



Out of the Blue by Sobah

For your convenience you can scan these QR codes to see
our menu in your preferred language



Chinese



Russian

Sashimi

5 Pieces per Serving

Thirty Five Dollars

Tuna Sashimi

Salmon Sashimi

Ebi Sashimi

Yellow Tail Sashimi

Surf Clam

New Style Sashimi

5 Pieces per Serving

Thirty Five Dollars

Sea Scallops with Tomato and Ponzu Salsa Aburi

Salmon

Local Fish Carpaccio Tiradito Style, Sesame Dressing,

Octopus with Ponzu Salsa Sauce

Aburi Hamachi with Yuzu Miso, Chili

Spicy Tuna Tartar, Ponzu, Salmon Caviar



Nori Maki Rolls
4 Pieces per Serving

Thirty Five Dollars

Tuna Maki
Salmon Maki
Kappa Cucumber Maki
Yellow Radish Maki

New Style Maki Rolls
3 Pieces per Serving

Thirty Five Dollars

Spicy Tuna Roll
California Roll with Tobiko, and Crispy Tenkasu
Philadelphia Cream Cheese Roll
Ebi-Ten Prawn Tempura Roll with Sweet Soy Reduction Soft
Shell Crab Roll with Tobiko
Organic Soneva Garden Vegetable Roll
Deep Fried Maki Roll with Tuna, Salmon, Salmon Caviar, and Reef Fish

Nigiri Sushi
3 Pieces per Serving

Thirty Five Dollars

Salmon Nigiri
Reef Fish Nigiri
Yellow Tail Nigiri
Surf Clam



Nigiri Sushi

Sixty Dollars

2 Pieces per Serving

Japanese Wagyu Beef Nigiri

Side Dish, Soup, and Salad

Thirty Five Dollars

Hiyashi Wakame Salad with Sesame (H,V,GF)

Edamame with Japanese Pickles (H,V,DF,GF)

Miso Soup with Tofu, Seaweed, Spring Onion (H,V,DF,GF)

Cold Soba Noodles with Tentsuyu (DF)

Tom Kha Gai Ma Praow On (DF,GF)

Chicken in Coconut Milk, Lemongrass, Galangal, Young Coconut

Main Course

Thirty Five Dollars

Seafood

Salmon

Miso Sauce

Grilled Prawn

Teriyaki Sauce and grilled vegetables

Grilled Cod Fish

Misoyaki Sauce

Yellow Fin Tuna Steak

Cauliflower Sauce, Grilled Vegetables

Seafood Curry

Vegetables, Steamed Rice

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).



Tempura

Thirty Five Dollars

*Prawn Tempura, Vegetable Tempura, Fish Tempura, Soft
Shell Crab Tempura*

Vegetarian

Thirty Five Dollars

*Yakisoba Stir Fried Noodles and Vegetables (H,V,DF,GF)
Yakimeshi Japanese Fried Rice and Vegetables (H,V,DF,GF)
Yasai Itame Stir Fried Vegetables (H,V,DF,GF)
Vegetable Curry and Steamed Rice (H,V,DF,GF)*

Chicken

Thirty Five Dollars

*Hibachi Corn Fed Chicken
Mushroom, Broccoli, Teriyaki Sauce*

Chicken Curry

Vegetables, Steamed Rice



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.

Restaurants Against Hunger

Your contribution from a small charge of your main dish help us raise around USD 50,000 per year for the Restaurants Against Hunger programme. We are funding Action Against Hunger UK to identify and treat severely acute malnourished children in rural Nepal and India. The programmes are designed to reach families in remote villages whose distance from health clinics mean they are often undeserved.



Robatayaki Charcoal Grill

Thirty Five Dollars

Chicken Yakitori (DF,GF)

Thigh Skewers, Yakitori Sauce

Bonjiri (DF,GF)

Chicken Tail, Onion Ginger Sauce

Ebi (DF,GF)

Prawns with Spicy Sauce

Salmon Belly (DF)

Teriyaki Sauce

Squid (GF)

Teriyaki Mayo

Shiitake Mushroom (V,DF,GF)

Soy Reduction

Asparagus (V,DF,GF)

Wasabi Mayo



Josper Hot Smoker

Thirty Five Dollars

Lamb Rack (DF,GF)

Red Wine and Miso Sauce

Local White Fish (DF,GF)

Garden Green Salad, Thai Spicy Lime Sauce

Charcoal Wok

Thirty Five Dollars

Goong Thod Sauce Ma Kham (DF,GF)

Deep Fried Prawns, Tamarind Sauce

Pad Thai Goong (DF)

Wok Fried Noodles, Prawn, Tamarind Sauce

Raat Naa (DF,GF)

Wok Fried Rice Noodles, Seafood, Thick Gravy

Crab Curry (DF,GF)

Stir Fried Crab, Vegetable Curry, Steamed Rice

Asian Herb Marinated Chicken Thigh (DF, GF)

Spicy Papaya Salad



Dessert

Matcha Crème Brûlée

Coconut and Yuzu Ice Cream, Almond Biscotti

***Moscato d'Asti, Fontanafredda N.V, Piemonte,
Italy***

Thirty Five Dollars

Sixteen Dollars

Chilled Citrus Soup (H)

Lychee Sorbet, Green Tea Cookies

***Tokaji Aszú Oremus 5 Puttonyos 2006, Tokaj,
Hungary***

Thirty Five Dollars

Twenty Nine Dollars

Sesame Iced Parfait (GF)

Orange and Grapefruit Compote, Spicy Coconut

***Sauce Tokaji Aszú Oremus 3 Puttonyos 2006,
Tokaj, Hungary***

Thirty Five Dollars

Twenty Nine Dollars

Mango Yuzu Pana Cotta (GF)

Sake Honey Jelly, Seasonal Fruits

***Moscato d'Asti, Fontanafredda N.V, Piemonte,
Italy***

Thirty Five Dollars

Sixteen Dollars

Green Tea Meringue Shell (DF,GF)

Passion Fruit Cream, Pomegranate Salsa

***Tokaji Aszú Oremus 5 Puttonyos 2006, Tokaj,
Hungary***

Thirty Five Dollars

Twenty Nine Dollars

Artisanal Cheese Selection

Thirty Five Dollars

Fruit Platter (H,DF,GF)

***Moscato d'Asti, Fontanafredda N.V, Piemonte,
Italy***

Thirty Five Dollars

Sixteen Dollars

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and Low Calorie (H). Organic (O). Vegetarian (V). Plant Based (PB).
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Frozen Fruit Sorbet

Seven Dollars

Blueberry

Pineapple

Mango

Strawberry

Raspberry