



Culinary Journey in the Maldivian Lagoon...

"Roshi" Selected Maldivian Flat Breads

Cold Starter

Raw Seared **"Kaneli" 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, **"Kulhafa"** Maldivian Beach Grass with Lime, Onion & Salt

Seared **Smoked Salmon** Gravlax Style, Lemon Curd Curried Wasabi Mayonnaise

Sour Lime & Chili Pickled **"Ihi" Maldivian Lobster** in Smoked Tomato Jelly

Hot Starter

"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

Main Course

"Baith" Selection of Maldivian Rice

"Riha" Curry Deep-Fried **"Raithmas" Red Snapper** on Yellow Curried Dhal

"Tharukari" Cinnamon & Mild Red Curry Flavored **Fried Vegetables** Tempura Style

"Asdhooni" Black Lacquered **Baked Duck Breast** Coriander Crusted

"Kukulhu" 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 Mas" Reef Fish Steamed & Served in an Oriental Nage with Oil Blanched Ponzu Vegetables

Grilled **"Ihi" 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