BLU BEACH CLUB

FOUR SEASONS RESORT MALDIVES AT LANDAA GIRAAVARU

MENUS

BREAKFAST

JUICES & SMOOTHIES

INCREDIBLE HULK
Green Apple, Spinach, Parsley, Dill

PASSION FRUIT SMOOTHIE
Passion Fruit, Yoghurt, Honey

TODAY'S FRESHLY PRESSED JUICE

CHAMPAGNE

Bruno Paillard, Extra Brut

FRUITY & HEALTHY

Seasonal Tropical Fruit FOR TWO

ISLAND FRUIT SALAD
with Lemon-Basil Sorbet

LANDAA BIRCHER MUESLI
Green Apple, Fresh Berries

OATMEAL
Caramelized Pineapple, Almond Shavings, Cinnamon, Sultanas, Brown Sugar

VIRGINIA'S GREEK YOGHURT
with Fresh Mango

HOMEMADE COCOA GRANOLA
Honey, Cocoa Oats, Fresh Berries
— Served With Milk or Yoghurt

CEREAL
Cornflakes, All Bran, Special K, Rice Krispies, Coco Pops
— Served With Milk or Yoghurt

VEGETARIAN VEGAN

BREAKFAST

SIGNATURES

MALDIVIAN BREAKFAST SET
Local-Style Fish Curry, Tuna Mashuni Salad, Gulha Tuna Croquette, Handmade Chapati

ANGEL'S EGGS BENEDICT
Poached Eggs, Multigrain Toast, Tasmanian Smoked Salmon, Candied Cherry Tomatoes, Basil Hollandaise, Black Olives, Rocket

AVOCADO ENGLISH MUFFIN
Poached Egg, Asparagus, Kopi Leaf, Ricotta Salata

TOMATO ON SOURDOUGH
Burrata, Parmesan, Basil Pesto

SALMON & BLACK OLIVE FOCACCIA
Dill Cream Cheese, Pickled Red Onion, Caper Leaves, Rocket

EGGS

SPINACH OMELETTE
with Taleggio Cheese

LANDAA OYSTER MUSHROOM & KALE OMELETTE

HAPPY SHAKSHUKA
Landaa Happy Eggs, Aromatic Tomato Sauce, Flatbread

EGG WHITE OMELETTE
Courgette, Asparagus, Goat Cheese, Mint

TWO EGGS any style
Served with Farmer's Turkey Ham, Crispy Bacon, or Homemade Chicken or Beef Sausage

SMALL PLATES & SIDE DISHES

SPINACH & QUINOA SALAD
Taggiasca Olives, Feta Cheese, Cherry Tomatoes

VEGETARIAN VEGAN

BREAKFAST

SMALL PLATES & SIDE DISHES · CONTINUED

WHITE BEAN HUMMUS
with Crispy Bread

SAUTéED MUSHROOMS

TOMATO CONFIT

CAMEMBERT & GRUYÈRE CHEESE
with Mustard Fruit

ORGANIC BAKED BEANS

SMOKED TASMANIAN SALMON

CRISPY BACON
Turkey, Beef or Pork

HOMEMADE SAUSAGE
Chicken, Beef or Pork

SAN DANIELE HAM DOP

SWEETS

ALPHONSO PANCAKE
Mango Sorbet, Sea Almonds, Maple Syrup

FRENCH TOAST
Local Banana Sorbet, Caramelized Pecans, Cassis Sauce

WAFFLE
Homemade Chocolate Hazelnut Spread, Coconut, Raspberries

VEGETARIAN VEGAN

LUNCH

SALADS & LIGHTER FARE

CRISPY FISH TACOS
Tempura Fried Fish, Green Mango, Avocado, Tortilla, Iceberg, Chipotle Mayonnaise

⊡ BLU BEACH SALAD
Organic Mixed Greens, Cherry Tomatoes, Green Beans, Olives, Balsamic Vinaigrette
— Add-on: Grilled Chicken

⊡ WHITE BEAN HUMMUS
Garlic Crostini, Vegetable Crudités

CAESAR SALAD
Add-ons: Grilled Chicken

ANTIPASTI

MEDITERRANEAN SEAFOOD SALAD
Poached Prawns, Octopus, Calamari, Fennel, Celery, Zucchini, Lemon

REEF FISH CEVICHE
Reef Fish, Leche de Tigre, Mango, Red Onion, Coriander

BEEF CARPACCIO
Taggiasca Olives, Egg Royale, Tomato Confit, Caper Leaves

SPINACH & DUCK SALAD
Smoked Barbarie Duck, Green Apple, Bok Choy, Pomelo, Pecorino D.O.P.

