



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 animals with humane protocols. Animals that are allowed to roam freely and eat foods 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 world.

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



Dingley Dell Pork

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

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

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



Maldivian Fish and Seafood

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



Regal King Salmon

Raised in the clean and cold waters of New Zealand's Marlborough Sounds, Regal Marlborough King Salmon is known for its incredible flavour, colour, texture and 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 room to grow with only 2% of the sea farm being occupied by salmon and the remaining 98% by water.



Hazeldenes Chicken

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

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

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

ENTREE

Antipasto all'Italiana (for two)	36
Italian cheese and cold cuts, semi dried tomatoes, Kalamata olives, bruschetta selection	
Caprese Insalata	26
Heirloom tomato, basil, burrata, basil oil	
Reef Fish Tartare	24
Reef fish, green asparagus, mint, poppy seed	
Cold Asparagus Veloute'	28
Green Asparagus, marinated egg yolk, truffle	
Minestrone Soup	24
Seasonal vegetables, confit tomato	
Tuna Carpaccio & Avocado	24
Tuna, avocado mayonnaise, basil & mint dressing	
Melon & Ham	24
Cantaloupe melon, Parma ham, citrus sauce, mint	
Eggplant alla Parmigiana	22
Mozzarella, tomato, basil	

HOMEMADE PASTA AND RISOTTO

	Entrée	Main
Spaghetti Bolognese		
Rich beef ragout, crispy parmesan		
	2	3
	2	0
Traditional Spaghetti Carbonara		
Pancetta, egg yolks, parmesan, black pepper		
	2	3
	2	0
Spaghetti Pomodoro		
Homemade tomato sauce, extra virgin olive oil, Amilla basil, parmesan		
	18	24
Squid Ink Linguini		
Lobster, cherry tomato, tomato sauce, basil		
	38*	68*
Pesto Orecchiette		
Basil pesto, burrata		
	26	32
Saffron Risotto		
Parmesan, gold, licorice powder		
	2	3
	6	4
Truffle Risotto		
Mushroom, parmesan, fresh truffle		
	38*	4
		8

Please advise any allergies or food preferences to our team.
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Please see our Wellness Your Way Gluten Free, Dairy Free, Vegan/Vegetarian and Low Carb/Keto/Paleo menus on following pages.

GRILLS

Cape Grim Striploin 200g	40	Norwegian Salmon 180g	35
Cape Grim Tenderloin MB2 200g	54*	Maldivian Reef Fish	30
Cape Grim Cube Roll MB4 250g	58*	King Prawns 4 pcs	52*
Grass Fed Lamb Rack	48	Maldivian Lobster per 100g	20*
Chicken Maryland	38	Maldivian Tuna Steak 200g	38
<i>Served with pumpkin puree</i>		<i>Served with cherry tomato salsa</i>	

MAINS

Dingley Dell Baby Back Ribs pumpkin puree, homemade BBQ sauce, baby vegetables	44
Beef Cheek braised in red wine, pumpkin puree, baby vegetables	40

SIDES

Island Salad	7
Ocean Water Potato sour cream, chives	9
Roasted Vegetables rosemary, garlic, butter	9
Grilled Broccoli extra virgin olive oil, toasted almonds	9
Sweet Potato	9
Wild Rice with coconut and chili oil	7

DESSERT

Open Lemon Meringue Tart, macaroon, lemon sorbet, lemon curd	22
Panna Cotta Passion crumble, passion cream, passionfruit caviar, chocolate soil	22
Berry Berry hazelnut, biscuit, berry ice-cream, sorbet, coulis, pistachio meringue	24
Chocolate Fondant chocolate soil, vanilla icea-cream, hot chocolate sauce	22
Café Au Lait Crème Brulee biscotti, vanilla mousse, meringue, cocoa sorbet	22
Dark Chocolate Ingot chocolate bar 70%, crumble, white chocolate ice-cream, hazelnut	24
Rosemary Fig Tart fresh figs, cream, rosemary ice-cream	22

ENTREE

Tomato Salad	26
Heirloom tomato, basil,, balsamic glaze	
Cold Asparagus Veloute'	28
Green Asparagus, marinated egg yolk, truffle	
Minestrone Soup	24
Seasonal vegetables, confit tomato	
Melon & Tofu	24
Duo of melon, citrus sauce, mint	
Insalata alla Italiano	18
Lettuce, cucumber, tomato, avocado, balsamic dressing	

