

## 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!

Welcome to Edge!

# EDGE

## 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	150
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	135

**EDGE**

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

Kindly notify one of our Team Members if you have any allergic intolerance.  
Price quoted above is in U.S Dollars and subject to 10% service charge and 12% GST.

## CAVIAR

### ■ Caviar Set Menu

190 per person  
Add 95 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 Vincent Girardin,  
Burgundy, France 2016

Warm Shellfish Salads  
Cauliflower, crustacean emulsion

Kristal Caviar

Chablis Domaine Saint Claire Jean-Marc  
Brocard, Burgundy, France 2018

Langoustine  
Edamame, asparagus, lemon gel

Oscietra Caviar

Chardonnay Calera Central Coast,  
California, USA 2016

Black Cod Fish  
Baby zucchini, seafood ravioli, glazed baby  
carrots

Kristal Caviar

Riesling Feinherb Weinhaus Röss Rheingau,  
Germany 2017

Cucumber and Aloe Vera Entremets

Oscietra Caviar

Pinot Gris Grand Cru, Vendage Tardive  
Gustave Lorentz, Alsace, France 2007

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## APPETIZER

■ Green Garden (VG) (GF)	Pickled vegetables, baby cos, mourons des oiseaux, romaine lettuce, cucumber gel, avocado soil	22
■ Butternut Salads (VG) (GF)	Quinoa, saffron crackers, aragula, fine herb dressing	24
■ Maldivian Yellow Fin Tuna Tataki (SF)	Seaweed texture, soya citrus dressing	25
■ Royal Oyster (D) (SF)	Kimchi, sea water espuma, finger lime, chuka wakame crackers	26
■ Artichoke A la Nage (V) (D)	Cardamom, watercress, fava bean	26
■ Tomato Medley Texture (VG) (GF)	Candied, pickles, confit, prune chutney, olive oil sorbet	26
■ Salmon Cannelloni (D) (SF)	Crab remoulade, green peas & mint, apricot gel, salmon roe, smoked eel dressing	28
■ Terrine Foie Gras (SF)	Lobster, oxtail and dry beef, aragula	30
■ Langoustine Ravioli (D) (SF) (GF)	Beef andouillette, emulsion coquillages, sautéed mushroom, black truffle	35
■ Beef Mille Feuille (D) (SF)	Mustard cream, royal baeri caviar	45

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## MAIN COURSE

■ Eggplant Cannelloni (VG) (GF)	Spinach coulis, buckwheat seeds and short onion jus	50
■ Braised Jack Fruit Steak (VG) (GF)	Vandouvan spice, creamy polenta	55
■ Homemade Potato Gnocchi	Hay smoked potato broth, crispy potato	55
■ Pan Seared Wahoo Fish Fillet (D) (SF) (GF)	Carrots mousseline, glazed baby carrots, ginger & soya dressing	58
■ Maldivian Reef Fish Bouillabaisse (D) (SF)	Fennel confit, potato fondant and black garlic aioli	65
■ Maldivian Yellow Fin Tuna Tournedos (SF) (GF)	Glazed baby vegetable, dhaal chutney, tuna consommé and tamarind sauce	65
■ Steamed Grouper Ballotine (D) (SF) (GF)	Seaweed, clam & mussels emulsion, wild asparagus, edamame	68
■ Slow Cooked Veal Rack (SF)	Veal sweet bread, smoked eel, Jerusalem artichoke, veal jus dressing	70
■ Mottainai Lamb Rack (D) (GF) (A)	Candied beetroot, pickled radish, sherry wine sauce	70
■ White Truffle Risotto Carnaroli (D) (V) (A)	White truffle oil, white wine	78
■ Heritage By Polmard Beef Fillet (D) (GF) (A)	Truffle potato gratin, red butter sauce	82
■ Niyama Fresh Lobster Wellington (D) (SF)	Chanterelle mushroom, miso hollandaise espuma	100
■ 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	150 for 1 280 for 2

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## DESSERT

■ Coco Citrus (N)	Coconut kaffir lime, pecan nut praline with passion ice cream, white chocolate dust	16
■ French Apple Tatin (D)	Apple tatin, apple mint jelly, celery soil, crème brûlée ice cream	16
■ Rhubarb Variation	Sous Vide Rhubarb fresh, black cherry sorbet, cranberry spuma	16
■ Deconstructed Millefulle (D) (N)	Yuzu cream, caramel ganache, caramelized hazelnut	16
■ Chocolate Surprise (D)	Dark chocolate shell, dolce cream, flour less chocolate sponge, chocolate truffle ice cream, hot guanaja sauce	16
■ Strawberry Chocolate Fondant (D)	Vanilla almond sauce, red berry compote, rich coconut ice cream	16
■ Selection of Ice Cream and Sorbet	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

10/3 scoops

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