CAFÉ LANDAA

FOUR SEASONS RESORT MALDIVES AT LANDAA GIRAAVARU

MENUS

BREAKFAST

STARTERS

Seasonal Fruit Market
Tropical Fruits of the Season

Lox & Bagel
Smoked Norwegian Salmon, Cream Cheese, Toasted Bagel

Organic Green Salad
Greens, Cherry Tomato, Oregano, Cucumber, Balsamic Vinegar Dressing

Charcuterie Platter
Salami, Chorizo, Serrano Ham, Bresaola

Organic Honey Roasted Nut Granola
with Milk or Yoghurt

Landaa Bircher Muesli
Milk-soaked Oats, Sultanas, Banana, Apple, Sugar

Oatmeal
Cinnamon, Sultanas, Brown Sugar

Cereals
Cornflakes, All Bran, Special K, Rice Krispies, Coco Pops
— served with Milk

ON THE SIDE

Greek Yoghurt
with Seasonal Berries

Fruit Yoghurt

Breakfast Booster
Cantaloupe, Orange, Mango

Incredible Hulk
Green Apple, Spinach, Parsley, Dill

VEGETARIAN VEGAN

BREAKFAST

CAGE-FREE EGGS

Two Eggs any style
Served with Farmer's Turkey Ham, Crispy Pork Bacon, or Homemade Chicken or Beef Sausage

Egg White Omelette
Spinach, Mushrooms, Tomatoes

Masala Omelette
Onions, Green Chilli, Curry Leaves, Masala Spices

Café Landaa Eggs Florentine
English Muffin, Poached Egg, Spinach, Lime Leaf Hollandaise

Served with White, Brown and Multigrain Toast

CAFÉ LANDAA SIGNATURE FAVOURITES

Miso Soup
Tofu, Spring Onion

Assorted Steamed Dumpling Basket
Chilli, Soy Sauce

Wok-Fried Egg Noodles
Vegetables, Oyster Sauce

Rice Congee
Chicken or Fish

Masala Dosa
Coconut and Tomato Chutney, Vegetable Sambar

Banana & Chocolate Pancake
Maple Syrup, Cream

Landaa Waffle
Cherry Compote, Cream

VEGETARIAN VEGAN

BREAKFAST

CAFÉ LANDAA SIGNATURE FAVOURITES · CONTINUED

Brioche French Toast
Seasonal Berries

VEGETARIAN VEGAN

LUNCH

FRESH

ISLAND SALAD
Daily Picked Garden Herbs, Baby Spinach, Bilimbi, Watermelon, Landaa Quail Egg, Coriander Mint Dressing

PRAWN SUMMER ROLL
Glass Noodles, Peanuts, Sweet Chilli

WAGYU MB9++ TATAKI
Truffle Ponzu, Spring Onion, Yuzu

Pomelo Salad
Mint, Basil, Shallots, Orange-Honey Dressing

QUINOA AND GRAPE CEVICHE
Aji Amarillo, Cherry Tomatoes, Passion Fruit, Onion

CHICKEN CHOPSTICK SALAD
Grapefruit, Bok Choy, Baby Corn, Plum Sauce

POKE BOWL
Yellowfin Tuna, Avocado, Sesame, Wasabi Soy Dressing

TRADITIONAL MAKI

Prawn TEMPURA
with Avocado

SPICY TUNA MAKI
Gochujang, Miso, Chives

CALIFORNIA
Crabmeat, Avocado, Tobiko

Yasai
Avocado, Cucumber, Shiso Leaf, Sesame Seeds

VEGETARIAN VEGAN

LUNCH

CONTEMPORARY MAKI

LOBSTER DRAGON MAKI
Yuzu Mayonnaise, Togarashi, Tobiko

SALMON TORO
Spring Onion, Shichimi

SPICY CRISPY CHICKEN
with Chilli Garlic Sauce

[•] Avocado
Cream Cheese, Edamame, Sesame, Cucumber

[•] LANDAA MUSHROOM
Oyster Mushrooms, Sriracha

NIGIRI

TRADITIONAL

CONTEMPORARY

VEGETARIAN

KATO'S SUSHI for two

TODAY'S SASHIMI for two

NOODLES

PRAWN PAD THAI
Flat Rice Noodles, Tofu, Tamarind, Palm Sugar

[•] PAD SEE EW
Flat Rice Vermicelli, Tofu, Bean Sprouts, Cabbage, Asparagus, Kale