PROSCIUTTO & MELONE (P)
Culatello Di Zibello, Cantaloupe, Honeydew

⊡ BURRATA DI ANDRIA
Tuscan Pappa Al Pomodoro, Landaa Basil, EVO

⊡ LANDAA SUMMER SALAD
Buffalo Mozzarella, Compressed Green Melon, Avocado, Grapefruit, Landaa Microgreens, Quail Eggs, Vinaigrette

⊡ TOMATO GAZPACHO
Bell Pepper, Cucumber, Croutons, Landaa Basil, EVO

⊡ VEGETARIAN ⊙ VEGAN

LUNCH

ARTISANAL PASTA

MEZZEMANICHE CARBONARA (P)
Guanciale, Organic Egg, Black Pepper, Pecorino D.O.P.

LASAGNETTA DI MARE
Seafood, Asparagus, Parsley, Crema Al Grana

TAGLIATELLE ALL'ANATRA
Duck Ragu, Spinach, Orange

⊡ LINGUINE ALLA NERANO
Zucchini, 24-Month Parmigiano-Reggiano D.O.P., Landaa Basil

⊡ PACCHERI AL POMODORO
Burrata, Tomato, 24-Month Parmigiano-Reggiano D.O.P, Landaa Basil

PLANETARY WELL-BEING

LINE-CAUGHT TUNA TARTARE
Maldivian Chilli, Roasted Lemon, Landaa Kopi Leaf, Sea Grape Crisps

ACQUA PAZZA
Line-Caught Catch of the Day, Cherry Tomatoes, Capers, Taggiasca Olives

⊡ FUSILLI AL PESTO
Landaa Kulafilha, Wild Onion, Sea Almonds

Sustainably sourced and nutritionally balanced signature dishes

SECONDI

RAINBOW RUNNER CONFIT
Celeriac, Anchovies, Escarole, Pine Nuts, Raisins

LOBSTER CATALANA
Tomato, Bell Pepper, Red Onion, Celery, Landaa Basil Pesto

⊡ VEGETARIAN ⊙ VEGAN

LUNCH

SECONDI · CONTINUED

VITELLO TONNATO
Milk-Fed Veal, Tuna Emulsion, Capers, Red Onion

SLOW-ROASTED OCTOPUS
Potato, Lemon, Zucchini, Mint, EVO

VEAL MILANESE
Arugula, Cherry Tomatoes, 24-Month Parmigiano-Reggiano D.O.P.

FRITTO MISTO
Prawns, Calamari, Catch of the Day, Tartar Sauce

PIZZA

RED

MARGHERITA
Mozzarella, Tomato, Landaa Basil

FRUTTI DI MARE
Seafood, Tomato, Black Garlic

MARINARA
Cantabrian Anchovies, Burrata, Caper Leaves, Oregano, Garlic

PEPPERONI
Beef Pepperoni, Mozzarella, Black Olives, Onion, Peppers, Tomato

VEGETARIANA
Tomato, Mozzarella, Eggplant, Zucchini, Asparagus

CALZONE
Mozzarella, Ricotta, Turkey Ham, Tomato, Rocket Leaves, Landaa Basil

VEGETARIAN VEGAN

LUNCH

WHITE

TONNO
Focaccia, Yellowfin Tuna Tartare, Burrata, Green Asparagus, Pistachio

QUATTRO FORMAGGI
Taleggio, Brie, Gorgonzola, Mozzarella

PARMA (P)
Parma Ham D.O.P., Mozzarella, Parmesan, Rocket Leaves

FUNGHI
Mushrooms, Mozzarella, Scamorza, Cranberries, Walnuts

DESSERT

TIRAMISU
Espresso Gelato, Manjari Chocolate

PANNA COTTA
Coconut, Mango, Passion Fruit

RASPBERRY & HAZELNUT
Gianduja, Sorbet

PINEAPPLE BOAT
Sorbet, Compress with Rosemary, Semifreddo

GELATO
Amarena, Tiramisu, Nocciola, Pistachio, White Chocolate and Raspberry, 70% Cioccolato, Crema Vaniglia

