



Down To Earth

Reducing Our Beef Consumption at Soneva Fushi

We've reduced the amount of beef dishes across our menus, as we believe lowering beef consumption not only has a positive impact on our well-being, but also on climate change and animal welfare. Should you wish to order beef dishes, off-menu, please let us know and our skilled chefs can make recommendations.

Rossini Caviar

Soneva has partnered with Rossini Caviar, a sustainable producer of caviar. Rossini Caviar was founded in 1999 by Jacob Marsing-Rossini. Rossini Caviar farms its own sturgeon from the hatchery to their low-density ponds which allow the fish to have plenty of space to grow all on a natural, hormone-free diet.

White Sturgeon Selection

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White Sturgeon (Species: Acipenser Transmontanus) flourishes in natural ponds fed by pure groundwaters on a diet of natural, hormone-free food. These fish are meticulously cared for up until the caviar is processed at 11 years of age. The White Sturgeon is an ancient species that can live in the wild for up to 100 years, weigh over 400 kilograms and reach a maximum length of 6 metres. The result is a mid-to large-grain roe, with a mild, creamy, and buttery flavours. From a flavour point of view, the White Sturgeon is the perfect introduction to caviar.

Gold Selection Caviar

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The Soneva Gold Caviar (Species: Schrenkii/Dauricus 2nd Mature) is as close to 100% sustainable and CO2 neutral as we can come in the world of caviar. These second mature sturgeons are ripe at the age of 13 years and weigh between 45 and 75kilos when the caviar is extracted and processed. The Soneva Gold Selection Caviar is salted with 3.5% Maldivian Sea Salt from the Baa Atoll and matured for 8-10 weeks.

Caviar Served on Ice with Traditional Condiments - Blini, Lemon Wedge, Red Onion, Boiled Egg Yolk, Boiled Egg White and Sour Cream

Appetizers

Freshly Picked Home Grown Herbs and Leaves (H, O, PB)	30
<i>Curry Leaf Pesto, Avocado, Ice Wine Vinegar Dressing, Toasted Almonds, Pine Nuts, Sun-Dried Cherry Tomatoes</i>	
Feta and Watermelon Tartare (H, GF, PB)	30
<i>Black Olive Tapenade, Spring Onions, Mint, Basil Oil</i>	
Pan-Fried Garden Mushrooms (H, GF, PB)	30
<i>Olive Mascarpone Tapenade, Honeyed Walnuts Plant based option available</i>	
Reef Fish Ceviche (GF, DF)	40
<i>Roasted Onion, Cajun Spices, Avocado Oil</i>	
Steamed Chicken Dim Sum (DF)	35
<i>Black Vinegar, Soy, Thai Chili Paste</i>	
Tuna in Hot Avocado Oil (DF)	35
<i>Avocado Salsa, Braised Quail Egg, Soy Caviar</i>	
Tandoori Yoghurt Prawns (GF)	40
<i>Pomegranate Salad, Honey, Baked Aubergine Purée</i>	
Steamed Lagoon Prawns (GF, DF)	40
<i>Warm Garlic Yuzu Oil, Herb Salad</i>	

Soups

Chilled Mango Gazpacho (H, O, PB)	28
<i>Roasted Almonds, Croutons and Spring Onions</i>	
Garden Spinach and Asparagus Purée (H, O, PB)	28
<i>Sautéed Mushrooms, Olive and Truffle Oil</i>	
Tomato and Curry Flavoured Maldivian Seafood Soup (H, GF, DF)	38
<i>Fried Curry Leaves and Coconut Cream</i>	
Chicken Bone Broth (DF)	35
<i>Chicken Wonton, Egg Noodles, Garden Greens and Multi-Grain Garlic Toast</i>	
• GLUTEN FREE OPTION AVAILABLE	

Sharing Dishes for Two

Maldivian Havadu Marinated Roasted Fish (GF, DF)	80
<i>Wrapped in a Banana Leaf</i>	
<i>Sichuan Fried Organic Vegetables, Steamed Organic Red Rice, Curry Sauce</i>	
Awadhi Chicken Biryani (GF)	90
<i>Cucumber Yoghurt, Yellow Pepper Curry, Papadum</i>	
Free Range Smoked Whole Chicken	150
<i>Citrus Fruits and Tare Sauce</i>	

