



IN VILLA DINING



Dear Valued Guest,

Patina celebrates the best of global cuisine, with a focus on ingredients, techniques, flavour and personality. We are privileged to have you stay with us, and we are looking forward to creating memorable dining experiences for you.

Our in villa dining menu features a selection of our Patina specialties. Whether you would like a three-course meal or a light snack, we are delighted to present an array of choices to suite your mood. We will happily prepare any meal that is not on the menu, as long as the ingredients are available. Patina Maldives Fari Island partners with local farms to provide our guests with fresh, seasonal products throughout the year. Our overall concept places emphasis on maintaining seasonal and diverse menus featuring local produce and supporting Maldivian growers and fisherman.

Should you wish to arrange private dining in your villa, you will find menu suggestions on the following pages.

"Cooking for others is like falling in love. It should be entered with full devotion, passion and commitment - or not at all. Knowing and understanding the provenance of each dish sits at the very core of our kitchen philosophy, ensuring we provide our guests with superb dining experiences."

Jose Diaz
Culinary Director

ALL DAY BREAKFAST

Served from 6:00 am until 10:30 Am



BREAKFAST SETS

CONTINENTAL (D) 45

Bakery basket including fresh brioche buns, home-made croissant, pain au chocolate and fruit danish served with butter, preserves & organic honey

Freshly pressed juice

Coffee, Tea, or Hot Chocolate

FULL ENGLISH (P) (D) 65

3 Eggs cooked to your preference, black pudding, pork sausages, Sauteed mushrooms cured bacon, organic tomato, baked beans and your choice of toast

Freshly pressed juice

Coffee, Tea, or Hot Chocolate

THE PATINA EXPERIENCE (D) (V) 70

Egg white omelette with tomato, spinach, and mushroom

Multigrain rye, pumpernickel, or wholewheat toast

Plain Greek yogurt, homemade compote & organic honey

Overnight oats with seasonal berries & honeycomb

Seasonal fruit plate

Freshly pressed juice

Coffee, Tea, or Hot Chocolate

BREAKFAST SPECIALTIES

AVOCADO ON TOAST (V) (D) 28

Mashed avocado, feta cheese, heirloom tomatoes, red onion, cress

CONGEE 18

Rice porridge, shredded chicken, salted egg, youtiao, spring onion, pickles, soy sauce

BUTTERMILK PANCAKES (D) (V) 22

Seasonal berries, whipped cream and maple syrup

WAFFLES (D) (V) 22

Coconut jam, sliced mango, chia seeds, agave nectar

BAKERY BASKET (D) (V) 22

Selection of home-made croissants, pain au chocolate, fruit danish, brioche and muffins served with butter, preserves & organic honey



EGG SPECIALTIES

YOUR STYLE (D) 22

3 egg omelette of your choice with two sides

ROYAL (D) (SF) 36

Organic poached eggs, English muffin, hollandaise, caviar, smoked salmon & Sautee spinach

TRUFFLE SCRAMBLED (D) (V) 36

Organic eggs, truffle cheese, country loaf, grilled mushrooms & cherry tomatoes

SIDE ORDER 10

Pork / Chicken / Beef sausages

Grilled Pork Bacon (P)

Roasted Turkey Bacon

Potato Rosti (V) (D)

Roasted Tomato with Fresh Oregano (VE)

Baked Beans (VE)

Roasted Mushrooms with Garlic and Local Herbs (V) (GF)

COLD SPECIALTIES

ASSORTED CEREALS (N) 12

Corn flakes; Alpen muesli; special k; Weetabix; Frosties; rice krispies; bran flakes; coco pops

