

FARU LUNCH

Featuring continental menu consist of a selection of meats and seafood.

Most of the items on the menu are available to order for the Premium All-Inclusive plan. Menu items with supplement charges are highlighted 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 to ensure that it is of the highest quality.

Children can order from the special Children's menu.

Items on our menu are labeled according to their ingredients related to some of the common intolerances. Our menu offers Nut free, Gluten Free and Vegetarian options. Allow us to fulfill your needs – please let us know if you have any special dietary requirements, food allergies or intolerances.

Enjoy your meal!

Faru - Lunch

Starter

WATERMELON, GOAT CHEESE & FENNEL SALAD (D)(V)

Pickled Watermelon, Goat's Cheese Cream, Shaved Fennel, Honey Lemon Dressing, Mint Leaves

CLASSIC PANZANELLA (V)(G)

Tomato, Cucumber, Bell Pepper, Onion, Basil, Olives, Focaccia Croutons, Cider Dijon Dressing

MIXED GREEN SALAD

Assorted Lettuce, Grilled Vegetables, Marinated Olives, Oregano Mustard

GRILLED HALLOUMI (D)

Pumpkin, Asparagus, Pomegranate Seeds, Greens

CAESAR SALAD WITH CHICKEN (D)(G)(P)(S)

Romaine Lettuce, Caesar Dressing, Pork Bacon, Boiled Egg, Garlic Croutons

'FARU' SALAD (G-optional)(D)

Smoked Duck & Turkey, Cheddar Cheese, Tomato, Cucumber, Pineapple, Boston Bibs, Orange Sour Cream Dressing, Tortilla Crisps

CLASSIC BEEF CARPACCIO (D)

Raw Beef Fillet, Shaved Parmesan, Arugula, Olive Oil

TUNA TATAKI (S)

Salmon Roe, Red Radish, Spring Onion, Ponzu, Crisp Garlic

TRIO OF FISH TARTAR (S)(N)

Salmon, Yellow Fin Tuna, Reef Fish, Honeyed Seeds Crumble, Balsamic Poached Grapes, Green Goddess Dressing

CLASSIC BRUSCHETTA (G)(D)(N-optional)

Focaccia Bread, Tomato, Parmesan, Pine Nuts, Balsamic, Basil

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

Faru - Lunch

Main Course

SEAFOOD

OYSTERS

12 pieces - (*supplementary 52 dollars for PAI)

8 pieces - (*supplementary 35 dollars for PAI)

4 pieces - (*supplementary 18 dollars for PAI)

1 piece - (*supplementary 5 dollars for PAI)

BOUILLABAISSSE (D)(G)(S) (*supplementary 21.80 dollars for PAI)

Reef Fish, Prawn, Squid, Octopus, Tuna, Scallops, Mussel, Lobster Bisque, Kaffir Lime, Crème Fraiche, Garlic Bread

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

Mixed Seafood, Homemade Ricotta Cheese, Tomato Sauce, Flat Parsley Leaves & Dill Leaves

FISH & CHIPS (G)(S)

Batter Fried Reef Fish, French Fries, Tartar Sauce

GRILLED TUNA STEAK (S)(G-optional)

Squid Ink Noodles, Pokchoy, Fried Leeks, Coriander & Lemongrass Broth

PAN FRIED REEF FISH (S)(D-optional)

Herb Crusted Baby Potatoes, Butter Glazed Baby Carrots, Coconut & Lime Sauce

BAJA STYLE REEF FISH ROLL (G)(S)(D)

Salsa, Slaw, House Sauce, Sour Cream Mayo

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

Fresh Tomatoes Concasse, Kalamata Olives, Pesto Oil, Roasted Pine Seeds & Garlic Flakes

Faru - Lunch

Main Course

MEATS

GRILLED CHICKEN (D)

Truffled Mashed Potatoes, Roasted Peppers & Onion, Honey Grain Mustard Jus

TAGLIATELLE ALA ROMANA (D)(G)(A)

Slow Cooked Lamb Ragu, White Wine, Lamb Jus, Tomato, Cacio e Pepe

ANGUS BEEF BURGER (D)(G)

Ciabatta Bun, Beef Patty, Aged Cheddar, Boston Bibs, Mustard Mayo, Cornichon, French Fries

SALT BEEF SANDWICH (G)(D)

Dark Rye Bread, Cured & Braised Beef, Soft Onions, Swiss Cheese, Pickle, Mustard, French Fries

PENNE ALFREDO (D)(G)

Chicken, Mascarpone, Taleggio, Herb Butter

VEGETARIAN

PUMPKIN & SPINACH FETTUCINE (V)(D)(N-optional)

Cream, Sun Dried Tomatoes, Pecorino Cheese, Pine Nuts, Sage

CHICKPEAS & COCONUT STEW (V)(D-optional)(G-optional)

Homemade Cottage Cheese, Turmeric, Kale, Spinach, Sour Dough Bread

Faru - Lunch

DESSERT

MANGO CURD TART (G)(D)

Orange Crocante + Vanilla Ice Cream

CHOCOLATE RASPBERRY BROWNIE CAKE (G)(D)(N)

Chocolate Soil + Raspberry Sorbet

HONEY PEPPER MACERATED MIXED MELON SALAD (N)(V)

Hibiscus Coulis + Toasted Almond + Coconut Sorbet

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

Kindly notify our team if you have any allergic intolerance