



Dining Experience

Welcome Champagne Cocktail

"Sai" Tea

Maldivian Tea Infused with Indigenous Plants & Herbs

Cold Starters

- Raw Seared "Kanneli" Yellow Fin Tuna with Rihakuru Maldivian Fish Glaze, Cracked Black Pepper, Dehydrated Lime Dust, Laced with Lime Oil
- Cooked Seared Lamb Loin with Tahini, Toasted Black Sesame Seeds, "Kulhafila" Maldivian Beach Grass with Lime, Onion & Salt
- Seared Smoked Salmon Gravlax Style, Lemon Curd Curried Wasabi Mayonnaise
- Sour Lime & Chili Pickled "Jhi" Maldivian Lobster in Smoked Tomato Jelly

Hot Starters

- "Assans" Double Duck Essence Infused with Maldivian Rampe Leaf with a Toasted Parmesan Chip
- "Gulha" Lollipop Ground Fish Balls with Local Spices, Coconut, Onions, Chili & Ginger, Lemongrass Skewered & Shallow Fried
- "Bajiya" Pan-fried Foot Long Samosa Filled with Vegetables, Yellow Curry & Dried Cumin
- "Bondi" Dumplings of Deep-fried Marinated Ground Lamb & Rice Kibbeh Style

"Roshi" Selected Maldivian Flat Breads

Main Course

- "Baith" Selection of Maldivian Rice
- "Riha" Curry Deep-Fried "Raithmas" Red Snapper on Yellow Curried Dhal
- "Tharukari" Vegetables Cinnamon & Mild Red Curry Flavored Fried Vegetables Tempura Style
- "Asdhooni" Black Lacquered Baked Duck Breast Coriander Crusted
- "Kukullhu" Poached Breast of Chicken Roll Filled with Stewed Dates & Pickled Lime on a Mild Maldivian Curry Paste Sauce
- "Kanbalhi" Roast Rack Lamb with a Cracked Pistachio & Arabian Red Powder
- "Faru Man" Reef Fish Steamed & Served in an Oriental Nage with Oil Blanched Ponzu Vegetables
- Grilled "Jhi" Maldivian Lobster Napped with Reduced Vanilla, Mint Cream & Gratinated with Hollandaise Sauce

Dessert

- Candied Mango Mousse with Lemon Grass & Cardamom Essence
- Frozen Yoghurt Mild Curry Flavored
- Dark Maldivian Banana Muffin served with an Over Cooked Banana Compote & Cracked Meringue
- Tropical Fruit Diced & Bamboo Skewered with Hot Candied Ginger, Chocolate Fondue
- "Ithaa" Assorted Chocolate Dipped Rose Water Candies