

Life Lunch (Appetizer)

Mango Yoghurt Parfait

Thai mango, pineapple, passion fruit over thick Greek yoghurt and topped with homemade toasted granola **13**

Strawberry Yoghurt Parfait

Fresh strawberries and compote over thick Greek yoghurt and topped with homemade toasted granola **13**

Bircher Muesli

Chef's favorite recipe finished with freshly grated green apple, organic German fruit blossom honey and pear **10**

Sausages, Mash, Peas & Gravy

An old English classic with grilled pork sausages, mash potato, peas and gravy **22**

All Day Breakfast!

A traditional full English breakfast of bacon, sausages, tomatoes and fried eggs, served in a cast iron pan for your enjoyment **25**

Salads (Appetizer)

Grilled King Prawn Caesar

Cos lettuce in a light Caesar dressing, prosciutto crisp, grilled prawns and freshly grated parmesan cheese **22**

Seared Yellow Fin Tuna

Locally sourced Maldivian yellow fin tuna in a warm soy vinaigrette and mixed Japanese radish and soft herb salad **19**

Wagyu Beef Carpaccio

Thinly sliced grade 5-6 Australian Wagyu beef, a touch of fleur de sel and salad of artichokes, green beans and rocket **30**

 - Pork,  - Vegetarian,  - Nuts

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Thai Prawn & Glass Noodle Salad

Poached prawns, glass noodles and shredded vegetables tossed in our homemade sweet Thai chili dressing and aromatic herbs **19**

Endive, Pear, Walnut & Blue Cheese Salad

Tossed together with a simple vinaigrette of lemon and extra virgin olive oil **19**

Green Vegetable Salad

Zucchini Carpaccio, asparagus and green vegetables in a light herb vinaigrette **19**

Pizzas (Main)

San Marzano tomato, mozzarella, salami Napoli  **22**


Grilled Mediterranean vegetables, goats cheese  **19**

Spicy Maldivian tuna, chili, red onion, mozzarella **19**

Chicken, Spanish onion, feta, rocket **22**

Sandwiches (Main)

Halaveli Club

 Chicken salad, streaky bacon, avocado, rocket, tomato on homemade bread served with root vegetable crisps **22**


Salami, Cheddar & Red Onion Jam Baguette

Beef salami, aged cheddar cheese and homemade red onion jam in a warm baguette, finished with a touch of pommery mustard and aioli **27**

Wagyu Beef Burger

Caramelized onions, Emmental and tomato on homemade ciabatta **40**

Croque Madame

 A grilled sandwich of Champagne ham, Swiss cheese, béchamel and a fried hens egg, served with French fries **22**

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Chicken Burger 
Avocado, bacon and brie sandwich **36**

Sushi (Main)

Jahaz Signature California Roll
Avocado and salmon inside out with flying fish roe **19**

Mixed Nigiri Set
2 Salmon, 2 yellow fin tuna and 2 white fish nigiri sushi **22**

Sashimi Platter
Tuna, freshly caught reef fish and salmon sashimi set **25**



Temaki
2 x crab, avocado and mango sushi **17**

All sushi are served with traditional condiments of wasabi, pickled ginger, daikon and Kikkoman soya sauce

Bowl Food (Main)

Gazpacho 
A Spanish classic chilled tomato soup, Iberian ham and feta **25**

Maldivian Tuna Fish Curry
A mildly spiced curry of reef fish, served in true Maldivian style with chapati and steamed rice **19**

Handmade Potato Gnocchi
With your choice of one of the following sauces; **22**
Bolognaise
Taleggio fondue 
Tomato, olive, basil 

Thai Green Chicken Curry
Braised chicken and heart of palm curry with Thai basil and steamed rice on the side **22**

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Tom Yum Soup		
A Thai classic. Fragrant broth filled with poached reef fish, prawns, mushrooms and herbs		19
Chicken Noodle Soup		
A clear broth of chicken, egg noodles, bok choy, carrots and fragrant coriander		19
Jahaz Favorites (Main)		
The “Halaveli Burger”		
The infamous Halaveli burger with ground Angus beef patty, foie gras, tomatoes, mixed greens and a fried hens egg on a grilled sesame bun		40
Garlic Scented Steamed Fish		
Reef fish, asparagus and crab wrapped in rice noodles and glazed with garlic		30
Grilled Alifu Atoll Reef fish		
(Selection changes daily according to daily fisherman catch and weather) Boneless grilled Reef fish fillet simply seasoned with sea salt, lemon and extra virgin olive oil. Mixed greens, golden raisin, prune and white balsamic dressing		30
Sumac Spiced Lamb Cutlets		
Air flown Australian lamb cutlets served with hummus and fennel salad		40
Asparagus, Shimeji Mushroom & Rocket Risotto 		
Carnaroli rice, asparagus, rocket, parmesan and extra virgin olive oil		22
Baked Reef Fish		
Locally caught reef fish fillet on a warm salad of green beans, chat potato and egg with honey mustard dressing and first run olive oil		30

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Desserts

Coffee, Coffee, Coffee

Cappuccino crème, tiramisu, mascarpone ice-cream and biscotti 15

Saffron Spiced Almond Nougat Glace

Tropical fruit confit 15

Manjari Tart

Gingerbread ice-cream 17

Maldivian Papaya Tart

Passionfruit chiboust 15

Mango & Ginger Soufflé

Lemongrass infused fruit assiette 17

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