



CAFE

Umi

LUNCH

Cafe Umi ('umi' means ocean in Japanese) welcomes you every morning for breakfast and a relaxing start to your day. Throughout the rest of the day, we entice your senses with Japanese cuisine, both a la carte and teppanyaki grill.

MARUHABA!

While lunch is the hour that typically breaks the day into two, I am always happy to help satiate your every craving gastronomically while on the island. My team and I understand that you may be craving dishes with culinary finesse on one day and maybe a more simple dish that provides comfort on another day. With our Cuisine Internationale at Café Umi, made with freshest ingredients and prepared from scratch, I hope you will find just what you crave for.

Sincerely,
Chef Deepesh



CHEF'S SELECTION

Try something new every day.

MONDAY

Lobster Rolls

Brioche hot dog bun, mesclun salad, lemon hollandaise, french fries

Full Board and All Inclusive:

SF | E | D

USD 65

USD 46

TUESDAY

Slow Cooked Wagyu Brisket

Apple slaw, pickled vegetables, sweet potato fries, homemade BBQ sauce

Full Board and All Inclusive:

D | E

USD 58

USD 41

WEDNESDAY

David Herve Fine Oysters | France

Oscietra caviar, shallot-red wine vinegar, lemon wedges

Full Board and All Inclusive:

SF

USD 56

USD 40

THURSDAY

Poke Bowl Salmon and Caviar

Avocado, yellow chilli sauce, furikake, salmon caviar, fresh coriander leaves, edamame, cucumber, sesame seed, sushi rice, seaweed salad

Full Board and All Inclusive:

SF | E | S

USD 56

USD 40

FRIDAY

Caprese and Iberico Ham Focaccia Sandwich

Freshly baked focaccia bread, Iberico ham, buffalo mozzarella, Roma tomatoes, onion jam, basil pesto

Full Board and All Inclusive:

P | D | N

USD 56

USD 40

SATURDAY

Dover Sole Fish and Chips

Beer batter, tartare sauce, red wine vinegar, french fries

Full Board and All Inclusive:

SF | E | A

USD 54

USD 38

SUNDAY

Miyazaki Beef Laksa

Miyazaki beef, Malaysian coconut curry, bean sprouts, coriander, tofu, rice noodle

Full Board and All Inclusive:

D | N | S

USD 62

USD 44

N - Nuts | D - Dairy | P - Pork | V - Vegetarian | VG - Vegan | SF - Seafood | S - Spicy | E - Egg | GF - Gluten-free | A - Alcohol

Kindly inform your server about any food allergies, intolerances or special dietary requirements.
All prices are in US Dollars and subject to 10% Service Charge and 16% GST.

SELECTION OF HOUSE INFUSED TEAS

Our cold-infused tea range is the perfect blend of vitamins and minerals.

Bubbled Bergamot	12
Bergamot tea mix with lemon juice, simple syrup topped up with tonic water and served with crushed ice	
Iced Green Tea	12
A perfect mix of refreshing Japanese Sencha tea muddled with fresh lime, mint, simple syrup and lemon juice topped up with club soda	
Iced Fusion Fruit Tea	12
A fruit tea blended with fresh kiwi, coconut water, lemon juice and simple syrup	
Hot Chai Noddy	12
Combined spices chai tea steamed with cinnamon powder, apple juice, honey and a drop of tabasco (served warm)	

SMOOTHIES

A selection of recipes that combines whole fruits, vegetables and nutrient enhancers to fuel your body.

Berry-Mix	14
A mix of berries blended with honey, yoghurt and full cream milk	
Skimmed Avocado Mix	16
Fresh avocado, coriander and cucumber blended with honey, yoghurt and skimmed milk	
Banana-nut Smoothie	15
Banana blended with peanut butter yoghurt, honey and almond milk	
Spirulina Smoothie	14
Spirulina powder blended with banana, mango, honey and skimmed milk	

The potential health benefits of drinking smoothies:

- Increases consumption of fruits and vegetables
- Increases fiber intake
- Provides a nutritional balance of fats, protein, carbohydrates, vitamins, and minerals
- Helps to manage food craving
- Lastly, it makes you happy all day!

