

# 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 are 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!

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## STARTER

### TRADITIONAL SPANISH GAZPACHO (G)(V)

Cucumber, Green Pepper, Tomatoes, Virgin Olive Oil, and Croutons

### BURRATA WITH PESTO OIL (D)(N)(V)

Marinated Cherry Tomatoes, Roasted Pine Seeds, and Balsamic Vinegar Reduction

### OLIVE OIL MARINATED FETA CHEESE SALAD (D)(V)

Zucchini, Bell Pepper, Pomegranate Seed, Sun-dried Tomato, and Mixed Greens

### CAESAR SALAD (P)(D)(G)

Baby Romaine Lettuce, Caesar Dressing, Bacon Strip, Soft Boiled Egg and Garlic Croutons

### "FARU" MEDITERRANEAN SALAD (S)

Artichoke Heart, Broad Beans, Meli-Melo Cherry Tomatoes, Soft Poached Egg, Yellow Fin Tuna, Kalamata Olives, Anchovies, and Arugula Leaves

### FISH CEVICHE (S)

Raw White Fish, Onion, Chili, and Lime Juice

### BRUSCHETTA(N)(G)(V)

Garlic Toasted French Baguette, Herbs Marinated Heirloom Tomato, Balsamic Vinegar Reduction, Fresh Basil, and Herbs Salad

### QUINOA SALAD WITH HONEY AND LEMON DRESSING (V)

Chickpeas, Mixed Bell Pepper, Beetroot, and Figs

### CLASSIC PANZANELLA (G)(V)

Tomato, Cucumber, Bell Pepper, Onion, Basil, Olives, Focaccia Croutons, Olive Oil, and Lemon Dressing

### BLT SANDWICH ON FOCACCIA BREAD (G)(P)

Bacon, Lettuce, Tomatoes, and served with French Fries

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

### PASTA

#### PACCHERI FRUTTI DI MARE (D)(G)(S)

Mixed Seafood, Rocotta Cheese, Tomato Sauce, and Parsley

#### TAGLIATALLE ALA ROMANA (A)(D)(G)

Slow Cooked Lamb Stew, White Wine, Lamb Jus, Tomato, and Grated Parmesan Cheese

### FISH AND SEAFOOD

#### FISH AND CHIPS (D)(G)(S)

Batter Fried Reef Fish, French Fries, and Tartar Sauce

#### GRILLED YELLOW FIN TUNA STEAK (G)(S)

Squid Ink Noodles, Bok Choy, Fried Leeks, Coriander, and Lemongrass Broth

#### FISH OF THE DAY (G)(S)

Grilled Vegetables, Virgin Olive Oil, and soya Sauce Dressing

#### “ESCABECHE” OF SALMON FILLET (S)

Served with Arugula Salad

#### 3 TIGER PRAWNS (D)(A)(S)

Fennel Fondue, Oven Baked Marinated Vegetables, and Lemon

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### MEAT

#### HONEY AND BBQ SAUCE MARINATED GRILLED 1/2 CHICKEN (D)

Crushed Potatoes, Glazed Vegetable Roots, and Onion Jam

#### BEEF TENDERLOIN SALTIMBOCCA (D)(P)(G)

Served with Buttered Spaghetti

#### BEEF BURGER **or** CHICKEN BURGER (D)(G)

Ciabatta Bun, Minced Beef **or** Chicken, Cheddar Cheese, Gherkin, Tomatoes, Onion Jam, Iceberg lettuce, and Pommery Mayonnaise

Served with French Fries

#### CLASSIC BEEF TARTAR WITH TOASTED FRENCH BAGUETTE (D)(G)

Raw Beef Tenderloin, Mayonnaise, Capers, Onion, Gherkin, and Parsley

Served with French Fries

### VEGETARIAN

#### PUMPKIN AND SPINACH FETTUCINE (D)(N)(G)(V)

Fresh Cream, Sun-dried Tomato, Pecorino Cheese, and Pumpkin Seed

#### CREAMY FUNGUS RISOTTO (D)(V)

#### VEGETABLE TEMPURA (D)(G)(V)

Asparagus, Cauliflower, Carrots, Zucchini, Broccoli, and Tzatziki Sauce

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## CHEF'S SIGNATURE

### OYSTERS from "Marenne d'Oleron" No. 2

12 pieces - (\*supplementary 92 dollars for PAI)

8 pieces - (\*supplementary 64 dollars for PAI)

4 pieces - (\*supplementary 33 dollars for PAI)

1 piece - (\*supplementary 10 dollars for PAI)

### MALDIVIAN FRESH ROCK LOBSTER (S)(D)

(\*Supplementary 10 dollars per 100 grams for PAI)

Creamy Saffron Leeks Fondue, Crushed Garlic Potatoes in Olive Oil, Asparagus Tips, Baby Carrots and Virgin Sauce

### SURF AND TURF

(\*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 Pesto Bernaise sauce

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

(\*Supplementary 75 dollars for PAI)

Crushed Garlic Mashed Potatoes with Virgin Olive Oil, Asparagus, Baby Carrots, Parsnip Tips, and Bernaise Sauce

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## DESSERT

### POACHED PLUM WITH STRAWBERRY LEMONGRASS SOUP (N)

Roasted Almond Streusel, and Home-made Raspberry Sorbet

### BAKED BLUEBERRY CHEESECAKE (D)(G)

Mixed Berry Coulis, Citrus Caramel Crispy, and Home-made Lemon Sherbet

### CHOCOLATE FLEXI GANACHE (D)(G)(N)

Black Sesame Chocolate Cake, Banana Campote, and Home-made Vanilla Ice Cream

### FRESH FRUIT PLATTER

### CHOICES OF ICE CREAM, AND SORBET

#### ICE CREAMS (D)

Vanilla, Chocolate, Coffee, Mixed Berries

#### SORBET

Raspberry

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