



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)

Traditional Andalusian recipe, organic tomatoes, bell peppers, cucumber, onion, garlic, and olive oil.

FARU SALAD (V)

Mixed lettuce, avocado, artichoke, beans, tomato, with a zesty lemon vinaigrette.

NICOISE SALAD (G)(S)

A blend of tuna tataki, tapenade sauce, baby potato, poached egg, and mixed greens.

CRISPY BUFFALO MOZZARELLA BITES (D)(V)

Golden-fried buffalo Mozzarella bites coated in crispy panko breadcrumbs, served with a spicy tomato dipping sauce.

CAESAR SALAD (P)(D)

Choice of plain, prawns, or chicken. Romaine lettuce, crispy bacon, Caesar dressing and Parmigiano.

Vegetarian option available.

OCTOPUS CARPACCIO (S) (D)

Thinly sliced marinated octopus, served with a citrus dressing, capers, and fennel.

QUINOA SALAD (V)(N)

A refreshing mix of quinoa, mango, avocado, cherry tomatoes and cucumber, topped with toasted almonds and a citrus dressing.

BRUSCHETTA (V)(G)


Toasted ciabatta bread topped with fresh tomatoes and basil pesto.

USD 15 supplement per additional starter and dessert.

USD 20 supplement per additional main course.

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

Kindly notify our team if you have any allergic intolerance





MAIN COURSE

CLASSICS

FISH AND CHIPS (S)(G)

Battered reef fish, crispy homemade chips and tartar sauce.

GRILLED FISH (S)

Fresh local fish fillet, grilled to perfection, served with vegetable caponata.

GRILLED CUTTLEFISH (S)

Tender cuttlefish marinated in olive oil, garlic and lemon, grilled & served with arugula and a citrus aioli.

STUFFED EGGPLANT WITH RICOTTA & VEGETABLES (V)(D)

Oven-baked eggplant filled with a savory blend of ricotta cheese & seasonal vegetables, served on a bed of tomato sauce and a velvety zucchini cream.

CHICKEN CORDON BLEU (G) (D)(P)

Crispy golden-breaded chicken breast stuffed with melted cheese and savory smoked ham, served with mashed potatoes and a rich buttery sauce.

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

Ciabatta bun, cheddar, gherkins, tomato, onion jam and iceberg lettuce

PASTA AND RISOTTO

SPAGHETTI WITH PRAWNS (S)(G)(P)

Al dente spaghetti tossed with crispy guanciale and cherry tomato sauce, topped with pan fried prawns and fresh basil

SPINACH & RICOTTA CANNELLONI (D)(V)(G)

Baked pasta tubes stuffed with Ricotta and spinach, layered with tomato sauce, bechamel and Parmesan, baked until golden.

GNOCCHI FOUR CHEESE (V)(G)(D)(N)

Homemade potato gnocchi, with Gorgonzola, Taleggio, Parmesan & Fontina topped with walnut crunch.


SEAFOOD RISOTTO (D)(G)

Creamy Arborio rice infused with rich seafood broth, featuring prawns, calamari, and mussels topped with Parmesan and lemon zest.

USD 15 supplement per additional starter and dessert.

USD 20 supplement per additional main course.

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CHEF'S SIGNATURE

OYSTERS from “Marenne d’Oleron” No. 2

1 piece - (*supplementary 10 dollars for PAI)

4 pieces - (*supplementary 33 dollars for PAI)

8 pieces - (*supplementary 64 dollars for PAI)

12 pieces - (*supplementary 92 dollars for PAI)

SEAFOOD PLATTER (S)

(*Supplementary 255 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 25 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.

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DESSERT

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

Meringue, raspberry, strawberry, raspberry gel, and chocolate crumble.

NO-BAKED PINEAPPLE CHEESECAKE (G)(D)

Pineapple crèmeux, passionfruit gel, and sesame tuile.

FRUIT SALAD WITH HIBISCUS SOUP (Vegan)

Paired with coconut sorbet.

FRESH 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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