Served with your choice of mil, full fat, low fat, soy, almond, coconut

GLUTEN FREE OATMEAL (GF) (N) (V) 14

Hemp seeds, brazil nuts, dates, bee pollen, goji berries, blueberries

BIRCHER MUESLI (N) (V) 14

Granny smith apples, raisins, nuts

SEASONAL FRUIT PLATTER (VE) (GF) 22

Spiced cinnamon sugar



FRESHLY PRESSED JUICES

IMMUNE BOOSTER (VE) 14

Orange, lemon, apple, ginger, cayenne

POWERHOUSE (VE) 14

Beet, carrot, green apple, celery, ginger

TROPICAL BOOST (VE) 14

Pineapple, celery, green apple, lime, ginger

SMOOTHIES

GREEN MONSTER (VE) 16

Kale, Spinnach, cucumber, apple, lemon & parsley

SUMMER BLOSSOM (VE) 16

Coconut water, orange juice, ginger root, mint & rosella

CARAMEL & FIG SHAKE (VE) 16

Sweet potato, almond milk, peanut butter, banana, dates
cinnamon, dark chocolate

FRESHLY GROUND COFFEE

Espresso, Macchiato 12

French Pressed 12

Cappuccino, Café Latte, Latte Macchiato 14

Cold Brewed 14

Hot Chocolate 14

TEA SELECTION

English Breakfast 10

Earl Grey 10

Royal Darjeeling 10

Jasmine 10

Oolong 12

Middle Eastern Mint 12

Green 10

Mix Summer Fruits 12



ALL DAY DINING



ARTISANAL PLATTERS

MEZZE PLATTER (VE) (D) 32

Hummus, baba ghanoush, tzatziki, pickled vegetables, crudité, toasted pita

SMOKED SALMON (SF) (D) 28

Caperberries, shallots, rye bread, cream cheese

CHARCUTERIE BOARD (P) 38

Salami, chorizo, prosciutto, coppa, mustard, country

EUROPEAN CHEESE BOARD (D) (N) 36

Bespoke selection of hard and soft cheeses with homemade preserve, dry fruits, nuts and toasted sourdough

SALADS & BOWLS

CAESAR SALAD (SF) (D) 32

Parmesan croutons, baby gem lettuce, Spanish anchovies, shaved pecorino

GREEK SALAD (V) (D) 32

Kalamata olives, feta cheese, tomatoes, cucumber, oregano vinaigrette

BURRATA (V) (D) 55

Burrata, heirloom tomatoes, basil oil, aged balsamic, black pepper

FALAFEL BOWL (GF) (VE) 38

Beet hummus, tahini sauce, avocado, cucumber, pumpkin seeds, tomatoes, olives

FRESH TUNA POKE BOWL (SF) 45

Jasmine rice, edamame beans, togarashi, Maldivian tuna, seaweed, pickled onions, cucumbers, avocado, sesame seeds, lime soy vinaigrette

SANDWICHES & BURGERS

V BURGER (VE) (N) 48

Black bean and sweet potato patty, multigrain bun, iceberg lettuce, tomatoes, homemade pickles, vegan cheese, red onion, served with sweet potato fries

DOUBLE CHEESBURGER (D) 48

Double smashed beef patties, ketchup, yellow mustard, pickles, mature cheddar, lettuce, tomato, red onion

THE ULTIMATE CLUB SANDWICH (P) 45

Toasted sourdough, grilled chicken, pickles, Boston lettuce, avocado, crispy pork bacon, fried egg served with potato fries

HAM & CHEESE ROYAL (D) (P) 42

Honey baked ham, truffle moliterno, swiss cheese, Emmental, toasted brioche served with truffle & parmesan fries

SOUPS

TOMATO & BASIL VELOUTE (V) 22

Aged parmesan, confit tomatoes

CLEAR NOODLE BROTH 25

Homemade broth, chicken, seasonal vegetables, sourdough toast



A L A C A R T E

IBERICO HAM PATA NEGRA (P) 90

Tomato relish, country bread

GRILLED CHICKEN SATAY (N) 28

Marinated chicken, peanut sauce, coriander, sweet chili, lime

MALDIVIAN TUNA TARTAR (SF) 38

Avocado, radish, shallots, leaves and toasted sourdough

COLD SPRING ROLLS (V) (N) 28

Rice paper, carrots, bell peppers, rice noodles, spring onions, coriander leaves, cucumber, soy sesame dressing & peanut sauce

F R O M T H E G R I L L

All dishes come with a choice of sauce and two sides

Sea Bass Fillet, 180gr (SF) 65

Local Lobster, butter and herbs 500gr (SF) (D) 90

Maldivian Tuna Supreme 220gr (SF) 55

Free Range Chicken Breast 200gr 58

Black Angus Grass Fed Tenderloin, AUS, 200gr 110

Wagyu Beef Rib-Eye, AUS, M5, 300gr 95

S I D E O R D E R

1 2

French fries (VE)

Mashed potatoes (V) (D)

Grilled asparagus with shallots and vinaigrette (VE)

Sauteed broccoli with sundried tomatoes (V)

Roasted mushrooms with garlic and parsley (V) (D)

Green salad with lemon vinaigrette (VE)

S A U C E S

8

Mango Salsa (VE)

Hollandaise (D)

Bearnaise (D)

Mushroom jus (D)

Peppercorn jus (D)