PASTA AND RISOTTO

	Entrée	Main
Spaghetti Pomodoro	18	24
Home made tomato sauce, extra virgin olive oil, Amilla basil, dairy free parmesan		
Plant Based Prawn Fettucine	24	30
Cherry tomato, tomato sauce, basil		
Truffle Orecchiette	34	44
Mushroom, fresh truffle, extra virgin olive oil		
Saffron Risotto	26	34
Dairy free parmesan, black olive, shaved asparagus		
Truffle Risotto	40*	48
Mushroom, dairy free parmesan, fresh truffle		

MAINS

Grilled Konjac Calamari, vierge sauce, cauliflower	3 8
Fishless Fillet Lightly battered plant based fillet, pumpkin puree, baby vegetables	3 4
Grilled "Prawns" Plant based king prawns, broccoli, pumpkin seed	3 6

SIDES

Island Salad	7
Ocean Water Potato chives	9
Roasted Vegetables rosemary, garlic	9
Grilled Broccoli extra virgin olive oil, toasted almonds	9
Sweet Potato	9
Wild Rice with coconut and chili oil	7

DESSERT

Strawberry cremoso, fresh strawberry, mint, balsamic vinegar reduction, lime sorbet, crumble	16
Tiramisu cantucci crumble, coffee gel, chocolate sauce <i>vegetarian</i>	18
Chocolate fondant <i>vegetarian</i>	18
Hazelnut semifreddo, mandarin sauce, homemade orange candied, gluten free crumble <i>vegetarian</i>	18
Deconstructed cannolo, ricotta cream, lemon zest, dark chocolate 85% <i>vegetarian</i>	18
Fruit plate	2 0

ENTREE

Antipasto all'Italiana (for two)	3
Italian cheese and cold cuts, Kalamata olives, cassava flour crackers	6
<i>keto, paleo, low carb</i>	
Caprese Insalata	2
Heirloom tomato, basil, burrata, balsamic glaze	6
<i>paleo, low carb</i>	
Reef Fish Tartare	2
Reef fish, green asparagus, mint, poppy seed	4
Cold Asparagus Veloute'	2
Green Asparagus, marinated egg yolk, truffle	8
Minestrone Soup	2
Seasonal vegetables, confit tomato	4
<i>paleo, low carb</i>	
Tuna Carpaccio & Avocado	2
Tuna, avocado mayonnaise, basil & mint dressing	4
Melon & Ham	2
Cantaloupe melon, Parma ham, citrus sauce, mint	4
<i>paleo, low carb</i>	

KONJAC PASTA

	Entrée	Main
Spaghetti Bolognese		
Rich beef ragout, crispy parmesan	22	30
<i>paleo, low carb</i>		
Traditional Spaghetti Carbonara		
Pancetta, egg yolks, parmesan black pepper	22	30
<i>keto, paleo, low carb</i>		
Spaghetti Pomodoro		
Home made tomato sauce, extra virgin olive oil, Amilla basil, parmesan	18	2
<i>keto, paleo, low carb</i>		4

GRILLS

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Grass Fed Lamb Rack	48	Maldivian Lobster per 100g	20*
Chicken Maryland	38	Maldivian Tuna Steak 200g	38
<i>Served with pumpkin puree</i>		<i>Served with cherry tomato salsa</i>	

MAINS

Dingley Dell Baby Back Ribs pumpkin puree, homemade BBQ sauce, baby vegetables <i>low carb</i>	44
Beef Cheek braised in red wine, pumpkin puree, baby vegetables	40
Grilled Konjac Calamari, vierge sauce, cauliflower	38

SIDES

Island Salad	7
Roasted Vegetables rosemary, garlic, butter	9
Grilled Broccoli extra virgin olive oil, toasted almonds	9
Sweet Potato	9

DESSERT

Destructured cannolo, ricotta cream, lemon zest, dark chocolate 85%	18
Chocolate Fondant <i>Low carb/Keto/Paleo will take 20 mins to prepare</i>	18
Fruit plate <i>paleo</i>	20

