

Blue Lagoon Bar Set Menu

To ensure health and safety, Fihalhohi introduced a set menu, an alternative of buffet meals. Our chefs are at your disposal to create a tailored menu based on the following set menu items for special requests.

Breakfast

Our Breakfast is from morning **0730Hrs to 1000Hrs**. You may chose any of the below options.

Continental

Freshly Baked Muffin and Breakfast pastries
Bagel with Cream Cheese and Ham
Yogurt with Fruit Cocktail
Fresh Seasonal Fruits
Chilled Orange or Apple Juice
Regular and Decaffeinated Coffee
Assorted Hot Tea

Healthy

Fresh Seasonal Fruits
Yogurt with Fruit Cocktail
Hard Boiled Eggs
Fresh V8 Juice
Regular and Decaffeinated Coffee
Assorted Hot Tea

Full Breakfast

Chilled Orange or Apple Juice
Choice of Egg, Scrambled Eggs, Omelet or Fried Eggs
French Toast
Smoked Beef Bacon
Chicken Sausage
Grilled Tomato
Regular and Decaffeinated Coffee
Herbal Tea

Please inform us of any food allergies or special dietary requirements and we will be happy to accommodate you.



Lunch

(12:30Hrs to 14:00Hrs)

Starter

Seafood Salad

Shrimp, Cuttlefish, Red Snapper, Baby Octopus, Red Onion, Lemon Juice, Seasoning & Mayonnaise.

Soup

Mushroom Soup

Cream of Mushroom with Peanut Crumble Assorted Bread Basket.

Main

Crispy Pan Fried Fish Fillet

Marinated Fish Fillet Flour Coated & Pan Fried, Accompaniments of Flemish Style Carrot, Baked Jacket potatoes, Sour Cream and Garlic aioli.

Or

Chicken Burger

A chicken sandwich Consists of Chicken Patty Served Between Split buns, with pickles, Lettuce, Tomato, Onion, mustard, Mayonnaise, Served with French Fries & Coleslaw.

Or

Pasta Spaghetti

Spaghetti in Sundried tomato Cream with Vegetable.

Dessert

Fresh fruits with Platter

Or

Chocolate Mud Cake with Milk Chocolate frosting.

Or

Three-Flavored Ice cream with Roasted Almond Flakes.

Dinner

(19:30hrs to 21:30Hrs)

Starter

Prawns Cocktail 'N' Chef Garden Salade,

Cooked Medium Prawns, fresh vegetable, Green lettuce & cocktail Sauce.

Soup

Chicken Velouté Soup

Cooked Chicken, Valuate, Cream. Assorted Bread Basket

Main

Beef Tenderloin Steak

Roasted Beef Tenderloin, Seasonal Butter Vegetable, Marquise Potato, and Mushroom & pepper Sauce.

Or

Fried Fish Sandwich

Breaded and deep Fried Reef Fish Fillet, a Top of Sesame Seed Bun, Green Lettuce, and Fresh Tomato Slice Mayonnaises. Coleslaw, In addition, Potato Chips.

Or

Spaghetti Carbonara

Cooked Spaghetti, Beef Bacon, Eggs, Black Pepper, Parmigiano-Reggiano

Dessert

Tropical fruits Platter

Or

Chocolate Brownies & Cream Brûlée with Strawberry coulis

Or

Caramel Panna Cotta



Lunch

(12:30Hrs to 14:00Hrs)

Starter

Mediterranean Salad

Baby Arugula, Garbanzo, Red onion, English Cucumber, Roasted Red Bell Pepper, Feta cheese, Blend with Greek Vinaigrette.

Soup

Brazilian Garlic Soup

Beef Broth, Cooked with French bread, Roasted garlic, Liaison & Cilantro.
Assorted Bread Basket

Main

Grilled Fish

Marinated Darne of Tuna Fish, Garlic Beurre Blank, Seasonal Vegetable, and Parsley Potato.

Or

Vegetable fried Rice

Cooked rice, Stir frying with spring vegetables, Soy Sauce, Mango Chutney and Crispy Papadam.