N - Nuts | **D** - Dairy | **P** - Pork | **V** - Vegetarian | **VG** - Vegan | **SF** - Seafood | **S** - Spicy | **E** - Egg | **GF** - Gluten-free | **A** - Alcohol

Kindly inform your server about any food allergies, intolerances or special dietary requirements.
All prices are in US Dollars and subject to 10% Service Charge and 16% GST.

SALADS

Grilled Halloumi Salad	D N GF	32
Halloumi cheese, white quinoa, arugula and baby spinach leaves, red onions, cucumber, pistachio pesto, pine nuts, pomegranate, kalamata olives, lemon olive oil		
Classic Seafood Ceviche	SF	38
Mixed seafood, lemon juice, fresh corn, carrot, sweet potato, red onions, avocados, snow pea leaves, corn chips		
Nicoise	SF E GF	34
Raw maldivian tuna, anchovy, boiled quail egg, kipfler potato, black olives, romaine lettuce, french vinaigrette		
Peach and Feta salad	D N GF	30
Peach, greek feta, mango, red endive, arugula leaves, pumpkin seed, heirloom tomatoes, red radish, macadamia nuts, sherry lemon vinaigrette		
Kale and Almond	N D	32
Fresh kale, toasted almonds, buffalo mozzarella, roasted pumpkin, heirloom tomatoes, avocado, fennel, maple vinaigrette		
Caesar Salad	D P E SF	30
Baby romaine, herb crouton, crisp pork bacon, shaved parmesan, poached egg, garlic, anchovy dressing		
Add Grilled Chicken		12
Add Grilled Prawn	SF	14
Add Smoked Salmon	SF	14
Green, Quinoa Superfood Salad	V N GF	32
Cos lettuce, spinach, cucumber, broccoli, quinoa, pumpkin, avocado, cherry tomato, pomegranate, nuts and seeds, avocado dressing		
Clean and Lean Salad	V D GF N	28
Arugula, baby spinach, green apple, avocado, cucumber, sunflower seed, pumpkin seed, almond, goji berry vinaigrette, goat cheese		

SOUPS

Soup of the Day		
Borscht	D	28
Beef consommé, beets, white beans, fresh dill, and parsley served with sour cream		
Wonton Soup	P S	28
Pork & prawns wontons, pak choy, vegetables, egg noodles, spring onion		
Truffle Mushroom Soup	D	26
Mushrooms, porcini, black truffle oil, leeks, thyme, crème fraiche		
Tom Yum Coconut Soup	SF GF	26
Cherry tomato, mushrooms, coriander, chili, lemongrass, thai egg plant		
Add seafood	SF	14

HOT STARTERS

Beef Hummus	N D	38
Angus beef, hummus, sweet arabic spices, pine nuts, cheese manakish		
Coconut Prawns	SF E S	38
Crispy fried coconut prawns, curry leaves, creamy spicy mayonnaise		
Satay Selection	SF N	36
Chicken, prawn, beef with roasted peanut sauce and pickles		
Mussels	SF D A	36
Mussels cooked in white wine, butter, cherry tomato, fennel, cannellini beans and garlic		

N - Nuts | **D** - Dairy | **P** - Pork | **V** - Vegetarian | **VG** - Vegan | **SF** - Seafood | **S** - Spicy | **E** - Egg | **GF** - Gluten-free | **A** - Alcohol

Kindly inform your server about any food allergies, intolerances or special dietary requirements.
All prices are in US Dollars and subject to 10% Service Charge and 16% GST.

NATURAL DETOX MIX

Our special house infusion recipes with the flavours of fresh fruits, veggies and herbs.

