

THE NIKKEI EXPERIENCE

Starter

FOIE GRAS NIGIRI

Pan-fried foie gras nigiri (3) + Teriyaki glaze

Asian apple salad

OR

TUNA TIRADITO

Latino sashimi - soy tamarind - fried scallions - smoked Serrano

Chilli - toasted sesame seeds - drunken cucumber

Main

BEEF SHORT RIB

Beer-braised sesame short rib - plantain mash – tea-cured apricots

Black truffle sauce - bok choy

OR

SEA BASS

Sea Bass grilled to perfection - charred vegetables

Hot leche de tigre - spicy mayo - sticky coconut rice

Dessert

GREEN TEA

Green tea rice pudding - peach brûlée - assorted Asian fruits

OR

CHOCOLATE

Miso caramel - chocolate cake slice - sweet sesame cream

Yuzu-compressed pear

\$225.00 per person

TRAVELING THE MED

Starter

OYSTERS

Freshly shucked pacific rock oysters (4)
Bottarga foam - micro herbs - lemon jelly

OR

CARPACCIO

Black pepper beef carpaccio
Capers - shaved parmesan - wild arugula - onion jam
Roasted artichokes

Main

REEF FISH NIÇOISE

Pan seared reef fish - capers - grilled baby potato - green beans - cherry tomatoes
Olive tapenade crema

OR

LOBSTER

Open ravioli with lobster sauté - buckwheat pasta - corn foam
Roasted porcini

OR

VEAL

Milk-fed veal cutlet - zucchini - roasted heirloom tomatoes
Parmesan polenta - meat jus

Dessert

CHEESECAKE

Labneh cheesecake slice - roasted stone fruit – honey-cardamom syrup

OR

PAVLOVA

Vanilla cream - lemon curd - seasonal fruit - passion fruit purée

\$270.00 per person

MALDIVIAN EXPERIENCE

Starter

SHORT EATS

Keemiya - bajiyaa

Rihafolhi - assorted pickles

(a selection of small bites to lift the palate)

OR

KUKULHU SOUP

A modern take on a local favorite

Coconut cream scented soup - poached chicken

Seasonal vegetables - coconut roti

Main

FARUMAHU RIHA

Local catch of the day reef fish curry

Cooked in a curry base sauce - local coconut and ground curry paste

Chapati (flat bread) - coconut rice - condiments

OR

MALDIVIAN LOBSTER

Open fire whole grilled lobster

mild spicy-coconut cream - local salad (Fiyaa Satani)

coconut rice

Dessert

SAAGU BON'BONDIBAIY

The Maldivian version of the sago pudding

spiked with pandan - rosewater flavours

OR

KANAMADHU CAKE

A traditional Maldivian sea almond cake

decadent and moist - condensed milk caramel sauce

\$250.00 Per Person