Or

B.B.Q Grilled Marinated Chicken pizza

Marinated Chicken Breast and Grilled Onions, Topped with Mozzarella Cheese and BBQ Sauce.

Dessert

Fresh fruits with Platter

Or

Banana Cream Pie

Or

Black Forest Gateaux

Dinner

(19:30hrs to 21:30Hrs)

Starter

Seared Ahi Tuna Salad

Wasabi & Sesame Crusted Seared Ahi Tuna Salad on Bed of Crispy Mesclun, Cucumis, Shaved Daikon and Dahs of Honey Vinaigrette.

Soup

Cream of Green pea Soup

Assorted Bread Basket

Main

Grilled Fish and Chips

Marinated Grilled Fish, Sautéed Spinach, Carrot, potato Chips, Pineapple Slaw and Beurre à la bourguignonne.

Or

Pizza Margarita

Fresh Tomato, Home Made Tomato Sauce, Basil, Clouded with Mozzarella and Parmigiano Reggiano.

Or

Maldivian Style Tuna Fried Rice

Can Tuna Chunk, Cooked Basmati Rice Carrot, Leeks, Cabbage, Garlic, Onion, Oyster Sauce, Saved with Fried Sunny Side Egg and Papadam.

Dessert

Fresh fruits Salad with ice Cream

Or

Strawberry Fruit Pavlova Roll

Or

Mango Mousse



Lunch

(12:30Hrs to 14:00Hrs)

Starter

Cheese Salad

Summer Vegetable Salad with Feta, Lemon Herb vinaigrette, and Crunchy Grissini.

Soup

Roasted Pumpkin Soup with Chickpea Migas and Bacon.

Assorted Bread Basket

Main

Duo of Double Lamb Cutlet 'N' Chicken

Herb Cured and Roasted Double Lamb Cutlet and Grilled Chicken, Accompaniments of Almond Broccoli, Duchess Potatoes and Red Wine Jus.

Or

Sundried Tomato Pasta

Tender Spaghetti layered with flavorful bits of Sun-dried tomatoes, Cream, Enriched Spinach, Fresh Basil, Dash of Buttery Garlic and Parmigiana Reggiano.

Or

Nasi Goreng

Indonesian Style Stir-fried Rice Consisting of Vegetables, meat, Seafood, Shrimp Paste, Sweet Soy Sauce and Fried Egg. A side with Tomato and Crispy Cucumber.

Dessert

Raspberry Cheese Cake & Chocolate & Nut Rum Ball with Kiwi Sauce.

Or

Fruit Salad with ice Cream with Jujubes, Nuts and Three Flavour Topping

Or

Chocolate Mousse

Dinner

(19:30hrs to 21:30Hrs)

Starter

Smoked Salmon Cucumber Roll

Smoked Salmon, Cucumber, Cream Cheese, Green Lettuce and Dill.

Soup

Clear Chicken Broth

Enriched Chicken broth, Vegetables, Shredded Chicken and Dash of Roasted Sesame Oil.

Main

Mixed Grilled Meats

Beef Medallion Stake, Lamb Cutlet, Chicken Thigh, Sautéed Potatoes, Green Beans and Mushroom Ragu

Or

Cheese Burger

A Beef Patty, Topped with Cheese, Lettuce, Tomato Onion, Mayonnaise, Ketchup, and Mustard, Served on a Toasted Sesame Bun, aside French Fries and Coleslaw.

Or

Gobi Manchurian & Rice

Batter coated cauliflower florets are deep-fried and then sautéed with ginger, garlic, Onion and Tossed with dark soya sauce, Mild chili sauce and Seasoning with salt and pepper. Served with Steamed rice, Garnished with Scallion

Dessert

Tropical fruits Platter

Or

Banana Split Fluff with Cream and Dried Nuts

Or

Creamy Chocolate Pudding

TUESDAY



Lunch

(12:30Hrs to 14:00Hrs)

Starter

Tomato and Mozzarella Salad

Mozzarella Cheese, Tomatoes & Balsamic Dressing

Soup

Roasted Butternut Squash Soup, Golden Garlic

Assorted Bread Basket

Main

Tempura Seafood's with Rice

Light batter Coated Crunchy, Crispy Deep-fried Seafood, and Vegetable served with Steamed Rice and Dipping Sauce.

