






Fresh in the garden

Gourmet Menu

May 25th, 2009

Appetiser

  Thai style chicken salad with garden green papaya and prawn crackers

 (V) Asian spiced root vegetable gratin with chilli tomato and basil coulis and herb mesclun



Cajun spiced lamb loin with red lentil compote and coconut curry sauce

Marinated tuna spring rolls with sweet & sour lemongrass reduction

 (V) Soneva watercress soup with coconut cream and boiled rice

  (V) Selections of seasonal Soneva greens with tomato, cucumber and onion sambal


Main Course

  Tandoori duck breast with vindallo spiced vegetable and sweet potato puree


Maldivian spiced roasted beef tenderloin with tempered potato and masala pumpkin puree


 Coconut glazed tuna with curried pumpkin, sautéed spinach and minted yoghurt

Sri Lankan style yellow fish curry with tomato rice and traditional accompaniments

 (V) Masala celeriac lasagna filled with soneva mushroom, semi dried tomato with broccoli cream

 Grilled red mullet with stir fried vegetables and steamed jasmine rice

 Healthy and low calorie cuisine · (V) Vegetarian Cuisine

 Organic Produce from the Baa atoll and our own gardens

Soneva Fushi is proud to participate in "Restaurant Against Hunger Fund". For every main course sold we donate 50 cents on your behalf which go to support programs around the world to fight against hunger and malnutrition.





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Dessert

Passion fruit yoghurt cake with raspberry sorbet and banana compote

Chocolate pecan pie with vanilla ice cream and chocolate sauce

Date and hazel nut cake with watermelon, passion fruit coulis and pandanus ice cream

  Organic fresh fruit plate with minted guava shooter and mango sorbet


Ice-cream


Vanilla, Chocolate,  Arugula  Pandanus,  Banana,  Papaya

Sorbet

 Passion fruit,  Mango,  Coconut,  Star fruit,  Water melon  Lemon grass

Ninety US dollar per guest

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