



Amuse Bouche (P)

Iberico Jamon, pickled fennel & cucumber, sour dough croute

Paired with Bubbles to start

Poached Lobster And Seared Yellow-fin Tuna (S) (GF)

Served with watermelon, cucumber, avocado cream and pomelo supremes

Paired with Island Sommelier Selected White Wine

Black Cod (S)

Served with tomato basil and citrus condiments, bokchoy, Verjus and Val di Mazara virgin olive oil

Paired with Island Sommelier Selected White Wine

Campari And Orange Granite (A) (GF) (V)

With oolong tea foam and fennel pollen

Pasture-Fed Australian Beef Tenderloin (GF)

Served with wild thyme and porcini sea salt, globe artichokes 'barigoule' Asian mushrooms and truffle jus

Two Great Mystery Red Wines

Chef Selected Boutique Cheese (N) (D) (V)

Served with fig and olive relish, toasted fruit and nut bread

Vanilla Panna Cotta (GF) (D) (V)

Italian mascarpone and rosemary scented ice cream

Paired with Island Sommelier Selected Dessert / Sweet Wine



On Arrival (S) (D)

Amuse Bouche

Served with soured cream and topped with Scottish smoked salmon and Persian Sevruga caviar

Paired with Bubbles to start

Starter (GF) (S) (D)

Poached Lobster And Seared Yellow-fin Tuna

Served with watermelon, cucumber, avocado cream and pomelo supremes

Paired with Island Sommelier Selected White Wine

Main (GF)

Pasture-fed Australian Loin Of Lamb

Served with wild thyme and porcini sea salt, globe artichokes 'barigoule' Asian mushrooms and truffle jus

Paired with Island Sommelier Selected Red Wine

To Finish (V) (D)

Valrhona 70% Bitter French Chocolate And Passion Fruit Ganache

Italian mascarpone and rosemary scented ice cream

Paired with Island Sommelier Selected Dessert / Sweet Wine



HUVAFEN FUSHI
MALDIVES

CHE FIGATA!

ANTIPASTI IN THE CELLAR

Our Selection of Cured Meats and Cheese (P) (N)
Served with grilled & pickled vegetables, olives, and the finest olive oils

SECONDO BY THE WOOD FIRE

Branzino (S) (N)
Sea bass with braised fennel, pine nut, tomato & oregano

Manicotti of Lamb
Saffron & marrow crème, gremolata

FORMAGGIO E DOLCE BY THE BAR

Chef's Selection of Italian Cheese (N) (V)

Assiette of Italian Classics (V)