Or

Pasta Baked

Lasagna noodles, Vegetable Grilled Zucchini, Carrot, Baby Spinach, Béchamel Sauce and Topping Cheddar Cheese.

Or

Chicken Burger

Chicken Burger, Served with French Fries & Pineapple Slaw.

Dessert

Raspberry Cheese Cake & Chocolate & Nut Rum Ball with Kiwi Sauce.

Or

Fruit Salad with ice Cream, Jujubes, Nuts and Three Flavour Topping

Or

Chocolate Éclairs

Dinner

(19:30hrs to 21:30Hrs)

Starter

Asian Green Salad

Greens Salad including Tatsoi, Tossed in a Tangy salad dressing Drizzle over Mild Spicy mayo Finish with sesame Seeds.

Soup

Leeks and Potato soup

Assorted Bread Basket

Main

Stewed Chicken

Hungarian-Style Chicken Stew with Summer Vegetable and fettuccine.

Or

Vegetable Cutlet

Breaded and Deep-fried Vegetable Patty Served on Bed of Green Salad, Yoghurt Dip and Ketchup.

Or

Chicken Hot Dog Roll

Split Cornmeal Sandwich roll, Filled with Deep Fried Chicken breasts Strips, Shredded Carrot, Cabbage Red and White, Bounded with mayonnaise

Dessert

Fresh fruits Salad

Or

Brownie Baked Alaska

Or

Grilled Pineapple with Honey, Vanilla Ice Cream and Basil Leave



Lunch

(12:30Hrs to 14:00Hrs)

Starter

Nicosia Salad

Consisting of tuna, Tomatoes, Cooked Green Beans and Potatoes, Anchovies, Hard-Boiled Eggs, and Black Olives, Greens Leafs, dressed with a Garlic Vinaigrette.

Soup

Beef Broth

Clear Beef Soup Simmered with Sumer Vegetables beef Cubes and seasoning Served with Cheese & garlic Croûton
Assorted Bread Basket

Main

Roasted Chicken

Marinated Roasted Half Chicken, with Natural Jus Accompaniments of Sautéed Carrot, Peas and Potato Wedges

Or

Vienna Steak with Braised Onion

Grilled Beef Burger, Marinated with Garlic, Onion, Salt, pepper, Paprika Powder & Soy Sauce Topped with Braised Onion, and Served with fresh Vegetables, Hassel Back Potato and Dash of Sweet Tamarind Sauce.

Or

Chinese Fried Rice 🌱

Rice Stir Fried with Chinese Seasoning and Rich Vegetables Served with Soy Sauce and Chilli Paste

Dessert

Tropical Fresh fruit Platter

Or

Dark Chocolate brownies and Vanilla Bavarian Cream

Or

Mango Mousse

Dinner

(19:30hrs to 21:30Hrs)

Starter

Hawaiian Chicken salad

Pan Seared Chicken Breast, Combined with Romaine Fresh, Tomato, Onion, Slightly Grilled Pineapple, Red Bell Pepper and Dress with Paprika Mayo.

Soup

Minestrone Soup

Italian Vegetable soup made with tomato Purée, Bacon, Pasta and Seasoning Finished with Parmesan Cheese and Fresh Basil.

Main

Beef Stew

Beef Cubes, Stewing with Natural Jus with mushrooms, potatoes, Carrots, Aromatic Seasoning, and Red wine, served on a bed of Fettuccine.

Or

Chicken Scallop viana Style

Breaded and Deep Fried Chicken Breast Served with French fries & tartar Sauce.

Or

Vegetable Pizza 🌱

Pizza sauce Sweet Bell pepper, Zucchini, Mushroom, tomatoes Clouded with Mozzarella Cheese

Dessert

Fresh fruits Platter

Or

Tiramisu Cheese cake

Or

White Chocolate Panna Cota with berries

THURSDAY



Lunch

(12:30Hrs to 14:00Hrs)

Starter

Beef Carpaccio

Thinly Sliced Beef Tenderloin, Seasoned with Salt, Pepper, Olive oil, Lemon Juice, Adorned with Mesclun and Parmesan.