Warm Detox	12
Warm water mixed with apple cider, lemon juice, ground ginger cinnamon powder and honey (served warm)	
Naturally Sweet Green Detox	14
Green apple mixed with spinach, parsley, ginger, cucumber and lemon juice	
Orange Booster	14
Fresh orange juice blended with mixed berries, lemon juice, mint leaves and honey	
'ABC' Vitamin	12
Freshly squeezed apple juice, beetroot, carrot and a hint of lemon	

FRESH COCONUT

Enjoy a fresh Maldivian coconut - full of nutrients and hydrating

Fresh coconut	8
----------------------	----------

N - Nuts | **D** - Dairy | **P** - Pork | **V** - Vegetarian | **VG** - Vegan | **SF** - Seafood | **S** - Spicy | **E** - Egg | **GF** - Gluten-free | **A** - Alcohol

Kindly inform your server about any food allergies, intolerances or special dietary requirements.
All prices are in US Dollars and subject to 10% Service Charge and 16% GST.

SASHIMI

Yellowfin Tuna 9 pcs Local	SF	38
Grilled Eel, 6 pcs	SF	36
Hamachi, 6 pcs Japan	SF	40
Reef Fish, 6 pcs Local	SF	32
Salmon, 6 pcs Norwegian	SF	40
Sashimi Selection 3 kinds, 3 pcs each make your own selection	SF	40

TRADITIONAL MAKI

Avocado	V	28
Yellowfin Tuna	SF	32
Cucumber	V	28
Salmon Norwegian	SF	36

SIGNATURE ROLLS

Salmon & Avocado Roll Salmon, avocado, roasted sesame, chives, tempura crisp, yuzu miso sauce	SF	40
Umi Tuna Rolls Yellowfin tuna, chives, micro herbs, tanuki, takuan, spicy mayonnaise	SF S E	38
Ebi Tempura rolls Prawn tempura, avocado, cucumber, tobiko, Gochujang mayonnaise	SF E	40
California Rolls Crab meat, Avocado, Cucumber, Tobiko, Chives, Wasabi Mayonnaise	SF E	42
Yellow Tail & Jalapeno Marinated Yellow tail, tanuki, avocado, cucumber, Crisp onion, Creamy Jalapeno sauce	SF E	40
Vegetarian Asparagus tempura, avocado, carrot, cucumber, sesame, vanilla miso	V	30

N - Nuts | **D** - Dairy | **P** - Pork | **V** - Vegetarian | **VG** - Vegan | **SF** - Seafood | **S** - Spicy | **E** - Egg | **GF** - Gluten-free | **A** - Alcohol

Kindly inform your server about any food allergies, intolerances or special dietary requirements.
All prices are in US Dollars and subject to 10% Service Charge and 16% GST.

BURGERS

Café Umi Beef Burger	P D E	44
Angus patty, potato bun, butterhead lettuce, tomato, crispy pancetta, foiegra & onion jam, truffle mayonnaise, gruyere cheese		
Chicken Burger	E D S	38
Brioche bun, fried chicken breast, honey butter, lettuce, cole slaw, tomato, pickles, spicy mayonnaise		
Falafel Burger	V D	34
Saffron bun, fried falafel, iceberg lettuce, roma tomato, pickles vegetables, avocado hummus, creamy tahini sauce		

SANDWICHES

Wagyu Brisket Sandwich	D E	37
Sourdough bugget, slow cooked bbq wagyu brisket, purple slaw, truffle brie cheese, pickled white onions		
House-smoked Ocean Trout	SF D	36
Mix seed rye bread , lettuce, guacamole, cream cheese, dill leaves, pickled cucumber, alfalfa		
Umi Club	P D	37
Sous vide chicken breast, crisp bacon, cheese, avocado, tomato and lettuce on ciabatta slab		
Little Italia Sandwich	D N	34
Five-grain bread, marinated tomato, arugula leaves, buffalo mozzarella, grilled vegetables, pistachio pesto sauce		

