



FARU LUNCH

Offering a Continental and Mediterranean food with a variety of meat, fish, seafood and vegetarian selections.

The majority of the menu items can be ordered for the Premium All-Inclusive package. Menu items that require a supplement is 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!



SALAD AND SOUP

GAZPACHO (V)

100% Andalusian recipe of organic tomato

FARU (V)

Mixed Lettuce, Avocado, Artichoke, Beans, Tomato, Lemon Vinegar

NICOISE (G)(S)

Tuna Tataki, Tapenade Sauce, Baby Potato, Poached Egg, Mixed Greens

BURATTA (D)(V)

Rocket, Cherry Tomato, Balsamic Vinegar

CAESAR (P)(D)

Plain **or** Prawns **or** Chicken

Romaine Lettuce, Crispy Bacon, Caesar Dressing, Parmigiano

Vegetarian option available.

VEAL TONNATO (S)

Sliced Roast Veal, Traditional Italian Tuna Sauce

QUINOA (V)


Chickpeas, Beetroot, Mixed Bell Pepper

BRUSCHETTA (V)(G)

Toasted Ciabatta Bread, Tomato, Basil Pesto

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

Kindly notify our team if you have any allergic intolerance





PASTA AND RISOTTO

SEAFOOD SPAGHETTI (S)

Mixed Seafood, Cherry Tomato, Prawn Broth

TAGLIATELLE ALLA ROMANA (D)(G)

Slow Cooked Lamb Ragu, Eggplant Puree, Parmigiano Cheese

GNOCCHI SORRENTO STYLE (V)(G)(D)

Homemade Potato Dumpling, Tomato Sauce, Buffalo Mozzarella

RISOTTO (D)

Asparagus, Mascarpone Cream

MAIN COURSE

FISH AND CHIPS (S)(G)

Batter Fried Reef Fish, Homemade Chips, Tartar Sauce

TIGER PRAWNS (S)(G)

Butterfly, Tomato Crust, Mixed Green Fennel, Lemon Dressing

Gluten free option available.

CALAMARI (S)(G)

Grilled Squid, Couscous, Mixed Vegetable, Mediterranean Sauce

VEAL SALTIMBOCCA (P)

Parma Ham, Sage, Saffron Risotto, Veal Jus

CHICKEN MILANESE (G)

Roast Potato, Semi-dried Tomato, Arugula Leaves

BEEF BURGER OR CHICKEN BURGER (D)(G)(S)


Ciabatta Bun, Minced Beef or Chicken, Cheddar Cheese, Gherkin, Tomato, Onion Jam, Iceberg Lettuce

VEGETABLE TEMPURA (V)

Seasonal Garden Vegetables, Tzatziki Sauce

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PIZZA FROM OUR WOOD-FIRED OVEN

12 "

MARGHERITA (G)(D)

Tomato Sauce, Fresh Basil, Mozzarella Cheese and Extra Virgin Olive Oil

DIAVOLA (G)(D)(P)

Tomato Sauce, Chorizo Sausage, Mozzarella Cheese

HAWAIIAN (G)(D)(P)

Tomato Sauce, Mozzarella Cheese, Ham, Pineapple

QUATTRO FORMAGGI (G)(D)

Parmigiano Cream, Mozzarella Cheese, Taleggio, Gorgonzola

VEGANA (G)(D)(V)

Tomato Sauce, Tofu, Seasonal Grilled Vegetable, Rocket Leaves

CHEF'S SIGNATURE

SURF AND TURF (S)

(*Supplementary 80 dollars for PAI)

Fresh Maldivian Rock Lobster | 250g Grass Fed Black Angus Australian Beef Tenderloin | 150g Garlic Crushed Potatoes, Asparagus Tips, Baby Carrots, and Bernaise Sauce

MALDIVIAN FRESH ROCK LOBSTER (S)(D)

(*Supplementary 10 dollars per 100 grams for PAI)

Mixed Seasonal Vegetable, Mixed Green, Lemon Dressing


GRASS FED BLACK ANGUS AUSTRALIAN BEEF TENDERLOIN (D) 220g

(*Supplementary 75 dollars for PAI)

Potato Puree, Asparagus, Baby Carrots, Parsnip Tips, and Bernaise Sauce

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DESSERT

CHOCOLATE JAFFA AND RASPBERRY DOME (N)(D)(G)

Meringue, Raspberry, Strawberry, Raspberry Gel, Chocolate Crumble

NO BAKED PINEAPPLE CHEESE CAKE (G)(D)

Pineapple cremeux, Passionfruit Gel, Sesame Tuile

FRUIT SALAD WITH HIBISCUS SOUP (vegan)

Coconut Sorbet

FRESH FRUIT PLATTER

CHOICES OF ICE CREAM, AND SORBET

ICE CREAMS (D)

Vanilla, Chocolate, Coffee, Mixed Berries

SORBET

Raspberry

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