



DINNER MENU

Full of life and flavour, Fish Market invites you to savour a celebration of the sea in a maritime menu that revolves around fish and seafood, freshly caught and exquisitely prepared for your delectation.

Welcome to the Fish Market!

Here at the Fish Market expect the freshest seafood, South East Asian flavours, and a scenic setting over water.

With the Ocean to Plate concept, you can pick and choose your seafood from the market or the live lobster tank and let us know how you would like it to be prepared for you. Our knowledgeable chefs are at your service to help guide you in your decision-making – should you need their assistance.

Located over-water, this rustic-designed Fish Market is inspired by age-old fish markets, with nets, and boat hulls to set the ambience.

Dining at our Fish Market will be a truly special experience – likely to become one of your favourites here at Maamunagau.

Sincerely,
Chef Deepesh



CHEF'S SPECIALS

07.00 pm to 10.00 pm | Fish Market

Sri Lankan Mud Crab (50g)	USD 10++
Live Maldivian Lobster (50g)	USD 13++
Oyster Fines de Claire N°3 David Hervé	USD 12++ per piece

Please note that items above are excluded from
“All Meal Plans and Reward Member Benefits”

For more information, please contact your friendly Island Curator.
All the prices are in US Dollars and subject to 10% Service Charge and 16% GST.



INTERCONTINENTAL.
MALDIVES MAAMUNAGAU RESORT



FROM THE SEAFOOD DISPLAY

Green Mussel Per piece	3
Local Reef Fish 50 g	4
Black Tiger Prawns Per piece	5
Ceylon Prawns Per piece	8
King Prawn Per piece	9
Blue Swimmer Crab Per piece	9
Sri Lankan Mud Crab 50 g	10
Fresh Water Scampi Per piece	15

SELECT YOUR COOKING STYLE

Charcoal Grilled

Chef's selection of fragrant sauces, black pepper sauce, homemade sambal, lemongrass sauce

Steamed

Ginger, coriander, shallot, soy, butter, lime

Stir Fried

Chilli, baby corn, basil, cashew nut, bell peppers, shiitake mushroom, pak choy, bean sprouts, lime leaves, eggplant

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HOMEMADE DIMSUM

Salmon Dumpling Chilli, garlic, soya bean paste, roasted sesame	SF	38
Prawn and Scallop Siu Mai Marinated prawns, ginger, scallop, flying fish roe	SF	35
Shanghai Dumpling Pork, coriander leaves, ginger, spring onion, oyster sauce	SF P	36
Beef and Foie Gras Dumpling Angus beef, Asian mushrooms, foie gras, spring onion		39
Spinach and Chive Dumpling Baby spinach, garlic, chives and spring onion	V	30

SOUP

Lemongrass, Coconut Soup Prawns, lemongrass, chilli paste, galangal, coconut cream	SF GF S	35
Burmese Mohinga Fish Soup Noodle, spring onion, chilli oil	SF GF S	32
Beef Pho Noodle Soup Authentic south Vietnamese style, richly seasoned beef broth, rice noodles, beef carpaccio, cilantro, basil, bean sprouts	GF	36
Balinese Seafood Soup Seafood, coconut cream, cucumber, carambola	SF GF N	36

COLD STARTER

Signature Tuna Tartare Shallot, tomato, chilli salsa, kanamadhu nuts, avocado, sago crackers	SF N S	36
Duck, Watermelon, Cashew Nut Salad Duck silvers, pickled watermelon, garden herbs, watercress, and pomegranate	N	36
Vegan Spring Rolls Fresh fruits, avocado, vegetables, organic paper rolls, passion fruit sauce dip	V GF	32
Fish Market Salad Cos lettuce, seared salmon, carrots, bean sprouts, herbs, alfalfa sprouts, shallots, roasted peanuts	SF N GF	38
Pomelo, Seafood Salad Fresh pomelo, cucumber, garden herbs, chilli and peanuts	SF N GF S	34
Vietnamese Green Papaya Salad Green papaya, local herbs, fresh garlic, chilli, peanuts, sweet and sour sauce	V N GF S	32