ARTISANAL PIZZAS

Served from 11:00 A.M until 06:00 P.M

REGINA (V) (D) 38

Tomato, buffalo mozzarella, Stracciatella, fresh basil,
extra virgin olive oil

SALAMI (D) (P) 42

Tomato, mozzarella, pepperoni, extra virgin olive oil

DI PARMA (D) (P) 55

Fontina cheese, mozzarella cheese, black summer
truffles, prosciutto di Parma, chives, arugula & frisee

MAIN COURSES

KING PRAWN BIRYANI (SF) (D) (N) 36

Fragrant basmati rice, crispy onions, mint, coriander,
cashews

BUTTER CHICKEN (D) (N) 38

Succulent chicken marinated with spices, spiced tomato,
almond and Jasmin rice

GREEN VEGETABLE CURRY (VE) 36

Green Curry paste, eggplants, broccoli, tofu, peppers, sweet
potato, splash of coconut cream

TAGLIATELLE SEAFOOD (SF) (D) 52

tomato passata, zucchini, cherry tomatoes, shrimps, reef fish,
lobster, baby squid, mussels, clams, parsley

PENNE CHICKEN & PESTO (D) (N) 38

Penne, forest mushrooms, grilled chicken, black peppers,
rucola pesto, sun dried tomatoes, aged parmesan



SWEET END

CRÈME BRULÉE (D) (N) 22

Milk, Evaporated Milk, Condensed Milk, Demerara Sugar, Vanilla Bean

HONEY CHEESCAKE (D) (N) 24

Seasonal berries, cinnamon crumble, strawberry compote

COCONUT PARFAIT (D) (N) 22

passion fruit coulis

VALRHONA CHOCOLATE FONDUE (D) (N) 26

Seasonal fruit skewers

ICE CREAMS & SORBETS (D) 18

Selection of seasonal ice creams and sorbets

ARTISANAL FRUIT (D) 22

Exotic platter of local & regional fruits served with organic honey infused yogurt

MOVIE NIGHT TREATS

POPCORN (V) 32

Freshly prepared in the comfort of your villa

AMERICAN HOT DOGS (D) 28

Served with brioche buns, ketchup, mustard, pickles and aged cheddar cheese

PREMIUM NACHOS (D) 28

Tortilla chips, pulled marinated beef, aged cheddar cheese, sour cream, guacamole, black olives and jalapenos

CHOCOLATE FONDUE (D) (N) 26

Marshmallow & seasonal fruit skewers

ICE CREAM SUNDAY (D) (N) 26

Homemade strawberry, vanilla and chocolate ice cream, served with bananas, peaches, raspberry coulis and whipped cream, sprinkled with chocolate shavings



LATE NIGHT DINING



SALADS

GREEK SALAD (V) (D) 32

Kalamata olives, feta cheese, tomatoes, cucumber, oregano vinaigrette

BURRATA (V) (D) 55

Burrata, heirloom tomatoes, basil oil, aged balsamic, black pepper

SOUPS

TOMATO & BASIL VELOUTE (V) (D) 22

Aged parmesan, confit tomatoes

CLEAR NOODLE BROTH 25

Homemade broth, chicken, seasonal vegetables, sourdough toast

SANDWICHES & BURGERS

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Black bean and sweet potato patty, multigrain bun, iceberg lettuce, tomatoes, homemade pickles, vegan cheese red onion, served with sweet potato fries

DOUBLE CHEESBURGER (D) 48

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THE ULTIMATE CLUB SANDWICH (P) (D) 45

Toasted sourdough, grilled chicken, pickles, Boston lettuce, avocado, crispy pork bacon, fried egg served with potato fries

MAIN COURSES

BUTTER CHICKEN (D) (N) 38

Succulent chicken marinated with spices, spiced tomato, almond and Jasmin rice

GREEN VEGETABLE CURRY (VE) 36

Green Curry paste, eggplants, broccoli, tofu, peppers, sweet potato, splash of coconut cream

TAGLIATELLE SEAFOOD (SF) (D) 52

tomato passata, zucchini, cherry tomatoes, shrimps, reef fish, lobster, baby squid, mussels, clams, parsley

WAGYU BEEF RIB-EYE AUS, M5 300gr (D) 95

Served with French fries, garden salad, sauteed mushrooms and peppercorn jus

SEA BASS FILLET (SF) (D) 65

Grilled and served with grilled asparagus, blanched new potatoes and mango salsa

SWEET END

CRÈME BRULÉE (D) (N) 22

Milk, Evaporated Milk, Condensed Milk, Demerara Sugar, Vanilla Bean

EXOTIC FRUIT (D) 22

Exotic platter of local & regional fruits served with organic honey infused yogurt

HONEY CHEESECAKE (D) (N) 24

Seasonal berries, cinnamon crumble, strawberry compote

