

The Maldives Most Ethical Burger



Gluten free, dairy free, low carb 34++

All prices are in USD and subject to 23.2% Government Taxes and Service

Chill'd

Please see our Wellness Your Way Vegan/Vegetarian Gluten Free, Dairy Free and Low Carb/Keto/Paleo menus on following pages.

LIGHT BITES

Fish Ceviche	26
Local reef fish, coconut, chili, coriander, lime	
Buratta	30
Creamy buratta, kula fila rocket, basil from the garden, Parma ham, extra virgin olive oil	
Tuna Tartare	28
Red tuna, avocado, chives, seaweed tartare, espellette peppers, garden dill	
Summer Rolls	22
Homegrown kulha fila greens, vermicelli noodles, mango, Vietnamese sauce	
Spicy Tuna Maki	24
Tuna, spicy yuzu mayo, tobiko, ginger, wasabi	
Salmon Maki Roll	25
Wasabi, pickled ginger, soy sauce, NZ Regal king salmon	

SOUP

Tomato Gazpacho	22
Cherry tomato, feta cheese, basil, olive oil	
Borscht	25
Cape Grim beef, vegetable, sour cream, garlic	
Chicken Sweet Corn	24
Chicken, egg drop, corn, spring onion	
Cream of Tomato Soup	22
Cream, tomato soup, garlic croutons	

SALAD

Roasted Pumpkin Salad n	24
Almond, spinach, avocado, red cabbage, apple, chia seed, lemon dressing	
Caesar Salad	24
Cos lettuce, shaved aged parmigiano, pork bacon, soft boiled egg, anchovy, crouton	
Chicken	26
Grilled tiger prawn	29
Greek Salad	24
Feta cheese, olive, cucumber, mixed bell pepper, tomato and lemon vinaigrette	
Mystique Garden salad	24
Mixed green, red cabbage, shredded carrot, avocado, radish, apple cider vinegar, olive oil	
Boiled egg	26
Seared Maldivian tuna	28
NZ Regal King smoked salmon	
Crab Salad	36
Crab, heart of gem lettuce, fennel, cherry tomato, parmesan, espelette pepper, lime zest, mayonnaise	
Quinoa Salad	25
Red quinoa, avocado, corn, kulha fila, grapefruit, honey lime dressing	

INFLUENCES OF ASIA

Maldivian Mas Riha	32
Traditional Maldivian tuna curry, rice, curry leaf, mashuni, chapati	
Indian Vegetable Curry	28
Mixed vegetables, curry leaf, rice, paratha, chutney, raita	
Indonesian Nasi Goreng	34
Jasmine rice, Hazeldenes chicken, chili sambal, egg, chili pickle	
Stir Fried Noodles	34
Egg noodles, egg, prawn, garlic, vegetables	
Phad Thai n	28
Rice noodles, vegetable, bean sprout, egg, peanuts	
Hazeldenes chicken	32
Prawn	34

PASTA

Broccoli Orecchiette	28
Chilli flakes, parmigiano, lemon zest	
Spaghetti Aglio E Olio	28
Fresh chilli flakes, olive oil, parsley, crispy garlic	
Spaghetti Bolognese	34
Cape Grim beef sauce, pomodoro, aged parmigiano	
Penne Carbonara	32
Cured pork, black pepper, egg	
Penne Arrabbiata	28
Garlic, tomato, red chilli	
Tuna Orecchiette	32
Turmeric, tomato, mas mirus, crispy curry Leaf	
Seafood Spaghetti	34
Prawn, scallop, reef fish, mussel in tomato sauce	

BURGERS & SANDWICHES

All served with fries.