[•] MEE GORENG
Stir-Fried Egg Noodles, Tomato, Long Beans, Spring Onion

[•] VEGETARIAN [○] VEGAN

LUNCH

NOODLES · CONTINUED

PHO BO
Vietnamese Beef Noodle Soup, Fish Sauce, Fresh Herbs, Bean Sprouts

CHICKEN MISO RAMEN
Ramen Noodles, Tobanjan, Boiled Egg, Bean Sprouts

⊡ COLD SOBA
Shitake, Daikon, Spring Onion, Vegetable Tempura

MOMO NOODLE SOUP
Chicken Dumpling, Egg Noodles, Spring Onion, Coriander

ENTRÉES

TIN'S HOI AN STEAMED FISH
Wok-Fried Pineapple, Spring Onion, Hoi An Chilli Paste

THAI RED PRAWN CURRY
Aubergine, Baby Corn, Snow Pea, Coconut Milk, Thai Chilli

HAINANESE CHICKEN RICE
Flavoured Broth, Ginger Sauce, Spring Onion, Chilli Sauce

MALDIVIAN LOBSTER CURRY
Coconut Rice, Sweet Potato Chips, Kopi Leaf Salad

VIETNAMESE BLACK ANGUS STRIPLOIN
Landaa Garden Spinach, Banana Chilli, Jasmine Rice

SRI LANKAN RICE AND CURRY

BALINESE SATAYS
Beef, Chicken, Rice Cake, Chilli Sambal, Peanut Sauce

SHIOGAMA YAKI
Japanese Salt-Crusted Snapper, Rice, Chilli-Garlic Ponzu
— 24-hour pre-order required

⊡ VEGETARIAN ⊙ VEGAN

LUNCH

DESSERT

Berries & Sorbet
Fresh Mixed Berries, Lime Jelly, Blackcurrant Sorbet

Passion Fruit Meringue
Passion Fruit Sorbet, Mango Crémeux

Lemongrass Crème Brûlée
with Mandarin-Sake Sorbet

Crunchy Bar
Salted Peanut Caramel, Milk Chocolate Mousse, Yoghurt Gelato

Chocolate Delight
White Chocolate and Orange Bavarois, Jivara Crémeux, Fior di Latte Gelato

Coconut Soufflé
Coconut Caramel, Vanilla Anglaise
— Please allow 20 minutes for preparation

Gelato
Hazelnut, Matcha, 70% Chocolate, Crème Vanilla, Yoghurt, Delizie Sicilia
— one scoop

Sorbet
Passion Fruit, Lime, Coconut, Mango, Watermelon, Guava, Mandarin
— one scoop

COFFEE

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

TEA

Darjeeling
Jungpana Estate First Flush 2026

VEGETARIAN VEGAN

LUNCH

TEA · CONTINUED

Assam
Halmari Estate Second Flush 2026

Green
Uji Minami Yamashiro, Sencha, Kyoto, Japan

Oolong
Tie Guan Yin, Anxi, China

Landaa Garden Tisanes
Mint, Ginger, Lemongrass, Chamomile, Rooibos, Cardamom

(V) VEGETARIAN

VEGETARIAN VEGAN

DINNER

APPETIZERS

- JAPANESE SPINACH SALAD
  Yuzu Parmesan, Miso
- YAMAKURAGE SALAD
  Mountain Jelly Lettuce, Landaa Mint Tofu, Onion, Sesame, Soy Dressing
- FLOWER ROLLS
  Green Mango, Papaya, Basil, Crushed Peanuts, Sweet and Sour Chilli
- SOM TAM
  Green Papaya, Beans, Peanuts, Green Mango

