

# *Lime & Chili*

BREAKFAST MENU

VARU BY ATMOSPHERE

# BREAKFAST MENU

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## Lime & Chili

### FRESH JUICE

Watermelon  
Orange  
Melon Cucumber

### CEREALS

Corn Flakes  
Muesli  
Wheat Flakes  
Honey Loops

### MILK

Skim Milk  
Full Cream Milk  
Soya Milk

### SEEDS

Pumpkin Seed, Sesame  
Sunflower Seeds  
Flaxseeds

### NUTS

Apricot  
Prunes  
Broken Cashew Nuts

### BAKERY BREAD SECTION

Butter Croissant  
Pain Aux Chocolat  
Custard Danish  
Apple Danish  
Raisin Muffins  
Orange and Pecan Muffins  
Sugar Donuts  
Multigrain Loaf  
Oats and Raisin Loaf  
French Baguette Loaf  
Gluten Free Bread  
Banana Bread  
White Bread Slice  
Brown Bread Slice

### FLAVORED BUTTER

Plain Salted Butter  
Herb Butter  
Dehydrated Olive Butter  
Roasted Garlic Butter

### HONEY

Acacia  
Natural Honey Comb

### YOGHURT & SMOOTHIE

Plain Yoghurt  
Mango Yoghurt  
Blueberry Yoghurt  
Banana Smoothie

### CHEESE AND CONDIMENTS

Orange Cheddar  
Gouda  
Camembert  
Edam

### BOOSTER

Bircher Muesli  
Granola Bars

### WHOLE FRUITS

Green Apple  
Red Apple  
Banana  
Orange

### LETTUCE

Lollo Rosso  
Romaine Lettuce  
Green Coral

### CONDIMENTS

Black Olive  
Pickled Pearl Onion  
Gherkin  
Caper Buds

### COLD CUTS

According to Availability:  
Smoked Mackerel  
Chicken Mortadella  
Ham  
Salami Napoli  
Chorizo

# BREAKFAST MENU

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### ACCOMPANIMENTS

Tabasco Sauce  
Hp Sauce  
Mayonnaise  
Heinz Ketchup  
Dijon Mustard  
Gari

### PICKLES

Mango Chutney  
Garlic Pickle

### DRESSINGS & OLIVE OIL

Lemon Honey Vinaigrette  
Thousand Island  
Ranch  
Balsamic Vinaigrette  
Olive Oil

### STEWED FRUITS

Pears  
Apple  
Pineapple  
Prunes

### LIVE EGG STATION

Fried Egg, Poached Egg, Omelets, Basted Egg

### LIVE CUT FRUIT STATION

(Choice Upon Availability)  
Pineapple, Water Melon, Honeydew Melon, Rock Melon, Sweet Melon, Passion Fruit, Mandarin, Kiwi, Papaya, Banana, Guava, Longan, Peach, Rambutan, Mangosteens, Mango, Red Grapes, White Grapes, Star Fruit, Pomegranate, Kumquat, Lychee, Jack Fruit Peeled, Plum, Sapodilla, Red Banana

### LIVE WAFFLE & CREPE STATION

Waffle, Crepe, Berry Compote, Chocolate Sauce, Nutella, Syrup, Caramelized Banana Compote, Whipped Cream, Peanut Butter, Maple syrup

### LIVE DOSA

Dosa

### SAMBAR & CHUTNEYS

Sambar, Coconut Chutney, Tomato Chutney, Mint -Coriander -Apple Chutney with Mustard Seed, Curry Leaves, Dry Red Chili

### HOT BUFFET

Hard Boiled Eggs  
Scrambled Eggs  
Baked Beans  
Oats  
Crispy Bacon  
Chicken Sausage  
Pork Sausage  
Buttermilk Pancake  
Grilled Tomatoes with Olive Tapenade  
Potato Aglio Olio (Potatoes with Chilli Flakes and Garlic)  
Sautéed Mushroom  
Vegetable Noodles  
Chicken Congee  
Fish in Soy Cilantro Sauce

### MALDIVIAN HOT

Kandumaahu Massanmaa  
Steamed Rice

### MALDIVIAN COLD & ACCOMPANIMENTS

Potato Mas Huni  
Tuna Kopee Fathu  
Roshi (Maldivian Bread)  
Sliced Onion  
Sliced Tomato  
Theli Fayi  
Maldivian Chili

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LUNCH MENU

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## LUNCH MENU

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### INTERNATIONAL BREAD DISPLAY

