



Appetizer

Butter poached lobster and white peach salad
Served with sliced Maldivian dried tuna and vinaigrette

Entrée

Squid ink miso-dashi consommé
Served with crispy tofu and rice fish balls, fresh oyster,
shimichi mushrooms and edamame beans

Main

Sous vide bresse chicken
Served with chanterelle mushroom risotto and blue stilton froth

Dessert

Honey roasted pumpkin cheesecake,
Served with almond milk and thyme gel, financier and honeycomb foam

[Upgrade you main course to lobster for USD 40](#)

Charcoaled Reef Lobster

A whole Maldivian lobster gratinated with saffron and esplette chili hollandaise,
Served with smoked avocado mash, corn tiles and beetroot tortellini