SORBET
Mandarin, Passion Fruit, Raspberry, Lemon and Basil, Elusive Banana

FORMAGGI
Taleggio, Gorgonzola, Castelmagno, Parmesan, Pear Compote, Brioche

VEGETARIAN VEGAN

LUNCH

TEA

DARJEELING
Jungpana Estate first Flush 2026

ASSAM
Halamari Estate second Flush 2026

GREEN
Uji Minami Yamashiro, Sencha, Kyoto, Japan

OOLONG
Tie Guan Yin, Anxi, China

LANDAA GARDEN TISANES
Mint, Ginger, Lemongrass, Chamomile

COFFEE
Giovanni Erbisti 1947, Espresso, Double Espresso, Cappuccino, Latte, Hoi An Iced

BEACH BITES

STARTERS

REEF FISH CEVICHE
Reef Fish, Leche de Tigre, Mango, Red Onion, Coriander

LINE-CAUGHT TUNA TARTARE
Maldivian Chilli, Roasted Lemon, Landaa Kopi Leaf, Sea Grape Crisps

SPINACH & DUCK SALAD
Smoked Barbarie Duck, Green Apple, Bok Choy, Pomelo, Pecorino D.O.P.

MEDITERRANEAN SEAFOOD SALAD
Poached Prawns, Octopus, Calamari, Fennel, Celery, Zucchini, Lemon

VEGETARIAN VEGAN

LUNCH

STARTERS · CONTINUED

POLLO FRITTO
Spice-Fried Baby Chicken, Tartar Sauce

PIZZA RED

MARGHERITA
Mozzarella, Tomato, Landaa Basil

FRUTTI DI MARE
Seafood, Tomato, Black Garlic

MARINARA
Cantabrian Anchovies, Burrata, Caper Leaves, Oregano, Garlic

PEPPERONI
Beef Pepperoni, Mozzarella, Black Olives, Onion, Peppers, Tomato

VEGETARIANA
Tomato, Mozzarella, Eggplant, Zucchini, Asparagus

CALZONE
Mozzarella, Ricotta, Turkey Ham, Tomato, Rocket Leaves, Landaa Basil

PIZZA WHITE

TONNO
Focaccia, Yellowfin Tuna Tartare, Burrata, Green Asparagus, Pistachio

QUATTRO FORMAGGI
Taleggio, Brie, Gorgonzola, Mozzarella

PARMA (P)
Parma Ham D.O.P., Mozzarella, Parmesan, Rocket Leaves

FUNGHI
Mushrooms, Mozzarella, Scamorza, Cranberries, Walnuts

VEGETARIAN VEGAN

LUNCH

BREADS & BUNS

CHICKEN KEBAB SANDWICH
Pita Bread, Gherkins, Iceberg, Tomato, Onion, Harissa, Saffron Mayonnaise

REEF FISH BURGER
Maldivian Spiced Reef Fish, Sliced Avocado, Tomato, Kopi Leaf Salad

BEEF BURGER
Cheddar Cheese, Lettuce, Tomato, Caramelized Onions, Gherkins

⊡ JUNGLE AVOCADO SANDWICH
Avocado, Alfalfa Sprouts, Cucumber, Tomato, Multigrain Bread

Served with French Fries

COLD & SWEET

CHOCOLATE CHIP COOKIE SANDWICH
With 70% Cioccolato, Crema Vaniglia or Hazelnut Gelato
— With Choice of Gelato

(V) VEGETARIAN, (P) PORK

⊡ VEGETARIAN ⊙ VEGAN

DINNER

ANTIPASTI

ROASTED SCALLOPS
Black Tuscan Beans, Baby Corn

FASSONA BEEF TARTARE (90 G)
Bell Pepper, Piedmont Hazelnuts, Bagna Càuda, Aceto Balsamico

⊡ NASHI PEAR CARPACCIO
Castelmagno D.O.P. Cream, Sea Almonds, Pomegranate Vinaigrette

⊡ CAPRESE MODERNA
Buffalo Mozzarella Panna Cotta, Landaa Basil Gelato, Four Tomato Textures

⊡ LANDAA GARDEN SALAD
Kopi Leaf, Landaa Kulafilha, Amaranth, Celery, Pickled Pumpkin, Mango

⊡ SFORMATINO
24-Month Parmigiano-Reggiano D.O.P., Topinambur, Piedmont Hazelnuts

⊡ LAAMU ATOLL PUMPKIN SOUP
Spelt, Croutons

PLANETARY WELL-BEING

WHITE SNAPPER CARPACCIO
Landaa Kulafilha Leaf, Melon, Passion Fruit

BAA ATOLL RAINBOW RUNNER
Sweet Potato Mantecato, Beurre Blanc, Lime Leaf

⊡ LANDAA HAPPY FRITTATA
Island Duck Egg, Asparagus, Goat Cheese, Rye Bread Crisps