Ethical Burger	36
Cape Grim beef, Dingley Dell bacon, egg, kulha fila greens, cucumber pickle, banana ketchup, oyster mushroom, almond flaxseed roll	
Amilla Beef Burger	34
Fried egg, gem lettuce, tomato, caramelized onion, pork bacon, cheese	
Falafel Burger	28
Chickpea, beetroot, yoghurt, lettuce, tomato	
Warm Chicken Tikka Wrap	30
White onion, cucumber, tomato, cucumber yoghurt	
Amilla Club Sandwich	32
Poached Hazeldenes chicken, Dingley Dell pork bacon, tomato, mayonnaise, fried egg, lettuce	
Vegetable Ciabatta	30
Grilled eggplant, zucchini, bell pepper, feta cheese, rocket salad, basil pesto mayo	

MAIN	
Fregola Sarda	39
Pasta, cream, parmesan cheese, chopped chives, truffle	
Maldivian Tuna Steak	38
Sautéed homegrown spinach, mashed pumpkin, herb oil	
Marinated Chicken	38
Hazeldenes chicken, mushroom, spinach, cream, garlic	
Cape Grim Beef Ribeye 200g	52*
Mashed potato, sauteed vegetables, mushroom, red wine jus	
Seared Salmon	40
NZ Regal king salmon, homegrown bok choy, garlic, wasabi tamari sauce	
Reef Fish of The Day	36
Grilled vegetables, lemon butter sauce	
Cauliflower Steak	32
Cauliflower puree, capers, raisin	
Seafood platter	88*
Lobster, tiger prawn, calamari, reef fish, scallop, tartare sauce, vierge sauce, French fries, corn	
SIDES	
Natural Fries	8
Sweet Potato Fries	9
Truffle & Parmesan	10
Roasted Vegetables	8
Grilled Asparagus	11
Mixed Leaves Salad	9

n-Contains Nuts. Please inform us of any food allergies or special dietary requirements and we will be happy to accommodate you. Prices are quoted in US Dollar and subject to 23.2% taxes and service
Full board entitled to 2 courses

DESSERT

Hummingbird Cake Banana Passion fruit Sorbate	22
Whole orange cake Orange cream Slab orange white chocolate Sorbet	20
Tropical Sun Cake Sun travel cake with Madagascar vanilla rosemary ice cream	22
Date Nut Bar Date bar & healthy date cream	22
Coconut Panna Cotta green apple sorbet with low carb exotic	22
Coconut cream Brûlée Coconut Sorbet	20
Chocolate Brownie Truffle ice cream	24

LIGHT BITES

Summer Rolls	22
Homegrown kulha fila greens, vermicelli noodles, mango, vietnamese sauce	
Spicy Cucumber Maki	22
Cucumber, spicy yuzu mayo, tempura, ginger, wasabi	
Avocado Tartare	24
Avocado, chives, seaweed tartare, espellette peppers, garden dill	
Hummus Platter	20
Vegan pita bread, carrot sticks	

SOUP

Tomato Gazpacho	22
Cherry tomatoes, feta cheese, basil, olive oil <i>vegetarian</i>	
Tomato Soup	22
Aromatic tomato, basil, garlic croutons	

SALAD

Roasted Pumpkin Salad n	24
Almond, spinach, avocado, red cabbage, apple, chia seed, lemon dressing	
Mystique Garden Salad	24
Mixed green, red cabbage, shredded carrot, avocado, radish, apple cider vinegar, olive oil	
Boiled egg <i>vegetarian</i>	26
Fennel Salad	26
Heart of gem lettuce, fennel, cherry tomato, espelette pepper, lime zest, vegan mayo	
Quinoa Salad	25
Red quinoa, avocado, corn, kulha fila, grapefruit, honey lime dressing	

BURGERS & SANDWICHES*All served with fries.*

Falafel Burger <i>vegetarian</i>	28
Chickpea, beetroot, yoghurt, lettuce, tomato	
Warm "Chicken" Wrap	29
White onion, cucumber, tomato, crispy vegan chicken slices	
Vegan Club Sandwich	28
Grilled vegetables, mushroom, sundried tomato, avocado, lettuce, tapenade	
Vegetable Ciabatta	28
Grilled eggplant, zucchini, bell pepper, rocket salad, vegan mayo	
Quinoa Burger	30
Quinoa patty, lettuce, oyster mushroom, kulha fila, cucumber pickle, banana ketchup	

