### US 76 supplement per person

#### **VEGETARIAN MENU**

### Taste on the Buds (D) (G)

Green peas tart | Goat Cheese in Wafers | Onion Mousse in Grana Crisp

### Trio of Tempura (G)

Baby carrot | Asparagus | Baby Corn | Chili Tomato Jam

### Rustic Steak (D)

Soybean Meat | Pumpkin texture | Maple Jus

#### **Sweet Memories**

Coconut Tropical Pudding | Hibiscus and Lemon Grass Gelee | Rock Coconut | Coconut Sorbet

#### Coffee or Tea

(D) Dairy | (G) Gluten

## US 111 supplement per person

#### **SEAFOOD MENU**

Elegance (SD) (G) (S) (E)

Sesame Cigar | Cromer Crab | Chives | Cognac

Into the Eyes (S)(A)(D)(G)(N)

Coconut and Lobster Bisque | Marbled Prawns | Chives | Cognac

Blown Away (G) (A) (S)

Angel Hair Wrapped Lobster | Fennel Texture | Pernod Reduction

Love Chemistry (D) (G)

Passion Fruit Chocolate Cremeux | Passion Fruit Jelly | Vanilla Pepper Crumble | Passion Fruit Ice Cream

Coffee or Tea

(D) Dairy | (N) Nuts | (G) Gluten | (SD) Seed | (S) Seafood (A) Alcohol | (E) Egg

## US 116 supplement per person

#### **MEAT & SEAFOOD MENU**

Elegance (D) (G)

Roast Beef Carpaccio | Aerated Bread | Beet Mousse | Orange Pearls

Into the Eyes (D) (G) (A)

Smoked Chicken Veloute | Wing Pop | Tomato Confit

Blown Away (G) (D) (S) (A)

Angel Hair Wrapped Lobster | Fennel Texture | Pernod Reduction

Love Chemistry (D) (N) (A)

Milk Chocolate and Lemon Curd Mousse | Flourless Chocolate Sponge | Crispy Hazelnut | Brandy Caramel

Coffee or Tea

(D) Dairy | (N) Nuts | (G) Gluten | (S) Seafood | (A) Alcohol Please let us know if you have preferences, intolerances or allergies.

## US 127 supplement per person

#### **RED MEAT & POULTRY MENU**

Elegance (D) (G)

Roast Beef Carpaccio | Aerated Bread | Beet Mousse | Orange Pearls

Into the Eyes (D) (G) (A)

Smoked Chicken Veloute | Wing Pop | Tomato Confit

Blown Away (G) (D) (A)

New Zealand Lamb Rack | Purple Potato Tortellini | Morel Mushroom Jus

**Love Chemistry** (D) (G)

Frozen Espresso Bombe | Chocolate Flexy Ganache | Espresso Chocolate Crumble | Chocolate Gel

Coffee or Tea

(D) Dairy | (G) Gluten | (A) Alcohol

# Maldivian Dinner Menu

## US 125 supplement per person

#### First Course

Maldivian Tuna Tartare (Fish, Sesame, Sulphite)

Fresh Yellowfin Tuna | Coconut-lime Dressing | Crispy Breadfruit Chips

#### **Second Course**

Grilled Lobster with Spiced Butter (Crustacean, Dairy)

Maldivian Lobster | Chili-coconut Butter | Smoked Sea Salt

#### **Third Course**

Seafood Bisque with Coconut & Lemongrass (Crustacean, Fish, Gluten)

Creamy Lobster | Reef Fish Broth | Local Spices

#### **Fourth Course**

Slow-Roasted Reef Fish in Banana Leaf (Fish)

Local Reef Fish | Turmeric | Tamarind-infused Coconut Curry

#### **Dessert**

Tropical Delight (Dairy, Gluten)

Mango-Passionfruit Sorbet | Caramelized Coconut | Vanilla Pod Crumble