

fireDOOR



WORLD LUXURY RESTAURANT

AWARDS

EST. 2006

2019 | 2020 | 2021 | 2022

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

COLD APPETIZERS

Maldivian Tuna Marble

Lime dressing, baby spinach, peanut, radish, salted croissant & passion fruit sorbet
(N)

Omaha Beef Tataki

Rare seared, pickle vegetable, truffle sauce, noisette potato & parmesan crumble

Sautéed Foie Gras

Toasted brioche, red currant chutney & micro herbs salad

Gourmet Chef Salad

A daily gourmet salad creation by our chefs

All the above prices are in USD and subject to Service Charge & Government Taxes

A - Alcohol | N - Nuts | P - Pork | S - Spicy | V - Vegetarian | GF - Gluten Free

WARM APPETIZERS

Octopus Chimichurri

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

Red Passion

Beetroot risotto with cherry, toasted hazelnuts & Blue cheese
(N) (GF) (V)

Kingfish Gnocchi

Pea puree, zest of lime with fresh mint, bisque & squid ink tuille

Pacific Scallop

Maraschino cherry, potato cream, beluga caviar & squid ink sauce

Catalan Style Lobster

*Poached with marinated cherry tomato, fresh onion,
orange segment & virgin olive oil*

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SOUPS

Asparagus Velouté

With spiced breadcrumbs & truffled foam

(V)

Ginseng Beef Broth

With pearl of vegetable & tortellini

Seafood Bisque

Scented with saffron & served with melba toast

(A)

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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 flavors, 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

Hollow-shaped pasta and lobster ragout, in oyster butter, spring onion confit, and candied orange

Ocean Scenery

Scallops with squid ink sponge, spiny lobster, fish baron, carrots, chili tuille, smoked bisque & seaweed

Dark Side of the Moon

Pacific crab ravioli in squid ink with lemon caviar, and sea urchin dashi emulsion

Espresso Beef Short Ribs

Slow-baked for eleven hours, served with corn vegetable tart, pickled onion, Valrhona chocolate jus & pomegranate jelly

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MAIN COURSES
GOURMET EXPERIENCE
Continued...

Lamb Trilogy

Herb roasted loin, spiced grilled chops & shank confit with mustard potato, lentil gallette, seasonal vegetable, and yogurt sauce

Pigeon Rossini

Foie gras and truffle red wine reduction with pea cakes
(A) (GF)

Ocean Catch

Catch of the day with saffron tarragon sauce, seasonal vegetables, and Ratte potato puree
(GF)

Salmon Poêle

Served with pea puree, fennel marinated with orange segment, walnut, and hollandaise sauce
(GF) (N)

French Farmed Rabbit

Served with roasted vegetables, lemon, garlic, & parsley herbs

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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)

Ideal for two sharing

Australian Tajima Wagyu Striploin 180g (Grade 5)

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

(GF)

USA Omaha Beef Tenderloin

Served with baby vegetables and pinotage wine reduction

(A) (GF)

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JOSPER GRILL EXPERIENCE
Continued...

Australian Veal Chop

*Served with pan-fried polenta,
baby vegetables & extra virgin olive oil*

Australian Grain Fed Lamb

Served with roasted root vegetables & Thyme tapenade jus

Maldivian Lobster

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

Brochettes Gourmand

*Served with marinated fish, courgette, bell pepper,
pineapple, & champagne sauce*

(A)

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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
(V)

The Roots

Josper carrot, carrot and cardamom gel, ginger and carrot puree, carrot and licorice macaron, carrot flan and roots vegetable
(N) (GF)

Yakitori Celeriac Mille-feuille

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

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DESSERTS

After Eight

Chocolate dome with mint ice cream, chocolate sauce, crumble, mints meringue, and ice crusted mints

Apple Tarte

Apple cream tart with chamomile-infused apples on shortcrust

Raspberry Millefeuille

Puff pastry layered with raspberry and vanilla whipped cream

Coconut & Rhubarb

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

(GF) (N)

Chocolate Espresso Symphony

Chocolate sablée with fresh raspberries, coffee sponge, raspberry jam, coffee tuille, and cinnamon cream

Tropical Bavaroise

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

Choice of Two Scoops

*Ice Cream - Banana, mango, guava, Valrhona, hazelnut, Espresso
Sorbet - Passion fruit, blood orange, lemongrass, lemon, lychee*

Assiette de Fromage

“For the cheese lover”

(V) (N)

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