



## AMUSE BOUCHE

SHOT GLASS OF SALTED COD AND SMOKED EEL  
COMFIT RED PEPPER, SWEET SPICES,  
COCONUT FOAM AND OSIETRA CAVIAR

## COLD STARTER

YELLOW FIN TUNA WITH CITRUS, LEMON GRASS, SUMAC DIPPING SAUCE  
SPICY SCALLOP ON THE PLANCHA WITH GREEN MANGO  
CRAB MEAT WITH ROASTED KANAMADHU, SEVRUGA CAVIAR

## SOUP DEGUSTATION

MALDIVIAN FISH  
CHILLED GAZPACHO  
PUMPKIN WITH SOUR CREAM

## LOBSTER COURSE

FRICASSEE OF LOBSTER WITH ESPELETTE CHILI, ZAALOUK OF AUBERGINES  
FRICASSEE OF LOBSTER WITH LOCAL SPICES, ROUGAIL OF LADY FINGERS  
BOTH SERVED WITH ROTI

## MAIN COURSE

BLACK ANGUS BEEF FILLET, ESCALOPE OF FOIE-GRAS, PANDAN LEAF AND TRUFFLE JUS  
SIDE DISH: SWEET POTATO, MARINATED TOMATOES AND BREAD FRUIT

OR

KING FISH WITH CAMARGUE FINE SEA SALT, KATAIFI LANGOUSTINES,  
CURRY CONDIMENTS WITH COCONUT MILK  
SIDE DISH: OKRA WITH TOMATO, EGGPLANT PICKLE

## DESSERT COURSE

MACAROON WITH LOCAL SWEET BABY MANGO AND FRESH BERRIES  
CHILLED CHOCOLATE AND FIG DARIOLE,  
MASCARPONE INFUSED LEMON GRASS ESPUMA  
PERSIAN FAIRY FLOSS  
LIME AND LIMONCELLO CHIBOUST WITH FILO CRISPS

## MIGNARDISES

MIGNARDISES SERVED WITH SAI