

# BRINGING A TOUCH OF ITALY TO THE MALDIVES

Experience a touch of Italy at Vilu, where Mediterranean elegance meets the Maldives. Our menu features handcrafted pasta and premium meats, paired with locally sourced seafood and vibrant flavors. Each dish is designed to bring the essence of Italian dining to your evening by the lagoon.

#### **FOOD ALLERGY**

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

#### ANTIPASTI\* (D, G, N, P)

Selection of marinated olives, pickled vegetables, international cheese and cold cuts, sourdough, confit tomatoes, onion jam, roasted nuts

#### BRUSCHETTA (V, D, G)

Burrata and tomato, mushrooms, aubergine with aged balsamic glaze, garden basil

#### BEEF CARPACCIO (D)

Black Angus beef, extra virgin olive oil, black pepper mousse, arugula

#### GAMBERI ALLA BUSARA (SF, G, D, A)

Sautéed grey prawns in tomato and garlic sauce, fresh chili, crisp sourdough

#### INSALATA CAPRESE (D, V)

Heirloom tomatoes "Caprese style" variation, buffalo mozzarella, garden pesto, fried capers

#### CRUDO DI TONNO E RICCIOLA DELLE MALDIVES

(SF, N)

Local marinated Maldivian tuna and reef fish, passion fruit, basil oil, pine nuts

#### ZUPPA FREDDA DI MELONE E PROSCIUTTO

(D, P, A)

Cantaloupe melon gazpacho, Port wine, black-pepper and cured ham

#### CALAMARI AL FORNO (SF, A, D)

Baby calamari, garlic and shallots, cooked with white wine and fresh herbs

#### MINESTRONE (VG, G)

Traditional vegetable soup, white beans, pasta, fresh herbs and focaccia

#### ZUPPA DI PESCE ALLA MEDITERRANEA (SF, A, G)

Tomato and saffron based Mediterranean style fish soup with local seafood, oregano olives, chili oil and toasted bread

#### CHEF ARMANNI'S SIGNATURE DISH

D – DAIRY | G – GLUTEN | N – NUTS | E – EGG | SF – SEAFOOD P – PORK | A – ALCOHOL | V – VEGETARIAN | VG – VEGAN

<sup>\*</sup>For the guests on the half/full board meal plan, dishes mark with asterisk (\*) will incur additional charges, while all the other dishes are included.

#### RISOTTO FRUTTI DI MARE (D, A, SF)

Creamy risotto, seasonal seafood, local white fish and shellfish bisque

#### SPINACH AND RICOTTA RAVIOLI (D, G, V, E)

Homemade ravioli, sage butter, pumpkin puree, parmesan crisp, pea shoots

#### LINGUINE ALL'ARAGOSTA LOCAL CON FINOCCHIO E ARANCIA\* (G, S, A)

Maldivian lobster, linguine, homemade lobster stock, fennel and orange

#### FARFALLE AL RAGU DI VITELLO E FUNGHI (D, A, G)

Hand-made farfalle in white veal ragù sauce, seasonal mushrooms, red chicory, fresh thyme

#### SPAGHETTI ALLE VONGOLE (A, G, SF)

Sliced garlic, white wine, seasonal clams, chili and Italian parsley

#### GNOCCHI POMODORO (V, G, E, D)

Potato gnocchi, garlic, fresh cherry tomato sauce, parmesan, arugula

#### FRUITTI DI MARE (G, D, SF, A)

Homemade squid ink pasta, garlic, white wine, prawns, calamari, mussels and fresh tomato

#### CACIO E PEPE E PACCHERI (V, D, E, G)

Paccheri pasta, black pepper, pecorino cheese, parmesan cheese and crisp arugula



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#### PROSCIUTTO E FUNGI (P, D, G)

Tomato sauce, mozzarella cheese, prosciutto, porcini mushroom, arugula, truffle shavings

#### BURRATA AND BRESAOLA (D, G, N)

Tomato sauce, bresaola, mozzarella cheese, pesto, baby spinach, confit cherry tomato

#### LOBSTER PIZZA\* (SF, G, D)

Local Maldivian lobster meat, white garlic sauce, fresh tarragon, fontina and mozzarella cheese

#### MARGHERITA (V, G, D)

Tomato sauce, fresh mozzarella, garden basil

CHEF ARMANNI'S SIGNATURE DISH

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#### SEARED LOCAL REEF FISH (P, D, SF)

Pizzaiola sauce, zucchini, cherry tomatoes, pancetta, spinach oil, parmesan foam

#### BISTECCA DI FRACOSTA\* (D, GF)

300g dry aged Mayura Wagyu beef ribeye, cherry tomato confit, black garlic potato purée

#### COTOLETTA ALLA MILANESE TRADIZIONALE\* (D, G, E)

Milanese style breaded veal chop, semi dried tomatoes, roasted potatoes, lemon aioli

#### POLLO ALLA SICILLIANA (D, A)

Roasted baby chicken, capers, tomato, baby potatoes, red wine reduction

#### ZUCCHINI AND EGGPLANT LASAGNA (V, D, G)

Grilled eggplant, tomato marinara, basil, parmesan, mozzarella cheese

#### TAGLIATA\* (D)

200g Australian black Angus beef tenderloin, balsamic vinegar, arugula, cherry tomatoes, rosemary and parmesan