INFLUENCES OF ASIA

Maldivian "Prawn" Riha	32
Traditional Maldivian curry, rice, curry leaf, chapati, plant-based prawn	
Indian Vegetable Curry	28
Mixed vegetables, curry leaf, rice, paratha, chutney, raita	
Indonesian Nasi Goreng - <i>vegetarian</i>	32
Spicy fried rice, fried egg, crispy garlic, crispy "vegan chicken" slices	
Phad Thai <i>vegetarian</i> n	28
Rice noodles, vegetable, bean sprout, egg, peanuts	
Crispy "soy chicken" slices	30
Plant-based king prawns	32
Stir fried noodles	32
Rice noodles, plant-based prawns, garlic, vegetables	

PASTA	
Broccoli Orecchiette	28
chilli flakes, parmigiano, lemon zest	
Spaghetti Aglio E Olio	28
fresh chilli flakes, olive oil, parsley, crispy garlic	
Penne Arrabbiata	28
garlic, pomodoro, red chilli	
"Seafood" Spaghetti	34
Plant based prawn, fish, calamari in tomato sauce	
MAIN	
Fregola Sarda	39
Fregola, cream, parmesan cheese, chopped chives, truffle <i>vegetarian</i>	
Tamari "Fish"	34
Fishless fillet, homegrown bok choy, garlic, wasabi tamari sauce	
Cauliflower Steak	31
Cauliflower puree, capers, raisin	
"Seafood" platter	75*
Plant based battered tiger prawn, calamari, fishless fillet, vierge sauce, French fries, corn	
SIDES	
Natural Fries	8
Sweet Potato Fries	9
Truffle & Parmesan	10
Roasted Vegetables	8
Grilled Asparagus	11
Mixed Leaves Salad	9
DESSERT	
Vegan Chocolate Fondant	24
Mango Sticky Rice	22
Coconut Panna Cotta	20
Home Made Sorbet – please check for today's flavours. Per scoop	0

LIGHT BITES

Fish Ceviche	26
Local reef fish, coconut, chili, coriander, lime	
Buratta	30
Creamy buratta, kula fila rocket, basil from the garden, Parma ham, extra virgin olive oil	
Tuna Tartare	28
Red tuna, Avocado, chives, seaweed tartare, espellette peppers, garden dill	

SALAD

Roasted Pumpkin Salad n	24
Almond, spinach, avocado, red cabbage, apple, chia seed, lemon dressing	
The Caesar	24
Cos lettuce, shaved aged parmigiano, pork bacon, soft boiled egg, anchovy	
Chicken	26
Poached prawn	29
Mystique Garden salad	24
Mixed green, red cabbage, carrot, avocado, radish, apple cider vinegar, olive oil	
Boiled egg	26
Seared tuna	28
Smoked salmon	28
Crab Salad	
Crab, heart of gem lettuce, fennel, cherry tomato, parmesan, espelette pepper, lime zest, mayonnaise	
	36

SOUP

Tomato Gazpacho <i>low carb</i>	22
Cherry tomatoes, feta cheese, basil, olive oil	
Borscht <i>low carb</i>	25
Cape Grim beef, vegetable, sour cream, garlic	

BURGERS & SANDWICHES

Ethical Burger	36
Cape Grim Beef, Dingley Dell bacon, egg, kulha fila greens, cucumber pickle, banana ketchup, oyster mushroom on an almond flaxseed roll <i>n</i>	
Amilla Burger	34
Fried egg, gem lettuce, pork bacon, cheese, almond flaxseed roll <i>n</i>	
Warm Tuna Open Sandwich	28
Seared tuna, harissa mayo, lettuce, onion, fresh herbs, almond flaxseed roll <i>n</i>	
Warm Chicken Tikka	30
White onion, cucumber, cucumber yoghurt almond flaxseed roll <i>n</i>	
Amilla Club Sandwich	32
Poached chicken, pork bacon, sriracha mayonnaise, fried egg, lettuce, almond flaxseed roll <i>n</i>	

