cherry Tomatoes, Lime, and Mixed Greens, drizzled with Balsamic Dressing.

ALL SOUPS ARE SERVED WITH A FRESHLY BAKED BREAD BASKET



CREAM OF SWEETCORN SOUP 40.00

Sweetcorn served in a creamy broth made with Fresh Cream and Vegetable Stock.



COCONUT SEAFOOD CHOWDER 50.00

Coconut Milk and Fish Stock based broth loaded with Reef Fish, Cuttlefish, Tiger Prawns and Fresh Vegetables.



HEALTHY CHICKEN & WILD RICE SOUP 50.00

Australian Chicken pieces in a thick Lemongrass infused and Wild Rice Broth.



VEGETABLE & BARLEY BROTH 40.00

Country Style Vegetable Broth made from chunky pieces of Carrot, Celery, Leeks, Potato, Beans, Cabbage and Spelt Barley.

LET YOUR WAITER KNOW HOW YOU WOULD LIKE YOUR MEAT COOKED!



AUSTRALIAN WAGYU FILLET STEAK

450.00

Premium Australian Wagyu Fillet Steak served with Green Asparagus, Cauliflower Puree, Turned Potatoes and a Creamy Green Pepper Sauce.



AUSTRALIAN ANGUS BEEF ROLL STUFFED WITH PICKLED VEGETABLES

350.00

Premium Australian Angus Roll stuffed with Pickled Vegetables served with Vegetable Couscous and small Mixed Green Salad.



GRILLED AUSTRALIAN LAMB CHOP

125.00

Premium Australian Lamb Chop served with Garlic Herb Rice, Buttered Vegetables and a Fresh Rosemary Sauce.



AUSTRALIAN WAGYU SIRLOIN STEAK

440.00

Premium Australian Wagyu Sirloin Steak served with Delmonico Potatoes, Green Asparagus and a Blue Cheese Sauce.



GRILLED AUSTRALIAN PESTO CHICKEN KEBAB

170.00

Premium Australian Chicken Breast marinated in Pesto, served with Garlic Rice, Grilled Vegetable and BBQ Sauce.



CHICKEN KIEV

115.00

Breaded Premium Australian Chicken Breast stuffed with an Herb Butter with Paysanne of Vegetable Rice and Sautéed Spinach.

MEAT SELECTION

POULTRY

All prices are in MVR and inclusive of 6% GST and 10% service charge



STUFFED AUSTRALIAN CHICKEN ROULADE 135.00

Premium Australian Chicken Breast rolled with a stuffing of Cashew Nuts, Black Olives and Vegetables, serve with Carrot Puree, Green Asparagus and a Mustard Sauce.



GRILLED PORTUGUESE STYLE PERI-PERI CHICKEN 130.00

Premium Australian Chicken Breast Marinated in Peri-Peri Sauce, on a bed of mashed potato served with Buttered Vegetables.



GRILLED MALDIVIAN TUNA STEAK 120.00

Maldivian Pole Caught Tuna with Spicy Potato Wedges and Buttered Vegetable served with a Spicy Tomato Sauce.



GRILLED FISH "NOVA" 80.00

City Garden's Signature Dish, Grilled White Fish Fillet served with Buttered Vegetables, Vegetable Rice and a Mango Curry Cream.



MIXED MUSSELS, CALAMARI AND SRI LANKAN FRESHWATER PRAWNS IN A CORIANDER BUTTER 120.00

Green Shell Mussels, Calamari and Sri Lankan Freshwater Prawns in a Coriander Butter Sauce, served with Steamed Rice and Green Asparagus.



