

Sense By The Beach

Sushi

Nigiri

Choice of wahoo, salmon, tuna, job fish,
smoked salmon, calamari
Ten us dollars for two pcs

Nigiri Gunkan

With crab meat and salmon roe
Twelve us dollars for two pcs

Deep Fried Maki

Salmon, cream cheese, avocado coated in Japanese bread crumbs
Twenty two us dollars

Prawn tempura roll

Prawn tempura, tartar sauce and organic spinach
Twenty four us dollars


(v)Vegetarian Roll

Bell pepper, carrot sesame seeds and shitake mushrooms
Twenty us dollars

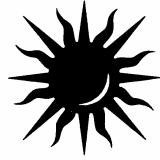
Rainbow Roll

Smoked salmon, avocado and shrimp
Twenty two us dollars

 Healthy and low calorie cuisine (V) Vegetarian

 Organic Produce from the Baa atoll and our own gardens
Prices are in US dollars subject to 10% service charge

Soneva Fushi is proud to participate in "Restaurants Against Hunger Fund"
For every main course 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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☼ Sashimi

Usuzukuri

Thinly sliced choice of seafood with ponzu sauce and white radish

Twenty us dollars

Lobster sashimi

With daikon, ponzu sauce and spring onions

Twenty eight us dollars

Tuna Nuta

With sweet miso sauce, pickled ginger and black sesame

Twenty four us dollars

Assorted sashimi

Job fish, tuna, Wahoo, salmon and prawn with
ponzu sauce and daikon

Twenty two us dollars

New style sashimi

Beef with garlic, Fresh chili

Smoked olive oil, soy - mirin dipping sauce

Thirty us dollars

 Job fish tataki with marinated Soneva mushrooms, truffle oil and parsley

Twenty six us dollars


 Yellow fin tuna with roast egg plant, sunflower seeds, basil and olive oil

Twenty four us dollars

King prawns with toasted almonds, pink grapefruit, hot olive oil and yuzu

Twenty six us dollars

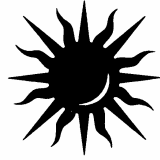
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Appetizers

Traditional Andean onion soup with udon noodles, chicken, prawn and spring onion
Twenty us dollars

 (v) Button and Soneva mushroom Ceviche with red onion, watercress,
soy and lime dressing
Twenty two us dollars

 Peruvian Ceviche of job fish with lime, coriander,
young coconut and green mango
Twenty four us dollars


 Octopus tiradito with crushed potatoes, hot sesame oil
and soft baby herbs
Twenty six us dollars

Seared scallops with tomato Ceviche, Miso sauce and Pancetta crisp
Thirty two us dollars

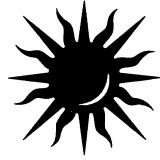
Grilled chicken anticucho with teriyaki sauce, Morning glory, potato and garlic purée
Twenty two us dollars

Crab salad with avocado, tobiko, tartare sauce, Japanese kasio salad
and red pepper coulis
Thirty us dollars

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Main courses

Slow roasted crispy pork belly and pork ribs with grilled chorizo and mixed beans, Fine bean - shallot and mirin salad

Forty eight us dollars

Eight hours braised Wagyu beef cheek with Soba noodles, wilted morning glory and chimichurri salad, ox-tail sauce


Forty us dollars

Grilled Wagyu beef strip loin with confit baby onions, garlic, sauté potatoes and oyster mushrooms, teriyaki sauce and charred chili


Seventy five us dollars

Crispy breast of duck with shitake mushroom, carrot, ginger duck spring roll, Daikon and watercress salad, Miso-orange sauce

Forty six us dollars


❖❖❖  Maldivian reef fish with potato and wasabi purée, asparagus and seaweed salad, Mango, caper and soy sauce

Forty two us dollars

 Grilled Baa Atoll lobster tail with fennel and orange scented miso soup, pumpkin purée,

toasted almonds and crispy leeks

Fifty five us dollars


❖❖❖  Steamed fillet of grouper in sake flavored sauce, green vegetables, ponzu sauce and steamed Nishiki rice

Forty two us dollars

(v) Sweet potato won ton with carrot - ginger purée, vegetables and rice noodle spring roll

Thirty four us dollars

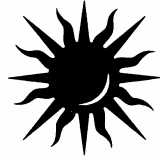
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Desserts

Green tea tiramisu with raspberry sauce, coffee - cocoa tuille,
Crushed candied pistachios
Twenty six us dollars

Dark chocolate and pecan nut sticky cake, sake sorbet,
brandy snap filled with lemon mousse
Twenty eight us dollars

Mascarpone and lime mousse with cardamom biscuit,
caramelised mango and mango froth
Twenty four us dollars

Green apple and ginger sponge cake with green apple mousse,
vanilla and honey foam
Twenty six us dollars

Pineapple tempura with pineapple - lime salsa, papaya and basil shooter
Twenty two us dollars

Yuzu sorbet with fresh fruits
Twenty four us dollars

Selection of ice creams and sorbets
Twenty two us dollars

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