



Flying Sauces by Pascal Barbot

It is a wonderful creative challenge for me, in line with my own culinary identity that was forged during my travels across England, Asia, Australia and New Caledonia. Maldivian cuisine features many fruits, spices and raw fish, and reminds me of my previous travels. After visiting the gardens of Soneva Fushi, the ideas were flying! Every ingredient inspired me.

Crevette À peine Cuite | Pâte de Cacahuète | Concombre et Piment
Slow Cooked Shrimp | Peanut Paste | Cucumber and Chili

Betterave Rouge et Jaune | Fruit du Dragon et Mangue | Raifort et Ciboulette
Red and Yellow Beetroots | Dragon Fruits and Mango | Horseradish and Chives

Noix de Saint Jacques en Coquille | Jus de Truffe | Kombu et Shitake
Scallops in Shell | Truffle Sauce | Kombu and Shitaké

Oignon Farci | Vin Jaune | Pomme Verte et Huile de Curry
Stuffed Onion | Vin Jaune | Green Apple et Curry Oil

Legine Caramelisée | Sambal Tomate au Mortier | Ananas et Gingembre
Caramelized Toothfish | Tomato Sambal | Pineapple et Ginger

Vacherin | Mangue | Fruit de la Passion et Agrume
Vacherin | Mango | Passion Fruit and Citrus

Price: USD 350++ per person

For guests on Full or Half Board, the supplement charge is USD 204++ per person

Prices are subject to 12% government tax and 10% service charge.
Any cancellation up to 24 hours prior the event, will be charge a retention of 50%
where as any cancellations up to 12 hours will be charged a 100% retention.