GRILLED SRI LANKAN FRESHWATER JUMBO PRAWNS 185.00

Served with Spicy Potato Wedges or French Fries, Grilled Vegetables and Garlic Cream

ALL PASTA SERVED WITH GARLIC BREAD AND PARMESAN CHEESE

PASTA



PASTA ALFREDO

70.00

Pasta tossed in a Butter and Parmesan Cheese Sauce



PASTA WITH MEATY MUSHROOM BOLOGNESE

80.00

Pasta in a Meaty Bolognese and Mushroom Sauce



PASTA AGLIO OLIO WITH AUSTRALIAN CHICKEN

75.00

Traditional Naples Style Pasta Dish tossed in a Sautéed Garlic, Dried Red Chili and Kalamata Olive Oil Sauce topped with Premium Australian Chicken Breast.



SEAFOOD PASTA IN A RICH SEAFOOD & HERB SAUCE

85.00

Pasta tossed in a Mixed Seafood, Tomato and Herb Sauce



BEEF LASAGNE

120.00

Layers of Lasagna Sheets topped with a Premium Australian Beef Sauce, Béchamel Sauce, topped with Grated Mozzarella and Baked to perfection.



PASTA WITH MEATBALL SAUCE

80.00

Pasta topped with Meatballs made with Premium Australian Beef, served in a tangy Tomato Sauce

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ALL SANDWICHES SERVED WITH FRENCH FRIES
OR POTATO WEDGES AND COLESLAW



AUSTRALIAN WAGYU BEEF STEAK SANDWICH 170.00

Strips of Premium Australian Wagyu Beef served in a freshly baked Ciabatta dressed with Iceberg Lettuce, Julienne Carrots and a Mustard Mayonnaise Sauce.



BEST EVER CRAB SANDWICH 70.00

Sri Lankan Crab Meat dressed in a cocktail sauce, Iceberg Lettuce and Coleslaw between slices of our freshly baked White Bread.



CHICKEN TANDOORI SANDWICH 65.00

Strips of Australian Chicken Breast marinated in a Tandoori marinade in our Signature City FM Bread dressed with Lettuce, Cabbage, Carrots and a Garlic Sauce.



ITALIAN CHICKEN WRAP 80.00

Tortilla Wrap stuffed with Australian Chicken Breast, Mixed Lettuce, Bell Pepper, Tomato, Basil, Parmesan and a Garlic Mayonnaise.



TURKEY-HAM, TOMATO AND DUTCH GOUDA SANDWICH 65.00

Turkey-Ham and Dutch Gouda Cheese dressed with Tomato, Cabbage, Carrots and Mayonnaise between slices of City Bakery White Bread.



GRILLED CHICKEN CHEESE BURGER 70.00

Homemade Chicken Burger Patty, made with Australian Chicken between our in-house baked Burger Bun, dressed with Iceberg Lettuce, Tomato, Onions, Carrots, Cabbage and a Fried Egg.



MALDIVIAN TUNA STEAK SANDWICH 70.00

Maldivian Pole Caught Tuna in a Lime, Green Chili and Onion Mayonnaise, dressed with Lettuce, served in our Signature City FM Bread.

FRENCH FRIES	35.00	CHOICE OF OMELET	
		served with French Fries	
SPICY POTATO WEDGES	35.00	CHEESE	35.00
STEAMED RICE	15.00	PLAIN	30.00
MASHED POTATO	40.00	TUNA	45.00
BOILED VEGETABLES	40.00	MASALA	30.00



FRESH FRUIT PLATTER ✓ 50.00
A combination of Papaya, Watermelon and Pineapple.



BAKED CHEESE CAKE ✓ 55.00
Our freshly baked Cheesecake serve with Blueberry Coulis.



CLASSIC COFFEE TIRAMISU ✓ 55.00
Our very own coffee-flavored Italian dessert, made of ladyfingers dipped in Trucillo Coffee, layered with a whipped mixture of Eggs, Sugar, and Mascarpone Cheese, flavored with Cocoa, served with Caramelized Apple and Coffee Glaze.



AUSTRIAN APPLE STRUDEL ✓ 45.00
Traditional Viennese Dessert made of thin layers of Pastry filled with Grated Apples seasoned with Cinnamon, Sugar and Breadcrumbs, served with Vanilla Gelato and Vanilla Sauce.



