

SO/ MALDIVES

EXPERIENCES – PRIVATE BEACH DINNER SEAFOOD MENU

NATURALLY LEAVENED SOURDOUGH,
CULTURED BUTTER & SMOKED SALT

STARTERS *(choice of one)*

YELLOWFIN TUNA

plum, radish & nashi pear, shiso & truffle ponzu

SPANNER CRAB

green apple, avocado, caviar & puffed rice

SCORCHED LOCAL SQUID

young ginger & spring peas, white asparagus velouté

HAND-ROLLED CASARECCE PASTA

slipper lobster, smoked mussel butter & ao-nori

MAIN COURSE *(choice of one)*

LOCAL REEF FISH

citrus butter, yarra valley trout roe, chives

HIRAMASA KINGFISH

young leek, wood-ear mushrooms, langoustine, soubise

RED SNAPPER

clams, peas, asparagus, tarragon & samphire

AUSTRALIAN KING PRAWNS

smoked chili butter, wakame & garlic flowers

UP-GRADE OPTIONS *(additional charges apply)*

CAVIAR SERVICE

traditional accompaniments

serbian caviar 10g / .30g tins

S. \$110 / \$290

CHILLED PREMIUM CRUSTACEAN

seafood platter & accompaniments

S.\$210

LOCAL MALDIVIAN LOBSTER

young coconut, koji butter & sea herbs

S.\$130

DESSERT *(choice of one)*

BITTERSWEET CHOCOLATE TART

dolce de leche, tonka bean ice-cream

CRÈME CARMEL

coconut sorbet, candied popcorn & blackberries

INTERNATIONAL CHEESE SELECTION

crackers & lavosh

S | Supplement Charge

\$180 per person

Please be advised that we kindly request a 24-hour notice is required

Personalized chef services available for an additional \$80

All prices mentioned are in USD and subject to 16% GST and 10% service charge.