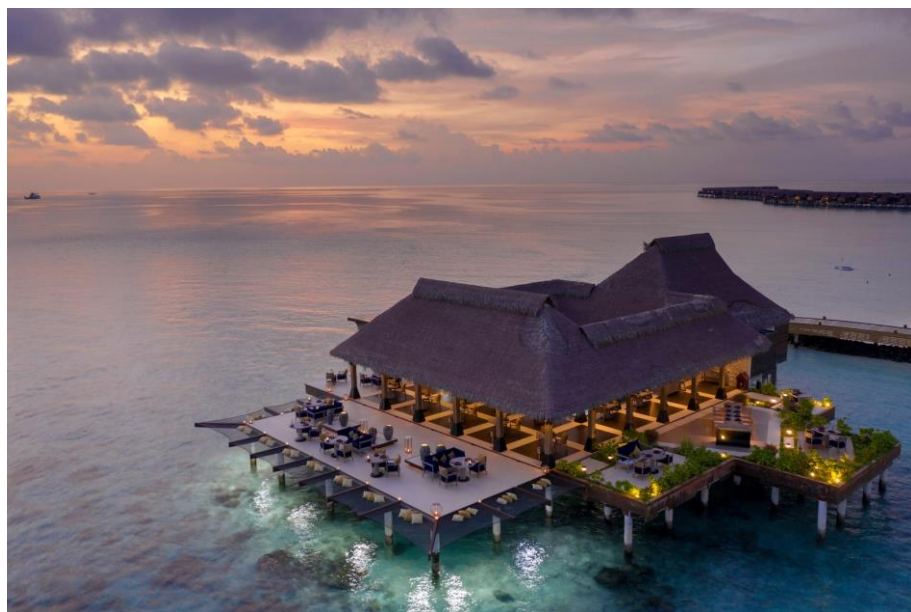


fireDOOR



WORLD LUXURY RESTAURANT

AWARDS

EST. 2006

2019 | 2020 | 2021 | 2022 | 2023 | 2024

## WELCOME TO FIREDOOR

*This award winner's deluxe overwater fine-dining restaurant offers sweeping views of the ocean along with its premium selection of gastronomic tailor-made specialities, and selected organic and local ingredients, along with fresh overseas fine food. Our talented Michelin-trained chefs use sophisticated cooking methods and techniques such as slow cooking, sous-vide, smoking, wok-braised or stir-fried, plant-based cuisine, and the grills are from an impressive Josper grill, which adds the refined flair of an elevated fine dining experience.*

*Set over an intimate space away from the other resort facilities, the exclusivity of our fireDOOR restaurant creates an exquisite and inviting ambience with swing and classic jazz background piped music. The restaurant is thoughtfully designed in a way that one can admire the marine life idling under your feet, and at its heart, which opens freely to the lagoon, bringing you closer to nature.*

*"Good food is the foundation of genuine happiness"*  
(Auguste Escoffier)

*All accompanied by a master Wine List with a 30% of organic and biodynamic selected wines covering the big five; France, Italy, Australia, South Africa and Rest of the World, where nothing is missing from the over 140 labels from the top Chateaux to the Super Tuscans and a massive selection by the glass.*

*We have curated the after-dinner with a selection of signature short-drink cocktails, premium and deluxe liquors and spirits, as well as pairing suggestions for the desserts.*

*"Le bon vin est pour ceux qui le méritent."*  
*"Good wine is for those who deserve it."*  
(A French proverb)

# MENU

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## COLD APPETIZERS

### Norwegian Salmon Gravadlax

*Beetroot jam, lemon vanilla jel, cauliflower fennel purée, tapenade, oscietra caviar*  
(GF) (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 purée, kalamata olive tapenade, goat cheese cream, Chardonnay artichoke velouté*  
(A) (D) (V)

\*For Meal Plan Guests

A - Alcohol | D – Dairy | N - Nuts | P - Pork | S-Spicy | V - Vegetarian | GF - Gluten Free | SF – Seafood | VG – Vegan

