



Appetizer

Butter poached lobster and white peach salad
Served with sliced Maldivian dried tuna and vinaigrette
Ruinart Brut, NV, Champagne, France

Entrée

Artichoke and roasted garlic velouté
Served with caviar, five spiced foam and toasted brioche.
Saint Clair, Sauvignon Blanc 2016, Marlborough, New Zealand

Main

Sous vide bresse chicken
Served with chanterelle mushroom risotto and blue stilton froth
Vincent Girardin, "Cuvée St.-Vincent", Pinot Noir 2015, Burgundy, France

Dessert

Honey roasted pumpkin cheesecake,
Served with almond milk and thyme gel, financier and honeycomb foam
De Bortoli, "Noble One Botrytis" 2010, Riverina, Australia

Upgrade you main course to lobster for USD 40

Charcoalled Reef Lobster

A whole Maldivian lobster gratinated with saffron and esplette chili hollandaise,
Served with smoked avocado mash, corn tiles and beetroot tortellini
Joseph Drouhin, "Macon Bussieres" Chardonnay 2014, Burgundy, France