SIGNATURE PASTAS

Spaghetini Prawns	A SF D	42
Spaghetini pasta, garlic prawns, white wine, asparagus, zucchini, cherry tomatoes, lemon cream, fresh basil		
Linguini Octopus	SF D	38
Maldivian octopus, novi tomato sauce, cherry tomatoes, basil, grated bottarga		
Penne Pesto	V D N	36
Basil pesto, parmesan, toasted pine nuts, confit cherry tomatoes, buffalo mozzarella		
Spaghetti Bolognaise	D	40
Tomato and beef spaghetti, parmesan cheese		

CLASSIC PASTA COLLECTION

Spaghetti Tomato	V D	32
Fresh tomato sauce, parmesan cheese, olive oil, fresh basil		
Penne Creamy Tomato	V D	34
Cream, fresh tomato sauce, parmesan cheese, olive oil, fresh basil		
Pappardelle Pasta	V D	38
Truffle cream, fresh parsley, parmesan cheese, olive oil, fresh basil		
Spaghetti Carbonara	P D E	38
Bacon, egg, cream, fresh parsley, parmesan cheese, olive oil		

N - Nuts | **D** - Dairy | **P** - Pork | **V** - Vegetarian | **VG** - Vegan | **SF** - Seafood | **S** - Spicy | **E** - Egg | **GF** - Gluten-free | **A** - Alcohol

Kindly inform your server about any food allergies, intolerances or special dietary requirements.
All prices are in US Dollars and subject to 10% Service Charge and 16% GST.

THE COLLECTIVE PIZZAS

Maldivian Lobster (SF D N)	80
Full Board and All-Inclusive	64
Maldivian lobster, parmesan crema, fior di latte, asparagus, assorted mushrooms, heirloom tomatoes, fresh basil, lemon zest, kanamadhu nuts, truffle oil	
Wagyu Bresaola and Arugula (D)	65
Full Board and All-Inclusive	52
San marzano tomato, fior di latte, Wagyu bresaola, parmesan, arugula leaves	
Jamon Iberico (P D)	65
Full Board and All-Inclusive	52
San marzano tomato, fior di latte, Iberico ham slice, rocket salad, shaved parmigiano reggiano	

PIZZA BIANCA COLLECTION

White Heat (D V)	34
Pecorino crema, fior di latte, ricotta, confit garlic, oregano, sweet and sour jalapeño, arugula leaves	
Smoked Chicken (D)	36
Roasted mushroom crema, fior di latte, charred green beans, pickled onions, smoked BBQ sauce, parmesan, rocket leaves	
Wild Mushrooms (D V)	40
Roasted garlic crema, fontina, fior di latte, chanterelles, king oyster & portobello mushrooms, oregano, truffle salsa, smoked arbequina olive oil	
Prawns & Potatoes (SF D)	42
Lemon crema, roasted potatoes, prawns, raisins, smoked mozzarella, buffalo mozzarella, thyme, arbequina olive oil, Moroccan lemon, baby red sorrel leaves	
Gorgonzola & Figs (D N V)	34
Fior di latte, mozzarella, gorgonzola, pistachio crumble, caramelized balsamic onion, figs, rocket leaves, chilli-infused honey, mizuna leaves	

SOURDOUGH PIZZA COLLECTION

Parma Ham & Caramelized Peach (P D N)	38
San marzano tomato, fior di latte, aged parma ham, caramelized peach, rocket leaves, smoked almonds	
House Smoked Salmon (SF D)	42
San marzano tomato, fior di latte, portobello mushrooms, shrimp, capers, house smoked salmon, mizuna leaves, lemon sour cream	
Calabrese Salami (P D)	38
San marzano tomato, fior di latte, calabrese salami, manchego cheese, bell peppers	
Margherita (D)	32
San marzano tomato, fior di latte, fresh basil	

PIZZA ROSSA

(Red Pizza with Tomato Sauce)

Buffalo Margarita (D V)	32
San marzano tomato, fior di latte, basil leaves, oregano, smoked arbequina olive oil	
Frutti di Mare (SF D)	42
San marzano tomato, fior di latte, selection of seafood, fresh sage	
Meat love pizza (P D)	43
San marzano tomato, fior di latte, grilled chicken, pork, chicken sausage, truffle salami	
Maldivian Tuna (SF D)	35
Seared tuna, san marzano tomato, fior di latte, capers, oregano, lemon	
Capricciosa (P D)	36
San marzano tomato, fior di latte, pecorino, basil, ham, artichokes, mushroom, black taggiasca olives	

