



IN VILLA DINING & OVER WATER BAR MENU

☼ Six Senses Spa approved 🌶️ Spicy (v) Vegetarian

☼ SLOW LIFE. These dishes, represented by our Soneva Sun, showcase our unique philosophy of a SLOW LIFE.

SLOW LIFE represents **Sustainable, Local, Organic, Wholesome Learning, Inspiring, Fun Experiences.**

SALADS

Make your own green salad (v)

☼ We grow a host of organic salads, herbs, vegetables and fruit on the island. These wholesome products are seasonal and the selection may vary.
☼ Create your own salad by adding any of the following to our garden leaves:

Lava stone grilled organic vegetables, marinated olives, boiled egg, organic tomato, cucumber, pine nuts, marinated artichoke, buffalo mozzarella, tuna and dress them with organic pesto, tomato pesto, olive oil or balsamic vinaigrette

Twenty eight

Mezze platter (v)

'Hummus' - chick pea puree, 'Mutable' - baked egg plant mousse.

'Tabouleh' - traditional parsley and cous cous salad with marinated olives, semi dried tomatoes and dolmades

Thirty five

🌶️ Thai Green papaya salad or "Som Tam" is a traditional salad eaten widely across Thailand. The chili has been toned down to suit the western palate. It is served with prawns on a lemon grass skewer

Twenty seven

Crispy Indian Tandoori spiced jumbo prawns with vegetable salad, papadum and raita; a classic Indian yoghurt and cucumber dip

Thirty three

☼ Puy lentil salad with red peppers, cumin and cucumber served with tuna tataki and lemongrass oil. Puy lentils are rich in minerals and iron and have a unique peppery flavour.

Twenty five

☼ (v) Chinese five spiced tofu and rocket salad with ginger soy sauce, green crudités, crispy nori
🌶️ seaweed and sesame seeds

Twenty four



APPETIZERS

☼ Sashimi platter

Local fresh yellow-fin tuna or reef fish sliced, served with homemade pickled ginger, fresh wasabi and soy sauce

Thirty five

Iberico ham cold cut selection, ciabatta bread with fresh tomato and aubergine olive oil

Thirty eight

(v) Chapatti rolls from 3 different Indian regions, served with tomato cucumber salad and choice of tamarind, mint and yoghurt dip

Twenty three

Green asparagus with roast beef, tarragon - mustard cream sauce and Waldorf salad

Thirty

☼ (v) Gluten free rice paper hand roll with "Mihoen" noodles, vegetables, mint basil and Vietnamese "nuc mam" sauce

Twenty five

SNACKS

Fresh reef fish tempura with chips, rosemary tartar and soy mirin sauce

Twenty three

Authentic homemade samosa

Vegetable, lamb or chicken with savoury potato wedges and chilli sauce

Eighteen

French fries - shoe string or large fries with tomato ketchup


Eight

Vegetable spring rolls with plum sauce and sweet chilli sauce

Seventeen

Fried cashew nuts with garlic and crispy curry leave

Eleven

 Pistachio and chilli crusted chicken wedges with avocado dip


Nineteen



SOUPS

Garudhiya

  Traditional Maldivian tuna soup with fried chilies and lime
Seventeen

 (v) Organic vegetable broth with udon noodles, scallion and ginger
Twenty four

Mediterranean seafood soup with reef fish and seafood, fennel, "rouille" and toast
Twenty seven


(v) Pumpkin and potato sage soup served with cheese croutons
Twenty

PASTA


Spaghetti, Penne, Linguine or Rigatoni

Please select your choice of sauces...

Bolognaise

 Napolitana - tomato concasse

 Arrabiata - spicy tomato, olive oil, basil, chilli and garlic sauce

 Organic garden pesto

Carbonara - creamy sauce of mushroom and bacon

(v) Mushroom cream sauce
Twenty four


(v) Ravioli stuffed with truffle and mushroom sauce
Twenty five

(v) Gnocchi tossed with artichokes, tomato, arugula and pecorino cream
Twenty six

Rustic beef lasagna on tomato olive compote and garden herbs
Thirty nine



SANDWICHES

 Tuna confit sandwich with mayonnaise, crispy celery and chili served with tomato and cucumber salad and whole grain toast
Twenty

(v) Our classic vegetarian sandwich; crispy garden leaves, tomato, cucumber, olives, avocado dip and mozzarella salad with walnuts and fresh oregano
Twenty

French baguette with roast beef, onion, sun dried tomato, lettuce and Dijon mustard sauce served with French fries
Twenty two

Crispy ciabatta filled with Iberico ham (Catalan style) with fresh red tomato pulp and virgin olive oil
Thirty

Home made Gravlax sandwich served on rye bread with caper cream cheese, egg, cucumber and onion
Twenty five

Soneva Club Sandwich

Multi grain toast with egg white omelet, crispy pancetta, rosemary poached chicken, aged cheddar and grilled shallots
Twenty three

All sandwiches are accompanied by your choice of the following...

Accompaniments

French fries
Small salad with vinaigrette
Spiced potatoes wedges
Tropical fruit salad

Dips

Tomato Ketchup
Thai Sweet chili dip, BBQ dip
Light mayonnaise,
English or Pommery mustard



THE SONEVAGILI BURGERS

Beef, chicken or fish burger on a homemade sesame bun with your choice of toppings; cheddar, blue, brie, goat's cheese, pickles, onion rings, tomato, cucumber or bacon.

