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# 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.

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# CAVIAR TIN

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

All prices and menu items are subject to change according to seasonality and availability, without any prior notice.

••Selected items will require supplement charges for all the guests who are on Niyama Luxury Experience Meal Plan.

# 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

<b>Sea Urchins</b> 	Eel doughnut • blended "Oscietra Caviar"	85
<b>Raw Carabinero</b> 	Coal oil • French oysters emulsion • edamame beans • nasturtium	125
<b>Grilled White Asparagus Stem</b> 	Lim's fjord mussels • sauteed lemongrass • smoked warm goat cheese	45
<b>Duck Fagottini</b> 	Moscato velouté • parmesan cheese • duck confit	90
<b>Quail   Bresse Chicken Terrine</b> 	Black pudding sausage • chicken jus • dates in Cognac XO	75
<b>Hay Charred Mackerel</b> 	Smoked beetroot • tarragon • walnut • goat curd	55
<b>Raw Hokkaido Scallops</b> 	Aubergine miso • octopus – aglio olio e peperoncino • dry-aged scallop • sweet and sour radish gel	65
<b>Violet Artichokes</b> 	Parmesan tart • ragstone cheese • barigoule sauce	65

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








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## MAIN COURSE

<b>Niyama Maldivian Lobster Wellington</b>      	Foie gras • chicken liver & sweetbread pate • morel duxelles • spinach • puff pastry	155
<b>Ravioli</b>    	Maldivian reef lobster • Maldivian crab • Alba black truffle • bottarga	75
<b>Black Truffle Risotto Acquerello</b>   	Porcini mushroom • black truffle paste • parmesan cheese	85
<b>A Rabbits Seaside Journey</b>    	Razor clam croquette • onion textures • oyster liquid • rabbit jus	60
<b>Lamb and Beetroot</b>  	Slow cooked lamb loin • juniper infused brown butter • raspberry coulis • barbecued beetroot	95
<b>Maldivian Yellow Fin Tuna Tournedos</b>     	Glazed baby vegetable • herb potato mousseline • teriyaki sauce	95

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# MAIN COURSE

**Wagyu Beef A5 Fillet**  Potato gnocchi • dry morel mushroom • spinach  
• maniguetta penja pepper sauce 215

**Edge Seafood Platter**  Maldivian coral lobster • reef fish • carabineros prawn  
• hokkaido scallops • king crab leg • mussels • razor clams 140 for 1 ••  
• baby octopus • fresh oysters • seaweed butter sauce 280 for 2 ••  
• yuzu butter sauce • lemon espuma

# SIDE DISHES

18

- Green Asparagus** 
- Creamy Garlic Spinach** 
- Potato Gratin** 
- Pomme Anna** 

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## DESSERT

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

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# DESSERT

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

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