

Ever Soneva So Down To Earth

Appetizers

Prosciutto Crudo, Parma ham
with sweet melon

twenty US dollars

Peppered beef Carpaccio
aged Balsamic glaze with organic arugular

twenty four US dollars

Blue swimmer Crab
with avocado and chili

twenty US dollars

Caramelized Sea Scallops ❄️
on Taboulah

twenty four US dollars

Seared smoked reef fish ❄️
with star anise vegetable ratatouille

twenty US dollars

Salads

Soneva Caesar

twenty US dollars

Romaine hearts with sesame parmesan crackling, smoked salmon cocotte and garlic tarragon aioli

Classic Caesar
Romaine hearts with parmesan shavings, anchovy and garlic croutons

eighteen US dollars

Spiny lobster with potato salad 🌿
Jerez vinaigrette

twenty four US dollars

Marinated Salmon ❄️
cucumber and mouli salad

twenty US dollars

Slow roasted bell peppers (V)
with goat's cheese

twenty US dollars

Soneva garden green salad (V) 🌿 ❄️
Aged balsamic and olive oil

fourteen US dollars



Clay oven, Tandoori or charcoal pit cooked

❄️ Healthy and low calorie cuisine (V) Vegetarian

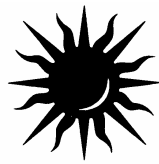


Organic Produce from the Baa atoll and our own gardens

Prices are subject to 10% service charge


If you cannot find your favorite dish, Chef would be delighted to propose an alternative

Soneva Fushi is proud to participate in "Restaurant Against Hunger Fund". For every main course sold we donate 25 cents on your behalf which go to support programs around the world to fight against hunger and malnutrition.




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Soups

- White bean minestrone (V)**  *fifteen US dollars*
penne pasta and organic pesto
- Creamed leek and potato (V)** *fifteen US dollars*
crème fraîche and shredded chives
- Roasted tomato (V)** *thirteen US dollars*
with organic herbs and lemon gremolata

Home Made Pasta

- Papardelle pasta (V)** *thirty US dollars*
with fresh tomato and garlic sauce
- Pumpkin Lasagna**  **(V)** *thirty five US dollars*
wilted organic leaves drizzled with chili and lemon oil

Fish

- Baked Job fish**   *Thirty six US dollars*
roasted young onion leaves and roasted leek cream
- Banana leaf wrapped reef fish**    *Thirty four US dollars*
coconut, ginger and lemongrass
- Roast Maldivian tuna**    *Thirty eight US dollars*
with tomatoes, basil and olive oil
- Maldivian style grilled fish**    *Thirty six US dollars*
with a local blend of mixed spice
- Charcoal grilled Maldivian lobster**    *Fifty four US dollars*
with olive oil and crustacean juice



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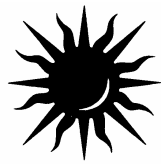


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Meat

Our style Turkish lamb briwat
with cinnamon and honey

Thirty five US dollars

Chicken tandoori
with traditional accompaniments

Thirty three US dollars

Roasted Tenderloin 
with oven roasted potatoes, bell peppers

Forty five US dollars

Vegetarian

White bean cassoulet (V) 
with Soneva mushrooms and asparagus

twenty seven US dollars

Char grilled eggplant and zucchini moussaka
with Parmesan cream

twenty seven US dollars

Pumpkin and vegetable curry  (V) 
served in a roasted pumpkin

Twenty seven US dollars

Sides Orders (V)

Seven US dollars

Soneva assorted leaves

Mixed salad with tomato, red onion and asparagus, extra virgin olive oil with lemon

Olive oil mash potatoes

Cous-cous

Sauté with organic rosemary potatoes

Garlic gratin potatoes

Sautéed spinach with garlic

Cherry tomato confit with chili, garlic and thyme

Assorted steamed garden vegetables



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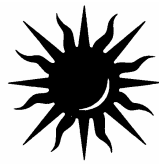


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Desserts Menu

Coconut and vanilla pannacotta with spiced pineapple Carpaccio	<i>sixteen US dollars</i>
Eva's cheesecake	<i>fourteen US dollars</i>
Hazelnut macaroon Raspberry mascarpone ice cream	<i>sixteen US dollars</i>
Passion fruit marshmallow Pomegranate chiboust	<i>sixteen US dollars</i>
Tropical mango risotto Almond and amaretto ice cream	<i>sixteen US dollars</i>
Rich chocolate mousse Honeycomb and walnut ice cream	<i>sixteen US dollars</i>
Cucumber and peach soup with yogurt ice cream	<i>seventeen US dollars</i>
Hot melting chocolate pudding with rum and raising ice cream	<i>eighteen US dollars</i>
Baileys chocolate tart Pandan ice cream	<i>sixteen US dollars</i>
Hot chocolate soufflé With vanilla ice cream	<i>twenty US dollars</i>
Cheese Hamper Selection of European hard and soft cheeses with walnut bread, apricots and almonds	<i>twenty US dollars</i>

As there are many different diets, it is difficult to ensure a wide variety of suitable items are always on our menu. If you do not find anything here that suits your preferences, please do not hesitate to ask for our chef, as we can make almost anything for you. Our chef would be delighted to meet with you and discuss any dietary needs or special wishes that you may have.



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