TOM KHA
Chicken or Asian Greens, Lemongrass, Galangal

SEARED TUNA
Sambal Matah, Finger Lime

PANDAN LEAF CHICKEN
Sesame, Sweet Dark Soy

PORK BELLY
Lemongrass, Five Spices, Hai Anh Chilli Paste

VIETNAMESE FISH PATTIES
Steamed in Banana Leaf

GRILLED OCTOPUS
Lemongrass, Shiso Leaf

SATAYLILIT
Chicken, Bali Bumbu, Sambal Matah

- LANDAA GARDEN TEMPURA
  Daily Picked Vegetables and Leaves

VEGETARIAN VEGAN

DINNER

KEBABS & GRILLED ITEMS

Punjabi-Style TANDOORI LAMB CHOPS
with Landaa Mint Chutney

LAMB & Courgette SEEKH
Mint, Coriander, Nutmeg, Brown Onion, Finger Lime

Clay Pot Oven-Roasted BABY CHICKEN
Yoghurt, Fenugreek

BANANA-WRAPPED RAINBOW RUNNER

Whole Grilled TANDOORI MASALA POMFRET

HARIYALI PRAWNS
Spinach, Coriander, Mint, Garam Masala

RESHMI KEBAB
Skewered Silken Chicken, Cashews, Cream, Nutmeg

⊡ PANEER TIKKA
with Yoghurt and Masala Marinade

⊡ CHEF'S GREEN THUMB
Spinach and Cauliflower Seekhs, Potato, Mushroom Skewers
— Served with Homemade Mint, Tomato and Chilli-Coriander Chutneys

PLANETARY WELL-BEING

⊡ ISLAND SALAD
Daily Picked Leaves and Micro Greens, Watermelon, Landaa Quail Egg, Coriander Mint Dressing

VIETNAMESE TUNA CRUDO
Sea Grapes, Lettuce, Tomato, Black Sesame Dressing

SEARED REEF FISH FILLET
Landaa Garden Basil, Dabu Dabu Sauce

⊡ VEGETARIAN ⊙ VEGAN

DINNER

CURRY & WOK

BUTTER CHICKEN
Creamy Tomato, Cashews, Fenugreek Leaf

GAENG KIEW WAN
Green Curry with Chicken, Prawns or Thai Aubergine

Vietnamese-style WHOLE FISH
Crunchy Greens, Homemade Pickles

YAM NUA
Grilled Angus Sirloin on Spicy Thai Salad

Balinese-style WOK-FRIED PRAWNS
with Sweet & Sour Sauce

RED PRAWN CURRY
Courgette, Baby Corn, Snow Peas, Coconut Milk, Thai Chilli

WOK-FRIED LOBSTER
Tamarind, Lemongrass, Shallots

HONG SHAO ROU
Braised Pork, Chilli Beans

MAPO TOFU
Silken Tofu, Szechuan Peppers

MALDIVIAN FISH CURRY
Coconut Milk, Turmeric, Pandan Leaves

STEAMED CATCH OF THE DAY
Ginger, Spring Onion, Soy Sauce

SHER WAGYU BEEF
Green Asparagus, Watermelon Radish, Gaufrettes

VEGETARIAN VEGAN

DINNER

BEBEK BETUTU FEAST

Whole Balinese Duck wrapped in Banana Leaf, Flavoured Rice, Long Bean Salad, Sambal Selection · 24-hour advance order required. · Serves two to four