BAKED ALASKA WITH BLUEBERRY COULIS ✓ 50.00
Layers of Sponge Cake and Gelato covered in a Baked Meringue, served with a Blueberry Coulis.



*Around
The
World*





TRULY LAMPRAIS

110.00

Introduced by the Dutch into Sri Lanka, Keeri Samba Rice, Fish Cutlet, Chicken Curry, Brinjal Moju, boiled Egg, Tempered Dhal, Fried Ash Plantain Curry, Seeni Sambal all wrapped and cooked in a Banana Leaf.



SRI LANKAN STYLE CRAB BLACK CURRY

110.00

Aromatic Curry made with Sri Lankan Mud Crabs, Coconut Milk and a blend of Sri Lankan Spices served with Vegetable Keeri Samba Rice and Tomato Onion Sambol.



SRI LANKAN KOTHTHU ROTI

70.00

Roti chopped and fried on a griddle, blended with Egg, Vegetables and your choice of Meat (Chicken/Beef/Fish) with cheese at additional charge.



CHICKEN ADOBO

45.00

Chicken marinated and stewed in Soy Sauce, Vinegar, Black Peppercorns and Bay Leaves, served with Steamed Rice and Mango Salsa.



BEEF KALDERETA

90.00

Filipino style Beef Stew, made with Beef, Tomato Sauce, Bell Peppers, Potatoes and Carrots, served with Garlic Rice and Mango Salsa.



BEEF KARE-KARE

95.00

Beef Chunks Stewed in a rich Peanut Sauce with String Beans, Eggplant and Banana Heart, served with Steamed Rice



VEGETABLE KARE-KARE

40.00

String Beans, Eggplant and Banana Hearts stewed in a rich Peanut Sauce, served with Steamed Rice.



**GARUDHIYA
(MALDIVIAN STYLE TUNA BROTH)**

55.00

Maldivian Pole Caught Tuna boiled in a broth made with Water, Black Peppercorns and Dried Red Chili with Steamed Rice, Kopi-Fai Satani, Lime and fresh Scotch Bonnet Chili on the side.



**FIHUNU MAS (MALDIVIAN STYLE
SPICY MARINATED REEF FISH)**

65.00

Grilled Reef Fish Fillet marinated in an aromatic Maldivian Spicy Marinade, served with Vegetable Rice, Green Salad and Curry Sauce.



**VALHOMAS (SMOKED TUNA)
FRIED RICE**

70.00

Fried Rice with Vegetables, Maldivian Dried, Smoked Tuna, served with Chili Paste, Fried Egg and Poppadum



NASI UDUK

80.00

Rice cooked in Coconut Milk, Pandan Leaves, Cloves, Cassia Bark and Lemongrass, accompanied with Fried Chicken, Plain Mini Omelet, Fried Peanuts, Fried Small Dried Fish, Stir Fried Kang Kung served with Peanut Butter sauce and Sambal Terasi.



MIE AYAM JAMUR

70.00

Indonesian style Fried Noodles with Mushrooms,



**INDONESIAN EGG FRIED RICE
WITH CRISPY FISH AND
KANG KUNG**

75.00

indonesian style egg fried rice with crispy fish sticks and stir fried kang kung

ALL SUSHI IS SERVED WITH SOY SAUCE, WASABI AND PICKLED GINGER.



TEKKAMAKI TUNA SUSHI ROLL

40.00

Thin Rolls of Sushi Rice rolled in Nori (Seaweed) and filled with Raw Tuna (4 Pieces).



TUNA & SALMON NIGIRI

50.00

Hand-Pressed Sushi Rice with pieces of Tuna and Salmon draped over the top (4 Pieces).



