



Down To Earth

Reducing Our Beef Consumption at Soneva Fushi

We've reduced the amount of beef dishes across our menus, as we believe lowering beef consumption not only has a positive impact on our well-being, but also on climate change and animal welfare. Should you wish to order beef dishes, off-menu, please let us know and our skilled chefs can make recommendations.

Rossini Caviar

Soneva has partnered with Rossini Caviar, a sustainable producer of caviar. Rossini Caviar was founded in 1999 by Jacob Marsing-Rossini. Rossini Caviar farms its own sturgeon from the hatchery to their low-density ponds which allow the fish to have plenty of space to grow all on a natural, hormone-free diet.

White Sturgeon Selection

One Hundred and Ninety Dollars

White Sturgeon (Species: Acipenser Transmontanus) flourishes in natural ponds fed by pure groundwaters on a diet of natural, hormone-free food. These fish are meticulously cared for up until the caviar is processed at 11 years of age. The White Sturgeon is an ancient species that can live in the wild for up to 100 years, weigh over 400 kilograms and reach a maximum length of 6 metres. The result is a mid-to large-grain roe, with a mild, creamy, and buttery flavours. From a flavour point of view, the White Sturgeon is the perfect introduction to caviar.

Gold Selection Caviar

One Hundred and Ninety Dollars

The Soneva Gold Caviar (Species: Schrenkii/Dauricus 2nd Mature) is as close to 100% sustainable and CO2 neutral as we can come in the world of caviar. These second mature sturgeons are ripe at the age of 13 years and weigh between 45 and 75 kilos when the caviar is extracted and processed. The Soneva Gold Selection Caviar is salted with 3.5% Maldivian Sea Salt from the Baa Atoll and matured for 8-10 weeks.

Caviar Served on Ice with Traditional Condiments - Blini, Lemon Wedge, Red Onion, Boiled Egg Yolk, Boiled Egg White and Sour Cream



Appetizers

Freshly Picked Home Grown Herbs and Leaves (H, O, PB) **Thirty Dollars**

Curry Leaf Pesto, Avocado, Ice Wine Vinegar Dressing, Toasted Almonds, Pine Nuts, Sun-Dried Cherry Tomatoes

Feta and Watermelon Tartare (H, GF, PB) **Thirty Dollars**

Black Olive Tapenade, Spring Onions, Mint, Basil Oil

Pan-Fried Garden Mushrooms (H, GF, PB) **Thirty Dollars**

*Olive Mascarpone Tapenade, Honeyed Walnuts
Plant based option available*

Reef Fish Ceviche (GF, DF) **Forty Dollars**

Roasted Onion, Cajun Spices, Avocado Oil

Steamed Chicken Dim Sum (DF) **Thirty Five Dollars**

Black Vinegar, Soy, Thai Chili Paste

Tuna in Hot Avocado Oil (DF) **Thirty Five Dollars**

Avocado Salsa, Braised Quail Egg, Soy Caviar

Tandoori Yoghurt Prawns (GF) **Forty Dollars**

Pomegranate Salad, Honey, Baked Aubergine Purée

Steamed Lagoon Prawns (GF, DF) **Forty Dollars**

Warm Garlic Yuzu Oil, Herb Salad



Soups

Chilled Mango Gazpacho (H, O, PB) **Twenty-Eight Dollars**
Roasted Almonds, Croutons and Spring Onions

Garden Spinach and Asparagus Purée (H, O, PB) **Twenty-Eight Dollars**
Sautéed Mushrooms, Olive and Truffle Oil

Tomato and Curry Flavoured Maldivian Seafood Soup (H, GF, DF) **Thirty-Eight Dollars**
Fried Curry Leaves and Coconut Cream

Chicken Bone Broth (DF) **Thirty-Five Dollars**
Chicken Wonton, Egg Noodles, Garden Greens and Multi-Grain Garlic Toast
• GLUTEN FREE OPTION AVAILABLE

Sharing Dishes for Two

Maldivian Havadu Marinated Roasted Fish (GF, DF) **Eighty Dollars**
Wrapped in a Banana Leaf
Sichuan Fried Organic Vegetables, Steamed Organic Red Rice, Curry Sauce

Awadhi Chicken Biryani (GF) **Ninety Dollars**
Cucumber Yoghurt, Yellow Pepper Curry, Papadum

Free Range Smoked Whole Chicken **One-Hundred Fifty Dollars**
Citrus Fruits and Tare Sauce



