

# THE LIVING ROOM

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## OCEAN EXPERIENCE

### TO TASTE

Gin and tonic cured salmon with fermented garlic and crispy onion

### TO BEGIN

Scallop gratin with lavas, macadamia, and sour cream  
Crab cannelloni with cabbage, caviar, and smoked capsicum  
Light spiced tuna tartare with salmon roe, soy, and sesame

### TO SPOON

Prawns with leek and turnips served in a seaweed broth

### TO BARBEQUE

Maldivian lobster with chimichurri  
Spiced local reef fish in banana leaves  
Scampi with roasted garlic

### Condiments

Vegetable skewer  
Baby romaine salad with orange-walnut vinaigrette  
Hollandaise and lemon butter sauce  
Rice or baked potato

### TO INDULGE

Seasonal fruits with sorbet

### TO FINISH

Freshly brewed coffee, flavoured teas  
Chef Soufiane's praline and friandise collection

Price per person 228

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## MALDIVIAN EXPERIENCE

### TO TASTE

Crab cake with tomato chutney and crispy curry leaves

### TO SHARE

Bashi Hiki Riha - Dry eggplant curry  
Garudiya - Traditional Maldivian tuna in spicy broth  
Fathu Mas Huni - Green leaf salad with coconut and tuna  
Masroshi - Baked coconut bread with spiced flaked tuna  
Dhon Anbu Riha - Mango curry  
Dhon Riha - Reef fish curry

### Condiments

Maldivian style flatbreads  
Rice with crispy chicken  
Steamed rice

### TO BARBEQUE

Maldivian lobster – Line caught tuna  
Spiced local reef fish wrapped in banana leaves  
Grilled squid - Chicken kebabs

### TO INDULGE

Handulu Bondibai - Rice pudding with coconut and jasmine  
Seasonal fruit platter with sorbet

### TO FINISH

Freshly brewed coffee, flavoured teas  
Chef Soufiane's praline and friandise collection

Price per person 208

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## LAND AND SEA EXPERIENCE

### TO TASTE

King crab cocktail with grapefruit and crispy quinoa

### TO BEGIN

Foie gras terrine with brioche, blue figs, and aged balsamic  
Slow-cooked salmon with fennel-citrus salad, black garlic, salmon roe  
Beef tartare with quail egg yolk, caviar, and anchovies crumble

### TO SPOON

Lobster bisque with Maldivian lobster and seafood crostini

### TO BARBEQUE

Maldivian spiced lobster  
Tiger prawn skewer with roasted lemon  
Wagyu beef tenderloin

### Condiments

Greek salad  
Grilled asparagus  
Béarnaise with red wine sauce  
Rice or baked potato

### TO INDULGE

Seasonal fruits with sorbet

### TO FINISH

Freshly brewed coffee, flavoured teas  
Chef Soufiane's praline and friandise collection

Price per person 248