GRILL SELECTION

Locally Caught Tuna Steak	38
Sautéed spinach, herb oil	
Marinated Chicken	38
Hazeldenes chicken, mushroom, spinach, cream, garlic	
Cape Grim Beef Ribeye 200g	52*
Sautéed vegetables, mushroom	
Seared Salmon	40
NZ Regal king salmon, homegrown bok choy, garlic, wasabi tamari sauce	
Reef Fish of The Day	36
Grilled vegetable, lemon butter sauce	
Cauliflower Steak	32
Cauliflower puree, capers	

SIDES

Roasted vegetables	8
Grilled asparagus	11
Mixed leaves salad	9

PASTA*Konjac pasta*

Spaghetti Aglio E Olio	28
Fresh chilli flakes, olive oil, parsley, crispy garlic	
Spaghetti Bolognese	34
Prime beef sauce, pomodoro, aged parmigiano	
Penne Carbonara	32
Cured pork, black pepper, egg	
Penne Arrabbiata	28
Garlic, pomodoro, red chilli	
Tuna Spaghetti	32
Turmeric, tomato, mas mirus, crispy curry leaf	
Seafood Spaghetti	34
Prawn, scallop, reef fish, mussel in tomato sauce	

INFLUENCES OF ASIA

Maldivian Mas Riha	32
Traditional maldivian tuna curry, konjac rice, curry leaf, mashuni	
Indonesian Nasi Goreng	34
Spicy fried konjac rice, fried egg, crispy garlic, chicken	
Phad Thai	28
Konjac noodles, vegetable, bean sprout, egg, peanuts v	
Chicken	32
Prawn	34

DESSERT

Chocolate brownie	24
Coconut Panna Cotta	22
Sugar Free Ice Cream	0

LIGHT BITES

Fish Ceviche	26
Local reef fish, coconut, chili, coriander, lime	
Buratta	30
Creamy buratta, kula fila rocket, basil from the garden, Parma ham, extra virgin olive oil	
Tuna Tartare	28
Red tuna, Avocado, chives, seaweed tartare, espellette peppers, garden dill	
Summer Rolls	22
Homegrown kulha fila greens, vermicelli noodles, mango, Vietnamese sauce	
Spicy Tuna Maki	24
Tuna, spicy yuzu mayo, tobiko, ginger, wasabi	
Salmon Maki Roll	25
Wasabi, pickled ginger, soy sauce, NZ Regal king salmon	

SOUP

Tomato Gazpacho	22
Cherry tomatoes, feta cheese, basil, olive oil	
Borscht	25
Cape Grim beef, vegetable, sour cream, garlic	
Chicken Sweet Corn	24
Chicken, egg drop, corn, spring onion	
Cream of Tomato Soup	22
Cream, tomato soup	

SALAD

Roasted Pumpkin Salad n	24
Almond, spinach, avocado, red cabbage, apple, chia seed, lemon dressing	
Caesar Salad	24
Cos lettuce, shaved aged parmigiano, pork bacon, soft boiled egg, anchovy	
Chicken	26
Grilled tiger prawn	29
Greek Salad	24
Feta cheese, olive, cucumber, mixed bell pepper, tomato and lemon vinaigrette	
Mystique Garden salad	24
Mixed green, red cabbage, shredded carrot, avocado, radish, apple cider vinegar, olive oil	
Boiled egg	26
Seared Maldivian tuna	28
NZ Regal King smoked salmon	
Crab Salad	36
Crab, heart of gem lettuce, fennel, cherry tomato, parmesan, esepette pepper, lime zest, mayo	
Quinoa Salad	25
Red quinoa, avocado, corn, kulha fila, grapefruit, honey lime dressing	

