

fireDOOR



WORLD LUXURY RESTAURANT

AWARDS

EST. 2006

2019 | 2020 | 2021 | 2022 | 2023

## WELCOME TO FIREDOOR

*This luxe overwater fine-dining experience offers sweeping views of the ocean along with its premium selection of tender steaks, and indulgent local seafood, infused with modern and classical exotic flavours. The open kitchen concept as well as the impressive Josper grill add to the refined flair of an elevated fine dining experience. The custom-built oven enables the chefs to liberally smoke, slow roast, as well as grill directly on coal, which evokes a world of flavours.*

*Set over an intimate space away from the other resort facilities, the exclusivity of Firedoor creates an exquisite and inviting ambience. The restaurant is thoughtfully designed in a way that one can admire the marine life idling at the heart of it, which opens freely to the lagoon, bringing you closer to nature. Savour the surroundings as you pair the succulent prime cuts and fresh local produce with a premium selection of wines...*

# MENU

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## COLD APPETIZERS

### **Maldivian Tuna Carpaccio\***

*Lime dressing, baby spinach, peanut, radish, salted croissant & passion fruit sorbet*

(D) (N) (SF)

### **Polmard Beef Tartare**

*Hand cut raw wagyu beef, chopped shallot, dijon mustard, capers, parmesan crisps*

(D) (GF)

### **Sautéed Foie Gras**

*Toasted Brioche, red currant chutney & micro herbs salad*

(A) (D)

### **Tiger Prawns Marble\***

*Bouillabaisse jelly, wasabi sauce, lemon caviar, red radish jelly, pickled chili*

(D) (GF) (SF)

### **Artichoke Barigoule\***

*Warm parmesan tart, fennel puree, kalamata olive tapenade, goat cheese cream, Chardonnay artichoke velouté*

(A) (D) (V)

\*For Meal Plan Guests

(\*) Meal Plan Supplement

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## WARM APPETIZERS

### **Octopus Chimichurri\***

*Marinated plum, zucchini, potato pearl, sago caviar & seaweed chips*  
(GF) (SF)

### **Edible Fungus**

*Black truffled risotto with morels, porcini mushroom, grated parmesan*  
(A) (D) (V) (GF)

### **Duck ‘Fagottini Style’**

*Fagottini dumpling, tendered duck leg confit, Moscato velouté, shaved parmesan*  
(A) (D)

### **Pacific Scallop**

*Maraschino cherry, potato cream, beluga caviar & squid ink sauce*  
(D) (GF) (SF)

### **Catalan Style Lobster**

*Poached with marinated cherry tomato, fresh onion, orange segment & virgin olive oil*  
(GF) (SF)

## SOUPS

### **Asparagus Velouté\***

*With spiced breadcrumbs & truffled foam*  
(D) (V)

### **Salmon Saffron Broth\***

*Brunoise vegetable, capers, tomato crouton*  
(D) (SF)

### **Seafood Bisque\***

*Scented with saffron & served with melba toast.*  
(A) (D) (SF)

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## MAIN COURSES GOURMET EXPERIENCE

*For many of us, the dining experiences define the quality of travel; an opportunity to discover exciting new flavours, summon the gourmands in us, or simply enjoy lengthy alfresco dinners that blur into wine-sipping evenings under the stars. This gourmet experience is dedicated to aficionados with refined palettes that appreciate the finesse of the highest quality ingredients, and prime cuts prepared with impeccable technique. Embark on a journey that is gastronomically enlightening and visually pleasing.*

### **Paccheri Aragosta**

*Hallow shaped pasta and lobster ragout, in oyster butter, spring onion confit, and candied orange*  
(D) (SF)

### **Ocean Scenery**

*Poached spiny lobster, Jospier scallops, fish baron, octopus chermoula, squid ink sponge, pumpkin mousseline, smoked bisque & wakame, saffron tuille*  
(D) (SF)

### **Madagascar Seafood Ravioli**

*Grilled king mushroom, shimeji, micro herbs, basil citrus foam*  
(D) (SF)

### **Espresso Beef Short Ribs**

*Slow baked for twelve hours, served with corn vegetable tart, pickled onion, Valrhona chocolate jus & pomegranate jelly*  
(D)

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## MAIN COURSES GOURMET EXPERIENCE

Continued...

