



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.

BURATTA (D)(V)

Fresh burrata cheese with rocket leaves, cherry tomatoes, and balsamic vinegar.

CAESAR SALAD (P)(D)

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

Vegetarian option available.

OCTOPUS CARPACCIO (S)

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

QUINOA SALAD (V)

Quinoa, chickpeas, beetroot, and mixed bell peppers

BRUSCHETTA (V)(G)


Toasted ciabatta bread topped with fresh tomatoes and basil pesto.

USD 10 supplement per additional starter and dessert.

USD 15 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.

TIGER PRAWNS (S)(G)

Butterflied prawns with tomato crust, mixed green fennel and lemon dressing.

Gluten free option available.

CALAMARI (S)(G)

Grilled squid served with couscous, mixed vegetables, and Mediterranean sauce.

STUFFED EGGPLANT WITH RICOTTA & VEGETABLES (V)

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)

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

VEGETABLE TEMPURA (V)

Paired with crispy garden vegetables and tzatziki sauce.

PASTA AND RISOTTO

SEAFOOD SPAGHETTI (S)

Assorted seafood, cherry tomatoes and prawn-infused broth.

TAGLIATELLE ALLA ROMANA (D)(G)

Slow-cooked lamb ragu, creamy eggplant purée and Parmigiano cheese.

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

Homemade potato gnocchi, rich tomato sauce and melted buffalo mozzarella.

RISOTTO (D)


Creamy risotto with fresh asparagus topped with mascarpone cream.

USD 10 supplement per additional starter and dessert.

USD 15 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 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.

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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 10 supplement per additional starter and dessert.

USD 15 supplement per additional main course.

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