



# Down To Earth Dinner Menu

## Appetizers

	USD
<b>Soneva Jani Vegetable Tartare (V)</b> <i>Cote De Boeuf Tomato, Black Truffle, Belper Cheese, Leek Ash, Evoo Powder</i>	29
<b>Cured Maldivian Barracuda Sashimi</b> <i>Organic Leaves, Coconut, Pandan, Yuzu Caviar, Curry Leaves</i>	32
<b>Tuna Steak Tartare</b> <i>Egg Yolk, Sour Cream, Soy Caviar, Potato Skins, Shiitake</i>	32
<b>Seared Hand Dived Scallops</b> <i>Cauliflower, Celery, Chicken Skin, Curry Velouté</i>	32
<b>Venison Loin Tataki</b> <i>Mushrooms, Radish, Blueberries, Lime, Spring Onion</i>	37

## Salads

<b>Freshly Picked Home Grown Lettuce (V, GF, DF)</b> <i>French Vinaigrette, Avocado, Curry Leaf Pesto, Almonds, Kanamadhu Nuts</i>	29
<b>Zucchini Spirulini (GF)</b> <i>Culinary Garden Basil Pesto, Kalamata Olives, Pine Nuts, Sundried Tomato</i>	29
<b>Arugula and Citrus (GF, DF)</b> <i>Mandarin, Pomegranate, Sunflower Seeds, Nutritional Yeast, Balsamic Glaze</i>	37
<b>Maldivian Watermelon and Greek Feta (V, GF)</b> <i>Mint Emulsion, Olive Oil, Organic Garden Arugula</i>	31
<b>Prawns and Lemongrass (GF, DF)</b> <i>Shiitake Mushrooms, Mango Dressing, Roasted Peanuts, Cucumber, Organic Garden Lettuce</i>	33
<b>Beetroot and Apricot (GF)</b> <i>Endives, Goat Cheese, Flax Seed, Chia Seed, Alligator Pear Puree</i>	30



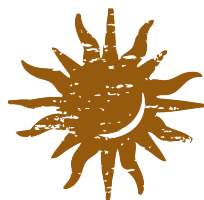
## Soups

<b>Chilled Asparagus Soup (V)</b>	<b>24</b>
<i>Extra Virgin Olive Oil, Shallots, Garlic Flower</i>	
<b>Chicken and Coriander Broth (DF)</b>	<b>22</b>
<i>Chickpeas, Eggplant, Morel Ravioli</i>	
<b>South Asian Bouillabaisse (DF, GF)</b>	<b>23</b>
<i>Asian Herbs and Spices</i>	

## Main Courses

### From The Sea

<b>Pan Fried Seafood Paella (GF)</b>	<b>46</b>
<i>Seafood Fumet, Tomato, Saffron, Shallots, Basil Oil</i>	
<b>Grilled Cuttlefish Flamed With Kaffir Lime (GF)</b>	<b>44</b>
<i>Green Asparagus Puree, Poached Rosscoff Onion, Organic Garden Greens</i>	
<b>Rosemary and Honey Yellow Fin Tuna (DF, GF)</b>	<b>52</b>
<i>Steamed Baby Carrots, Organic Red Rice</i>	
<b>Sri Lankan Style Prawn Curry (DF, GF)</b>	<b>40</b>
<i>Papadam, Mango Chutney, Steamed Rice</i>	
<b>Home-Made Crayfish Ravioli</b>	<b>44</b>
<i>Basil, Tarragon, Chervil, Cherry Tomatoes, Snow Peas, Bisque</i>	
<b>Miso Marinated Salmon Filet (GF)</b>	<b>52</b>
<i>Pak Choi, Leek, Ginger, Sesame, Ume Bos</i>	
<b>Catch of the Day (GF)</b>	<b>48</b>
<i>Pan-Fried Local Fish With Pak Choi, Sautéed Baby Potatoes</i>	



## From The Land

<b>Poulet Jaune Chicken (GF)</b>	57
<i>Green Asparagus, Morrells, Sweet Corn, Chicken Jus</i>	
<b>Irish Lamb Tenderloin (GF)</b>	67
<i>Green Pea Puree, Mint, Smashed Baby Potatoes, Lamb Jus</i>	
<b>Iberico Bellota Pork Cheek (GF)</b>	55
<i>Brussels Sprouts, Caramelized Onion, Wild Garlic And Potato Mash, Pommery Mustard And Apple Puree</i>	
<b>Slow Cooked Duck Breast (GF, DF)</b>	58
<i>Brown Onion Puree, Red Whortleberry, Baked Baby Leek, Black Truffle, Duck Jus</i>	
<b>Classic Butter Chicken</b>	37
<i>Paratha, Chutney and Papadum</i>	
<b>Chicken Tikka Masala</b>	37
<i>Paratha, Chutney and Papadum</i>	

## From The Garden

<b>Broccolini Risotto (V, GF, DF)</b>	44
<i>Black Truffle, Roasted Almonds, Nutritional Yeast, Organic Garden Flowers</i>	
<b>Home-Made Potato Gnocchi (V)</b>	42
<i>Dates, Shimeiji Mushroom, Spinach, Parmesan</i>	
<b>Palak Paneer (V)</b>	42
<i>Traditional Accompaniments</i>	
<b>Home-Made Vegan Yellow Zucchini Spaghetti (V, GF, DF)</b>	43
<i>Banana Flower And Puy Lentil Bolognese, Crispy Champignons, Organic Garden Rocket Lettuce and Nutritional Yeast</i>	
<b>Vegetable Korma (V, DF)</b>	42
<i>Traditional Accompaniments</i>	



## Dessert

<b>Flourless Chocolate Cake (H, GF)</b> <i>Griotte cherry compote, orange ice cream, Fudge sauce</i>	<b>37</b>
<b>Toasted Coconut Lime parfait (PB, H)</b> <i>Pineapple marmalade, manogo passion coulis, vanilla crumble</i>	<b>25</b>
<b>Summer Red Fruit Brioche Pudding (PB)</b> <i>Red Berries, Brioche Pudding, Crème Anglaise, Raspberry Sorbet</i>	<b>28</b>
<b>Tangy Lemon and Chocolate Tart (PB)</b> <i>Chocolate Crust, Baked Lemon Curd and Lemon Ripple Ice cream</i>	<b>28</b>
<b>Eva's Cheesecake (H)</b> <i>Passion Fruit Compote, Mixed Berries</i>	<b>17</b>
<b>Fresh Fruit Salad (PB)</b> <i>Seasonal Fresh Fruits, Salted Citrus Syrup</i>	<b>35</b>
<b>Selection Homemade Ice cream and Sorbets (DF, GF)</b>	