

FARU DINNER

Welcome to our "Mediterranean Food of the Sun" experience, featuring a variety of fish, shellfish, meats, poultry, and vegetarian dishes. Most items are included in your Premium All-Inclusive package, with some specialty dishes available for an additional cost.

We also offer a kids' menu and can accommodate dietary needs, including vegetarian, gluten-free, and nut-free options. For the best experience, we recommend selecting one starter, one main course, and one dessert per sitting. Enjoy your meal!

SOUP AND SALAD

MINISTRONE (G)

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

Gluten- free option available.

TOMATO SOUP (S)

A rich velvety tomato soup, lightly spiced and infused with oregano, topped with calamari rings.

Vegetarian option available.

PARMA HAM WITH BURRATA(D)(V)(P)

Parma ham paired with creamy burrata cheese and semi dry cherry tomatoes with a drizzle of olive oil & fresh basil.

GREEK SALAD (V)(D)

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

CHEF'S SIGNATURE

SEAFOOD PLATTER (S)

(*Supplementary 260 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 28 dollars per 100 grams for PAI)

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

LOBSTER SPAGHETTI (D)(S)

(*Supplementary 60 dollars for PAI)

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

USD 15 supplement per additional starter and dessert.

USD 20 supplement per additional main course.

STARTER

MEDITERRANEAN SEAFOOD SALAD (S)

Marinated shrimp, squid and mussels tossed with lemon, herbs, olive oil and fresh basil.

YELLOW FIN TUNA TARTAR (S)(D)

Freshly diced tuna tossed with spicy mayo, capers, & 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.

EGGPLANT PARMIGIANA (V)(D)

Layers of eggplant, rich tomato sauce, & 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 (N) Nuts (A) Alcohol
Kindly notify our team if you have any allergic intolerance.

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 (D)

Paired with a classic Bearnaise sauce & truffle fries

CHICKEN WITH COUSCOUS (D)

Chicken breast served over couscous, complemented with a citrus reduction and a yogurt mint sauce.

PORK RIBS WITH NEAPOLITAN RAGU (P)(G)

Slow-braised pork ribs, cooked in a traditional Neapolitan ragù, paired with a side of eggplant tortelli with herb butter.

PASTA

SEAFOOD RAVIOLI (G)

Delicate pasta pockets filled with seafood ravioli, served in a light shellfish bisque topped with fresh herbs.

LASAGNA (D)(G)

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

SPAGHETTI ALLA CARBONARA (P)(G)(D)

Pasta made with crispy pancetta, egg yolk & Parmesan cheese.

Gluten - free option available.

TAGLIATELLE (S)(G)

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

Gluten - free option available.

PENNE ALL'ARRABBIATA (G)(D)(C)

Cooked al dente, tossed in a spicy tomato sauce with garlic & chili Gluten - free option available

DESSERT

DELIZIA AL LIMONE (D)(N)

Layers of soft sponge cake soaked in lemon syrup filled with a lemon cream and topped with a light lemon glaze.

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

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

BLUEBERRY CHEESECAKE (D)

Creamy cheesecake layered with a blueberry compote and fresh berries on a buttery biscuit base

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

USD 15 supplement per additional starter and dessert.

USD 20 supplement per additional main course.

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