#### FUNGHI STUFATI (D, N, V)

Roasted portabella mushrooms, basil pesto, pine nuts, mozzarella cheese, tomato ragù

#### FROM THE LOBSTER TANK

#### LANGOSTA MANTECATO (D, SF)

Fresh Maldivian lobster, sautéed spinach, lemon and garlic butter sauce, fennel and truffle salad

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VEGETABLE CAPONATA (V, N, A)

TUSCAN STYLE MUSHROOMS, SPINACH, GARLIC, TOMATO, PARMESAN (V, D)

STEAMED BROCCOLI WITH LEMON AND CHILI

TRUFFLE MASHED POTATOES (V, D)

STEAMED VEGETABLES (V)

#### VILU TIRAMISU (D, G, E)

Mascarpone, coffee, ladyfinger biscuit, white chocolate, cocoa

LIMONCELLO MERINGUE (D, E, G, N)

Almond sponge, lemon syrup, lemon curd, limoncello sorbet

#### PASSION FRUIT PANNA COTTA (D)

Passion fruit coulis, honeycomb, fresh berries, mint

#### PIÑA COLADA SEMIFREDDO (N, G, E)

Coconut and vanilla parfait, fresh mango coulis, rum flambé pineapple, lime meringue

#### SELECTION OF SORBET AND ICE CREAM (D, E)

Choice of three flavors. Please ask your server for today's selection.



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# BRINGING A TOUCH OF ITALY TO THE MALDIVES

Start your morning at Vilu with an Italian-inspired breakfast that blends Mediterranean flair with Western classics, all set against serene lagoon views. From freshly baked pastries and barista-made coffee to cage-free eggs prepared your way, every dish is designed to bring comfort and elegance to your day. Let Vilu's signature flavors and relaxed ambiance set the perfect tone for your morning in paradise.

#### **FOOD ALLERGY**

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

Start your day with a glass of fresh juice: orange, watermelon or carrot

Signature teas or freshly crafted coffee or French press are also available.

### SELF-SERVE BREAKFAST SECTION FOR YOU TO ENJOY FROM (N, D, E, G)

Freshly baked croissants, pain au chocolate fruit Danish, donuts, muffins, bread rolls, sliced breads

Fresh jams, honey, cereals, nuts, dried fruits, yogurt and seasonal fresh fruits

## INTERNATIONAL CHEESES AND CHARCUTERIE SELECTION

#### INTERNATIONAL CHEESE PLATTER (D, G)

Brie, emmental, yellow cheddar and feta, marinated vegetables and breads

#### CHARCUTERIE (P, G)

Mortadella, Parma ham, chorizo, bresaola, crispy bread, pickles

#### MARINATED FISH (SF, G)

Smoked salmon, cured tuna, smoked jack fish and potted mackerel

#### MIXED VEGETABLES (N, D, G)

Marinated vegetables, pesto, confit tomatoes and olive tapenade

#### HEALTHY START

#### ORGANIC OATS (N)

Boiled oats, honey, sultanas, almonds

#### HOMEMADE GRANOLA WITH MIXED BERRIES (D, N)

Rolled granola, seasonal berries, natural yogurt

#### CHIA SEED PUDDING (N)

Dairy free yogurt, coconut, sweet mango

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#### BREAKFAST DELIGHTS (CHOOSE ONE)

#### Our Cage-Free Eggs Your Way

#### COOKING STYLE (E, D)

Sunny side up, poached, over easy or scrambled with sautéed potatoes and grilled tomato

#### EGGS BENEDICT (P, D, E, G)

Choice of ham, smoked salmon, spinach or tomato

#### ITALIAN OMELET (D, E)

Potato, tomato, herbs and Parmesan cheese

#### EGG WHITE OMELET (D, E)

Spinach, mozzarella, tomato

#### MUSHROOM AND SWISS CHEESE OMELET (D, E)

Cage-free eggs, mixed mushroom, Swiss cheese

#### POACHED EGGS WITH SMASHED AVOCADO (D,E, G)

Two poached eggs, rye toast, avocado and hollandaise sauce

#### SHAKSHOUKA (D, E)

Mixed peppers, coriander, tomato and sunny side up eggs

#### BREAKFAST PIZZA (D, E, G)

White sauce, grated egg, chives, sour cream and salmon roe

#### STEAK AND EGGS\* (D, E) |

Black Angus beef striploin, two eggs over easy, sautéed potatoes

### MALDIVIAN LOBSTER, CAVIAR WITH

SCRAMBLED EGGS\* (SF, E, D, G)

Poached local lobster meat, cage-free eggs, 30g Kaluga Queen Osietra caviar and chives

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#### SIDES

#### BACON (P)

Pork, beef or turkey

#### SAUSAGES (P)

Pork, veal or chicken

HASH BROWN POTATOES

**BAKED TOMATOES** 

SAUTÉED MUSHROOMS (D)

**BAKED BEANS** 

#### THE SWEET SIDE

#### SEASONAL RICOTTA PANCAKES (D, E, G)

Mixed ricotta cheese and seasonal fruit

#### CRISP WAFFLE (D, E, G)

Maple syrup, sliced banana and chocolate sauce

#### VANILLA PANCAKES (D, E, G)

Maple syrup and berry jam

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