RICE & NOODLES

Dum-baked HYDERABADI CHICKEN BIRYANI
with Red Capsicum Raita

SCALLOP & LOTUS FRIED RICE
Imperial Fried Rice, Scallop, Lotus Leaf

VIETNAMESE GLASS NOODLES
Beef Tenderloin, Fresh Leaves and Herbs

KHAO SOI GAI
Curried Rice Noodles, Chicken, Thai Pickles

PRAWN KUAY TEOW
Sprouts, Flowering Cabbage Leaves, Landaa Happy Eggs, Oyster Sauce

PAD SEE EW GAI
Flat Rice Noodles, Chicken, Asian Greens, Egg

TUNA MEE GORENG
Egg Noodles, Seared Tuna, Sambal Merah

SIDES & BREADS

⊡ Wok-Fried Choy Sum Leaves
Garlic, Chilli, Soy

⊡ Wok-Fried Green Asparagus & Landaa Mushrooms
with Whole Fried Garlic

⊡ VEGETARIAN ⊙ VEGAN

DINNER

SIDES & BREADS · CONTINUED

- [•] Kopi Leaf & Coconut Salad
  Picked Daily from our Garden
- [•] Dal Makhani
  Slow-Cooked Black Lentils
- [•] Nasi Kuning
  Pandan Leaves, Turmeric, Coconut

Steamed Rice
Jasmine or Basmati

Tandoori Naan or Roti
Plain, Butter, Garlic or Cheese

Malabari Paratha
Layered Flatbread

DESSERT

Berries & Sorbet
Fresh Mixed Berries, Lime Jelly, Blackcurrant Sorbet

Passion Fruit Meringue
Passion Fruit Sorbet, Mango Crémeux

Lemongrass Crème Brûlée
with Mandarin-Sake Sorbet

Crunchy Bar
Salted Peanut Caramel, Milk Chocolate Mousse, Yoghurt Gelato

Chocolate Delight
White Chocolate and Orange Bavarois, Jivara Crémeux, Fior di Latte Gelato

Coconut Soufflé
Coconut Caramel, Vanilla Anglaise
— Please allow 20 minutes for preparation.

[•] VEGETARIAN [o] VEGAN

DINNER

DESSERT · CONTINUED

Gelato
Hazelnut, Matcha, 70% Chocolate, Crème Vanilla, Yoghurt, Delizie Sicilia
— one scoop

Sorbet
Passion Fruit, Lime, Coconut, Mango, Watermelon, Guava, Mandarin
— one scoop

TEA

Assam
Halamari Estate Second Flush 2026

Darjeeling
Jungpana Estate First Flush 2026

Green
Uji Minami Yamashiro, Sencha, Kyoto, Japan

Oolong
Tie Guan Yin, Anxi, China

Landaa Garden Tisanes
Mint, Ginger, Lemongrass, Chamomile, Rooibos, Cardamom

COFFEE

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

(V) VEGETARIAN

VEGETARIAN VEGAN

TEPPANYAKI COUNTER DINNER

DAICHI NO MEGUMI

EDAMAME & AMUSE

Crispy Rice
Asparagus, Wasabi Cream

YUZU MISO AUBERGINE

TOFU ABURI
Grilled Tomato, Beetroot Tartare

HOMEMADE WHITE CABBAGE GYOZA
with Spicy Ponzu

BASKET OF FRESH VEGETABLES

Celeriac Steak
Aromatic Sauce

MAITAKE MUSHROOM CONFIT

Coriander FRIED RICE

Miso Soup

DESSERT
Cheesecake, Crispy Caramel, Lime Sorbet, Pineapple

From the Earth

UMI TO YAMA NO SACHI

EDAMAME & AMUSE

Crispy Rice
with Sous Vide Lobster

YUZU MISO BLACK COD

VEGETARIAN VEGAN

TEPPANYAKI COUNTER DINNER

UMI TO YAMA NO SACHI · CONTINUED

TUNA ABURI
Salmon Tataki, Jalapeño Karashi, Reef Fish Yuzu Soy

HOMEMADE BEEF GYOZA
with Spicy Ponzu

SURF
Served with a Basket of Fresh Vegetables
— Maldivian Lobster with Shiso Butter