INFLUENCES OF ASIA

Maldivian Mas Riha	32
Traditional Maldivian tuna curry, rice, curry leaf, mashuni	
Indian Vegetable Curry	28
Mixed vegetables, curry leaf, rice, chutney, raita	
Indonesian Nasi Goreng	34
Jasmine rice, Hazeldenes chicken, chili sambal, egg, chili pickle	
Stir fried noodles	34
Rice noodles, egg, prawn, garlic, vegetables	
Phad Thai n	28
Rice noodles, vegetable, bean sprout, egg, peanuts v	
Hazeldenes chicken	32
Prawn	34

PASTA – GLUTEN FREE

Spaghetti Aglio E Olio	28
Fresh chilli flakes, olive oil, parsley, crispy garlic	
Spaghetti Bolognese	34
Prime beef sauce, pomodoro, aged parmigiano	
Penne Carbonara	32
Cured pork, black pepper, egg	
Penne Arrabbiata	28
Garlic, pomodoro, red chilli	
Tuna Spaghetti	32
Turmeric, tomato, mas mirus, crispy curry leaf	
Seafood Spaghetti	34
Prawn, scallop, reef fish, mussel in tomato sauce	

BURGERS & SANDWICHES*All served with fries.*

Ethical Burger	36
Cape Grim Beef, Dingley Dell bacon, egg, kulha fila greens, cucumber pickle, banana ketchup, oyster mushroom on an almond flaxseed roll <i>n</i>	
Amilla Burger	34
Fried egg, gem lettuce, pork bacon, cheese, almond flaxseed roll <i>n</i>	
Warm Tuna Open Sandwich	30
Seared tuna, harissa mayo, lettuce, onion, fresh herbs, almond flaxseed roll <i>n</i>	
Warm Chicken Tikka	30
White onion, cucumber, cucumber yoghurt almond flaxseed roll <i>n</i>	
Amilla Club Sandwich	32
Poached chicken, pork bacon, mayonnaise, fried egg, lettuce, almond flaxseed roll <i>n</i>	

MAIN

Locally Caught Tuna Steak Sautéed spinach, mash, herb oil	38
Marinated Chicken Hazeldenes chicken, mushroom, spinach, cream, garlic	38
Cape Grim Beef Ribeye 200g Mashed potato, sauteed vegetables, mushroom, red wine jus	52*
Seared Salmon NZ Regal king salmon, homegrown bok choy, garlic, wasabi tamari sauce	40
Reef Fish of The Day Grilled vegetable, lemon butter sauce	36
Cauliflower Steak Cauliflower puree, capers, raisin	32
Seafood platter Lobster, tiger prawn, calamari, fish, scallop, tartare sauce, vierge sauce, French fries, corn	88*

SIDES

Natural Fries	8
Sweet Potato Fries	9
Truffle & Parmesan	10
Roasted Vegetables	8
Grilled Asparagus	11
Mixed Leaves Salad	9

DESSERT

Chocolate Namelaka Mousse	24
Tropical Sun Cake	22
Whole Orange Cake	20
Date Nut Bar	22
Coconut Panna cotta	22
Truffle Chocolate Brownie	24

LIGHT BITES

Fish Ceviche	26
Local reef fish, coconut, chili, coriander, lime	
Tuna Tartare	28
Red tuna, Avocado, chives, seaweed tartare, esepellette peppers, garden dill	
Summer Rolls	22
Homegrown kulha fila greens, vermicelli noodles, mango, Vietnamese sauce	
Spicy Tuna Maki	24
Tuna, spicy yuzu mayo, tobiko, ginger, wasabi	
Salmon Maki Roll	25
Wasabi, pickled ginger, soy sauce, NZ Regal king salmon	

