

RAALHU EXCLUSIVE BREAKFAST

Embark on a culinary journey at Raalhu Restaurant, where each dish is crafted with premium ingredients and presented elegantly for an unforgettable dining experience

GREAT BEGINNINGS

Beverage On The Trolley

Prosecco, Bellini, Bloody Mary, Choice of fresh juices
(Fresh orange juice, healthy juice of the day and fresh juice of the day)

Food On The Trolley

Fresh baker's basket, Homemade jams, Honey, Choice of cereal,
Choice of milk, Choice of yogurt, Smoked salmon, Choice of seasonal fruit

CLASSICS

A Classic Omelette

Fresh mushroom/ Smoked salmon/ Ham/ Emmental cheese

Eggs of Your Choice

Sunny side up/ Soft-boiled egg/ Creamy scrambled egg

Eggs Benedict

Toasted English muffins, Paris ham topped with a poached egg and
a traditional Hollandaise sauce

Eggs Royale

Toasted English muffins, wood smoked salmon topped with a
poached egg and a traditional Hollandaise sauce

Omelette with Tuna Mashuni 🌶️

Fluffy egg, marinated crumbled tuna, curried mayo, cherry tomato

HOT SIGNATURE DISHES

Local Exquisites 🌶️

Roshi (Maldivian flat bread) accompanied by kulhi mas, mashuni,
rihaakuru and baked beans

Steak and Mushrooms

Beef tenderloin steak, creamy mashed, Haricot beans, glazed mushroom

Karaage Donburi

Rice, crispy chicken, bokchoy, chukka wakame, snow peas, mushroom,
fried garlic

Fluffy Pancake 🌿

A classic stack of fluffy, golden-brown pancakes served with whipped
cream and maple syrup

Traditional French toast 🌿

Toasted slice of brioche, soaked in custard served with berries & red fruit
coulis

Healthy Avocado Toast

Toasted sourdough, guacamole, scrambled egg whites, sundried tomato,
arugula, feta cheese, pumpkin seeds

SIDES

Baked Beans 🌿

Chipolata Sausage

Hash Browns 🌿

Herb Grilled Tomatoes 🌿

Sauteed Mushrooms 🌿

Streaky Crispy Bacon



RAALHU
RESTAURANT | BAR | CHAMPAGNE PAVILION



Vegan



Vegetarian



Gluten Free

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



Lactose Free

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

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