

SO/

MALDIVES

ROMANTIC DINNER MENU

Three Course \$160 | Four Course \$170 | Five Course \$180

AMUSE BOUCHE

NATURALLY LEAVENED SOURDOUGH

cultured butter & smoked salt

STARTERS

SCALLOP CRUDO

dill & tarragon, crème fraîche, finger lime

Or

YELLOWTAIL KINGFISH TARTARE

red papaya, ocean trout pearls & nasturtium

Or

RED SNAPPER & POACHED SQUID

white onion, buttermilk & coriander

MAIN COURSE

WAGYU BEEF FILLET

mushroom, charred leek, potato puree, truffled jus gras

or

ROAST DUCK BREAST

foie gras mousse, smoked beetroot, raspberry & amaranth

or

CORAL TROUT

vongole, peas, asparagus & samphire, caviar, champagne butter sauce

DESSERT

WHITE CHOCOLATE MOUSSE TART

red berries, yogurt ice-cream, fennel pollen

or

CRÈME CARAMEL & COCONUT SORBET

candied popcorn & blackberries

or

INTERNATIONAL CHEESE SELECTION

crackers & lavosh

SPIKE IT UP

caviar service, traditional accompaniments

SIBERIAN CAVIAR

10g / .30g tins

\$110 / \$290

CHILLED PREMIUM CRUSTACEAN

Seafood Platter & Accompaniments

\$210

LOCAL MALDIVIAN LOBSTER

Young Coconut, Koji Butter & Sea Herbs

\$130

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

Please inform your server if you have any special dietary requirements, and our team will be happy to assist you in creating a meal that meets your needs.