ENTREE

Antipasto all'Italiana (for two)	36
Italian cheese and cold cuts, semi dried tomatoes, Kalamata olives, cassava crackers	
Caprese Insalata	26
Heirloom tomato, basil, burrata, basil oil	
Reef Fish Tartare	24
Reef fish, green asparagus, mint, poppy seed	
Cold Asparagus Veloute'	28
Green Asparagus, marinated egg yolk, truffle	
Minestrone Soup	24
Seasonal vegetables, confit tomato	
Tuna Carpaccio & Avocado	24
Tuna, avocado mayonnaise, basil & mint dressing	
Melon & Ham	24
Cantaloupe melon, Parma ham, citrus sauce, mint	
Eggplant alla Parmigiana	22
Mozzarella, tomato, basil	

GLUTEN FREE PASTA AND RISOTTO

	Entrée	Main
Spaghetti Bolognese		
Rich beef ragout, crispy parmesan		
	2	3
	2	0
Traditional Spaghetti Carbonara		
Pancetta, egg yolks, parmesan black pepper		
	2	3
	2	0
Spaghetti Pomodoro		
Home made tomato sauce, extra virgin olive oil, Amilla basil, parmesan		
	18	24
Saffron Risotto		
Parmesan, gold, licorice powder		
	26	34
Truffle Risotto		
Mushroom, parmesan, fresh truffle		
	38*	48

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Grass Fed Lamb Rack	48	Maldivian Lobster per 100g	20*
Chicken Maryland	38	Maldivian Tuna Steak 200g	38
<i>Served with pumpkin puree</i>		<i>Served with cherry tomato salsa</i>	

MAINS

Dingley Dell Baby Back Ribs pumpkin puree, homemade BBQ sauce, baby vegetables	44
Beef Cheek braised in red wine, pumpkin puree, baby vegetables	40
Grilled Konjac Calamari, vierge sauce, cauliflower	38

SIDES

Island Salad	7
Ocean Water Potato sour cream, chives	9
Roasted Vegetables rosemary, garlic, butter	9
Grilled Broccoli extra virgin olive oil, toasted almonds	9
Sweet Potato	9
Wild Rice with coconut and chili oil	7

DESSERT

Hazelnut semifreddo, mandarin sauce, homemade orange candied, gluten free crumble	18
Deconstructed cannolo, ricotta cream, lemon zest, dark chocolate 85%	18
Strawberry cremoso, fresh strawberry, mint, balsamic vinegar reduction, lime sorbet, crumble	16
Fruit plate	20

BAROLO GRILL

Italian Kitchen

ENTREE

Antipasto all'Italiana (for two) Italian cold cuts, semi dried tomatoes, Kalamata olives, bruschetta selection	36
Reef Fish Tartare Reef fish, green asparagus, mint, poppy seed	24
Cold Asparagus Veloute' Green Asparagus, marinated egg yolk, truffle	28
Minestrone Soup Seasonal vegetables, confit tomato	24
Tuna Carpaccio & Avocado Tuna, avocado mayonnaise, basil & mint dressing	24
Melon & Ham Cantaloupe melon, Parma ham, citrus sauce, mint	24

HOMEMADE PASTA AND RISOTTO

	Entrée	Main
Spaghetti Bolognese Rich beef ragout, dairy free parmesan	2	3
Traditional Spaghetti Carbonara Pancetta, egg yolks, dairy free parmesan, black pepper	2	0
Spaghetti Pomodoro Home made tomato sauce, extra virgin olive oil, Amilla basil, dairy free parmesan	2	0
Squid Ink Linguini Lobster, cherry tomato, tomato sauce, basil	18	24
Saffron Risotto Dairy free Parmesan, gold, licorice powder	38*	68*
Truffle Risotto Mushroom, dairy free parmesan, fresh truffle	26	34
	38*	48

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GRILLS

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Grass Fed Lamb Rack	48	Maldivian Lobster per 100g	20*
Chicken Maryland	38	Maldivian Tuna Steak 200g	38
<i>Served with pumpkin puree</i>		<i>Served with cherry tomato salsa</i>	

MAINS

Dingley Dell Baby Back Ribs pumpkin puree, homemade BBQ sauce, baby vegetables	44
Beef Cheek braised in red wine, pumpkin puree, baby vegetables	40
Grilled Konjac Calamari, vierge sauce, cauliflower	38

SIDES

Island Salad	7
Ocean Water Potato sour cream, chives	9
Roasted Vegetables rosemary, garlic, butter	9
Grilled Broccoli extra virgin olive oil, toasted almonds	9
Sweet Potato	9
Wild Rice with coconut and chili oil	7

DESSERT

Strawberry cremoso, fresh strawberry, mint, balsamic vinegar reduction, lime sorbet, crumble
Fruit plate