



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 wellbeing, 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 low-density ponds which allow the fish plenty of space to grow, all on a natural, hormone-free diet.

White Sturgeon Selection

White Sturgeon (Species: Acipenser Tranmontanus) 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

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



Out of the Sea

Out of the Sea Ultimate Experience:
*Our Mud Crabs each weigh around 1 kilogram,
Ideal for two guests to Share*

One Hundred Sixty Dollars

Supplement charge is 95++ per dish

Crab

Gazpachuelo (DF, GF)

Creamy Pepper Sauce (GF)

Encebolla Sauce (DF)

Appetizers

Tomato Gazpacho (V, PB, DF, H, GF)
Bell Pepper, Garlic, Cucumber, Onion

Eighteen Dollars

Patatas Bravas (V)

Sixteen Dollars

Crispy Eggplant with Honey (DF)
(Plant-Base option available)

Eighteen Dollars

Salmorejo

Thirty Dollars

Tomato Soup with Bread and Extra Virgin Olive Oil

Prawn (S, DF)

Marinated Raw Tuna (DF)

Vegan (PB)

Twenty Dollars

**Marinated Tuna Salad and Avocado Cream
(H, GF, DF)**

Thirty Dollars

Marinated Fish in Citrus and Honey (GF, DF, S)

Thirty Dollars

Sardines Escabeche (GF, DF)

Thirty Dollars

Tiger Mussels

Twenty Five Dollars

Calamari Fritti (DF)

Twenty Five Dollars

Spicy Prawns (S, GF, DF)

Thirty Dollars

**Portobello Stuffed with Samfaina
(V, PB, GF, DF)**

Twenty Five Dollars



Main Courses

Create your Own Dish

Tiger Prawns Ninety Dollars

Soft Shell Crab Sixty Dollars

Gazpachuelo (DF, GF)

Creamy Pepper Sauce (GF)

Encebolla Sauce (DF)

Black Mussel with Potato Fries Sixty Dollars

Mariniere (H, GF)

Marinara (H, GF, DF)

Raw Marinara (H, GF, DF)

Catch of the Day Fifty Dollars

Donostiarra (S, GF, DF)

A La Romana

Grilled (H, DF, GF)

Papillotte (H, DF, GF, S)

Fish and Chips Forty Dollars

Grilled Sardines Garum Sauce with Fresh Herb and Vegetable Seventy Dollars

Mussel and White White Wine Spaghetti Forty Dollars

Vegan Cannelloni with Oat Bechamel and Truffle (H, PB, GF, DF) Forty Dollars

Cold Seafood Platter (GF, DF) One Hundred Dollars

Prices are Subject to 10% Service Charge and 12% Government Tax.
Healthy and Low Calorie (H). Organic (O). Vegetarian (V). Plant-Based (PB).
Gluten-Free (GF). Dairy-Free (DF). Spicy (S).



Side Dish

Twenty Five Dollars

Potato Fries (V)

Barbecue Garden Vegetables (PB, GF, DF)

Potato Panadera (PB, GF, DF)

Garden Salad (PB, GF, DF)

Fragrant Rice (GF, DF)

Desserts

Twenty Five Dollars

Crema Catalan (V)

Gazpacho Strawberry (PB, GF)

Lemon Pie (V)

Tropical (V)

Cheese Platter



Kids Menu

Catch of the Day

Chicken Nuggets

Pasta

Tomato Sauce

Cream Sauce

Cheese Sauce

Fish and Chips