CAVIAR SUSHI

45.00

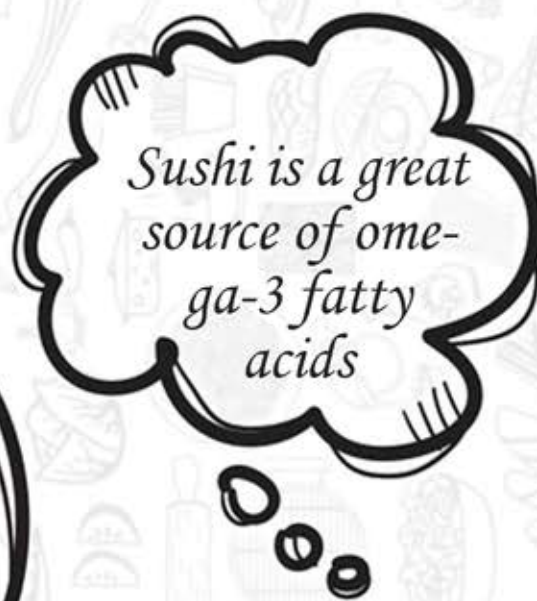
Thin Rolls of Sushi Rice rolled in Nori (Seaweed) and topped with Caviar (4 Pieces).



MIXED SUSHI & SASHIMIMI PLATTER

85.00

Mixed Platter of Sushi and Sashimi served with Soy Sauce, Wasabi and Pickled Ginger




ALOO CHAAT 

35.00

A street food originating from India made from Boiled and Fried Cubed Potatoes and Chaat Masala Spice.


INDIAN STYLE GREEN SALAD 

30.00

Made with the freshest Carrots, Cucumber, Red Onion and Tomatoes served with a wedge of Lime


CHICKEN 65

60.00

A Spicy, Deep-Fried Chicken Dish originating from Hotel Buhari in Chennai India. Served on a bed of lettuce and garnished with Fresh Green Chili and Curry Leaves.


VEGETABLE PAKORA 

35.00

A vegetable patty in a Gram Flour Batter and Deep-Fried, served with Mint Chutney.


GOBI 65 

50.00

A Spicy, Deep Fried Cauliflower Dish, served with Mint Chutney and garnished with Tomatoes, Cucumbers and Mint Leaves.


CHICKEN PAKORA

60.00

Chicken pieces in a Gram Flour Batter and Deep-Fried, served with Mint Chutney.



ALL BIRIYANI SERVED WITH PAPADUM, RAITA AND PICKLE ,
GOOD FOR 2 PAX



STEAMED RICE ✓

15.00



VEGETABLE BIRIYANI ✓

110.00

Mixed-Rice Dish made by layering Rice, Vegetables, Boiled Eggs and aromatic Curry and slow cooking over a low heat.



MUTTON BIRIYANI

210.00

Mixed-Rice Dish made by layering Rice, Mutton, Boiled Eggs and aromatic Curry and slow cooking over a low heat.



CHICKEN BIRIYANI

145.00

Mixed-Rice Dish made by layering Rice, Chicken, Boiled Eggs and aromatic Curry and slow cooking over a low heat.



BEEF BIRIYANI

200.00

Mixed-Rice Dish made by layering Rice, Beef, Boiled Eggs and aromatic Curry and slow cooking over a low heat.

India is rightly called the Land of Spices. No country in the world produces as many varieties of spices as India.

All prices are in MVR and inclusive of 6% GST and 10% service charge

INDIAN RICE & BIRIYANI



ALL CURRIES ARE SERVED BY THEMSELVES, PLEASE LET YOUR WAITER KNOW IF YOU REQUIRE ANY BREADS OR RICE TO ACCOMPANY YOUR CURRY.



BUTTER CHICKEN MASALA 60.00

Chunks of Chicken marinated in Lemon Juice and Yoghurt and a mixture of Kashmiri red Chili, Salt, Garam Masala and Ginger Garlic Paste, then cooked in our Tandoor oven and combined in a tomato, onion and butter based sauce.



PANEER BUTTER MASALA 99.00

Chunks of Paneer Cheese marinated in Lemon Juice and Yoghurt and a mixture of Kashmiri red Chili, Salt, Garam Masala and Ginger Garlic Paste, then cooked in our Tandoor oven and combined in a tomato, onion and butter based sauce.



