

---

# Faru - Dinner

## STARTERS

### TUNA AND AVOCADO CARPACCIO **G**

Bell Pepper Confit + Crispy Parmesan + Mesclun Leaves + Bell Pepper Puree + Cucumber Jalapeño Dressing

### SMOKED SALMON ROULADE **G**

Stuffed with Spicy Cream Cheese + Avocado Tartare + Blue Citrus Curaçao Vinaigrette

### PARMA HAM WRAPPED WITH ASPARAGUS **P G N**

Creamy Goat Cheese + Pomegranate Dressing + Poached Pears + Caramelized Cajun Walnuts

### ROASTED BEETS AND CHICKPEA MOUSSE **V G**

Marinated Cucumber Stuffed with Quinoa + Crusted Black Olives + Orange Balsamic Reduction

### WHITE FISH CURED WITH VODKA **A G**

Citrus + Prawns Mousse + Dill + Yoghurt Dressing + Mango Chili Salsa

### SUMMER CHICKEN COBB SALAD **G**

Boiled Egg + Grilled Corn + Red Beans + Onion + Tomato + Cucumber + Cajun Spiced Grilled Chicken + Ranch Dressing

### SASHIMI OF THE DAY

Citrus Gel + Wasabi + Soya Sauce + Pickled Ginger

### MARINATED BABY OCTOPUS **G**

Papaya + Apple + Chili Gazpacho + Mixed Greens

### GRILLED VEGETABLES AND PEPPERED BEEF ROLLS

Blue Cheese Dressing + Pumpkin Puree + Crispy Basil

### TOMATO AND MOZZARELLA CHEESE **V G**

Balsamic Poached Grapes + Herb Oil + Mixed Greens

**V**

Vegetarian

**A**

Alcohol

**P**

Pork

**G**

Gluten Free

**N**

Nuts

Prices are in USD and inclusive of 10% service charge and 12% GST (government tax)  
Above mentioned menu items and prices are subject to change without prior notice.

---

# Faru

## SIGNATURE DISHES

### PAN SEARED REEF FISH **G**

Chipotle Cauliflower Puree + Cajun Parmesan Potato + Char Grilled Cauliflower + Caramelized Vegetables + Salsa Roja

### MIXED SEAFOOD COMBO **G**

Mexican Rice + Tomato and Fennel Sauce + Shaved Garlic Croutons

### HONEY CINNAMON MARINATED DUCK BREAST **G**

Beetroot Puree + Peach and Chili Sauce + Baby Vegetables

### JERK CHICKEN LEG **G**

Stuffed with Prunes and Pistachio + Mashed Purple Yam + Grilled Asparagus + Truffle Mushroom Sauce

### CARIBBEAN STYLE MARINATED GRILLED BEEF

Salsa Macha + Tomato Picante + Crispy Nacho Chips + Guacamole

### GREMOLATA CRUSTED SALMON FILLET **G**

Creamy Risotto with Asparagus + Sweet Potato Puree + Tomato Chutney

### GRILLED TUNA FILLET

Lobster and Pumpkin Bisque + Broccoli + Snow Beans + Braised Red Cabbage

### CHILI GARLIC MARINATED GRILLED PRAWNS **G**

Herb Grilled Vegetables + Potato Croquette + Bell Pepper Sauce

**V** **A** **P** **G** **N**  
Vegetarian Alcohol Pork Gluten Free Nuts

Prices are in USD and inclusive of 10% service charge and 12% GST (government tax)  
Above mentioned menu items and prices are subject to change without prior notice.

---

# Faru

## DESSERTS

### MOLTEN CHOCOLATE CAKE **N**

Salted Dulce De Leche + Crispy Praline + White Espresso Ice Cream

### HIBISCUS LEMONGRASS SOUP **G**

Strawberry Basil Granite + Vanilla Chantilly + Balsamic Anglaise

### WARM CINNAMON APPLE CRUMBLE PIE

Citrus Cremeux + Mix Berries + Vanilla Ice Cream

### PINEAPPLE AND BLACK PEPPER CHEESE CAKE

Mint Moss + Coconut Sorbet

### EXOTIC SLICED FRESH FRUITS **G**

**V** **A** **P** **G** **N**  
Vegetarian Alcohol Pork Gluten Free Nuts

Prices are in USD and inclusive of 10% service charge and 12% GST (government tax)  
Above mentioned menu items and prices are subject to change without prior notice.