



Culinary journey in the Maldivian lagoon...

Welcome Maldivian "Sai Tea" infused with indigenous plants & herbs

"Roshi" selected Maldivian flat breads

Cold Starter

Raw seared yellow fin tuna with pepper and herb crust

Scallop and reef fish carpaccio with passionfruit coulis

Quail breast with smoked chili

Fresh rice paper parcel stuffed with vegetables and Maldivian peanut sauce

Soup Dégustation

Pandan leaf flavoured double reduced duck broth

Chilled gazpacho soup

Roasted Maldivian pumpkin soup with sour cream and Beluga caviar

Lobster Course

...with fresh mustard seeds and curry leaves

...with Maldivian beach grass, lime and red pepper sauce

Main Course

Pan fried Maldivian white fish with fennel sauce and crispy curry leaves

or

Char grilled wagyu Beef rib eye steak with foie gras and rosemary veal jus

Side Dishes

Roasted taro roots

Coconut rice on banana leaf

Tomato stuffed with Maldivian stewed vegetables

Wonton dumpling stuffed with spinach and homemade cheese

Puff pastry roll with mushroom and leek

Curry dhal in pandan leaf

Desserts

Mango flavoured frozen yoghurt

Chocolate fondant with flambéed banana and chili oil

Homemade ravioli of pineapple and coconut with licorice syrup

Warm frangipani milk with watermelon jelly and crystallized petals

US\$ 250 For Guests on Bed & Breakfast meal plan
US\$ 220 For Guests on Full Board and Half Board meal plan
All prices are subject to 10% service charge

