Maldivian Heritage Degustation

HADHIYA

Chef's tasting gift

HAVAADHULI MAS |f|sp|

Island-spiced Maldivian yellowfin tuna loin seared medium-rare with kullha fila fai (local mustard leaf)

MOODHUMAS KIRU GARUDHIYA |f|cr|mc|

Fresh coconut milk-poached fish and shellfish, flavoured with island spices and curry leaves

RAHA THAFAATHU

Iced refresher

SUFURAA MATHI

(Maldivian island cuisine)

"Dhivehi ihi riha"	Maldivian lobster curry |cr|
"Uthuru bakarimas riha"	Northern archipelago slow-braised lamb curry
"Dhekunu kukulhu riha"	Southern Maldivian chicken curry
"Barabo bondikopi satani"	Pumpkin and local leaf salad

served with traditional steamed rice, chapatti and condiments

FONI THAKETHI |e|n|d|

Traditional mini Maldivian dessert treats and screwpine ice cream

316 FOR TWO

a – alcohol | p – pork | n – nuts | f – fish | e – egg | se – sesame | ce – celery
d – dairy | g – gluten | cr – crustacean | sp – spicy | v – vegetarian | sy – soya
– vegan | – sustainable | pe – peanut | mc – molluscs

For those with special dietary requirements or allergies, please let your waiter know.

Prices are in USD and are inclusive of 10% Service Charge and 17% Government Service Tax.