



Flying Sauces

With views across the Baa Atoll, welcome to the world's only fine dining zipline restaurant, which hosts pop-up dining experiences among the treetops from some of the world's most critically-acclaimed chefs

Chef Tim Raue

In 2010, Tim Raue and his business partner Marie-Anne Wild opened their own restaurant in Berlin: Restaurant Tim Raue. Since then, his eponymous restaurant has been awarded two Michelin stars and five black toques by Gault & Millau. In 2012, it appeared for the first time on the prestigious "World's 50 Best Restaurants" list, now ranking 31st globally as the top German restaurant.

Tim Raue is the only German chef to date to whom the world-renowned series Chef's Table on Netflix has dedicated its own episode, and you can also watch him on MagentaTV in his own series HERR RAUE REIST! SO SCHMECKT DIE WELT on his gastronomic discovery tour around the globe.

His cuisine is characterised by bold flavors and a brilliant interplay of spiciness, sweetness and acidity, with menus that constantly evolve to offer the perfect culinary experience. Chef Tim is one of just a few top German chefs to offer a completely vegan menu and has just created a new menu called Kolibri x Berlin, which combines German classics with his signature flavours. For Flying Sauces x Restaurant Tim Raue, his menu will include Asian flavours, German interpretations and Maldivian ingredients.

Flying Sauces x Restaurant Tim Raue

Coconut ... The Soneva Fushi Island Taste

Creamy coconut, salad of palm heart, apple and cucumber, elderflower dressing, jalapeno chili, blue pea blossom

Job Fish ... The Maldivian Sea

Cured and steamed job fish, broth of shoyu soy sauce, citrus marmalade, ginger and leek julienne, clarified butter

Wasabi Langoustine ... Chef Tim's Signature

Deep fried langoustine, wasabi mayonnaise, crispy rice flakes, Thai-style dressing and mango, coriander stem

Topinambur ... Winter in Berlin

Oven baked topinambur, sautéed spinach and red chilli, creamy black truffle sauce, hazelnut, grapes

Duck ... the Flavors of Berlin and Southeast Asia

Confit of duck leg, red and green bell pepper, green Thai chilli jus, lime

Yuzu Cheesecake ... Sweet Greetings and Bye-Bye

Cheesecake mousse and dulce chocolate, yuzu sorbet, salty butter caramel

USD 350 ++ per person