*Multi Grain Loaf  
Rye Loaf  
Sour Dough Loaf  
Corn Meal Roll  
Sesame Roll  
White bread Roll*

### BUTTER

*Whipped Butter, Garlic Butter, Herb Butter, Olive Butter*

### SOUP STATION

*Sweet Potato and Crab Soup  
Khao Suey*

### SIMPLE SALAD BAR

*Red Oak, Green Oak, Iceberg, Endive  
Pickled Artichoke, Carrot, Cucumber, Tomato, Chick Peas, Parmesan, Croutons, Boiled Eggs, Marinated Potato  
French Vinaigrette, Balsamic Dressing, Garlic Mayonnaise, Cocktail Dressing, Ranch Dressing, Blue Cheese Dressing, Cesar Dressing  
Olive Oil, Soy, Balsamic Vinegar, Sesame Oil, Tabasco, H.P Sauce  
Black Olive, Gherkin, Cocktail Onion, Green Olive, Artichoke, Capers, Flavored Mustard Mustard Vinegar, Tabasco Sauce, Sour Cream*

### COMPOSED SALADS

*Salad of Bamboo Shoot, Artichoke and Roasted Bell Peppers  
Salad of Raw Mango, Kaffir Lime, Mandarin with Peanut & Red Chilly  
Aloo Chana Chat  
Honey Roasted Baby Carrots  
Chilled Sea Prawn with Spring Vegetable and Mango Salsa  
Steamed Fish Mousse with Zucchini & Tomato Vinaigrette  
Chicken and Poached Fig Terrine With  
Balsamic Jelly and Fleur De Sel  
Sichuan Chilli & Peppers Chicken Salad*

### INDIVIDUAL SALAD

*Vegetable Roll with Chilly Mango Salsa  
Garden Green with Fresh Strawberry  
Melon Parma Ham*



## LUNCH MENU

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### COLD MEAT PLATTER

04 Cold Cuts Rotational (Smoked Salmon/ Turkey  
Mortadella/ Beef Salami/ Copa Ham/ Chicken  
Mortadella/ Pepperoni/ House Smoked Reef Fish)

### CHEESE STATION

Edam, Emmental, Boursin, Edam, Gorgonzola with  
Nuts, Grapes, Cheese Crackers  
Almond, Walnut, Raisin, Honey and Fruits

### HOT STARTER

Southern Fried Chicken  
Vegetable Samosa

### HOT BUFFET

Grilled Reef Fish with Portuguese Sauce  
Guinness Beef Stew  
Lamb Navarin  
Pork Loin with Soft Thyme Polenta, Asparagus  
Polonaise and Barolo Infused Jus De Lie  
Truffle Mashed Potato  
Roasted Eggplant with Rosemary and Feta Cheese  
Spinach & Ricotta Dumpling in Marinara Sauce

### INDIAN STATION

Ajwaini Fish Curry  
Chicken Biryani  
Mushroom Taka Tak

### ORIENTAL STATION

Butter Garlic Prawn  
Tofu with Ginger Miso Sauce  
Fried Crisp Yam Chips with Tossed Cashew-nut  
Served with Thai Spices  
Steamed Rice

### LIVE PAIDIAN

Assorted Seafood, Shredded Chicken, Pork,  
Lettuce, Tomato, Cheese Slice, Onion, Spinach,  
Vegetable, Spaghetti Pasta,  
Spicy Gorgonzola Sauce, Smokey Peperoni Sauce

### PIZZA OF THE DAY

Pizza Cardinale  
Pizza Divola

### LIVE HOPPERS

Vegetable Stew  
Coconut Chutney/Tomato Chutney

### PASTA OF THE DAY

Penne Alfredo  
Fettuccine Arrabiatta

### DESSERTS

Cinnamon Apple Strudel  
Strawberry Mille-feuille (Egg Less)  
Chocolate Éclair  
Mango Passion Fruit Charlotte  
Chocolate Raspberry Torte  
Coconut Cream Caramel  
Strawberry Lemon Vernie (Egg Les)  
Duo Mousse Cake  
Pineapple & Star anise Cobbler  
Mud Pie

### TROPICAL CUT FRUITS

# *Lime & Chili*

DINNER MENU

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# DINNER MENU

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### BREADS

Hard Roll, Soft Roll, Flavored Roll  
Multigrain Loaf, Sour Dough Loaf  
Parisian Baguette

