

THE LEGEND AWAITS

SALAD & APPETIZER

Tartare de Thon Albacore au Couteau	26
Maldivian Yellow Fin Tuna Tartare, Veal Consommé, Matcha Gelato	
Foie Gras au Torchon	32
Old Fashioned Foie Gras Ballotine, Apple Jelly, Fig Compote, Grilled Baguette	
Earth Basket	18
Home-grown Eggplant & Honey, Smoked Cauliflower Mousseline Fagotelli, Panisse, Cress, Green Peas Sprout	
Carpaccio de Poisson de Petit Bateau	26
Local Reef Fish Slices, Lemon Ginger Crème, Dill, Camargue Sea Salt, Cress	
Burrata	32
Fresh Burrata Cheese, Figs, Heirloom Tomatoes, Aged Balsamic	
Noix de St Jacques à La Fleur de Sel	32
Tomato Tarte, Scallops, Lardo Di Colonnata, Basil Oil, Morel Vinaigrette	
Tartare Allez Retour	28
Classic Beef Tartar, Fireman's Mustard & Parmesan Sorbet, Corn Croûtons	
Bouchées de César Salade	25
Caesar Salad, Vadouvan Spice Chicken, Beef & Prawns, Corn Croûtons	
Asperges	26
White & Green Asparagus, Poached Egg, Béarnaise	
Duo De Crabe & Saumon D'Écosse Fumé par Nos Soins	32
Olive Oil Marinated Crab Meat, Home Cured Salmon Filet, Blossoms from Our Garden, Caviar	

*Prices are subject to 10% service charge and 12% government taxes (TGST).
Please note that from 1st Jan 2023, the Maldives Government has increased the TGST to 16%.*

SOUP

Bisque D'écrevisse	32
Crayfish Frothy Bisque & Crayfish Ravioli	
Bouillon de Champignons Sauvages	28
Forest Mushrooms Creamy Bouillon, Oyster, Croissant Crostini	
Consommé de Boeuf Traditionnel	32
Beef Consommé cooked for 30 Hours, Black Angus Beef Carpaccio, Duxelles	
Amaranth	27
Organic Amaranth Potage, Truffle Slices, Pecorino Cheese	
Brie & Pear	22
Brie De Meaux & Pear Soup, Bay Leaf Butter Brioche	
Noix de Saint Jacques au Lard & Crème de Potiron	22
Pumpkin Velouté, Scallop & Lard, Pumpkin Seed Oil	

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MAIN COURSE

Fruit de Mer à la Falhumaa	90
Fresh Lobster Tail, Scallop, Reef Fish, Clam, Mussel, Prawn, Antiboise Sauce, Brioche, Fava Bean Fricassée, Shisho Crisp	
Langouste à la Thermidor	95
Rock Lobster & Morel Mushrooms Flambéed with Cognac, Homemade Gnocchi, Heirloom Vegetables	
Magic Fish	32
Chef's Spice Blend Blackened Barramundi, Smoked Eel Brandade, Sweet Potato Chips, Beurre Blanc	
Thon Albacore de Maldives	32
Half-Cooked Tuna, Fine Sea Salt, Green Peas Comté Mousseline, Spinach, Dugléré	
Turbot	95
Poached Turbo & Zucchini, White Asparagus Meunière, Herbs & Saffron Frothy Bouillon	
Loup de Mer à L'huile D'Arbequina	65
Olive Oil Confit Chilean Seabass, Potato & Smoked Trout Rillettes, Provençale Bisque	
Earth Basket 2.0	36
Artichoke, Fennel Parmesan, Burrata, Pumpkin Mousseline, Pistou, Olive Oil, Aged 40 Months Parmesan, Edible Soil	
MB9+ Sher Wagyu	99
Marble 9+ Score Beef Striploin, Porcini Parmentier, Béarnaise Sauce	
MB5 Tajima Wagyu	70
Marble 5 Score Beef Tenderloin, Tartiflette, Sichuan Pepper & Smoked Thyme Jus	
Pintade & Pigeon	60
Slow Cooked in Frothing Beurre Noisette, Balsamic Beets, Truffle Croquette, Basil Jus	
Raviole & Joue de Porc	32
Ricotta Ravioli, Pan-Seared Caillette, Cured Pork Cheek, Aged 40 Months Parmesan	
Épaule D'agneau Confite en Croûte D'herbes de Noves	65
Slow Cooked Saltbush Lamb Shoulder in Herbs Crust & Sea Salt, Chanterelles, Artichoke Barigoule	
Côtes Levées de Bœuf	38
6-hour Braised Angus Beef Ribs, Mashed Potato, Heirloom Vegetables, Sichuan Pepper Jus	

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Poulet Sauté Chasseur 30
Chicken Thigh & Mushroom Ragout, Sugar Snaps, Potato Purée, Garden Cress

AVANT DESSERT

Assiette De Fromages 26
Our Fine Selection of French & Italian Cheese, Crackers, Homemade Spiced Bread, Honey

DESSERT

Valrhona Chocolate Cake 24
Sacher Torte, Apricot Confit, Chantilly, Raspberry Coulis, Chocolate Tuile

Cassata Falhumaa 20
Gluten-Free Vanilla Sponge, Duo of Lavender and Pistachio Gelato, Wild Berries Coulis

Mille-Feuille à la Vanille Bourbon 18
Thin Crust Layered Vanilla & Blueberry Cream

Garrigue 18
Fresh Orange-Rosemary Coulis & Raspberry Cream, Lavender Honey, Garrigue Herbs & Tea Gelato

Financier Façon Tarte et Fleur Du Jardin 18
Deconstructed Butterfly Pea Flower Financier, Figs Compote, Rosemary Caramel Gelato

Basque Cheesecake 18
Creamy Basque Burnt Cheesecake & Wild Berries

Fruits De Bois 18
Wild Mix Berries, Red Wine & Cinnamon Reduction, Vanilla Ice Cream

Surprise Chocolaterie de L'Opera 20
Variation of Grand Marnier & Baileys Ganache, Dacquoise, Gayas Mousse, Liquid Tanea 70 %

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