ARTISANAL PASTA & RISOTTO

HOMEMADE CAVATELLI
Mazara Red Prawn, Reef Fish, Langoustine, Baby Squid, Bisque, Landaa Spirulina, Parsley

⊡ VEGETARIAN ⊙ VEGAN

DINNER

ARTISANAL PASTA & RISOTTO · CONTINUED

LINGUINE LANDAA A.O.P.
Baa Atoll Grouper, Landaa Sea Grapes, Sea Almonds

TAGLIOLINI
Maldivian Lobster, Sicilian-Style Bread, Parsley, Chia Seeds

PUMPKIN GNOCCHI
Local Pumpkin, Castelmagno D.O.P. Fondue, Amaretti Crumble

RAVIOLI DEL PLIN
Ricotta and Herbs, Landaa Basil, Warm Tomato Consommé

SAFFRON RISOTTO ALL'ONDA
Acquerello, Parmigiano-Reggiano D.O.P.

SECONDI

ROVEJA "ARS VITAE"
Wild Organic Umbrian Peas D.O.P., Landaa Quail Egg Sabayon

BEEF TENDERLOIN
Black Angus Beef, Potato Mille-Feuille, Green Peppercorn Sauce

ROASTED GUINEA FOWL
Violino Artichoke, Albufera Sauce

MALDIVIAN LOBSTER
Lovage, Marinara Sauce, Herring Caviar

YELLOWFIN TUNA STEAK
Roasted Fennel, Citrus, Pistachio

EGGPLANT PARMIGIANA
Tomato, 24-Month Parmigiano-Reggiano D.O.P., Landaa Basil

MEDITERRANEAN-STYLE BAKED FISH
Fresh Whole Catch of the Day, Tomatoes, Potatoes, Landaa Basil
— Please Reserve One Day in Advance

VEGETARIAN VEGAN

DINNER

DESSERT

TIRAMISU
Espresso Gelato, Manjari Chocolate

PANNA COTTA
Coconut, Mango, Passion Fruit

RASPBERRY & HAZELNUT
Gianduja, Sorbet

PINEAPPLE BOAT
Sorbet, Compress with Rosemary, Semifreddo

GELATO
Amarena, Tiramisu, Nocciola, Pistachio, White Chocolate and Raspberry, 70% Cioccolato, Crema Vaniglia

SORBET
Mandarin, Passion Fruit, Raspberry, Lemon and Basil, Elusive Banana

FORMAGGI
Taleggio, Gorgonzola, Castelmagno, Parmesan, Pear Compote, Brioche

TEA

DARJEELING
Jungpana Estate first Flush 2026

ASSAM
Halamari Estate second Flush 2026

GREEN
Uji Minami Yamashiro, Sencha, Kyoto, Japan

OOLONG
Tie Guan Yin, Anxi, China

LANDAA GARDEN TISANES
Mint, Ginger, Lemongrass, Chamomile

VEGETARIAN VEGAN

DINNER

TEA · CONTINUED

COFFEE
Giovanni Erbisti 1947, Espresso, Double Espresso, Cappuccino, Latte, Hoi An Iced

(V) VEGETARIAN

VEGETARIAN VEGAN

VEGETARIAN & VEGAN

VEGETARIAN

STARTERS

BURRATA DI ANDRIA
Tuscan Pappa Al Pomodoro, Landaa Basil, EVO

LAAMU ATOLL PUMPKIN SOUP
Spelt, Croutons

CAPRESE CLASSICA
Buffalo Mozzarella, Heirloom Tomato, Landaa Basil

SPINACH SALAD
Baby Spinach, Green Apple, Bok Choy, Pomelo, Pecorino D.O.P.

PASTA & RISOTTO

RAVIOLI DEL PLIN
Ricotta and Herbs, Landaa Basil, Warm Tomato Consommé

PUMPKIN GNOCCHI
Local Pumpkin, Castelmagno D.O.P. Fondue, Amaretti Crumble

SAFFRON RISOTTO ALL'ONDA
Acquerello, Parmigiano-Reggiano D.O.P.

