

Contemporary Restaurant & Grill

Entrées

- ✔ **Burrata** 29
 Heirloom vegetables, basil dressing, 30yo balsamic
- 🌾 🔪 **Scallops** 30
 Parsnip, yolk, truffle, lobster bordelaise sauce
- 🌾 🔪 **Watermelon & Crab** 37
 Compress watermelon with crab
- 🌾 🍷 **Tuna & Bloody Merry** 33
 Bloody merry sorbet, tuna, herbs goat cheese, baby spinach
- 🔪 **Spiced Fish Soup** 23
 Reef fish, scallop, saffron, fennel
- ### Raw Bar

🌾 🔪 **Sydney Rock Oyster** 37
 ½ doz natural
- 🌾 🔪 **Kumamoto Oysters** 50*
 ½ doz natural - Kumamotos are prized by connoisseurs for their smooth texture & sweet fruity flavor
- 🌾 🔪 **Coffin Bay Oysters** 44
 ½ doz natural
- 🌾 **Tuna Tartar** 28
 Tuna with avocado, coconut & maldivian curry
- Wagyu** 35
 Carpaccio, pickled mushroom, smoked yolk, parmesan, sour dough bread
- 🌾 🔪 **Raw Bar Platter (Serves 2)** 115**
 Coffin bay, sydney rock oyster, tuna tartar, beef carpaccio

Mains

- ✔ 🥜 **Artichoke** 37
 Cannelloni, broccoli sprouts, wild mushrooms, bella lodi sauce, hazelnut, 30yo balsamic
- 🔪 **Cod** 50*
 Miso glazed black cod with zucchini blossom
- 🌾 🐷 **Pork Chop** 56*
 Organic pork chop with mint yoghurt, glazed prunes & red cabbage
- 🍷 **Ox Cheek** 56
 12 hours braised beef cheek, confit carrot, garlic mash
- Chicken** 49
 Corn fed, gnocchi, chantrelle mushroom ragout, shaved truffle

✔ Vegetarian

🥜 Nuts

🌾 Gluten free

🔪 Seafood

🍷 Alcohol

🐷 Pork

Vegetarian options, gluten free bread & pastas are available upon request. Kindly notify one of our team member if you have any allergic intolerance.

Prices are in USD and inclusive of 23.2% government taxes & service charge.

(*) items denotes a surcharge of USD19, (**) USD37 and (***) USD56 for Dine Around All Inclusive guests.

Fihuni


Maldivian Translation For "Grilled"

Grilled items comes with one side dish & two sauces

Seafood Platter For Two 205***

Lobster, slipper lobster, maldivian tuna, tasmanian salmon, jumbo prawns, scallops, mussels, calamari, clams

Fihuni Seafood




-   ½ kg / 1 kg Slipper Lobster 50* / 87**
-   ½ kg / 1 kg Prawns 56* / 99**
-  200g Yellowfin Tuna 44
-  200g Kingfish 50
-  200g Tasmanian Salmon 50
-  5g Caviar (Accompaniment) 25*

Live Maldivian Lobster 115**

800g to 1 kg lobster - This variant is renowned for offering a smooth, delicate flavor. Caught directly in front of you from one of the largest lobster ponds in the Maldives, by our skillful chefs. We will then prepare the lobster grilled, thermidor or sashimi as per your preference.

Greater Omaha US Beef

From the corn belt of the midwestern United States

-  200g Beef Tenderloin 56*
-  300g Sirloin +2 Score 49*
-  400g Rib Eye On The Bone 56*

Jack's Creek Premium Australian Beef



-  200g Wagyu Tenderloin MB10+ 125**
-  350g Wagyu Short Rib MB6-7 125**

Australian Teys Premium Black Angus Beef

-  200g Beef Tenderloin 56
-  200g Sirloin +2 Score 55

Mottainai Carrot & Olive Fed Lamb

Mottainai lamb are raised on the coastal plains of Lancelin, western australia and fed with recycled carrot & organic olives. It has 700% more oleic acid & 300% more omega-3 fatty acids than traditional lamb

-  300g Rack Of Lamb 56*
-  600g Lamb Ichibo Rump Steaks 72* (For two persons)

Mix Fihuni Platter For Two 225***

- Beef Tenderloin
 - Tuna
 - Lobster
 - Beef Sirloin
 - Salmon
 - Prawns
-

Side Dishes

15

-   **Garden Salad**
With honey mustard dressing
-   **Young Coconut Salad**
In a young coconut husk
-  **Parmesan & Truffle Fries**
-   **Sautéed Baby Vegetables**
With herb butter
-  **Broccoli & Cauliflower Gratin**
-   **Ratatouille**
-   **Ocean Water Cooked Potatoes**
With sour cream
-   **Garlic Mash**

Sauces

-  **Lemon Grass Chili Sauce**
 -  **Maldivian Curry**
 -  **Pepper Corn**
 -  **Salsa Verde**
 -  **Béarnaise Sauce**
 -  **Chimichurri Sauce**
 -  **Red Wine Sauce**
 -   **Garlic Butter**
 -   **Herb Butter**
 -   **B.B.Q Butter**
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