Main Courses

Masala Roast Reef Fish (GF)	50
<i>Heirloom Rice, Fish Masbai, Fried Onion, Rihaakuru Curry Sauce</i>	
Maldivian Tuna Steak (H, GF)	50
<i>A La Plancha, Herbs De Provence, Niçoise Vegetables, Lemon, Garlic, Black Olive Oil, Crispy Caper Berries, Sauce Verge</i>	
Roasted Cumin and Herb Crusted Tuna	50
<i>Seafood Risotto and Parsley Oil</i>	
Garlic Coated Soft Shell Crab (DF)	60
<i>Tossed with Butter and Black Pepper Sauce, Morning Glory, Hawaiian Fried Rice</i>	
Chingri Macher Malai Curry	68
<i>Bengal Prawn Curry Served with Layered Baby Paratha and Saffron Peas Pulao</i>	
Maldivian Seafood Platter (DF)	68
<i>Wok-Fried Vegetables, Heirloom Rice, Curry Oil</i>	
Tandoori Chicken Malai Kebabs	52
<i>Garlic Naan Bread, Flavoured Yoghurt, Mint Chutney, Curry Sauce</i>	
Butter Chicken Masala	52
<i>Naan Bread, Lentils, Flavoured Yoghurt</i>	
Double-Roasted Tandoori Chicken Thigh	52
<i>Cheese Naan and Curry Sauce</i>	
Slow Cooked Pork Belly (DF)	60
<i>Garlic and Chili Glaze</i>	
<i>Home Grown Garden Greens, Fried Rice, Roasted Sesame Seeds</i>	

Vegetarian

Vegetable Curry of the Day (H, O, GF, DF, PB) <i>Organic Heirloom Rice</i>	40
Palak Paneer <i>Spinach and Cottage Cheese Cooked in Indian Spices</i> <i>Served with Coriander Sesame Flavoured Bread</i>	40
Dal Makhani <i>Slow Cooked Black Lentils</i> <i>Served with Butter Naan, Cucumber, Onion Salad and Pickles</i>	40
Vegetable Chettinad (GF, DF, PB) <i>Mix Vegetable Cooked with Assorted Indian Spices</i> <i>Cashewnut and Coconut Gravy</i>	40

The above are served with your choice of Indian breads or rice and traditional accompaniments

Desserts

Chocolate Soufflé <i>With Vanilla Ice Cream</i>	25
Eva's Cheesecake <i>With Berry Compote</i>	25
Pineapple Mango Ravioli (GF) <i>With Coconut Sorbet</i>	25
Valrhona Fair-Trade Chocolate Cake <i>With Chocolate Mousse</i>	25
Passion Fruit and Chocolate Wafer <i>With Fresh Berries and Raspberry Sorbet</i>	25
Red Wine Pear Poached with Spices (PB) <i>With Coconut Cardamom Ice Cream</i>	25
Iced Coconut and Raspberry Cream (PB) <i>With Mix Berries Moringa Ice Cream</i>	25
Assorted Sorbet (PB) <i>With Fresh Fruits</i>	25
Fruit Platter (PB) <i>Seasonal Fresh Sliced Fruits</i>	25
Ice Cream Sundae of the Day <i>Three Scoops of Ice Cream with a Choice Of Toppings</i>	25
Artisanal Cheese Selection <i>From the 'Ever Soneva So Deli' Room</i>	25
Plant Based Spicy Chocolate Brownie (PB) <i>With Coconut Ice Cream</i>	25

Our chef is happy to prepare any other items that you may not find in the menu.

Ice Cream

Almond and Amaretto
Almond Milk
Bailey's and Chocolate Chip
Banana
Cappuccino
Cardamom
Cinnamon
Chocolate Rosemary
Coconut
Dark Chocolate and Cocoa
Hazelnut
Roasted Walnut
Honeycomb
Green Tea
Liquorice
Mango
Mint and Chocolate Chip
Moringa leaves
Orange and Campari
Organic Red Rice
Popcorn
Passion Fruit
Pistachio Milk
Rum and Raisin
Raspberry
Salty Caramel
Stracciatella
Strawberry
Sweet Ginger
Vanilla
Salty Caramel Magnum
Soneva Magnum

All Ice Creams and Sorbets are Dairy-Free, Refined Sugar-Free, and are Plant-Based

Sorbet

Banana
Basil and Yogurt
Black Currant
Grapefruit
Cocoa
Fresh Coconut
Green Tea
Jasmine
Lime
Mango
Orange
Passionfruit
Pineapple and Chili
Raspberry
Rose Water
Strawberry
Watermelon
Papaya Lime

Select Your Favourite Topping

Almond Biscotti
Berry Compote
Brownie Crumbles
Butterscotch
Chewy Meringue
Chocolate Chips
Chocolate Sauce
Chocolate Chunks
Mixed Nuts
Vanilla Sauce
Whipped Cream

Please ask your service host for the daily specials