Main Courses

Masala Roast Reef Fish (GF) <i>Heirloom Rice, Fish Masbai, Fried Onion, Rihaakuru Curry Sauce</i>	Fifty Dollars
Maldivian Tuna Steak (H, GF) <i>A La Plancha, Herbs De Provence, Niçoise Vegetables, Lemon, Garlic, Black Olive Oil, Crispy Caper Berries, Sauce Verge</i>	Fifty Dollars
Roasted Cumin and Herb Crusted Tuna <i>Seafood Risotto and Parsley Oil</i>	Fifty Dollars
Garlic Coated Soft Shell Crab (DF) <i>Tossed with Butter and Black Pepper Sauce, Morning Glory, Hawaiian Fried Rice</i>	Sixty Dollars
Chingri Macher Malai Curry <i>Bengal Prawn Curry Served with Layered Baby Paratha and Saffron Peas Pulao</i>	Sixty-Eight Dollars
Maldivian Seafood Platter (DF) <i>Wok-Fried Vegetables, Heirloom Rice, Curry Oil</i>	Sixty-Eight Dollars
Tandoori Chicken Malai Kebabs <i>Garlic Naan Bread, Flavoured Yoghurt, Mint Chutney, Curry Sauce</i>	Fifty-Two Dollars
Butter Chicken Masala <i>Naan Bread, Lentils, Flavoured Yoghurt</i>	Fifty-Two Dollars
Double-Roasted Tandoori Chicken Thigh <i>Cheese Naan and Curry Sauce</i>	Fifty-Two Dollars
Slow Cooked Pork Belly (DF) <i>Garlic and Chili Glaze Home Grown Garden Greens, Fried Rice, Roasted Sesame Seeds</i>	Sixty Dollars



Vegetarian

Forty Dollars

Vegetable Curry of the Day (H, O, GF, DF, PB)
Organic Heirloom Rice

Palak Paneer
Spinach and Cottage Cheese Cooked in Indian Spices
Served with Coriander Sesame Flavoured Bread

Dal Makhani
Slow Cooked Black Lentils
Served with Butter Naan, Cucumber, Onion Salad and Pickles

Vegetable Chettinad (GF, DF, PB)
Mix Vegetable Cooked with Assorted Indian Spices
Cashewnut and Coconut Gravy

The above are served with your choice of Indian breads or rice and traditional accompaniments



Desserts

Twenty-Five Dollars

Chocolate Soufflé
With Vanilla Ice Cream

Eva's Cheesecake
With Berry Compote

Pineapple Mango Ravioli (GF)
With Coconut Sorbet

Valrhona Fair-Trade Chocolate Cake
With Chocolate Mousse

Passion Fruit and Chocolate Wafer
With Fresh Berries and Raspberry Sorbet

Red Wine Pear Poached with Spices (PB)
With Coconut Cardamom Ice Cream

Iced Coconut and Raspberry Cream (PB)
With Mix Berries Moringa Ice Cream

Assorted Sorbet (PB)
With Fresh Fruits

Fruit Platter (PB)
Seasonal Fresh Sliced Fruits

Ice Cream Sundae of the Day
Three Scoops of Ice Cream with a Choice Of Toppings

Artisanal Cheese Selection
From the 'Ever Soneva So Deli' Room

Plant Based Spicy Chocolate Brownie (PB)
With Coconut Ice Cream

Our chef is happy to prepare any other items that you may not find in the menu.



Ice Cream

Almond and Amaretto
Almond Milk
Bailey's and Chocolate Chip
Banana
Cappuccino
Cardamom
Cinnamon
Chocolate Rosemary
Coconut
Dark Chocolate and Cocoa
Hazelnut
Roasted Walnut
Honeycomb
Green Tea
Liquorice
Mango
Mint and Chocolate Chip
Moringa leaves
Orange and Campari
Organic Red Rice
Popcorn
Passion Fruit
Pistachio Milk
Rum and Raisin
Raspberry
Salty Caramel
Stracciatella
Strawberry
Sweet Ginger
Vanilla
Salty Caramel Magnum
Soneva Magnum

All Ice Creams and Sorbets are Dairy-Free, Refined Sugar-Free, and are Plant-Based



Sorbets

Banana
Basil and Yogurt
Black Currant
Grapefruit
Cocoa
Fresh Coconut
Green Tea
Jasmine
Lime
Mango
Orange
Passionfruit
Pineapple and Chili
Raspberry
Rose Water
Strawberry
Watermelon
Papaya Lime

Select Your Favourite Topping

Almond Biscotti
Berry Compote
Brownie Crumbles
Butterscotch
Chewy Meringue
Chocolate Chips
Chocolate Sauce
Chocolate Chunks
Mixed Nuts
Vanilla Sauce
Whipped Cream

Please ask your service host for the daily specials