

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!

EDGE

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 Caviar

Caviar from sturgeon "Acipenser Schrenki" or "Dauricus Schrencki". The favorite caviar of famous Chefs. Just simply beautiful, with a dark to golden amber color. Rich and complex flavours with a final note of almond.

50g

205

Kaviari Oscietre Prestige Caviar

Caviar from sturgeon "Acipenser Gueldenstaedti". Its grains are good-sized, regular, amber-coloured. Subtle and marine flavours. Good length of extremely delicate hazelnut.

50g

184

EDGE

(A) - Contains Alcohol, (P) - Pork, (N) - Contains Nuts and (V) - Vegetarian (VG - Vegan, (GF) - Gluten Free,  - 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.

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

CAVIAR SET

258 per person
Add 132 with wines

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 Salads

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

Green Garden (VG) (GF)	Pickled vegetables, baby cos, mourons des oiseaux, romaine lettuce, cucumber gel, avocado soil	33
Maldivian Yellow Fin Tuna Tataki (SF) 	Seaweed texture, soya citrus dressing	38
Fresh Oyster (D) (SF)	Condiments	40
Artichoke A la Nage (V) (D)	Cardamom, fava bean	40
Tomato Medley Texture (VG) (GF)	Candied, pickles, confit, prune chutney, olive sorbet	40
Cured Salmon (D) (SF) (N)	Crushed peanuts, pickles beetroot, salmon tamara, cherry dressing and tapioca crackers	42
Terrine Foie Gras (SF)	Lobster, oxtail and dry beef	42
Langoustine Ravioli (D) (SF)	Beef andouillette, emulsion coquillages, sautéed mushroom, black truffle	49

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MAIN COURSE

Eggplant Cannelloni (VG) (GF)	Spinach coulis, buckwheat seeds and short onion jus	72
Homemade Potato Gnocchi	Hay smoked potato broth, crispy potato	76
Pan Seared Wahoo Fish Fillet (D) (SF) (N) 	Crushed dry fruit seeds, carrots mousseline, glazed baby carrots, ginger & soya dressing	81
Maldivian Reef Fish Bouillabaisse (D) (SF) 	Fennel confit, potato fondant and black garlic aioli	91
Maldivian Yellow Fin Tuna Tournedos (SF) (GF) 	Glazed baby vegetable, herb potato mousseline, Teriyaki sauce	91
Milk Feed Lamb (A) (D) (GF)	Candied beetroot, pickle radish, sherry wine sauce	95

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MAIN COURSE

Slow Cooked Veal Rack (SF)	Veal sweet bread, smoked eel, Jerusalem artichoke, veal jus dressing	97
White Truffle Risotto Carnaroli (D) (V) (A)	White truffle oil, white wine	102
Heritage By Beef Fillet (D) (GF) (A)	Truffle potato gratin, red butter sauce	116
Niyama Fresh Lobster Wellington (D) (SF) 	Sautéed Mushrooms and miso lemon sauce	131
Edge Seafood Platter (D) (SF)	Fresh Maldivian Coral Lobster, Reef Fish, Tuna, Carabineros Prawn, Scallops with Shell, King Crab Leg, Mussels, Razor Clam, Baby Octopus, Fresh Oysters served with seaweed butter sauce, yuzu butter sauce, lemon espuma	195 for 1 363 for 2

EDGE

NLE Meal Plan:
\$45 supp charge pp

NLE Meal Plan:
\$80 supp charge for two

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DESSERT

Coco Citrus (N)	Coconut kaffir lime, pecan nut praline with passion ice cream, white chocolate dust	26
French Apple Tatin (D)	Apple tatin, apple mint jelly, celery soil, crème brûlée ice cream	26
Rhubarb Variation	Sous Vide Rhubarb fresh, black cherry sorbet, cranberry espuma	26
Deconstructed Millefulle (D) (N)	Yuzu cream, caramel ganache, caramelized hazelnut	26

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DESSERT

Chocolate Surprise (D)	Dark chocolate shell, dolce cream, flour less chocolate sponge, chocolate truffle ice cream, hot guanaja sauce	26		
Strawberry Chocolate Fondant (D)	Vanilla almond sauce, red berry compote, rich coconut ice cream	26		
Selection of Ice Cream and Sorbet	<table border="0"> <tr> <td data-bbox="1196 792 1607 1027">Ice cream (D) 70% Dark Chocolate Coco Nibs Dulce de Leche Caramel Pumpkin Almond Pear Lavazza Coffee</td> <td data-bbox="1619 792 1856 1027">Sorbet Raspberry Mint Mango Passion Coconut Apple Amarena Cherry Lemon Rosemary</td> </tr> </table>	Ice cream (D) 70% Dark Chocolate Coco Nibs Dulce de Leche Caramel Pumpkin Almond Pear Lavazza Coffee	Sorbet Raspberry Mint Mango Passion Coconut Apple Amarena Cherry Lemon Rosemary	22/3 scoops
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