



## *Out of the Blue by Sobah*

### *Chef Wicky's Poke Specials*

#### *Spicy Tuna Poke*

*Thirty Dollars*

*Avocado, Cucumber, Sesame, Red Radish, Quail Egg, Sushi Rice*

#### *Salmon Poke*

*Thirty Five Dollars*

*Truffle Mayo, Avocado, Salmon Roe, Sushi Rice*

#### *Mixed Seafood Poke*

*Thirty Five Dollars*

*Avocado, Lettuce, Ponzu Miso Sauce*

### *New Style Sashimi*

#### *Yellow Tail*

*Thirty Dollars*

*Yuzu, Soy, Sesame, Ginger, Garlic, Hot Oil*

#### *Reef Fish Tiradito*

*Thirty Dollars*

*Coriander, Yuzu, Lemon, Spicy Citrus Marinade, Rocoto Hot Pepper*

#### *Octopus*

*Thirty Dollars*

*Ponzu Sauce, Tomato, Bell Pepper, Salsa, Bean Sprouts*

#### *Reef Fish*

*Thirty Dollars*

*Spicy Sashimi Sauce, Coconut, Truffle & Garlic Oil, Green Daikon*

#### *Torched Hamachi*

*Thirty Dollars*

*Soy, Yuzu, Tamarind Sauce*



## *Light Lunch Specials*

### *Torched Salmon Nigiri*

*Seventeen Dollars*

*Glazed with Yakiniiku Sauce, Radish, Spring Onion*

### *Nikkei Sushi Selection*

*Twenty Dollars*

*A selection of 5 Nikkei Style Nigiri of the Day*

### *Smoked New Zealand Lamb*

*Seventeen Dollars*

*Red Onion, Sumac, Kashmiri Chilli, Mint Chutney, Coconut, Curry Leaf*

### *Tuna Tartar*

*Twenty Two Dollars*

*Wasabi, Black Pepper, Dashi, Garlic, Gold*

*Selection Rossini Caviar*

### *Traditional Ceviche*

*Twenty Dollars*

*Reef Fish Ceviche, Red Chili, Onion, Coriander, Tiger's Milk, Chulpe Corn*

### *Vietnamese Summer Rolls*

*Seventeen Dollars*

*Steamed Prawns, Lettuce, Herbs, Cucumber, Wrapped in Rice Paper*



## *Salads*

*Diana von Cranach's Salad of the Day* *Twenty Two Dollars*

*Raw and Plant-Based Chef Diana von Cranach has designed a selection of Asian Raw salads for us. Ask your service host for today's specials*

*Organic Soneva Special Garden Salad* *Seventeen Dollars*

*Garden Leaves, Orange and Sesame Dressing*

*Seaweed Salad* *Twenty Two Dollars*

*Watermelon, Goma Dressing*

*Yam Som-O* *Twenty Two Dollars*

*Thai Spicy Pomelo Salad, Prawns, Coriander, Cashews, Chili*

*Bun Thit Nuong* *Twenty Two Dollars*

*Cold Vietnamese Noodle Salad, Chargrilled Pork, Fresh Vegetables*

*Som Tam Gai Yang* *Twenty Two Dollars*

*Green Papaya, Grilled Chicken, Sticky Rice*



## *Soups*

### *Soto Ayam*

*Fifteen Dollars*

*Indonesian Clear Chicken Turmeric Soup, Noodles, Herbs*

### *Pho Ga*

*Fifteen Dollars*

*Traditional Vietnamese Chicken Noodle Soup, Cinnamon, Star Anise, Ginger, Fresh Herbs*

### *Tom Yam Goong*

*Eighteen Dollars*

*Classic Thai Spicy Soup, Prawns, Lemongrass, Kaffir Lime, Galangal*

### *Ikan Asam Pedas*

*Eighteen Dollars*

*Indonesian Curried Fish Soup, Pineapple, Ginger, Lemon*

### *Tom Kha Gai Ma Praow On (DF, GF)*

*Fifteen Dollars*

*Chicken Soup in Coconut Milk, Lemongrass, Galangal, Young Coconut*



## *Asian Appetisers*

### *Satay Ayam*

*Twenty Three Dollars*

*Marinated Grilled Chicken Skewers, Peanut Sauce*

### *Banh Xeo*

*Thirty Dollars*

*Crispy Rice Pancakes, Prawns, Beansprouts, Spring Onion, Fresh Herbs Dipping Sauce*