TURF
French Baby Chicken with Teriyaki

CORIANDER FRIED RICE

MISO SOUP

DESSERT
Cheesecake, Crispy Caramel, Lime Sorbet, Pineapple

From Land and Sea

VEGETARIAN VEGAN

VEGAN, VEGETARIAN & GLUTEN-FREE

VEGETARIAN

APPETIZERS

Japanese Spinach Salad
Yuzu Parmesan, Miso

Yamakurage Salad
Mountain Jelly Lettuce, Landaa Mint Tofu, Onion, Sesame, Soy Dressing

Sushi Art
Eryngi and Shiitake Mushrooms, Avocado, Roasted Capsicum, Aubergine

KEBABS & GRILLED DISHES

Paneer Tikka
with Yoghurt and Masala Marinade

CHEF'S GREEN THUMB
Spinach and Cauliflower Seekhs, Potato, Mushroom Skewers
— Served with Homemade Mint, Tomato and Chilli-Coriander Chutneys

Banana-Wrapped KASUNDI PANEER
with Yellow Mustard

CURRY & WOK

OPOR SAYUR
Tempeh, Long Beans, Tofu, Potato, Galangal

RED MUSHROOM CURRY
Baby Corn, Snow Peas, Coconut Milk, Thai Chilli

GAENG KIEW WAN
Green Curry with Thai Aubergine

VEGETARIAN VEGAN

VEGAN, VEGETARIAN & GLUTEN-FREE

RICE & NOODLES

Dum-Baked HYDERABDI VEGETABLE BIRYANI
Red Capsicum Raita, Chef's Salad

KHAO SOI
Curried Rice Noodles, Mushrooms, Asian Greens

MEE GORENG
Egg Noodles, Asian Greens, Sambal Merah

SIDES

Wok-Fried Choy Sum Leaves
Garlic, Chilli, Soy

Wok-Fried Green Asparagus & Landaa Mushrooms
with Whole Fried Garlic

Kopi Leaf & Coconut Salad
Picked Daily From our Garden

Dal Makhani
Slow-Cooked Black Lentils

VEGAN

APPETIZERS

SOM TAM
Green Papaya, Beans, Peanuts, Green Mango

TOM KHA
Asian Greens, Lemongrass, Galangal

VEGETARIAN VEGAN

VEGAN, VEGETARIAN & GLUTEN-FREE

APPETIZERS · CONTINUED

LANDAA GARDEN TEMPURA
Daily Picked Vegetables and Leaves

FLOWER ROLLS
Green Mango, Papaya, Basil, Crushed Peanuts, Sweet and Sour Chilli

KEBABS & GRILLS

VIETNAMESE BURNT AUBERGINE
Soy, Shallots, Spring Onion

SIKHAMPURI KEBAB
Tapioca, Mint, Chilli

CURRY & WOK

KALIO SAYUR
Pumpkin, Aubergine, Snow Peas, Candle Nut

MAPO TOFU
Silken Tofu, Szechuan Peppers

RICE & NOODLES

PAD SEE EW
Flat Rice Noodles, Tofu, Bean Sprouts, Asparagus, Kale

LOTUS FRIED RICE
Imperial Fried Rice, Lotus Seeds, Landaa Garden Veggies

VIETNAMESE GLASS NOODLES
Fresh Leaves, Herbs

VEGETARIAN VEGAN

VEGAN, VEGETARIAN & GLUTEN-FREE

SIDES

NASI KUNING
Pandan Leaves, Turmeric, Coconut

Steamed Rice
Jasmine or Basmati

Tandoori Naan
Plain or Garlic

Tandoori Roti
Plain or Garlic

Malabari Paratha
Layered Flatbread

GLUTEN-FREE

APPETIZERS

JAPANESE SPINACH SALAD
Yuzu Parmesan, Miso

YAMAKURAGE SALAD
Mountain Jelly Lettuce, Landaa Mint Tofu, Onion, Sesame, Soy Dressing

