

Faru - Dinner

STARTER

SOUP OF THE DAY

Please ask our server for today's soup

WHITE FISH TIRADITO (G)(S)

Tender Coconut + Tomato + Red Onion + Habanero Chili Marinade + Cilantro

PRESERVED SALMON (G)(D)(S)

Mango Aspic + Philadelphia Cheese + Micro Lettuce + Ikura + Shaved Baguette

SAN DANIELE (G)(N)(P)(D)

Apple Braised Figs + Arugula + Hazel Nuts + Parmigiano Reserva + Sarawak Pepper + Pane Carasau

ROOTS (V)(G)(D)

Heirloom Baby Carrots + Slow Roasted Beets + Cured Tomatoes + Red Vein Sorrel + Orange Cumin Reduction + Gorgonzola

HAND CARVED YELLOW FIN TUNA SASHIMI (S)

Guava + Grapefruit Ceviche + Globe Radish + Mustard Cress

POLO ALA BRASA (G)(D)

Cucumber + Mint + Yoghurt + Aji Verde + Coriander

FIRED OCTOPUS (D)(S)

Warm Smoked Potato Salad + Tomato + Sour Cream + Spring Onion + Lime + Soft Boiled Egg

QUINOA (V)

Mango + Bell Peppers + Beans + Sprouts + Tomatoes + Herb Vinaigrette

CURED ROAST BEEF (D)(G)

Spiced Gooseberry + Beetroots + Feta Cheese + Frisee + White Mosto

STUFFED MOZZARELLA (V)(D)(N)

Kumquat + Cured Tomato + Pine Nuts + Basil Salad + Olive oil

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

Kindly notify our team if you have any allergic intolerance.

GRILL

REEF FISH (D)(N)(A)(S) | 180 grams

Buttered Almond Haricot Verte + Kachumber + Lime + Chardonnay Emulsion

GRILLED YELLOW FIN TUNA STEAK (G)(D)(S) | 180 grams

Couscous Pilaf + Cucumber Mint Salad + Pomegranate + Lemon Butter

DUCK BREAST (D)

Baby Carrots + Butternut + Green Peas + Hibiscus Jus

HALF CHICKEN (D)

Thyme Lime Chili Marinate + Barley Paella + Garlic Spinach + Bell Pepper Stew

AUSTRALIAN GRASS FED TENDERLOIN (D)(A) | 180 grams

Garlic Mash + Mushroom + Red Wine Braised Onion + Bernaise

FRESH ATLANTIC SALMON (D)(N)(A)(S) | 180 grams

Arugula Salad + Broccoli + Hazelnut Dukkah + Miso Beurre Blanc

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

Saffron Leeks Fondue + Mixed Green Salad + Marinated Vegetables + Lemon

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CHEF'S SIGNATURE

MALDIVIAN ROCK LOBSTER (D)(G)(S) | 700 grams

(*supplementary 67.40 dollars for PAI)

Cauliflower au Gratin + French Baguette + Garlic Butter

AUSTRALIAN RIB EYE (D) | 250 grams

(*supplementary 39.50 dollars for PAI)

Sweet Potato Mash + Asparagus + Green Pepper Jus+ Herb Butter

MULWARA LAMB CHOPS (D)

(*supplementary 51.80 dollars for PAI)

Parsnip + Sugar Snap + Zucchini + Cinnamon Jus

FARU SIGNATURE SEAFOOD PLATTER (D)(S)

(*supplementary 75 dollars for PAI)

Half Lobster + Tiger Prawns + Octopus + Calamari + Scallops + Tuna + Reef Fish +
Baked Potato + Sour Cream + Lemon Butter + Herb Butter + Chives

CATCH OF THE DAY (D)(N)(A)(S) | 1kg

Buttered Haricot Verte + Kachumber + Lime + Chardonnay Butter

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