



MENU

Lagoon Breeze Restaurant

Lagoon View Maldives
Abadhafehi Magu,
Bodufolhudhoo 09050,
Republic of Maldives

www.lagoonviewmaldives.com

BREAKFAST

Lagoon View Breakfast USD 10

Pancake with golden syrup, baked beans, 2 cooked eggs any style, sausages, bread, corn flakes, fresh fruit plate, fresh juice, hot coffee or tea

Continental Breakfast USD 10

Bread rolls, corn flakes with honey and cold milk, fresh juice, hot coffee or tea

English Breakfast USD 10

Pancake with golden syrup, scrambled egg, baked beans, toasted bread, sausages, hash brown potato, hot coffee or tea

Maldivian Traditional Breakfast USD 10

Homemade chapatti, local style omelet, tuna mashuni, tuna satani, fresh fruit, hot tea or coffee

STARTER

SOUPS

Tom Yum Soup	USD	8
Thai soup with prawns, served with garlic bread		
Cream of Chicken	USD	8
Served with garlic bread		
Cream of Mushroom	USD	8
Served with garlic bread		

SALADS

Caprese Salad	USD	10
Tomato, mozzarella, basil and olive oil, served with garlic bread		
Caesar Salad	USD	10
Fresh iceberg lettuce, warm croutons, garlic, boiled egg, parmesan cheese with creamy anchovy dressing		
Grilled Vegetable Salad	USD	10
Served with mixed cheese & bread		
Chunky Greek Salad	USD	10
Tomato, Cucumber, olives, feta cheese, sliced onions, oregano & olive oil		
Tasmanian Smoked Salmon	USD	15
Baby leaf, tomato, fresh dill, capers, sour cream & lemon		

MAIN DISHES

DINNER FAVORITES

Spicy Green Fish Curry USD 10

Served with Ramba fried rice, coconut, tomato sambal, papadam & mango chutney

Vermicelli Chop Suey USD 8

Fried noodle mixture with Vichy mixed vegetable & fried eggs

Thai Green Chicken Curry USD 10

Nature Spice green saucy chicken served with aromatic Thai vegetable rice, mixed with vegetable pickle & papadam

Lemon Fried Chicken USD 10

Golden fried lemon flavor marinated chicken served with Chinese fried rice & mixed green salad

Butter Fried Rice USD 10

Vichy herb mix butter fried rice, served with boiled vegetables & mixed green salad

Fried Rice USD 8

With beef/chicken/tuna/egg/vegetable, served with fried eggs & papadam

Fried Noodles USD 8

With beef/chicken/tuna/egg/vegetable, served with fried eggs & papadam

Nasi Goreng USD 10

Indonesian fried rice mixture with seafood and meat, served with fried eggs & papadam

Bami Goreng USD 10

Indonesian fried noodle mixture with seafood & meat, served with fried eggs & papadam

MALDIVIAN DISHES

Fisherman's Catch	USD	10
Whole marinated sardine fish, served with chili wily rice, righter salad & papadam		
Maldivian Taste of Spice I	USD	12
Tuna fish Mussanmaa (Maldivian style), served with sultana rice, green cabbage with grated coconut sambol, papadam & lemon pickle		
Maldivian Taste of Spice II	USD	10
Spicy fish curry Kulhiriha (Maldivian style), served with rambaa fried rice, coconut and tomato sambol, mango chutney & papadam		
Maldivian Taste of Spice III	USD	10
Red dhal curry and deep fried chilly fish, served with homemade roshi & coleslaw salad		
Maldives Vegetarian Taste	USD	10
Vegetable fried rice, served with samba curry, tomato, cucumber sambol, pickles & papadam		

BURGERS

Tender Beef Burger	USD	10
Ground beef, tomato, onion, lettuce, gherkin & mayonnaise, served with french fries		
Chicken Super Burger	USD	8
Ground chicken, tomato, onion, lettuce, gherkin & mayonnaise, served with french fries		
Tex-Mex Chicken Burger	USD	8
Chicken chunks mix with mild spicy pimentos sauce, cheese, peppers & mayonnaise, served with french fries		