CHICKEN KORMA 80.00

Chunks of Australian Chicken braised in Ghee, then slow cooked in a mild Coconut, Chili and Ginger Flavored Curry.



CHICKEN TIKKA MASALA 70.00

Chicken marinated in Spices and Yoghurt, roasted in an Oven and served in a creamy Tomato and Coriander Sauce.



PANEER TIKKA MASALA 99.00

Boneless Chunks of Paneer Cheese marinated in Spices and Yoghurt, roasted in an Oven and served in a creamy Tomato and Coriander Sauce.



BEEF MASALA 165.00

Boneless beef chunks cooked in a spicy traditional sauce flavored with sautéed onions and tomato with ground aromatic spices.



FISH MASALA 105.00

Fish chunks cooked in a spicy traditional sauce flavored with sautéed onions and tomato with ground aromatic spices.

CURRY



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PRAWN MASALA

170.00

Freshwater Prawns cooked in a spicy traditional sauce flavored with sautéed onions and tomato with ground aromatic spices.



BEEF MUGHLAI

175.00

An Indo-Persian style of cooking, Beef Chunks marinated in an aromatic Spices and Yoghurt, then slow cooked in a medium Spicy Tomato based Curry Sauce garnished with Cilantro.



DAL FRY

35.00

A mix of Toor (Pigeon Pea Lentil) and Masoor Dal (Red Lentil) for the Dal which is then tempered with Onion, Tomatoes and lot of Ginger, Garlic and Cilantro.



PLAIN NAAN

10.00

Traditional Indian Flatbread made with Flour, Yeast, Salt and Water and cooked to perfection in our Tandoor Oven.



GARLIC NAAN

15.00

Traditional Indian Flatbread made with Flour, Yeast, Salt and Water and cooked to perfection in our Tandoor Oven. Brushed with our Garlic Butter.



BUTTER NAAN

12.00

Traditional Indian Flatbread made with Flour, Yeast, Salt and Water and cooked to perfection in our Tandoor Oven. Brushed with Butter.



KULCHA

20.00

A Mildly Leavened Flatbread, cooked in our Tandoor Oven.

CURRY



INDIAN



BREADS

All prices are in MVR and inclusive of 6% GST and 10% service charge

**TANDOOR ROTI** 

Made from atta flour

15.00

**ATTA PARATHA** 

Unleavened Flatbread, continually folded into layers with Ghee, cooked on a Tava and then Shallow Fried.

10.00

**TANDOORI CHICKEN**

Large Pieces of Bone-In Chicken marinated in a Yoghurt and Tandoori Masala spice mix, colored with Kashmiri Red Chili and Turmeric, then cooked in our Tandoor oven.

Half: 75

Full: 150

**CHICKEN TIKKA**

Small Pieces of Boneless Chicken marinated in a Yoghurt and Tandoori Masala spice mix, colored with Kashmiri Red Chili and Turmeric, then cooked in our Tandoor oven.

95.00

**SEAFOOD KEBAB**

Seafood marinated in a Yoghurt and Tandoori Masala spice mix, colored with Kashmiri Red Chili and Turmeric, skewered on a Kebab Stick and then cooked in our Tandoor Oven.

75.00

**MUTTON KEBAB**

Chunks of Mutton marinated in Indian Spices and cooked in our Tandoor Oven.

120.00

**FISH TIKKA**

The Tandoor Tikka is an extremely popular dish from the northern part of India. It's infused with Lemon and filled with Indian Spices Flavor.

80.00

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**GAI SATAY**

60.00

Strips of chicken marinated in a special Thai paste skewered and grilled on the BBQ, you'll fall in love with the succulent of this satay, a must try!

**TOD MUN GOONG
(SHRIMP PATTIE)**

65.00

Imagine biting into a succulent deep-fried Shrimp covered in a light Tempura batter flavored with the taste of Thai herbs, accompanied with mouth watering plum sauce as a bonus to work your taste buds.

