Discover the Flavours from the History

At Madivaru Silk restaurant, we take you on a culinary journey inspired by the historic Silk Road, blending the mediterranean and asian flavors.

Our menu features a variety of dishes. From delicate starters and robust main courses to delightful desserts. All crafted with the finest ingredients.
Every day, our chefs surprise you with the dish and dessert of the day inspired by the countries along the Silk Road.

Please ask your waiter for details.

Experience the fusion of tradition and innovation in every bite, set against the stunning backdrop of the Maldivian sea.

Updated: 01 October 2025

DINNER MENU

STARTERS & SALADS

Tom Kha Gai 25
Soup with coconut milk, galangal, lemon grass, and kaffir lime leaves, mushrooms and chicken

Wonton Soup 26
Light broth with pork and shrimp wontons, bok choy & green onions

Tom Yum Soup 26
A healthy Thai soup made of chicken broth, prawns & various aromatic herbs such as lemon grass and red chili

Poke Bowl with Quinoa 31
A vibrant bowl of mixed quinoa, cherry tomatoes, cucumber, avocado, pearl onion, diced raw yellow fin tuna or tofu with sesame soy dressing

Soft Shell Crab Tempura Maki 30
Japanese mayo, wakame salad & soya sauce

Vegetable Gyoza 22
Japanese dumplings filled with vegetables, served with soya sauce

Prawns Tempura 24
Crispy shrimp tempura served with Tentsuyu sauce

Vegetable Vietnamese Spring Rolls with Peanut Sauce 24
Soft rice rolls filled with mixed vegetables, served with a peanut sauce

Chicken Shumai 24
Traditional Chinese dumpling & chili soya sauce dipping

Sashimi of Yellowfin Tuna, Reef Fish and Salmon 28
Soya sauce, wasabi & pickle ginger

PREMIUM SPECIALS

Please note that these premium dishes are available at an extra charge for all-inclusive guests

Maldivian Lobster 100g 14
Fresh Maldivian lobster, prepared to your liking (grilled, steamed or poached), served with drawn butter and a side of seasonal vegetables

Oysters (3 pieces) 24
Freshly shucked oysters, served on ice with lemon wedges, cocktail sauce and mignonette

Angus Beef Tenderloin 75
220 grams of premium Angus beef tenderloin grilled to your taste, served with summer truffle mashed potatoes & sautéed asparagus

Wagyu Beef Striploin 125
Grilled to your taste, served with summer truffle mashed potatoes & sautéed asparagus

Vegan **Vegetarian** **Gluten Free** **Lactose Free**

Please consult your server on which dishes can be prepared gluten-free

Please consult your server on which dishes can be prepared lactose-free

MADIVARU
SILK RESTAURANT | TEPPANYAKI GRILL

Allergens
Peanuts, Nuts, Mustard, Milk, Celery & Celery Salt, Eggs, Fish, Soybeans, Cereals Containing Gluten, Mollusk, Lupin Flour, Crustaceans, Sulfur Dioxide / Sulfites and Sesame Seeds.

*Please inform your server if you have any food allergies or special dietary requirements. Our food is prepared in an environment where peanuts/nuts and other allergens are handled. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness to young children, seniors and with compromised immune systems.

All prices are in US Dollars and inclusive of GST and Service Charge

MAIN COURSES

Duck Breast "Peking Style" 38
Hoisin sauce, plum sauce, Pekin duck wrap. spring onion & cucumber

Prawns Pad Thai 37
Stir-fried rice noodles with shrimp, tofu, bean sprouts and peanuts

Chicken Red Curry 30
Thai red curry chicken with coconut milk and vegetables, served with jasmine rice

Nasi Goreng 34
Indonesian fried rice with chicken, shrimp, vegetables and a fried egg

Stir Fried Black Pepper Beef Tenderloin 32
Onions, capsicum, spring onion, black pepper corn and Jasmin rice

Salmon Teriyaki 42
Grilled salmon fillet glazed with teriyaki sauce, Jasmin rice & steamed vegetables

Thit Kho Tau Pork 38
Coconut water braised pork belly with star anise, hard-boiled egg and Jasmin rice

Tuna Steak 35
A freshly caught Maldivian tuna, seared to perfection, served with a side of sautéed greens and a tangy lime-ginger sauce

Sweet & Sour Cuttlefish Flowers or Lagoon fish 35
Tomatoes, onion, pineapples, capsicum, onion and Jasmin rice

DESSERTS

Please note that these premium dishes are available at an extra charge for all-inclusive guests

Coconut Pannacotta 16
A creamy panna cotta made with rich coconut milk. Topped with fresh and tangy passion fruit pulp for a tropical twist on this classic Italian dessert.

Mango Sticky Rice 16
Traditional Thai dessert with sweet sticky rice and fresh mango slices, topped with coconut milk

Pistachio Kulfi 16
Authentic Indian pistachio ice cream, rich and creamy

Tropical Fruits Maki rolls, Sushi & Fruit Coulis 16

Selection of Ice-cream (Per Scoop) 06
Variety of premium Italian ice creams in assorted flavors

Mixed Fruit Platter 18
Refreshing assortment of seasonal fruits

Dessert of the Day 14

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