N - Nuts | D - Dairy | P - Pork | V - Vegetarian | VG - Vegan | SF - Seafood | S - Spicy | E - Egg | GF - Gluten-free | A - Alcohol

Kindly inform your server about any food allergies, intolerances or special dietary requirements.
All prices are in US Dollars and subject to 10% Service Charge and 16% GST.

ETHNIC DELIGHTS

Red Curry Chicken Chicken thigh, red curry paste, grapes, lychee, and pineapple apple. Coconut milk, lime leaf, jasmine rice	GF S SF	42
Yangzhou Fried Rice Pan-fried basmati rice with barbecued pork, prawns, scallions, and vegetables, sunny side up egg	SF P E	36
Singaporean Rice Noodles Prawns, vegetables, curry powder, egg, spring onions, bok choy	SF E S	38
Lamb Shank Tagin Braised lamb shank, carrots, apricots, couscous, potato	D	50
Butter Chicken Paratha, cucumber raita, jeera rice	N D	42
Mas Riha Traditional Reef Fish curry, steamed rice, telufaiy leaves	SF S	40
Sweet and Sour Seafood Stir-fried seafood, bell peppers, white onions, pineapples, sweet and sour sauce, jasmine rice	SF	48

GRILL SELECTION

Jumbo Prawns	D SF	50
Fillet of Local Tuna	D SF	48
Catch of the Day	D SF	44
Pork Ribs	P GF	58
Angus Striploin	D GF	62
Corn-fed Chicken Breast	D GF	46
Lamb Chops	D GF	54
Calamari	D SF	44

Choose Your Sauce

Smoky barbecue | lemon butter **[D]** | red anticucho | red wine jus **[A]** | yuzu truffle | garlic herb butter **[D]**

Choose Your Side Dish

Grilled vegetables | buttered mash potato **[D]** | french fries | steamed vegetable | jasmine Rice

8

N - Nuts | **D** - Dairy | **P** - Pork | **V** - Vegetarian | **VG** - Vegan | **SF** - Seafood | **S** - Spicy | **E** - Egg | **GF** - Gluten-free | **A** - Alcohol

Kindly inform your server about any food allergies, intolerances or special dietary requirements.
All prices are in US Dollars and subject to 10% Service Charge and 16% GST.

DESSERTS

Chocolate Goma Sesame Sponge, chocolate namelaka, Salted Miso Caramel	D E N	28
Chestnut Burlee Passionfruit and kabocha sorbet, candid kabocha	D E	28
Classic Tiramisu Pistachio biscotti	D E N	30
Island Desserts Moringa ice cream, coconut sago, screw pine gel	D N	30
Guava and saffron Guava cremeux, saffron meringue, Guava soup	D E	28
Chocolate and coffee gateaux Chocolate cake, chocolate cream, coffee cream	D E	30
Fresh Tropical Fruit Platter Our pick of the best five on the island	V	28
Cheese Platter Stilton, brie de meaux, aged cheddar, emmental with lavoche, dried fruits, pickled vegetables, mixed nuts and dried muscatels	D N	32

HOME-MADE ICE CREAM & SORBET

Home-made Ice Cream served per scoop Vanilla, chocolate, strawberry, coconut, coffee	D GF	9
Home-made Sorbet served per scoop Mango, raspberry, lime, banana and passionfruit	GF	9

N - Nuts | **D** - Dairy | **P** - Pork | **V** - Vegetarian | **VG** - Vegan | **SF** - Seafood | **S** - Spicy | **E** - Egg | **GF** - Gluten-free | **A** - Alcohol

Kindly inform your server about any food allergies, intolerances or special dietary requirements.
All prices are in US Dollars and subject to 10% Service Charge and 16% GST.