FLOWER ROLLS
Green Mango, Papaya, Basil, Crushed Peanuts, Sweet and Sour Chilli

SOM TAM
Green Papaya, Beans, Peanuts, Green Mango

TOM KHA
Chicken or Asian Greens, Lemongrass, Galangal

VEGETARIAN VEGAN

VEGAN, VEGETARIAN & GLUTEN-FREE

APPETIZERS · CONTINUED

Vietnamese Fish Patties
Steamed in Banana Leaf

KEBABS & GRILLED DISHES

Punjabi-Style TANDOORI LAMB CHOPS
with Landaa Mint Chutney

Clay pot Oven-Roasted BABY CHICKEN
Yoghurt, Fenugreek

BANANA-WRAPPED RAINBOW RUNNER

HARIYALI PRAWNS
Spinach, Coriander, Mint, Garam Masala

RESHMI KEBAB
Skewered Silken Chicken, Cashews, Cream, Nutmeg

PANEER TIKKA
with Yoghurt and Masala Marinade

CURRY & WOK

BUTTER CHICKEN
Creamy Tomato, Cashews, Fenugreek Leaf

GAENG KIEW WAN
Green Curry with Chicken, Prawns or Thai Aubergine

YAM NUA
Grilled Angus Sirloin on Spicy Thai Salad

WOK-FRIED LOBSTER
Tamarind, Lemongrass, Shallots

VEGETARIAN VEGAN

VEGAN, VEGETARIAN & GLUTEN-FREE

CURRY & WOK · CONTINUED

MALDIVIAN FISH CURRY
Coconut Milk, Turmeric, Pandan Leaves

RICE & NOODLES

Dum-Baked HYDERABADI CHICKEN BIRYANI
Red Capsicum Raita, Chef's Salad

SCALLOP & LOTUS FRIED RICE
Imperial Fried Rice, Scallop, Lotus Leaf

VIETNAMESE GLASS NOODLES
Beef Tenderloin, Fresh Leaves and Herbs

KHAO SOI GAI
Curried Rice Noodles, Chicken, Thai Pickles

SIDES

Wok-Fried Choy Sum Leaves
Garlic, Chilli, Soy

Wok-Fried Green Asparagus & Landaa Mushrooms
with Whole Fried Garlic

Kopi Leaf & Coconut Salad
Picked Daily From our Garden

NASI KUNING
Pandan Leaves, Turmeric, Coconut

Steamed Rice
Jasmine or Basmati

Dal Makhani
Slow-Cooked Black Lentils

VEGETARIAN VEGAN

CHILDREN'S

BEGINNERS

Tomato and Egg Soup

Congee with Chicken, Fish or Plain

MAIN ISLAND

Grilled Cheese Sandwich

Peanut Butter or Nutella Sandwich with Bananas

Beef Burger with or without Cheese

Chicken Hot Dog

Homemade Chicken Nuggets

Baked Fish Fingers

Mac 'n Cheese with Steamed Broccoli

All Main Island entrees are served with raw or steamed vegetables and a choice of French fries or mashed potatoes

CHEF'S FAVOURITES

Fried Rice with Vegetables, Chicken or Shrimp

Fried Egg Noodles with Chicken

Plum Onigiri with Pickled Vegetables

Upma -Semolina with Tomato & Coriander

Khichdi with Yogurt

Chicken Malai Tikka Roll with Cucumber & Carrots

VEGETARIAN VEGAN

CHILDREN'S

SWEET TOOTH

Maldivian Banana Split

Fresh Fruit Salad with Vanilla Ice Cream

Chocolate Brownie Sundae with Chocolate Ice Cream

Cheesecake Bites with Raspberry Sauce

CHEERS

Milk Shake
Vanilla, Chocolate or Strawberry & Banana

Babyccino
Hot Chocolate with Whipped Cream

Orange Mojito

Mango Lassi

VEGETARIAN VEGAN