### *Gado Gado*

*Twenty Three Dollars*

*Salad of Blanched Vegetables, Tofu, Potato, Eggs, Bean Sprouts, Peanut Sauce*

### *Chao Tom*

*Thirty Dollars*

*BBQ Prawns, Lemongrass, Lettuce, Fresh Herbs*

### *Teriyaki Salmon Bowl*

*Thirty Five Dollars*

*Lettuce, Cucumber, Tomato, Teriyaki Orange Dressing*

### *Banh Mi - Your Style*

*Thirty Dollars*

*Baguette with Your Choice of Cheese, Charcuterie, Smoked Salmon, Vegetables*



## *From the Streets of Asia*

*The following specials are examples of comfort food typically found in Asian markets. If you cannot find what you like, please ask our chefs from Thailand, Vietnam, or Indonesia to customise your lunch.*

### *Nasi or Bami Goreng*

*Thirty Five Dollars*

*Indonesian Wok Fried Brown Rice or Noodles, Vegetables, Roast Chicken Satay, Sambal, Adjar, Rice Crackers*

### *Phad Thai Goong*

*Thirty Dollars*

*Wok Fried Rice Noodles, Prawns, Beansprouts, Spring Onions, Toasted Peanuts*

### *Ca Kho To*

*Thirty Dollars*

*Caramelised Fish in Clay Pot, Coriander, Chili, Shallots, Garlic, Black Pepper, Steamed Rice*

### *Chicken Katsu Donburi*

*Twenty Five Dollars*

*Japanese Fried Chicken, Egg, Brown Rice*



### *Gule Kambing*

*Twenty Five Dollars*

*Mild Indonesian Lamb Curry, Lemongrass, Coconut, Steamed Rice*

### *Khao Phad*

*Thirty Dollars*

*Thai Fried Brown Rice with Your Choice of Chicken, Pork, Prawns, or Seafood, Egg, Tomato, Spring Onion*

### *Oven-Fired Reef Fish*

*Thirty Dollars*

*Garlic, Coriander, Black Pepper, Banana Leaf, Thai Chilli, Lime Sauce*

### *Oven-Fired Maldivian Spiced Reef Fish*

*Thirty Dollars*

*Served with Coconut Rice*

## *Sandwiches*

*As sandwiches, other than Banh Mi, are not typically Asian; we have not listed them on the menu. However, our chefs are more than happy to put your favourite sandwich together on request.*

*We have a selection of cheeses and charcuterie available in our magnum wine room and a variety of breads that could turn into a delicious sandwich on request.*



## *Desserts*

*Seventeen Dollars*

### *Crème Brulee*

*Coconut and Yuzu Ice Cream*

### *Chilled Citrus Soup*

*Lychee Sorbet, Green Tea Cookies*

### *Sesame Iced Parfait*

*Orange and Grapefruit Compote, Spicy Coconut Sauce*

### *Mango Yuzu Pana Cotta*

*Sake Honey Jelly, Seasonal Fruits*

### *Green Tea Meringue Shell*

*Passion Fruit Cream, Pomegranate Salsa*

### *Fruit Platter*

*Seasonal Fresh Fruit Selection*

## *Frozen Fruit Sorbet*

*SevenDollars*

*Blueberry*

*Pineapple*

*Mango*

*Strawberry*

*Raspberry*





## *We Are Beef Free Every Day 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 fish, seafood, other meats and vegetarian dishes to tempt your taste buds.

However, should you wish to order beef dishes please let us know and our Chef will make recommendations for you.

This initiative is in keeping with our environmental and SLOWLIFE policy. Reducing our beef consumption will help to improve the welfare of animals, slow down climate change, and improve our health.

It is a known fact that the main contributor to greenhouse gas emissions is the production of livestock for human consumption.

We thank you for your support for this initiative, and please feel free to talk to any of our Hosts for more details.



Prices are Subjected to 10% Service Charge and 12% Government Tax



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