### **Hazelnut Crusted Lamb**

*Slow cooked to perfection, caramelized beetroot, fondant roasts potato, Bordeaux wine reduction*

(A) (D) (N)

### **Pigeon Rossini**

*Foie gras and truffle red wine reduction with pea cakes*

(A) (GF)

### **Grilled Ocean Catch**

*Catch of the day with saffron tarragon sauce, seasonal vegetables & ratte potato puree*

(D) (GF) (SF)

### **Poached Ocean Catch**

*Baby vegetables, seafood mousse, caramelized carrots, orange butter sauce*

(D) (GF) (SF)

### **Sous Vide Corn Fed Chicken**

*Celeriac apple puree, seasonal vegetables, carrot mousseline, truffle mousse, chicken velouté*

(D)

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## **JOSPER GRILL EXPERIENCE**

*Indulge in another transcendent experience here at Firedoor which includes an epicurean adventure in the care of our customized Josper oven. Designed to grill, and roast fresh meat and seafood at optimal temperatures, you are guaranteed a unique taste, infused with a luxurious smoky flavor.*

### **USA Omaha Prime Rib Cutlet 1.2kg**

*Served with fondant potato, sauteed asparagus, red wine & peppercorn sauce.*

(A) (D)

Ideal for two sharing

### **Australian Tajima Wagyu Striploin 180g (Grade 5)**

*Served with confit roast potatoes, seasonal vegetables, & first press extra virgin olive oil*

(D) (GF)

### **USA Omaha Beef Tenderloin**

*Served with baby vegetables and Pinotage wine reduction*

(A) (D) (GF)

### **Australian Wagyu Beef Tenderloin (Grade 5)**

*Served with baby vegetables and green peppercorn sauce*

(A) (D) (GF)

### **Australian Grain Fed Lamb Chop**

*Served with roasted root vegetables & thyme tapenade jus*

(D)

### **Maldivian Lobster**

*Served with herb butter, sauteed wild mushrooms, roasted vegetables & confit potato*

(D) (SF)

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## PLANT BASED EXPERIENCE

*Inspired by slow food philosophies where pure, seasonal ingredients are valued, plant-based experience aligns with nature to deliver delightful dishes that are good for your body, soul, and our planet.*

### **Pumpkin Ravioli\***

*Truffle foam, porcini sponge, artichoke & grape pearl caviar*  
(D) (V)

### **The Roots\***

*Josper carrot, carrot and cardamom gel, ginger and carrot puree, carrot and liquorice macaron, carrot flan and roots vegetable*  
(D) (N) (V)

### **Yakitori Celeriac Mille-feuille\***

*Purple potato, crusted tofu, teriyaki jus, capers, and warm tomato concasse*  
(GF) (VG)

### **Mosaic of Leek\***

*Slow braised leek wrapped in nori seaweed with cashew nut cream, pickled sweet and sour pearl onions, arabica coffee broth*  
(N) (VG)

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## DESSERTS

### **You and Me**

*Plantain quenelle, macadamia pie crust with coconut banana mousse, citrus fluid, coconut maltose, dehydrated yogurt chips, coconut ice cream*

(A) (D) (N)

Digestif to pair – Clos L'abeilley Sauternes, France

### **Apple Tarte\***

*Apple cream tart with chamomile-infused apple on short crust*

(D)

Digestif to pair – Remy Martin VSOP

### **I Love Chocolate**

*Concentrated valrhona dark chocolate, vanilla citrus sable, caramel walnut brownies, coco pops*

(D) (N)

Digestif to pair – Ramos Pinto Quinta 10 Year

### **Coconut & Rhubarb**

*Bounty dried fruit and honey with smoked chocolate ganache, rhubarb sorbet & salted nuts*

(D) (N) (GF)

Digestif to pair – Ron Zacapa 23 years

### **Tropical Panna Cotta\***

*Mango flan, passion fruit gel, lychee sorbet, salted pineapple & kumquat*

(D)

Digestif to pair – GAJA Grappa Nebbiolo Barrique ‘Sperss’

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**DESSERTS**  
Continued...

**Smoked Chocolate Surprised\***

*Dark chocolate dome, kahlúa liquor ice cream, chocolate sponge, walnut brownies, warm valrhona sauce*  
(A) (N)

Digestif to pair – Macallan Fine Oak 12 Years

**Choice of Two Scoops – Ice Cream\***

*Banana, Mango, Vanilla, Valrhona, Espresso, Coconut*  
(D) (GF)

**Choice of Two Scoops – Sorbet\***

*Sorbet – Passion Fruit, Lemon, Lychee, Mix Berries*  
(GF) (VG)

**Assiette de Fromage**

*“For the cheese lover”*  
(D) (N)

Digestif to pair – Grappa di Brunello di Montalcino

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## **EXCLUSIVE DIGESTIVES**

### **GRAPPA AND MARC**

Nonino Grappa Chardonnay Barrique

Moet & Chandon Marc

Nonino Grappa Picolit

### **SINGLE MALT WHISKY**

Balvenie Doublewood “12 Years”

Nikka Yoichi, Japanese

Macallan “18 Years”

Glenfiddich “25 Years”

### **COGNAC**

Hennessy XO

Rémy Martin XO

Hennessy Paradis Extra

Rémy Martin Louis XIII Grande Champagne

Hennessy Richard Extra Rare

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