
FOREWORD

Modern day cuisine, off shore! Signature dishes infused with sensational Indian Ocean flavours. Sophisticated Al Fresco dining.

Served on the Edge - balanced delicate flavours of the Indian Ocean with authentic modern techniques focusing on fresh and local seafood!

Sustainable Practices

We are committed to sustainable practices throughout our culinary services:

° Divert 100% of fryer oil waste (Bio-fuel)

° Locally-sourced foods and ingredients that are harvested, and produced locally, and/or sustainably wherever possible, and prepared in ways that respect and maintain quality, freshness, and pureness.
















Green Glossary

Local food: In an effort to support local communities, and bring fresh reef fish, tuna and lobster from local fishermen to your fork, we source produce from within a 250-mile radius whenever possible. Because we have developed seasonal menus, some items may be subject to local availability. If any ingredient is out of season, we will make every effort to substitute the items with another sustainable option.

CAVIAR TIN

Kaviari Kristal	<ul style="list-style-type: none">• Sturgeon caviar• "Acipenser Schrenki" or "Dauricus Schrencki"• Famous Chefs favourite caviar• Dark to golden amber color• Rich and complex flavours• Final note of almond.	50g	205 ••
Kaviari Oscietra Prestige	<ul style="list-style-type: none">• Sturgeon caviar• "Acipenser Gueldenstaedti"• Amber-coloured• Subtle and marine flavours• Extremely delicate hazelnut length	50g	185 ••

Condiments: Blinis • egg white • egg yolk • sour cream • chopped chives

 - Dairy,  - Contains Alcohol,  - Pork,  - Contains Nuts,  - Shellfish,  - Fish,  - Gluten,  - Soya,  - Spicy
 - Sugar,  - Mushroom,  - GMO,  - Vegetarian,  - Vegan,  - Sustainable Food

Kindly notify one of our Team Members if you have any allergic intolerance.
Price quoted above is in U.S Dollars and inclusive of 10% service charge and 16% GST.
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CAVIAR SET (6 courses menu)

255 per person **

Add 135 with wines **

(Paired with Sommeliers' choice of wine)

Poached Oysters

Seaweed • pickled apple • crispy tuile



Kristal Caviar



Champagne Taittinger Brut Réserve

• Reims • France NV

Polmard Traditional Beef Tartar

Parmesan tuile



Oscietra Caviar



Bourgogne Rouge La Taupe

• Chavy Chouet • Burgundy • France 2020

Warm Shellfish Salad

Cauliflower • crustacean emulsion



Kristal Caviar



Chablis Domaine Saint Claire Jean-Marc Brocard

• Burgundy • France 2020

Langoustine

Edamame • asparagus • lemon gel



Oscietra Caviar



Chardonnay Calera Central Coast • California

• USA 2018

Black Cod Fish

Baby zucchini • seafood ravioli

• glazed baby carrots



Kristal Caviar



Riesling Feinherb Weinhaus Röss • Rheingau

• Germany 2019

Cucumber and

Aloe Vera Entremets




Oscietra Caviar



Pinot Gris Grand Cru • Vendage Tardive Gustave

Lorentz • Alsace • France 2010

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APPETIZER

Sea Urchins    	Eel doughnut • blended "Oscietra Caviar"	85
Raw Carabinero  	Coal oil • French oysters emulsion • edamame beans • nasturtium	125
Grilled White Asparagus Stem   	Lim's fjord mussels • sauteed lemongrass • smoked warm goat cheese	45
Duck Fagottini    	Moscato velouté • parmesan cheese • duck confit	90
Quail Bresse Chicken Terrine   	Black pudding sausage • chicken jus • dates in Cognac XO	75
Hay Charred Mackerel   	Smoked beetroot • tarragon • walnut • goat curd	55
Raw Hokkaido Scallops   	Aubergine miso • octopus – aglio olio e peperoncino • dry-aged scallop • sweet and sour radish gel	65
Violet Artichokes   	Parmesan tart • ragstone cheese • barigoule sauce	65
Pumpkin Crunch  	Orange • ginger • toasted cushaw pumpkin cylinder • orange tartare	25
Bell Pepper Eggplant Feuilletine   	Tuiles • red bell pepper • eggplant • lemon • black sesame seed	25

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MAIN COURSE

Niyama Maldivian Lobster Wellington      	Foie gras • chicken liver & sweetbread pate • morel duxelles • spinach • puff pastry	155
Ravioli   	Maldivian reef lobster • Maldivian crab • Alba black truffle • bottarga	75
Black Truffle Risotto Acquerello   	Porcini mushroom • black truffle paste • parmesan cheese	85
A Rabbits Seaside Journey   	Razor clam croquette • onion textures • oyster liquid • rabbit jus	60
Lamb and Beetroot  	Slow cooked lamb loin • juniper infused brown butter • raspberry coulis • barbecued beetroot	95
Maldivian Yellow Fin Tuna Tournedos     	Glazed baby vegetable • herb potato mousseline • teriyaki sauce	95
Braised Leek and Seaweed Mosaic    	Cashew nut cream • Aigre-doux onions • Arabica coffee broth	35
Steamed Velvet Cauliflower  	Coated in Panko • citrus potato purée • fennel extraction	35

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MAIN COURSE

Wagyu Beef A5 Fillet 	Potato gnocchi • dry morel mushroom • spinach • maniguette penja pepper sauce	215
Edge Seafood Platter 	Maldivian coral lobster • reef fish • carabineros prawn • hokkaido scallops • king crab leg • mussels • razor clams • baby octopus • fresh oysters • seaweed butter sauce • yuzu butter sauce • lemon espuma	140 for 1 •• 280 for 2 ••

SIDE DISHES

Green Asparagus 	
Creamy Garlic Spinach 	
Potato Gratin 	
Pomme Anna 	

18

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DESSERT

Exotic Foam Mango Vacherin Meringue 	Mango cremeux • orange jelly • vanilla foam • passion parfait • crispy meringue • sable breton	35
Barre Coeur de Guanaja  	Guanaja ganache• vanilla sable • choco milk caramel namalaka • xocolata pops	35
Milk Choco Ice de Cider Poached Apple  	Milk chocolate ice cream • praline feuilletine • cider poached apple • microwave sponge • chocolate coulis	35
Citrus Coco de Banana Cream Pie  	Macadamia pie crust • coconut mousse • citrus fluid gel • coconut maltose • banana mousse	35
Chocolate Surprise  	Dark chocolate shell • dolce cream • chocolate sponge • guanaja ice cream • hot guanaja sauce	35

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DESSERT

Selection of Ice Cream			70% Dark Chocolate Coco Nibs	22
			Dulce de Leche	3 scoops
			Caramel Pumpkin	
			Almond Pear	
			Lavazza Coffee	
Selection of Sorbet			Raspberry mint	22
			Mango passion	3 scoops
			Coconut apple	
			Amarena cherry	
			Lemon rosemary	

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VEGAN SET MENU

AMUSE BOUCHE

Hydroponic greens • sun-dried tomatoes • yuzu

MIDDLE COURSE

Smoked Avocado

Tapioca cracker • chard asparagus • sea weed • granny smith

MAIN COURSE

Eggplant Cannelloni

Spinach coulis • shallot reduction • truffles

DESSERT

Coco citrus

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