**GUNG CHUB PAND TOD
(TEMPURA PRAWNS)**

80.00

These battered prawns make a great appetizer providing a burst of flavors. That is meant to hit different parts of the palate all at once. The thick plum sauce is guaranteed to awaken your taste buds and send you straight to food heaven.

**SOM TAM 
(GREEN PAPAYA SALAD)**

50.00

The dish combines the five main tastes of the local cuisine: sour lime, hot chili, salty, savory fish sauce, and sweetness added by palm sugar. The ingredients are mixed and pounded in a mortar.

**SOM YAM TAM PUMA
(GREEN PAPAYA SALAD WITH CRAB)**

90.00

Thai papaya salad with crab, it will come with the Crab, Green papaya, Tomato, Beans, Red chili, Fish sauce. and Combine with palm sugar which balances the sour lime juice of the dressing. Freshly roasted peanuts on the top.

**SOM TAM LAO (GREEN PAPAYA
SALAD WITH THAI ANCHOVY)**

55.00

Thai papaya salad with Anchovy, it comes with Thai Anchovy, Green papaya, Tomato, Beans, Red chili, Fish sauce. And Combine with palm sugar which balances the sour lime juice of the dressing. Freshly roasted peanuts. On the top.

**YUM MA MUANG 
(GREEN MANGO SALAD)**

135.00

This green mango salad will blow you away with its incredible flavors and unique blend of textures.



**YUM WOON SEN
(SPICY GLASS NOODLES SALAD)**

60.00

This glass noodle dish is guaranteed to be a culinary delight in every bite, with a dash of greens and succulent prawns, squid & mussels that give it a beautiful seafood taste



YUM NEAW (BEEF SALAD)

90.00

This Beef salad is wonderfully good, yet also very healthy and low in calories and fat. Infused with Lime juice, Chili sauce, fish sauce, Sugar paste and veggies, this makes for a perfect light meal- either as an elegant lunch or a light and beautiful dinner



**TOM YUM GAI
(TOM YAM CHICKEN)**

Featuring all four of the famous Thai spices – salty, sour, sweet and spicy, this tom yum recipe provides an aromatic and zesty feast of flavors with every slurp.

Small: 55.00

Large: 100.00



**TOM YAM GUNG
(TOM YAM PRAWNS)**

This soup is authentic and incredible tasting. This soup soothes and uplifts the spirit as well as the body.

Small: 95.00

Large: 185.00



**TOM YAM TA-LAY
(TOM YAM SEAFOOD)**

Delicious seafood soup known for its unique sour and spicy taste that you will certainly want it more and more if you try it.

Small: 95.00

Large: 185.00



TOM KAR GAI (CHICKEN)

A traditional and tasty Thai soup, if you are a fan of coconut, this is a sure winner, infused with coconut milk, bundles of fresh herbs and spices and slithers of fresh chicken to arouse your taste buds.

Small: 75.00

Large: 165.00



**TOM CHERD WUN - SEN GAI
(GLASS NOODLES WITH CHICKEN)**

65.00

This noodle dish is truly Thai comfort food at its best, featuring glass noodles & marinated slithers of chicken, fused with Thai traditional herbs & spices, making it nutritionally complete & oh-so satisfying the meal.





LARD-NHA GAI (CHICKEN) 60.00

This noodles dish is truly Asian comfort food at its, Thai stick rice, slithers of chicken and veggies make this a healthy and energy-giving lunch or dinner



LARD-NHA GUNG (PRAWNS) 70.00

Aromatic and flavorful, this dish offers feast of flavors with the chewy -sticky texture of stir fried rice noodles and succulent prawns.



PHAD THAI-GAI (CHICKEN) 60.00

This dish features bold Thai flavors and abundance of textures with veggies and chicken. Pad Thai is one of the most famous dishes in Thailand. A must try!



PHAD THAI UNG (PRAWNS) 70.00

Thai flavors combine in this aromatic stir -fry of prawns and oriental vegetable with spiked rice noodles that makes this dish.