Or

you may choose one of our suggestions:

'Japanese beef burger' with pickled ginger and pok choy

'Thai chicken burger' with mango salsa



'Maldivian tuna burger' with tomato, onion and green chili salsa



Organic vegetable burger

All burgers are served with tomato, onion, lettuce and condiments and your choice of French fries or potato wedges

Twenty seven

Wood Oven Pizzas

Hand tossed pizza bases, dusted with flour and baked in our wood-fired oven.

Would you like your base to be brushed with tomato sauce, organic pesto or plain olive oil?

Now please select your toppings:

Blue cheese, cheddar cheese, goat's cheese, mozzarella

Onion, chopped garlic, fresh basil, organic arugula leaves, fresh oregano, baked tuna, salami, cooked ham, bacon, anchovies, artichokes, forest mushrooms, green & black olives, bell peppers, sweet corn, pineapple, courgette, green chillies, capers

Thirty five

If you cannot find your favorite dish please contact our chef who will be delighted to propose an alternative

Spicy

❖ Healthy and low calorie cuisine

Please note that all prices are in US Dollars & are subject to a ten percent service charge



SONEVA WOKS

All wok dishes are served with your choice of **rice, egg noodles or rice noodles** and:

Chicken, pork, beef, shrimps, reef fish or calamari
with Chilli, onion, mushroom, shitake mushroom, spring onion, carrot, leeks, broccoli,
capsicum, green chili and egg

Soy sauce or Thai style tamarind sauce

Twenty eight

 Traditional Pad Thai with prawns and chicken
Thirty three

 (v) Traditional vegetarian Pad Thai with tofu, sprouts and peanuts
Twenty two

Indonesian Nasi Goreng with vegetables, shrimp and chicken, prawn crackers, fried
egg, chicken satay and spicy peanut sauce


Twenty two

Tamarind tiger prawns with garlic scented rice

Thirty nine

 Vietnamese grilled chicken with lemongrass and steamed rice
Twenty nine


CURRY

 **Curry of the day** - All curries of the day are served with papadum, chutneys,
steamed rice and chapatti.

Thirty five

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FISH

☼ Yellow fin tuna steak set on baked vegetable salad with roasted spring onion, potato, tomato and black olive sauce

Thirty three



'Maldivian style' reef fish with curried vegetables and coconut risotto

Thirty three

MEAT



Thai style chilli chicken with cashew nuts, spring onion and steamed fragrant rice

Thirty two

Grilled beef strip loin with mashed potato, green vegetables and Pommery mustard sauce

Thirty eight

Roasted garlic, sweet paprika, cumin, turmeric and fresh oregano Moroccan style lamb skewer served with soft polenta and aioli sauce

Thirty five

CHEESE

Selection of five of the finest imported cheeses served with walnut bread and dried fruits

Twenty Two

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DESSERTS

Spiced apple crumble tart

Spiced Golden Delicious apple tart with almond crumble topping, salted caramel ice cream and finished with a Calvados sauce.

Eighteen

Coconut crème brûlée

Burnt coconut cream custard, rosemary cashew nut biscotti with cinnamon toffee fruit compote

Eighteen

Ever Soneva so chocolate

Chocolate almond cake, chocolate mousse, olive oil chocolate truffle, coffee chocolate velvet, steamed chocolate pudding and dark chocolate lollipop.

Twenty five

Baked cheese cake

Bourbon vanilla bean and sour cream cheese cake with poached berry yoghurt, morello sour cherry compote garnished with crispy fruit sheets

Twenty

Chocolate pecan pie

Chocolate and pecan nut pie in a sweet pastry case, pear and ginger caramel sauce, vanilla cream chantilly and honey lace wafer

Twenty



Seasonal fresh fruit platter

Selection of seasonal fresh fruit platter

Twenty

Dear Guests,

If you would like to celebrate any special occasion during your stay, please do not hesitate to contact me. I would be delighted to prepare your favorite cake or treat.

Yapa Amarasekera
Executive Pastry Chef

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SORBETS AND ICE CREAMS

❖❖❖ **Sorbet**
 Apricot
 Passion fruit
 Lime
 Raspberry
 Kalamanzi
 Mango
 Guava
 White peach
 Pineapple
 Lychee
 Pina colada
 Coconut
 Kiwi
 Strawberry
 Dark chocolate
 Screw pine
 Earl grey Tea

Ice cream
 Vanilla
 Dark chocolate
 Pistachio
 Caramel
 Straciatella
 Coffee
 Yoghurt
 Truffle honey
 Banana
 Strawberry
 Rum & raisins
 Honey
 Cardamom
 Coconut
 Green tea
 Salted caramel
 Coconut Brule
 Mascarpone

Each Thirteen

Toppings

Cold or hot chocolate fudge
 Strawberry coulis
 Homemade muesli
 Raspberry Coulis
 Vanilla coulis
 Caramel sauce
 Whipped cream

Three

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Cold sweet temptations

Siberian Frost

Kalamanzi sorbet with vodka

Irish Tale

Dark chocolate sorbet with Baileys

Mexican Story

Guava sorbet with Tequila

Caribbean Night

Pineapple sorbet with Malibu

Scottish Highland

Raspberry sorbet with Drambuie

Italian Break

Coffee ice cream with Galliano

Moulin Rouge

White peach sorbet with Champagne

Each twenty

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