## WARM APPETIZERS

### Warm Crustacée Salad\*

*Warm tiger prawn, octopus, mussel, cauliflower mousse, radicchio, lemon jel, oscietra caviar*  
(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)

### Poached Scallops Dumpling

*Marinated cherry, orange segment, potato mousse, squid ink butter sauce*  
(D) (GF) (SF)

### Phillips Crab Roulade

*Seasoned crab meat rolled in vegetable sheet, quinoa, balsamic tomato jus*  
(GF) (SF)

## SOUPS

### Asparagus Velouté\*

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

### Salmon Saffron Broth\*

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

### Seafood Bisque\*

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

\*For Meal Plan Guests

## **MAIN COURSES**

### **GOURMET EXPERIENCE**

*For many of us, the dining experiences define the quality of travel; an opportunity to discover an exciting new flavour, 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**

*Large hollow-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)

#### **Mediterranean Lamb Shank**

*Oven baked boneless shank in aromatic spices at 55° for 3 hrs. serve with barleys vegetable, thyme gravy*  
(D)

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## MAIN COURSES GOURMET EXPERIENCE

Continued...

### **Hazelnut Crusted Lamb**

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

(A) (D) (N)

### **Duck Two Ways**

*Confit style duck leg, roasted breast meat served with mushroom risotto, herb salad, natural jus, corn chips*

(A) (D) (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)

### **Roasted Tuna Loin**

*Ratte potato mousse, seasonal vegetable, Japanese inspired 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.*

### **Australian Black Angus Prime Rib Cutlet 1.2kg**

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

(A) (D)

Ideal for two sharing

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

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

(D) (GF)

### **Australian Margaret River Beef Tenderloin**

*Served with baby vegetables and Pinotage wine reduction*

(A) (D) (GF)

### **Australian Westholme Wagyu Beef Tenderloin (Grade 6)**

*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)

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## THE MALDIVIAN LOBSTER EXPERIENCE

### **Singapore Chilli Lobster from the Wok**

*Garlic, sweet Chilli tomato sauce and egg, fried steamed bun*  
(S) (SF)

### **Peppercorn Stir-Fried Lobster from the Wok**

*Cracked black peppercorn, curry leaves, sautéed vegetables and stir-fried rice on the side*  
(S) (SF)

### **Gingered Stir-Fried Lobster from the Wok**

*Onion ginger, fresh basil herbs, asparagus spears and stir-fried rice on the side*  
(SF)

### **Braised Lobster Vermicelli from the Wok**

*Spring onion, bean sprout and red onion with eggs in sesame soya sauce*  
(SF)

### **The Champagne Lobster**

*Poached lobster in champagne sauce, with baby leek confit with fennel and seasonal vegetables*  
(A) (D) (SF)

### **Josper Grilled Lobster**

*Served with herb butter, sauteed wild mushrooms, roasted vegetables & confit potato*  
(D) (SF)

\*For Meal Plan Guests

## 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)

### **Celeriac Rose\***

*With asparagus and white cream mousse, mushroom sponge celery, pickle onion and fennel emulsion and nuts melba toast*  
(D) (N) (V)

### **Yakitori Celeriac Mille-Feuille\***

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

### **Crème Custard\***

*Egg custard with vanilla ice cream on side, chocolate waffle*

(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

### **Gluten Free Oat Caramel Bar\***

*With peanut butter, berries, dried apricot, caramel sauce*

(D) (N) (GF)

Digestif to pair – Ron Zacapa 23 years

### **23 Carat Gold Raspberry Yoghurt Panna Cotta**

*Eggless raspberry custard, melon Parisienne, raspberry and 23 carat gold leaf*

(D) (GF)

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

**Fruit Symphony\***

*Fruit brochette, fruit shooter, raspberry jelly, berries, coconut ice cream, coconut chips*  
(GF) (VG)

**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

\*For Meal Plan Guests

## **EXCLUSIVE DIGESTIVES**

### **GRAPPA AND MARC**

Nonino Grappa Chardonnay Barrique

Moët & 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

Prices are in USD and subject to local GST & Service Charge