PAD SI-EIW GAI (CHICKEN STIR-FRIED NOODLES) 60.00

This dish offers a taste of the best of Thai spices for an intense flavor that Soya sauce, yester sauce. Sugar, Chicken and Noodles go so well with Eggs, Cauliflower, Chinese Kale and Carrots to make a complete meal.



GENIAL TIEW TOM YUM GAI (SPICY CHICKEN NOODLES) 60.00

The Spicy noodle dish is loaded with veggies and chicken. And it components of Fish sauce, sugar, Lime juice, Ground peanut and Thai red chili. Perfect for a busy weeknight.



GENIAL TIEW TOM YAM TALAY (SPICY SEAFOOD NOODLES) 80.00

Thai food lover this noodle bowl is for you warm, slightly spicy and flavorful. And it components of Seafood, Fish sauce, sugar, Lime juice, Ground peanut and Thai red chili.



**GENIAL TIEW NEAW
(BEEF NOODLES)**

95.00

Thai beef noodles is a tasty for lunch or dinner. It is a bit different. Spring onion, Thai parsley, Basil leaves, Soya sauce, Fish sauce, Chicken broth, Garlicky and Not spicy. Lots of big flavors going on. It has good flavor complexity and good balance.



**GEINAL TIEW GAI TUN
(CHICKEN NOODLES)**

70.00

Thai Chicken noodle you can have as a full meal dish. components of Spring onion, Thai parsley, Basil leaves, Soya sauce, Fish sauce chicken broth. Garlicky and Not spicy.



KAOW-PHUD GUNG (PRAWNS)

65.00

This Thai fried rice is light, yet delectable, made with fresh shrimp; this fried rice also features egg & greens, such as spring onion and fresh coriander as garnish.



**KAOW-PHUD PHAG 
(MIXED VEGETABLE)**

50.00

This meatless dish does not suffer from the lack of it. With noodles of vegetables this dish is a must try for vegetarians.



KAOW-PHUD GAI (CHICKEN)

55.00

Very aromatic, this fried rice features fresh spring onions that add a dash of color with tomato, slithers of chicken and scramble eggs for an exquisite Thai taste that is a step above the ordinary.



**KAOW PAD NAMPRIGPAOW GAI
(SPICY CHICKEN FRIED RICE)**

55.00

Thai spicy chicken fried rice it has a different flavor than that of regular basil flavor, Thai chili paste, Red chili, White onion and basil will give Good combination of taste.

**KAOW (STEAMED RICE)** 

Steamed Rice, one Portion

20.00

**KAOW NEUW (STICKY RICE)** 

Steamed Sticky Rice, Served in a Bamboo Box

25.00

**GANG KEAW WARN GAI (GREEN CHICKEN CURRY)** 


This is a very authentic tasting Thai curry with chicken, infused with the flavors of Thailand: sweet coconut milk and spicy green curry paste are blended with basil to create a comforting, delectable dish

85.00

**GANG KEAW WARN NEAW (BEEF GREEN CURRY)** 

If you're in the mood for a good creamy beef green curry, this dish is a must try. The tangy taste of sweet basil and coconut milk leave you craving for more

125.00

**GANG KEAW WARN PLA (FISH GREEN CURRY)** 

This is an authentic Thai green curry dish for the fish meat. All the authentic trimmings lemongrass, sweet basil, kaffir lime leaves, coconut milk with fish meat make this a must try.

80.00

Rice forms an essential part of many Thai dishes. In fact, this grain is such an important part of the local culture, that "Gin kôw rêu yang?" (which means "Have you consumed rice yet?")



PAD-PHAK-ROEM (MIXED VEGETABLES) 

55.00

For all vegetable lovers, this dish sings with oodles of flavor that will leave you satiated.



GAI PAD-MED (CHICKEN)

60.00

This dish is scrumptious with the odd mouthful that has a pasting of heat on your taste bud. The cashew nuts infuse volume to the dish and are colorful with lots of texture, thanks to the array of vegetable.



