

# FARU DINNER

Offering a "Mediterranean" Food of the Sun menu with a variety of fish, shellfish, meats, and poultry as well as vegetarian selections

The majority of the menu items can be ordered as part of 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 MINISTRONE SOUP (V)

Carrot, Zucchini, Tomato, Celery, Macaroni, and Virgin Olive Oil

### CORIANDER COATED PAN SEARED YELLOW FIN TUNA (S)

Homemade Tapenade, Arugula Leaves, Balsamic Vinegar Reduction, and Virgin Olive Oil

### OCTOPUS SALAD WITH BROAD BEANS AND LEMON ZEST (S)

Virgin Olive Oil Dressing

### HAND CARVED SERANO HAM (P)(G)

Watermelon, Honeydew Melon, and Arugula Leaves Balsamic Vinegar Reduction

### CHERRY TOMATOES AND MOZZARELLA SALAD (V)(D)

Virgin Olive Oil, Balsamic Vinegar Reduction, and Fresh Basil

### TRADITIONAL GREEK SALAD IN VIRGIN OLIVE OIL DRESSING (V)(D)

Green Bell Pepper, Onion, Tomato, Cucumber, Feta Cheese and Oregano

### YELLOW FIN TUNA TARTAR MADE OF AIOLI DRESSING AND LEMON ZEST (S)

Arugula Leaves

### TRADITIONAL BEEF CARPACCIO (D)

Arugula Leaves, Parmesan Flakes, Pesto Oil and Balsamic Vinegar Reduction

### SIZZLING PRAWNS IN OLIVE OIL AND TOMATO SALSA (N)(S)

Garlic Flakes and Pine Seeds

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## MAIN COURSE

### BOUILLABAISSÉ OF FRESH REEF FISH (D)(S)(G)

Aioli, Garlic Bread, and Potatoes

### YELLOW FIN TUNA WITH BALSAMIC VINEGAR REDUCTION AND TOMATO SALSA (S)

Compote of Fennel, Crushed Garlic Potatoes, and Arugula Leaves

### FISH OF THE DAY (S)

Compote of Fennel, Crushed Garlic Potatoes, Arugula Leaves, and Virgin Sauce

### PAN SEARED OCTOPUS WITH ORANGE FLAVOUR (S)(D)

Roasted Butternuts, Broad Beans and Garlic Butter

### PAN SEARED CALAMARI FLOWERS (S)(N)

Fresh Tomato Concasse, Kalamata Olives, Pesto Oil, Roasted Pine Seeds, and Garlic Flakes

### AUSTRALIAN BEEF TENDERLOIN (D)

Crushed Potatoes, Glazed Vegetable Roots, Onion Jam, Creamy Green Pepper Corn Sauce

### DUCK LEG TAGINE WITH DRY FIGS AND APRICOTS (G)(D)

Semolina with Mixed Fresh Garden Vegetables

### BONELESS CHICKEN LEG IN TOMATO GRAVY (P)

Kalamata Olives, Chorizo, Mixed Bell Pepper, Pepper Corn, and Garlic

## VEGETARIAN

### CREAMY ASPARAGUS AND LEMON RISOTTO (D)

### VEGETABLES "TIAN" (VEGAN)

Tomato, Zucchini and Arugula Leaves Salad

### GNOCCHI WITH MIXED MUSHROOMS (N)(D)(G)

Pesto Cream Sauce and Parmesan Flakes

### PUMPKIN AND SPINACH FETTUCCINE (D)

Fresh Cream, Sun Dried tomatoes, Grana Padano Cheese

(D) Dairy (G) Gluten (V) Vegetarian (S) Seafood  
Kindly notify our team if you have any allergic intolerance

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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

### TORTA CAPRESSE (D)(N)

Chocolate Caramel Crispy, Wild Berries, Chocolate Ice Cream

### LEMON CURD TART (G)(D)

Yoghurt Cream, Crispy Meringue, Madagascar Vanilla Beans Milk Shaved Ice

### TRADITIONAL TIRAMISU (A)(D)(G)

### ALMOND PANNA COTTA (N)

Raspberry Jelly, Lemon Honey, Citrus Salad

### FRESH FRUIT PLATTER

### CHOICES OF ICE CREAM AND SORBET

#### ICE CREAMS: (D)

Vanilla, Chocolate, Coffee, Mixed Berries

#### SORBET:

Raspberry

(D) Dairy (G) Gluten (N) Nuts

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