SALAD

Roasted Pumpkin Salad n	24
Almond, spinach, avocado, red cabbage, apple, lemon chia seed dressing	
Caesar Salad	24
Cos lettuce, vegan parmesan, pork bacon, soft boiled egg, anchovy, crouton	
Chicken	26
Grilled tiger prawn	29
Mystique Garden salad	24
Mixed green, red cabbage, shredded carrot, avocado, radish, apple cider vinegar, olive oil	
Boiled egg	26
Seared Maldivian tuna	28
NZ Regal King smoked salmon	
Crab Salad	36
Crab, heart of gem lettuce, fennel, cherry tomato, parmesan, esepellette pepper, lime zest, mayo	
Quinoa Salad	25
Red quinoa, avocado, corn, kulha fila, grapefruit, honey lime dressing	

SOUP

Tomato Gazpacho	22
Cherry tomatoes, basil, olive oil	
Borscht	25
Cape Grim beef, vegetable, garlic	
Chicken Sweet Corn	24
Chicken, egg drop, corn, spring onion	

INFLUENCES OF ASIA

Maldivian Mas Riha	32
Traditional Maldivian tuna curry, rice, curry leaf, mashuni, chapati	
Indian Vegetable Curry	28
Mixed vegetables, curry leaf, rice, paratha, chutney	
Indonesian Nasi Goreng	34
Jasmine rice, Hazeldenes chicken, chili sambal, egg, chili pickle	
Stir fried noodles	34
Egg noodles, egg, prawn, garlic, vegetables	
Phad Thai n	28
Rice noodles, vegetable, bean sprout, egg, peanuts v	
Hazeldenes chicken	32
Prawn	34

PASTA

Broccoli Orecchiette	28
Chilli flakes, lemon zest	
Spaghetti Aglio E Olio	28
Fresh chilli flakes, olive oil, parsley, crispy garlic	
Spaghetti Bolognese	34
Cape Grim beef sauce, pomodoro	
Penne Carbonara	32
Cured pork, black pepper, egg	
Penne Arrabbiata	28
Garlic, pomodoro, red chilli	
Tuna Orecchiette	32
Turmeric, tomato, mas mirus, crispy curry Leaf	
Seafood Spaghetti	34
Prawn, scallop, reef fish, mussel in tomato sauce	

BURGERS & SANDWICHES*All served with fries.*

Ethical Burger	36
Cape Grim Beef, Dingley Dell bacon, egg, kulha fila greens, cucumber pickle, banana ketchup, oyster mushroom, almond flaxseed roll	
Amilla Beef Burger	34
Fried egg, gem lettuce, tomato, caramelized onion, pork bacon	
Falafel Burger	28
Chickpea, beetroot, lettuce, tomato	
Warm Chicken Tikka Wrap	30
White onion, cucumber, tomato, cucumber yoghurt	
Amilla Club Sandwich	32
Poached Hazeldenes chicken, Dingley Dell pork bacon, tomato, mayonnaise, fried egg, lettuce	
Vegetarian Ciabatta	30
Grilled eggplant, zucchini, bell pepper, rocket salad, basil pesto mayo	

MAIN

Locally Caught Tuna Steak Sautéed spinach, mash, herb oil	38
Marinated Chicken Hazel denes chicken, mushroom, spinach, garlic	38
Cape Grim Beef Ribeye 200g Mashed potato, sauteed vegetables, mushroom, red wine jus	52*
Seared Salmon NZ regal king salmon, homegrown bok choy, garlic, wasabi tamari sauce	40
Reef Fish of The Day Grilled vegetable	36
Cauliflower Steak Cauliflower puree, capers, raisin	32
Seafood platter Lobster tiger prawn, calamari, reef fish, scallop, tartare sauce, vierge sauce, French fries, corn	88*

SIDES

Natural Fries	8
Sweet Potato Fries	9
Roasted Vegetables	8
Grilled Asparagus	11
Mixed Leaves Salad	9