PLA PAD PRIK - THAIDAM (FISH)

70.00

This Thai fish stir - fry is delicious, with more depth of flavor and slightly spicier. The carrot and capsicum really work in this dish, as it fully absorbs the sauce and provides that nice add bit of crunch.



NEAW PAD PRIK - THAIDAM (BEEF) 95.00

This stir - fry is healthy & light with its black pepper sauce .the flavor of all the vegetable blended in with the thinly sliced beef is extremely satisfying. You'll feel great after devouring a bowl of this goodness.



PLA PAD - CHA (FISH)

75.00

Combination with wild ginger, sweet basil and kaffir leaves make this is an essential stir-fry, which has a moderate spicy.



PUMA PAD PONG GALI (STIR-FRY CRAB WITH THAI CURRY POWDER)

145.00

If you enjoy shellfish, you're going to love this Thai dish of whole crab with a rich tasting red chili sauce. The flavorful sauce blends in well with the tender whole crab



PAK BOONG FAI DANG (STIR-FRIED KANG KUNG) 

45.00

The Thai Kang Kung gets a salty, tangy, savory touch from the soya bean paste, brown oyster sauce, and a spicy kick from the chili. It is great on the taste buds & is healthy to boot



**PAK BOONG FAI DANG NEAW
(KANG KUNG BEEF)**

65.00

The Thai Kang Kung gets a salty, tangy, savory touch from the soya bean paste, brown oyster sauce, and a spicy kick from the chili. It is great on the taste buds & is healthy to boot with added Beef.



**KAR NAR NAM MON HOI GAI
(STIR-FRY CHICKEN WITH KALE)**

70.00

This stir fry offers you crunchy carrots & dried mushrooms with slithers of chicken that are treated to a quick garlic sauté & then tossed with a lightly sweetened oyster and soya bean sauce



KAI JIEW (THAI OMELET) 

25.00

Thai Style Fried Eggs with Onions



**KHAO PAD KRAPOW GAI, KAI DOW
(STEAMED RICE, CHICKEN OR
BEEF WITH BASIL, FRIED EGG)**

Served with steamed rice & fried egg

Chicken: 85.00

Beef: 100.00



**KHAO NIEO SOM TAN GAI GOD
(STICKY RICE, PAPAYA SALAD,
FRIED CHICKEN)**


75.00

Thai sticky rice serve with the crunchy Thai Fried Chicken seasoned with garlic, oyster sauce, White pepper, Soya sauce, coated with corn flour. And green papaya salad is palm sugar, tomato, green beans, fish sauce which balances the sour lime juice of the dressing.

The reason why Thai food is so tasty is because it aims to achieve a delicious balance between a range of different salty, sweet, sour, spicy and bitter ingredients

Thai basil is a unique herb that's indigenous to Southeast Asia – and it has a spicy flavour with notes of aniseed and liquorice.



KAOW NIEW MA MUNG 
(STICKY RICE WITH MANGO)

65.00

To prepare the dessert, the sticky rice is cooked and then added to a mixture of coconut milk and natural sugar. It is then garnished with thick slices of the ripest mango. This is definitely one of the best Thai dessert.



BUALOY MAN-MONG 
(SWEET POTATO BALL IN COCONUT MILK)

60.00

Purple color sweet potato and glutinous rice flour rolled into small balls, Cooked and then added to a mixture of coconut milk and natural sugar it is then garnished with young coconut.



SAGU THAW DANENG 
(SAGO BALLS IN COCONUT MILK)

85.00

The main components of this recipe are sago and coconut milk. Sago soaked and Rolled into small ball and cooked with coconut milk and natural sugar. The dish garnished with Young coconut.



BANANA SYROP 
(BANANA IN COCONUT MILK)

60.00

Bananas are simply cooked in a mixture of coconut milk and coconut cream to create a flavorful dessert. This dessert is composed of two batters, one salty and one sweet, both of which are cooked together

Sugar is a super common ingredient in nearly all thai foods!

Noodles were only introduced to thailand during world war II, to help alleviate a rice shortage that occurred due to the war and floods

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