



# FARU DINNER

Offering a "Mediterranean" Food of the Sun menu with a variety of fish, shellfish, meats, and poultry as well as vegetarian selections

The majority of the menu items can be ordered as part of the premium all-inclusive package.

Menu items that require a supplement are shown with a price. To ensure that we can provide you with the best possible dining experience, we ask that you limit your order to one starter, one main course, and one dessert in one sitting. This will allow us to prepare your meal in a timely manner and ensure that it is of the highest quality.

Children may place orders from the dedicated kids' menu.

Our menu items are labeled with information on the ingredients that may cause some common intolerances. We have vegetarian, gluten-free, and nut-free alternatives on our menu. Please let us know if you have any particular dietary needs, food allergies, or intolerances so that we can meet your needs.

**Enjoy your meal!**





## SOUP AND SALAD

### MINESTRONE (G)

A blend of seasonal mixed vegetables, extra virgin olive oil and a drizzle of fresh pesto.

Gluten- free option available.

### TOMATO SOUP (S)

Topped with crab and a sprinkle of dry oregano.

Vegetarian option available.

### CAPRESE SALAD (D)(V)

Creamy buffalo mozzarella paired with heirloom tomatoes, dressed in fragrant basil pesto.

### GREEK SALAD (V)(D)

Crisp bell peppers, red onion, tomatoes, cucumber, topped with creamy feta cheese and seasoned with oregano.

## STARTER

### OCTOPUS SALAD (S)

Octopus served with potatoes, olives, cherry tomatoes, and capers.

### YELLOW FIN TUNA TARTAR (S)(D)

Freshly diced tuna tossed with spicy mayo, capers, and a hint of lemon.

### SQUID AND SHRIMP (S)

Sautéed squid and shrimp in a tangy, spicy tomato sauce, finished with a squeeze of fresh lemon.

### PROSCIUTTO DI PARMA (P)(G)

Parma ham paired with sweet melon and crispy breadsticks.

Gluten - free option available

### EGGPLANT PARMIGIANA (V)(D)

Layers of eggplant, rich tomato sauce, and melted mozzarella cheese.

### CARPACCIO (D)

Thinly sliced beef carpaccio topped with arugula leaves, Parmesan flakes, and a drizzle of mustard mayo.

(D) Dairy (G) Gluten (V) Vegetarian (P) Pork (S) Seafood  Chili

Kindly notify our team if you have any allergic intolerance





## PASTA

### RAVIOLI (G)

Delicate pasta pockets filled with creamy ricotta and spinach, served in a fresh tomato sauce.

### LASAGNA (D)(G)

Classic layers of homemade pasta sheets with rich beef sauce, creamy béchamel, and a blend of cheeses.

### FUSILLI (S)(G)

Tossed "Alla Puttanesca" style, paired with tomato sauce and capers, anchovies, and olives.

Gluten - free option available.

### TAGLIATELLE (S)(G)

Combined with prawns in a zesty mint, orange, and zucchini sauce.

Gluten - free option available.

## MAIN COURSE

### SALMON (S) (D)

Served with tender asparagus and a rich mascarpone cream.

### TUNA STEAK (S)

Accompanied by roasted bell peppers in a tomato sauce.

### FISH OF THE DAY (S)(G)

Paired with gazpacho sauce, topped with a tomato crust, and served with beans.

Gluten - free option available.

### BEEF TENDERLOIN

Paired with mixed grilled vegetables and crispy truffle fries.

### CHICKEN


Served with eggplant, bell pepper, and a savory tomato gravy.

### LAMB CHOP (D)

Grilled lamb chops served with creamy potato purée and vibrant vegetable ratatouille.

(D) Dairy (G) Gluten (V) Vegetarian (P) Pork (S) Seafood (🌶️) Chili

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## CHEF'S SIGNATURE

### SEAFOOD PLATTER (S)

(\*Supplementary 155 dollars for PAI)

An indulgence featuring, 800g lobster, langoustine, scallop, prawn, tuna, and calamari, served with mixed seasonal vegetables.

### MALDIVIAN FRESH ROCK LOBSTER (S)

(\*Supplementary 10 dollars per 100 grams for PAI)

Paired with mixed seasonal vegetables, greens, and a refreshing lemon dressing.


### LOBSTER SPAGHETTI (D)(S)

(\*Supplementary 55 dollars for PAI)

Spaghetti paired with 500g of Maldivian lobster tossed with cherry tomatoes and basil.

(D) Dairy (G) Gluten (N) Nuts (V) Vegetarian (P) Pork (S) Seafood (A) Alcohol

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## DESSERT

### LEMON CAPRESE (D)(N)

Almond, white chocolate, and zesty lemon cream.

### HOT HAZELNUT BROWNIE (G)(D)(N)

Crispy hazelnut and chocolate drizzle, served with a scoop vanilla ice cream,

### MANGO AND COCONUT PANNA COTTA (D)

Creamy panna cotta topped with fresh mango and coconut slices.

### TIRAMISU (A)(D)(G)

Classic Italian recipe with mascarpone, espresso, and cocoa.

## TROPICAL FRUIT PLATTER

## CHOICES OF ICE CREAM AND SORBET

- ICE CREAMS: (D)

Vanilla, Chocolate, Coffee, Mixed Berries

- SORBET:

Raspberry

(D) Dairy (G) Gluten (N) Nuts (A) Alcohol  
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