VILU RESTAURANT & BAR

CONRAD MALDIVES RANGALI ISLAND

DINNER MENU

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.

DINNER MENU

STARTERS

Antipasti* *(D)(G)(N)(P)* — 46 || 17*
Selection of marinated olives, pickled vegetables, international cheese and cold cuts, sourdough, confit tomatoes, onion jam, roasted nuts

Bruschetta *(D)(G)* — 28
Burrata and tomato, mushrooms, aubergine with aged balsamic glaze, garden basil

Beef Carpaccio *(D)* — 34
Black Angus beef, extra virgin olive oil, black pepper mousse, arugula

Gamberi alla Busara *(SF)(G)(D)(A)* — 34
Sautéed grey prawns in tomato and garlic sauce, fresh chili, crisp sourdough

Insalata Caprese *(D)* ✦ — 33
Heirloom tomatoes "Caprese style" variation, buffalo mozzarella, garden pesto, fried capers

Crudo di Tonno e Ricciola delle Maldives *(SF)(N)* ✦ — 36
Local marinated Maldivian tuna and reef fish, passion fruit, basil oil, pine nuts

Zuppa Fredda di Melone e Prosciutto *(D)(P)(A)* ✦ — 28
Cantaloupe melon gazpacho, Port wine, black-pepper and cured ham

Calamari al Forno *(SF)(A)(D)* — 34
Baby calamari, garlic and shallots, cooked with white wine and fresh herbs

SOUP

Minestrone *(G)* — 20
Traditional vegetable soup, white beans, pasta, fresh herbs and focaccia

Zuppa di Pesce alla Mediterranea *(SF)(A)(G)* ✦ — 35
Tomato and saffron based Mediterranean style fish soup with local seafood, oregano olives, chili oil and toasted bread

PASTA & RISOTTO

Risotto Frutti di Mare *(D)(A)(SF)* — 54
Creamy risotto, seasonal seafood, local white fish and shellfish bisque

VEGETARIAN · VEGAN · ✦ SIGNATURE

(D) Dairy · (G) Gluten · (N) Nuts · (E) Egg · (SF) Seafood · (P) Pork · (A) Alcohol · (S) Sesame
(GF) Gluten free

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.
*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.
All prices are in US$, subject to 10% service charge and 17% T-GST.

DINNER MENU

PASTA & RISOTTO · CONTINUED

Spinach and Ricotta Ravioli *(D)(G)(E)* — 41
Homemade ravioli, sage butter, pumpkin puree, parmesan crisp, pea shoots

Linguine all'Aragosta Local con Finocchio e Arancia* *(G)(S)(A)* ✦ — 61 || 18*
Maldivian lobster, linguine, homemade lobster stock, fennel and orange

Farfalle al Ragù di Vitello e Funghi *(D)(A)(G)* ✦ — 44
Hand-made farfalle in white veal ragù sauce, seasonal mushrooms, red chicory, fresh thyme

Spaghetti alle Vongole *(A)(G)(SF)* — 44
Sliced garlic, white wine, seasonal clams, chili and Italian parsley

Gnocchi Pomodoro *(G)(E)(D)* — 41
Potato gnocchi, garlic, fresh cherry tomato sauce, parmesan, arugula

Pasta ai Fruitti di Mare *(G)(D)(SF)(A)* — 44
Homemade squid ink pasta, garlic, white wine, prawns, calamari, mussels and fresh tomato

Paccheri alla Cacio e Pepe *(D)(E)(G)* — 39
Paccheri pasta, black pepper, pecorino cheese, parmesan cheese and crisp arugula

HOMEMADE PIZZA

Prosciutto e Fungi *(P)(D)(G)* — 50
Tomato sauce, mozzarella cheese, prosciutto, porcini mushroom, arugula, truffle shavings

Burrata and Bresaola *(D)(G)(N)* — 43
Tomato sauce, bresaola, mozzarella cheese, pesto, baby spinach, confit cherry tomato

Lobster Pizza* *(SF)(G)(D)* — 53 || 18*
Local Maldivian lobster meat, white garlic sauce, fresh tarragon, fontina and mozzarella cheese

Margherita *(G)(D)* — 34
Tomato sauce, fresh mozzarella, garden basil

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MAINS

Seared Local Reef Fish *(P)(D)(SF)* — 38
Pizzaiola sauce, zucchini, cherry tomatoes, pancetta, spinach oil, parmesan foam

Bistecca di Fracosta* *(D)(GF)* — 98 || 42*
300g dry aged Mayura Wagyu beef ribeye, cherry tomato confit, black garlic potato purée

Cotoletta alla Milanese Tradizionale* *(D)(G)(E)* ✦ — 88 || 38*
Milanese style breaded veal chop, semi dried tomatoes, roasted potatoes, lemon aioli

Pollo alla Siciliana *(D)(A)* — 52
Roasted baby chicken, capers, tomato, baby potatoes, red wine reduction

⊡ Zucchini and Eggplant Lasagna *(D)(G)* — 39
Grilled eggplant, tomato marinara, basil, parmesan, mozzarella cheese

Tagliata* *(D)* — 78 || 35*
200g Australian black Angus beef tenderloin, balsamic vinegar, arugula, cherry tomatoes, rosemary and parmesan

⊡ Funghi Stufati *(D)(N)* — 36
Roasted portabella mushrooms, basil pesto, pine nuts, mozzarella cheese, tomato ragù

FROM THE LOBSTER TANK

Grilled Lobster* *(D)(SF)* — 26* per 100g
Fresh Maldivian lobster, sautéed spinach, lemon and garlic butter sauce, fennel and truffle salad

TO SHARE — 24 HOUR PRE-ORDER

Veal Osso Bucco Cooked the Old Way* *(D)(A)* — 125*
Served with risotto Milanese and Gremolata

SIDES

⊡ Vegetable Caponata *(N)(A)* — 16

⊡ Tuscan Style Mushrooms, Spinach, Garlic, Tomato, Parmesan *(D)* — 16

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SIDES · CONTINUED

Steamed Broccoli with Lemon and Chili 14

⊡ Truffle Mashed Potatoes *(D)* 16

⊡ Steamed Vegetables 13

DESSERTS

Vilu Tiramisu *(D)(G)(E)* 20
Mascarpone, coffee, ladyfinger biscuit, white chocolate, cocoa

Limoncello Meringue *(D)(E)(G)(N)* 18
Almond sponge, lemon syrup, lemon curd, limoncello sorbet

Vilu Fondant *(D)(E)(G)(A)* 21
Molten lava cake, vanilla ice cream, limencello sauce and fresh berries

Piña Colada Semifreddo *(N)(G)(E)* ✦ 18
Coconut and vanilla parfait, fresh mango coulis, rum flambé pineapple, lime meringue

AUTHENTIC SICILIAN GELATO

Choice of 3 Flavors 18
Please ask your server for your preferred selection: Vanilla | Chocolate | Hazelnut | Nutella | Pistachio

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