



## Fresh in the Garden

Showcasing the purity and beauty that Mother Nature has provided.

### Ice

Sprouted coconut and caviar (GF V PB)

Flowers from our garden  
langoustine and pumpkin seeds (GF)

Ceviche of dry aged fish  
pomelo and young cashew nuts (GF V PB)

Watermelon crudo  
dragon fruit and red basil (GF V PB)

Maldivian tuna tartare  
salted plum and hibiscus (GF)

### Fire

Garden egg  
aromatic herbs and black truffle (GF V)

Grilled avocado  
salmon roe and passion fruit (GF V PB)

Prawns cooked in lemongrass  
velvet tamarind (GF)

Grilled squid  
succulent herbs and braised seaweed (GF)

Yellow-fin tuna  
Maldivian spinach and lime (GF)

Charcoal-roasted reef fish  
orange and green mango (GF)

Fire-roasted lamb  
sesame and mint (GF)



## **Good To Share**

Whole fish roasted in coconut husk (GF)

Smoked chicken  
fig leaves and citrus (GF)

Braised hearts of palm  
white truffle and sunchokes (GF V PB)

## **Sides**

Steamed broccoli  
seaweed and garden herbs (GF V PB)

Garden lettuce  
oranges and flowers (GF V PB)

Smoked root vegetables  
cashew nuts (GF V PB)

## **Dessert**

Sour banana parfait  
pine nut miso praline and pandan (GF V PB)

Chocolate mousse  
white coffee ice cream, condensed milk and coffee nibs (GF V)

Garden fruit platter  
seasonal fruit, tamarind syrup and rosemary brush (GF V PB)

Ice cream  
seasonal selection of local flavours (GF V)