



# FARI BEACH CLUB

MALDIVES

## SIGNATURE FLAVORS

### CRUDO BAR

Oyster Nr 2, Naturel on Ice, Mignonette and Lemon \$8

Oyster Nr 2 In Tempura, Daikon Tozasu \$8

Sashimi Selection of Dry Age Maldivian Fish, From Boat "Nelson" Local Fishermen  
Buckwheat Noodles and Mizuna & Goma Dressing \$55

Tartare Of Yellowtail Tuna, Wasabi Ponzu, Burrata, Mary V and Shiso, \$45

Ceviche Of Maldivian Green Job, Palmhearts and Avocado, Yellow Peppers, Celery  
and Mezcal Granita, Tortilla Chips \$38

### KITCHEN

*Cured Meat board. Selection Of 3 Cuts \$45*

*Octopus BBQ, Zucchini and Sambal Salad, Yoghurt Grilled Pomelo and Toasted Seeds \$ 48*

*Tiger Prawn BBQ, Tapioca and Kaffir Salad, Puffed Black Grains and Bumbu Butter \$45*

*Lobster Binchotan, Carrot, Samphire and Sea Grass from Bird Island, Coconut \$ 55*

*Grouper, Aged and Roasted, Potato/Buttermilk, Spinach and Amaranth from the garden  
Seaweed Buerre Jus \$50*

*Add Oscietra Caviar 10 Gram + \$150*

*Add Beluga Caviar 05 Gram + \$150*

*Wagyu A4 Rib Eye, Black Pepper Emulsion, Smoked Aubergine and Yuzu Miso \$88*

*14th Yoghurt Marinated Lamb Chops, BBQ Artichoke, Anchovy Emulsion, Olive,  
Lamb Jus \$70*

### THE END

Selection Of Cheeses Aged By "Van Tricht", Banana Mostarda and Walnut & Fig Bread \$36

Asian Mango, Soymilk, Sticky Rice and Coconut, Granola, Kaffir and Orange Blossom \$23

Sea buckthorn Berry, Yoghurt, Rose, Banana Bread and Oat \$25

Jivara , Roasted Hazelnut, Salted Caramel, Spiced Ice Cream And

Ginger & Vanilla \$28

*Chef Nick Wishes You a Great Evening, with his Signature menu inspired by The Amazing Maldives*

All prices are subject to 10% service charge and government taxes



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## PRESTIGE TASTING MENU

Tempura Oyster  
Daikontozasu

Smoked Spanish Mackerel  
Soy Egg Wash, Ginger/ Scallion/ Myoga

Foie Gras  
Smoked Eel, Young Cauliflower, Verjus

Dry Age Yellowfin Tuna  
Tomatoes, Wasabi Ponzu, Fermented Daikon, Kaffir  
Lime

Coral Grouper  
Aged and Roasted, Buttermilk, Potato, Algues Butter  
Sauce, Manzanilla

Maldivian Lobster  
Bumbu, Carrot, Seagrass from Bird Island

Wagyu Beef  
Kampot Pepper Emulsion, Grilled Greens from Our  
Garden, Smoked Aubergine and Yuzu Miso

Cheese Selected by Van Tricht  
Banana and Coconut Mostarda

Jivara And Hazelnut  
Salted Caramel, Local Spiced Ice Cream,  
Seabuckthorn and Ginger Granita

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