



## Fresh in the Garden

Showcasing the purines and beauty that mother nature has provided

### Chef Manu Buffara

*Manoella Buffara Ramos, or Manu, put the city of Curitiba, in South Brazil, on the world gastronomic map. The chef boasts a collection of national and international prizes and honors as number 21 in The Best Chef Awards worldwide ranking and chef and owner of restaurant number 49 in the list of Latin America's 50 Best Restaurants (both in 2021), a fixed juror since 2019 of the Basque Culinary Center, and one of the stars of the last four versions of the Gelinaz chefs' collective*

*Opened in January 2011, Manu Restaurant is the first ever in Brazil headed up by a woman chef to serve only a tasting menu. Manu Restaurant has five tables, serves 20 people per night and are in tune with the cutting-edge trends of culinary, working with fresh, seasonal ingredients, and 60% of the products used in the recipes are plant based. Manu knows each ingredient she uses in her preparations, as well as each person who supplies them, 80% of whom live within a 300 km radius from the restaurant.*

*In October 2022, Manu will open her second restaurant, Ella, in the Meatpacking District of New York, USA. The New York restaurant's design was conceived by architect Isay Weinfeld to accommodate 60 diners and aims to show Manu Buffara's most straightforward side and will have shared dishes and appetizes. Always made with fresh, natural ingredients and a Brazilian touch*

*Since Manu Restaurant Day one, Manu Buffara has been involved in sustainability actions aimed at causes such as preserving native Brazilian bees and incentivizing young producers not to abandon the areas of fishing and agriculture in Paraná, and Urban Gardens, that encourage the plantation of vegetables in vacant lots all around Curitiba city*



*In 2020 she created Manu Buffara Institute, responsible for various programs including the annual event known as Alimenta Curitiba which distributes food and holds educational and social inclusion events in the more needy areas of Curitiba. She is also one of the chefs involved with Mulheres do Bem, a group of women chefs who serve 400 lunches to street dwellers once a week at a restaurant of the Curitiba city government.*

*Married since November 2012 with lawyer and owner of the law firm Borges de Liz Logística Jurídica Especializada, Dario Borges, Manu has two daughters, Helena, and Maria, seven and five years old, respectively. And a border collie named Snow*

## **Pop up Soneva....**

*"For me cooking is an expression of love, knowledge, technique, authenticity, and respect. Respect for the product, for the farmer, for the chef, for my apron and my family. My relationship with the vegetables is deep because they are my inspiration"*

*"My food is a way of defending my philosophy and a way of telling a story"*



## Appetizers

### From the Sea

*Forty Dollars*

Scallop Carpaccio. Brazilian Nut Milk. Caviar. Herbs

Citrus Salad. Spinach Curry and Crab Foam

Tuna. Parsley Gremolata. Kombu Dashi

Leek, Clam Salsa, Spinach Pasta

### From the Garden

*Thirty Dollars*

Mangosteen. Citrus Marinate and Garden Herbs (PB)

Endives. Blue Cheese. Pecan and Breadcrumbs

Cauliflower. Passion Fruit Sauce and Sour Peanuts



## For Sharing

### From the Sea

*Sixty Dollars*

Stick Rice. Sea Urchin. Beetroot

Cod Fish. Black Beans. Corn

Langoustines. Grapes and Herbs

Broccolini Tempura. Squid and Bell Pepper Sauce

### From the Garden

*Forty Dollars*

Jerusalém Artichoke. Mushroom Sauce and Potato Cream

Carrot and Fresh Yeast Sauce

Beetroot. Buttermilk and Fig Leave Oil



## Dessert

*Twenty-Five Dollars*

Strawberry. Yogurt and Soneva Caviar

Mango Sorbet. Coconut Yogurt and Dry Milk

Coconut Ice Cream. Black Currant Marinated in Acero and Cilantro Gremolata

Chocolate Mousse Smoked. Green Olives and Mint Crumble



## Food Heroes of the Past

### Chef Jesus Niño Manchado

Potato and Spring Onion Tian (Appetizer) (GF) Thirty Dollars

*Poached Eggs, Potato Mousse, Freshly Grated Truffle*

### Chef Christopher Warwick

Scallop Tempura (Appetizer) (DF) Forty Dollars

*Mango, Mild Chili Relish, Spiced Middle Eastern Salt*

### Chef Aaron Connolly

New Zealand Lamb (Main Course) Seventy-One Dollars

*Loin of Lamb, Courgette, Tomato, Basil, Aubergine*

Tasmanian Salmon (Main Course) (N) Sixty Dollars

*Grilled Tasmanian Salmon, Soneva Mushroom Ragout*



## 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

*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

*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 75kilos 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.*



## Reducing Our Beef Consumption at Soneva Fushi

*We are proud that every day is a 'beef-free' day at Soneva as there are no beef items included in our buffets or set menus. Instead, we have a range of seafood, fish, other meats and vegetarian dishes to tempt your taste buds. However, should you wish to order dishes that contain beef you are most welcome to do so. Simply let one of our Hosts know and we will ask our Sous Chefs to recommend you with beef dishes.*





## Ice Cream

*Seven Dollars*

Vanilla

Mint and Chocolate

Chocolate

Strawberry

Coconut

White Coffee

Avocado Fudgesicle

## Sorbet

*Seven Dollars*

Raspberry

Passion Fruit

Mango

Green Apple

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



## Slow Life Cocktails

*Twenty Dollars*

### Mint Paradise

*Vodka, Lychee Liquor, Lime Juice, Fresh Soneva Garden Mint, Grenadine Created for Soneva by Andrea Buschini from Gstaad Palace, Switzerland*

### Vodka Midori Mint Sour

*Vodka, Midori, Lime Juice, Fresh Mint from our Garden Created for Soneva by Panos Nikolopoulos from Elounda Hotel & Resort in Crete*

### Asian Baba

*Vodka, Lime Juice, Vanilla Sugar, Coriander, Fresh Lemongrass from our Garden Created for Soneva by Claudio Ciucci from Cipriani Ibiza Hotel*

### Mango Sweetie

*Gin, Triple Sec, Mango Juice, Lime Juice, Fresh Pandan Leaves from our Garden Created for Soneva by Isabella Fazou from Elounda Hotel & Resort in Crete*

### Sundia - Up

*Vodka, Baa Atoll Watermelon Juice, Lime Juice, Ginger Created for Soneva by Claudio Ciucci from Cipriani Ibiza Hotel*

### Frozen Basil Margarita

*Tequila, Triple Sec, Lemon and Baa Atoll Organic Basil Created by Soneva Bartender Moses*