Soup

Tomato Soup with pita

Home made Fresh tomato Soup, intensive with Garlic, Dash of Olive oil and Sprinkle Parsley Served with Pitta Bread.
Assorted Bread Basket

Main

Salmon 'N' Calamari

Seared Fresh Salmon and Grilled Calamari Spinach, Pan Fried Potatoes and Lemon Beurre Blanc.

Or

Ham & Pineapple Pizza

A Pizza, Topped with Tomato Sauce, Chicken Ham, Pineapple chunks and Mozzarella Cheese.

Or

Tempura Vegetable

Battered and Deep Fried Carrot, Eggplant, Green Beans & Sweet pepper Served with Soy Dipping and Steamed Rice

Dessert

Fresh Fruits Salad with Ice Cream

Or

Marble Cheese Cake

Or

Banana Chocolate

Dinner

(19:30hrs to 21:30Hrs)

Starter

Seafood Cocktail

A Seafood Salad, consisting of shell Fish, Red Snapper, Bound with Cucumber, Onion, Lettuce Intensive with Cocktail Sauce and Garnished with lemon Wedges.

Soup

Creamy Roasted Carrot Soup

Carrot soup with Garlic, Onion, Vegetable Broth, Mediterranean spices, and Cilantro Assorted Bread Basket.

Main

Marinated Beef Kebabs

Beef tenderloin, Onion, sweet pepper, Mushroom Served with Steamed Rice & Tzatziki Sauce

Or

Angler's Catch of the day

Breaded and Deep-fried Fish Fillet Served with French fries, Coleslaw & tartar Sauce.

Or

Vegetable Pasta Casserole

Vegetable Casserole, Combine with Pasta Mozzarella Cheese and Gratinéed.

Dessert

Tropical Fresh fruits

Or

Caramel Pudding, Raspberry Sauce and Orange Segments

Or

Gulab Jamun parfait with Honey



Lunch

(12:30Hrs to 14:00Hrs)

Starter

Ham and Mixed Vegetable Salad

Chicken Ham, Carrot Green pea, Red Onion, Corn kernel, Lettuce & Mayonnaise

Soup

Cream of Potato Leek & Bacon Soup

A French Classic Creamy Potato Leek Soup, Top it with Herbs & Crispy *Bacon*
Assorted Bread Basket

Main

Grilled Chicken

Grilled Chicken Thigh, Vegetables Medley
Parsley Potato and Mushroom Ragu.

Or

Submarine Sandwiched

Cylindrical Bread Roll Split lengthwise and Filled with Meats, Cheeses, Vegetables, Condiments and Served with French Fries.

Or

Pasta Vege V

Spaghetti, Pesto Sauce Served with Parmesan Cheese.

Dessert

Fresh Fruits Platter

Or

Crème Brûlée 'N' Glazed Pineapple, Strawberry Coulis.

Or

Three Flavored Ice Cream with Broken Glasses

Dinner

(19:30hrs to 21:30Hrs)

Starter

Cucumber Appetizer Bites

Cucumber Medallion, Broiled Chicken, Yoghurt, Feta Cheese, Onion, Seasoning & Hot Sauce.

Soup

Loaded Potato Soup

A Cream Base Soup, Consisting of Potatoes, Carrot, Onion, Celery, Cheddar Cheese, Sour Cream, and Crispy Bacon. Finished with Fine Stripes of Carrot and Shallots.
Assorted Bread Basket

Main

Grilled Reef Fish

Seared Reef white Fish, Fir Roast Vegetable, and Served with English Jacked Potato.

Or

Beef Stroganoff

Beef Tenderloin Strips, Béchamel onion Mushroom, dried Sherry, Fresh Cream, and Served with Ribbon Pasta.

Or

Vegetable Curry V

Fresh Vegetable Cooked with Subcontinental Spices, including the Flavour of Allium, Coconut milk, and Served with Ghee Rice, Papadam, Chutney and Crispy Curry Leaves.

Dessert

Fresh fruits Platter

Or

Linzer tort with Cherry Comfort

Or

Chocolate Pudding

SATURDAY

