



Shades of Green

Beluga lentils caviar cooked in dashi with wakame, oat crème fraiche, garden herbs, and seeded bread.

Crispy Jerusalem artichoke in tempura, palmheart pure with bergamot, chili yuzu oil, and moringa vinegar powder

Beetroots nam prik num with burnt cucumber, aubergine, roasted raw rice, cashew, lemongrass, kafir lime, and freshwater sauce

Chargrilled slow cooked portobello mushroom with fermented black pepper, citrus mayo, sesame, and spring onions

Ravioli with burnt pumpkin, island curry, Maldivian cabbage salad, coconut lime broth, and roasted sourdough

Price: 210++ per person



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Chickpea churros with cashew yuzu koshō cheese, garden leaves and Yuzu Jam

Beetroots nam prik num with burnt cucumber, aubergine, roasted raw rice, cashew, lemongrass, kafir lime, and freshwater sauce

Yakitori king oyster mushroom with garden kimchi, bergamot, and palmheart pure

Firepit Maldivian pumpkin with infused cold coconut milk, tamarind, Thai basil and pickled garden tomatoes

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Mochiko asparagus, oyster mushrooms with shiso, cucumber black garlic aioli and burnt orange

Beetroots nam prik num with burnt cucumber, aubergine, roasted raw rice, cashew, lemongrass, kafir lime, and freshwater sauce

Takoyaki with asparagus, tofu, crispy broccoli stem, saffron onions, and fermented black pepper sauce

Celeriac risotto with morning glory, red amaranth, pickled Thai garlic, ramsons capers, and almond parmesan

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