LINGUINE ALLA NERANO
Zucchini, 24-Month Parmigiano-Reggiano D.O.P., Landaa Basil

MAINS

EGGPLANT PARMIGIANA
Tomato, 24-Month Parmigiano-Reggiano D.O.P., Landaa Basil

VEGETARIAN VEGAN

VEGETARIAN & VEGAN

MAINS · CONTINUED

LANDAA HAPPY FRITTATA
Island Duck Egg, Asparagus, Goat Cheese, Rye Bread Crisps

SFORMATINO
24-Month Parmigiano-Reggiano D.O.P., Topinambur, Piedmont Hazelnuts

ROVEJA “ARS VITAE”
Wild Organic Umbrian Peas D.O.P., Landaa Quail Egg Sabayon

PIZZA

MARGHERITA
Mozzarella, Tomato, Landaa Basil

FOCACCIA
Burrata, Black Olives, Arugula, EVO

QUATTRO FORMAGGI
Taleggio, Brie, Gorgonzola, Mozzarella

FUNGHI
Mushrooms, Mozzarella, Scamorza, Cranberries, Walnuts

VEGAN

STARTERS

LANDAA GARDEN SALAD
Kopi Leaf, Kulafilha, Amaranth, Celery, Pickled Pumpkin, Mango

TOMATO GAZPACHO
Tomato, Bell Pepper, Cucumber, Croutons, Landaa Basil, EVO

VEGETARIAN VEGAN

VEGETARIAN & VEGAN

STARTERS · CONTINUED

AVOCADO SALAD
Kumato Tomato, Avocado, Celery

PAPPA AL POMODORO
Tuscan Pappa Al Pomodoro, Landaa Basil

PANZANELLA SALAD
Tomato, Cucumber, Celery, Cherry Tomatoes, Semolina Croutons, Olives

PASTA & RISOTTO

SPAGHETTI AL POMODORO
Artisanal Pasta, Tomato, Landaa Basil

ASPARAGUS RISOTTO
Acquerello, Asparagus, Candied Lemon

FUSILLI AL PESTO
Landaa Kulafilha, Wild Onion, Sea Almonds

PENNE ARRABBIATA
Tomato, Chilli, Parsley

LINGUINE A.O.P.
Linguine, Garlic, Chilli, EVO

MAINS

EGGPLANT MILANESE
Pine Nuts, Carpione, Tomato

PIZZA

AL POMODORO
Tomato Sauce, Tomato Confit, Marinated Tomatoes

VEGETARIAN VEGAN

VEGETARIAN & VEGAN

PIZZA · CONTINUED

PEPPERONI
Tomato, Bell Peppers, Onion, Black Olive

FOCACCIA
Rosemary, White Bean Hummus, EVO

ZUCCA
Grilled Pumpkin, Spinach, Tomato, Pine Nuts

VEGETARIAN VEGAN

CHILDREN'S

STARTERS

Yellow Pumpkin Soup
with Parmesan

Cheesy Broccoli
with Puffed Quinoa

CHEF'S FAVOURITES

Pizza
Tomato Sauce, Cheese
— Toppings: Chicken Sausage, Olives or Turkey Ham

Fusilli
with Fresh Landaa Pesto Sauce

Spaghetti or Penne
with Tomato Sauce or Bolognese Sauce

The Hulk's Risotto
with Broccoli and Spinach Cream

Cauliflower Macaroni and Cheese
with Steamed Cauliflower

Chicken Hot Dog
French Fries, Coleslaw

SWEET DREAMS

Oreo Ice Cream Sandwich
with Whipped Cream

Fresh Fruit Salad
with Raspberry Sorbet

Chocolate Brownie Sundae
with Chocolate Ice Cream

VEGETARIAN VEGAN

CHILDREN'S

SWEET DREAMS · CONTINUED

Strawberry brûlée
Vanilla Sponge, Mixed Berry Compote

MAIN ISLAND

Cheeseburger
Beef Patty, French Fries

Homemade Chicken Croquettes
French Fries, Steamed Vegetables

Gratinated Chicken Breast
Steamed Rice, Steamed Vegetables

Grilled Salmon Fillet
Roasted Potatoes, Sautéed Vegetables

Meatballs
Tomato Sauce, Steamed Rice

SHAKE IT

Milkshake
Vanilla, Chocolate, Strawberry or Banana

Babyccino
Hot Chocolate with Whipped Cream

SQUEEZE IT

Virgin Mojito

Shirley Temple

Fresh Fruit Juice

VEGETARIAN VEGAN