N - Nuts | **D** - Dairy | **P** - Pork | **V** - Vegetarian | **SF** - Seafood | **E** - Egg | **GF** - Gluten-free | **S** - Spicy | **A** - Alcohol

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HOT STARTER

Crispy Sesame Baby Octopus and Squid Homemade sweet chilli sauce, charred lime, sesame seed	SF	38
Satay Gai Grilled chicken tenders, peanut sauce, coriander herbs, sweet soya	N	34
Taiwanese Bao Soft shell crab, chilli mayonnaise, cucumber, banana shallots pickles, snow pea sprouts, bubu are are	SF S	36
Thai Fried Shrimp Cake Sweet and sour dipping sauce	E GF S	37
Seafood Spring Rolls Seafood filling, glass noodles, homemade sweet chilli sauce	SF	38

CLAY POT DISHES

Braised Eggplant and Pork Steamed eggplant, minced pork, sweet basil, dry chilli, spring onions	P S	40
Seafood XO Sauce Prawn, scallop, squid, fish, pumpkin, kale, fresh pepper, finger root, basil, oyster sauce	SF	48
Wagyu Sher Brisket Braised beef brisket, chu hou paste, green beans, water chestnut, wolfberries	N	54
Coconut Prawns Prawns, onion, lime leaves, shallot, baby corn, basil, cashew nut, shimeji mushrooms, bok choy, celery, crispy basil, lemongrass yellow curry	SF GF N S	44

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MAIN COURSE

Nasi Goreng Indonesian fried rice with prawn skewer and fried egg	SF E S	44
Crispy Chilli Black Bean Pork Belly Water spinach, bell peppers, onion, spring onion, chilli, salted black beans	P S	46
Thai Masaman curry Jackfruit, runner beans, kipfler potatoes, toasted peanuts	SF GF S N	
Please choose your favorite meats, seafood or vegetables as below.		
Indian Ocean Tiger Prawn		44
Tender Chicken Thigh		42
Vegetables and Tofu		36
Crispy Grouper Fish Green beans, fried tofu, XO sauce	SF GF	46
Seafood Pad Thai Toasted peanut, coriander, beansprouts, spring onion	SF N GF	48
Stir-Fried Crispy Tofu Capsicums, baby choy sum, sugar snap, shallot, chilli, thai basil	V S	32
Angus Beef Luc Lac Wok-fried Australian beef tenderloin, capsicums, onion, pepper sauce	S	54
Fish Market Fried Rice Local seafood, fresh crab meat, eggs, and vegetables	SF E S	38
Steamed Reef Fish, Black Bean Sauce Steamed in black bean sauce, green asparagus, mushrooms, fish roe	SF S	40
Wok fried Barramundi Fish Capsicums, baby choy sum, sugar snap, shallot, dry chilli, szechuan pepper	SF S GF	38

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DESSERT

Thai Sticky Rice Pudding Fresh mango, coconut and pandan syrup, mango sorbet	GF	32
Lychee Parfait Lemongrass ice cream, galangal pear compote, rose cookies	E D	32
Raw Mango and Thai Chilli Meteorites Raw mango and chilli mousse, aerated white chocolate, lemon cake, lime snow	E D	30
Pumpkin Pave Kaffir lime leaves cream, candied pumpkin, avocado mousse, passionfruit	N D GF	30
Matcha, Calamansi and Banana Green tea cake, calamansi curd, banana chiboust, green tea sauce	D E	32
Tropical Fruit Platter Tropical fruits served with passion fruit sorbet		28

ICE CREAM AND SORBET

Mango Sorbet		9
Passion Fruit Sorbet		9
Coconut Sorbet		9
Lychee Sorbet		9
Kaffir Lime Sorbet		9
Vanilla Ice Cream	D	9
Chocolate Ice Cream	D	9

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