DESSERT

Coconut Crème Brulee	20
Date bar	22
Home Made Sorbet – please check for today's flavours. Per scoop	0
Coconut Panna Cotta	22

	Small	
Large		
Joe's Signature Truffle & Pecorino Mushroom and thyme duxelle, truffle salsa, pecorino, rocket	30	36
Four Cheese Gorgonzola, mozzarella, goats cheese, brie, sliced tomato, Homegrown rocket leaves	34	38
Florentine Blistered cherry tomato, malabar spinach, egg, mozzarella, crispy ham	26	32
Margherita Sliced tomato, cherry tomato, mozzarella	26	32
Classic Vegetarian Fresh bell pepper, sweetcorn, mushrooms, coriander leaves, olives	20	26
Pulled BBQ Chicken & Chorizo Spring onion, shredded parsley, sweetcorn puree, mozzarella	26	32
Maldivian Locally caught tuna, onion, homegrown chilli, curry leaf, mozzarella, tomato	22	28
Indian Ocean Local crab, smoked salmon, scallop, sliced tomato, mozzarella, kaffir lime leaf	32	38
Lobster & Prawn Roasted cherry tomato, homegrown basil, chilli, mozzarella, garlic oil	36	42
Meat Lovers Smoked ham, salami, bacon, tomato, mozzarella, basil, chilli, truffle sauce	28	34
Nutella and Banana Pizza Hazelnut and chocolate paste, local banana, crispy hazelnut	26	32

Wellness Your Way Gluten Free and Low Carb Bases and Vegan Mozzarella are available upon request.

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

Prices are quoted in US Dollar and subject to 23.2% taxes and service

Full board entitled to 2 courses



Chill'd



Sustainable Amilla

At Amilla Resort and Residence we are committed to providing quality meat products and ingredients. Our meats come from farmers who raise their with humane protocols. Animals that are allowed to roam freely and eat that are natural to them. To do this we have partnered with the following suppliers

Cape Grim Beef

Tasmania is world-renowned for its rugged wilderness, pristine beauty and landscape of vivid contrast. Cape Grim in the far northwest corner, shaped by wild Southern Ocean swells, abundant rainfall has the cleanest air in the

Raised on rich pastures with nothing else added, Cape Grim Beef is hand-and rigorously graded, rewarding you with pure beef flavour – made by



Dingley Dell Pork

Third-generation UK family farmers and brothers with a deep love and for the countryside and agriculture. Starting 15 years ago with the animal welfare, taste and sustainability.

For them it is a privilege to work with animals and it is their belief that it is human-animal relationship that defines welfare. This is what is cultivated at level.

The Dingley Dell Farm is also helping to save bumble bees through vast of wild flowers on 33.8 hectares of land.



Maldivian Fish and Seafood

The Maldives promotes traditional and sustainable fishing methods. Net and line fishing are not allowed in the country. All local fish served in Amilla is with pole and line methods by small scale local fishermen. This supports not healthy fish stocks but the local economy.



Regal King Salmon

Raised in the clean and cold waters of New Zealand's Marlborough Sounds, Marlborough King Salmon is known for its incredible flavour, colour, texture healthy omega-3 fatty acids. It's the unique mix of currents, water quality and temperatures

Their farms are scattered through the cool, deep waters of the Marlborough's pristine Pelorus and Queen Charlotte Sounds. The salmon have plenty of grow with only 2% of the sea farm being occupied by salmon and the 98% by water.



Hazeldenes Chicken

Farming free range chickens since 1960 as a proud family-owned company at Lockwood, near Bendigo in Central Victoria. Their free-range birds have ability to forage naturally and instinctively amongst grasses, weeds, bushes trees in a secure environment. Their diet is supported with locally-supplied grains, blended with spice extracts and essential oils, creating happy, healthy tasty chicken.

They have state of the art facility for breeding and rearing chicks before them to the pastures.