### BUTTERS

Herb Butter  
Roasted Garlic Butter  
Plain Salted Butter  
Olive Butter

### POPADUM

Caper Buds

### CHEESE & CONDIMENTS

Emmental  
Gouda  
Cheddar  
Feta  
Walnuts, Prunes, Apricot, Olives

### COLD CUTS

Smoked Fish  
Ham  
Mortadella  
Salami  
Chorizo

### SOUP

Tom Yum Vegetable  
New England Seafood Chowder

### COMPOUND SALADS

Cajun Potato with Green Onion, Lime and  
Grainy Mustard  
Shredded Chicken with Pickled Cabbage and  
Ranchero Sauce  
Mixed Baby Lettuce, Toasted Walnut, Goat  
Cheese,  
Sweet Red Onion Vinaigrette  
Muhammara (Turkish Hot Walnut and Smoked  
Bell Pepper Dip)

### INDIVIDUAL SALADS

Tuna Niçoise, Anchovies, Kalamata  
Olives, Eggs, Potato  
Cauliflower and Celery Salad  
Okra and Purple Potato  
French Beans with Herb Rice and Lemon  
Dressing  
Raw Papaya Salad

### MAKE YOUR OWN SALAD STATION

### LETTUCE

Lollo Rosso  
Romain  
Iceberg

### DRESSINGS

Citrus Vinaigrette  
Balsamic Vinaigrette  
Thousand Island  
Ranch  
Olive Oil

### SALAD TOPPINGS

Broccoli, Sweet Corn, Roasted Carrots,  
Baby Beetroot, English Cucumber, Roma  
Tomato, Bean Sprout, Garbanzo Beans,  
Kidney Beans, Shaved Carrots, Radish,  
Roasted Onions, Pickled Artichoke,  
Potato, Bell Peppers, Mushrooms

### CONDIMENTS

Black Olive  
Pickled Pearl Onion  
Cornichons

### ACCOMPANIMENTS

Tabasco Sauce  
Hp Sauce  
Mayonnaise  
Ketchup  
Mustard (English, Grainy)  
Gari  
Mango Chutney



# DINNER MENU

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## Lime & Chili

### ACCOMPANIMENTS

Tabasco Sauce  
Hp Sauce  
Mayonnaise  
Ketchup  
Mustard (English, Grainy)  
Gari  
Mango Chutney

### PICKLE

Garlic Pickle  
Lemon Pickle

### POPADUM

### CARVING OF THE DAY

Leg of Lamb -Mint & Peppercorn Jelly

### CUT FRUITS

Pineapple  
Watermelon  
Pink Guava

### LIVE PASTA STATION

Penne, Fusilli, Spaghetti  
Cream Sauce, Pesto, Tomato, Bolognese,  
Aglio-Olio, Assorted Vegetables and Condiments

### LIVE PIZZA COUNTER

Red Onion, Bell Peppers, Olive Black and Green,  
Sundried Tomato, Artichoke, Jalapeno, Broccoli,  
Mushroom, Roma  
Tomato, Pineapple, Roasted Chicken, Pepperoni,  
Bacon Bits, Salami, Ham, Chorizo, Mozzarella,  
Parmesan, Basil, Oregano, Pepperoncini

### LIVE GRILL STATION

Combination Of 04 Protein's on Rotation  
Everyday- Beef Steak, Sausages, Chicken  
Breast, Pork Loin, Reef Fish Steak, Tuna  
Steak, Squids, Baby Octopus, Prawns, Half  
Cut Crab, Variety Skewers  
BBQ Sauce, Lemon Butter Sauce, Teriyaki  
Sauce, Ketchup, Mustards, Horseradish

### LIVE CURRY STATION

Maldivian Vegetable Curry  
Lamb Rogan Josh

### HOT BUFFET

Tuna Steak, Wasabi Lime butter & Fruit Salsa  
Spinach and Gouda Stuffed Chicken Leg with  
Peppercorn Jus  
Beef Bourguignon  
Mushroom Spinach in Soya Garlic Sauce  
Kung Pao Potatoes  
Jambalaya  
Steamed Rice  
Duchess Potato  
Bayildi Vegetables  
Cauliflower Steaks with Pesto Cream Sauce

### COLD DESSERT

Fresh Fruit Tart  
Mille-feuille  
Mango Choux  
Dessert Mousse  
Walnut Brownie  
Creme Brule

### HOT DESSERT

Spiced Chocolate Croissant Pudding  
Pineapple crumble