MEAT & POULTRY

Porter House Madagascar	USD	55
Tender sirloin steak, thin green peppercorn glaze, served with seasonal vegetables & potatoes		
Tasmanian Tenderloin Lyonnais	USD	55
250g beef fillet, served with fried onion rings & sautéed potatoes		
Tournedos Chasseur	USD	55
200g grilled round barrel shaped beef and cooked European chasseur sauce, served with chef salad & buttered herb rice		
Australian T-Bone Steak	USD	60
Seasoned with mustard and rosemary, thin green peppercorn glaze, served with seasonal vegetables & parsley potatoes		
Lagoon View Stuffed Chicken	USD	40
Chicken breast, stuffed with semi dried tomato, roasted eggplants & lemon cream sauce		
Cheddar Chicken	USD	40
Cooked in rich cheddar cheese sauce, served with butter fried rice & boiled vegetables		
Chicken alla King with Butter Rice	USD	40
Grilled chicken, cooked in rich creamy sauce, served with buttered rice & boiled vegetables		

SEAFOOD

Char Grilled Lobster	USD 60
Grilled Maldivian lobster, served with butter vegetables, rice & garlic butter	
Lobster Thermidor	USD 60
Stuffed Maldivian lobster, served with rice & butter vegetables	
Grilled Octopus	USD 40
Freshly caught and grilled Maldivian octopus, served with herb risotto and butter vegetable chunky tomato salad	
King Crab Au Gratin	USD 50
Served with butter rice & boiled vegetables	
Crumbed Fantail Prawns	USD 35
Served with tartar sauce	
Mexican Calamari Rings	USD 35
Served with tartar sauce & mexican salsa	
Fisherman's Basket	USD 35
Crumbed calamari, prawns and scallops fish, served with tartar sauce, reach of salad & french fries	
Cream de Prawns	USD 35
Grilled marinated mustard flavored jumbo prawns, served with boiled vegetables, rich salad & sour cream	
Fish Skewers	USD 35
Garlic flavored marinated prawns, skewed and grilled, served with butter herb rice, rich salad anchovies, olives, capers, beef bacon & onion	
Catch of the Day	USD 30
Ask your waiter for the catch of the day	

PASTA AL ITALY

Pasta Vegetarian	USD	10
Primavera pasta with basil or oregano, mozzarella, tomato, olive and celery leaves		
Pasta Ricotta	USD	10
Pasta with Napolitana sauce		
Tagliatelle Puttanesca	USD	10
Tagliatelle with tomato, olive & chilly capers		
Tagliatelle al Salmone	USD	12
Tagliatelle with smoked salmon, fresh cream & parmesan cheese		
Fettucine Melanzane	USD	10
Fettucine with tomato & eggplant		
Penne alla Rutica	USD	10
Penne with olive oil, tomato sauce, cream, oregano, basil, egg yolk & parmesan cheese		
Spaghetti Napolitana	USD	8
Spaghetti with tomato and herb		
Spaghetti Frutti di Mare	USD	12
Spaghetti with garlic mixed seafood calamari, fish and shrimps, peeled tomato, parmesan cheese & olive oil		
Spaghetti Bolognese	USD	12
Spaghetti with a rich meat sauce		
Spaghetti alla Carbonara	USD	12
Spaghetti with bacon, fresh cream, parmesan cheese, egg yolk & butter		

DESSERTS

Fruit Cocktail Orange mixed fruit with honey, served chilled	USD	8
Exotic Fruit Platter Served with various and seasonal fruits	USD	8
Melon Frappe Honey dew melon, served with costar sugar & crushed ice	USD	8
Baked Alaska Layer of mixed fruit cake, ice cream & baked margarine	USD	10
Single Scoop Choice of single scoop ice cream	USD	4
Couple Scoops Vanilla and strawberry ice cream, garnished with nuts	USD	6
Triple Scoops Chocolate, vanilla and strawberry ice cream, served with jam sauce & nuts	USD	8
Dessert of the Day Ask your waiter for the dessert of the day	USD	6