



## Out of the Blue by Sobah

### 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've reduced the amount of beef dishes across our menus, as we believe lowering beef consumption has a positive impact on our wellbeing, 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.*

### 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.*

## 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 Tranmontanus) flourishes in natural ponds fed by pure ground waters 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 kg and reach a maximum length of 6 meters. The result is a mid- to large grain roe, with a mild, creamy and buttery flavor. From a flavor 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.*

<b>Sashimi</b> <i>5 Pieces per Serving</i>	<b>35</b>
<b>Tuna Sashimi</b>	
<b>Salmon Sashimi</b>	
<b>Ebi Sashimi</b>	
<b>Yellow Tail Sashimi</b>	
<b>Reef Fish Sashimi</b>	
<b>New Style Sashimi</b> <i>5 Pieces per Serving</i>	<b>43</b>
<b>Sea Scallops with Tomato and Ponzu Salsa</b>	
<b>Aburi Salmon</b>	
<b>Local Fish Carpaccio, Tiradito Style, Sesame Dressing</b>	
<b>Aburi Hamachi with Yuzu Miso, Chili</b>	
<b>Ahi Tuna Tartare, Avocado, Salmon Roe, Rice Crisps</b>	
<b>Marinated Aburi Tofu (V)</b>	
<b>Torched Eggplant Roll (V)</b>	

## Signature Small Plates

<b>Warm Australian Spanner Crab (GF)</b> <i>Citrus Salad of Grapefruit, Tomatoes</i>	43
<b>Black Truffle Baked Tasmanian Salmon</b> <i>Truffle Sauce, Hand Shaved Truffle</i>	43
<b>Tuna with Ponzu and Guacamole (H)</b> <i>Seared Sesame Crusted Tuna Loin, Ponzu, Guacamole</i>	43
<b>Rock Shrimp Tempura (Contains Gluten)</b> <i>Signature Sweet and Spicy Sauce</i>	43

## Sharing Plates from our Robata Grill

Served with Japanese Pickles, Soneva Salt and Lemon

<b>Tobanjan Lamb Chops (GF)</b> <i>Spicy Lamb Chops</i>	55
<b>Yuzu Khosho Scallops (H, GF, DF)</b> <i>Hokkaido Scallops, Yuzu Marinade</i>	55
<b>Charred Asparagus (H, DF)</b> <i>Signature Goma Sauce</i>	55

## The Ceviche Journey

Chef's Signature Tasting Plates

<b>Tasmanian Salmon, Celery Juice, Chili</b>	35
<b>Tuna, Fresh Mango, Coconut Milk</b>	35
<b>Reef Fish Traditional Ceviche</b>	35
<b>Ceviche Journey Selection</b> <i>A Taste of all Three - Tasmanian Salmon, Tuna and Reef Fish</i>	90

Nori Maki Rolls <i>4 Pieces per Serving</i>	35
Tuna Maki	
Salmon Maki	
Kappa Cucumber Maki	
Yellow Radish Maki	
New Style Maki Rolls <i>3 Pieces per Serving</i>	43
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** 43  
*3 Pieces per Serving*

**Salmon Nigiri**

**Reef Fish Nigiri**

**Yellow Tail Nigiri**

**Tuna Nigiri**

**Nigiri Sushi** 60  
*2 Pieces per Serving*

**Japanese Wagyu Beef Nigiri**

## Appetizer, Soup and Salad

Edamame with Japanese Pickles (H, V, DF, GF)	25
Miso Soup with Tofu, Seaweed, Spring Onion (H, V, DF, GF)	25
Suimono Broth with Dumplings (DF)	25
Cold Soba Noodles with Tentsuyu (DF)	25
Hiyashi Chukka (V)	25
Seaweed Consommé (V)	25
Tom Kha Gai Ma Praow On (DF, GF)	25
Hiyashi Wakame Salad with Sesame (H, V, GF)	25

## Tempura

Prawn Tempura	43
Vegetable Tempura	43
Fish Tempura	43
Soft Shell Crab Tempura	43

## Main Course

### Seafood

**Salmon** 69  
*Miso Sauce*

**Grilled Prawn** 69  
*Teriyaki Sauce, Grilled Vegetables*

**Grilled Cod Fish** 69  
*Misoyaki Sauce*

**Yellow Fin Tuna Steak** 69  
*Cauliflower Sauce, Grilled Vegetables*

**Seafood Curry** 69  
*Vegetables, Steamed Rice*

### Chicken

**Hibachi Corn Fed Chicken** 69  
*Mushroom, Broccoli, Teriyaki Sauce, Steamed Rice*

**Chicken Curry** 69  
*Vegetables, Steamed Rice*



## Vegetarian

<b>Yakisoba (H, V, DF, GF)</b> <i>Stir Fried Noodles and Vegetables</i>	35
<b>Yakimeshi (H, V, DF, GF)</b> <i>Japanese Fried Rice and Vegetables</i>	35
<b>Yasai Itame (H, V, DF, GF)</b> <i>Stir-Fried Vegetables</i>	35
<b>Vegetable Curry (H, V, DF, GF)</b> <i>Steamed Rice</i>	35
<b>Shiitake Mushroom (H, V, DF, GF)</b> <i>Soy Reduction</i>	35
<b>Asparagus (H, V, DF, GF)</b> <i>Wasabi Mayo</i>	35
<b>Grilled Cauliflower (H, V)</b> <i>Miso Marinated Cauliflower, Broccoli Puree, Cauliflower Puree, Shiitake Mushrooms</i>	35

## Robatayaki Charcoal Grill

<b>Ebi (DF, GF)</b> <i>Prawns with Spicy Sauce</i>	69
<b>Salmon Belly (DF)</b> <i>Teriyaki Sauce</i>	69
<b>Squid (GF)</b> <i>Teriyaki Mayo</i>	69
<b>Chicken Yakitori (DF, GF)</b> <i>Thigh Skewers, Yakitori Sauce</i>	69

## Josper Hot Smoker

<b>Local White Fish (DF, GF)</b> <i>Garden Green Salad, Thai Spicy Lime Sauce</i>	69
<b>Lamb Rack (DF, GF)</b> <i>Red Wine and Miso Sauce</i>	69
<b>Buta Kakuni (DF, GF)</b> <i>Pork Belly with Garlic Mushrooms, Bok Choy, Steamed Rice</i>	69

## Charcoal Wok

<b>Goong Thod Sauce Ma Kham (DF, GF)</b> <i>Deep Fried Prawns, Tamarind Sauce</i>	69
<b>Pad Thai Goong (DF)</b> <i>Wok Fried Noodles, Prawns, Tamarind Sauce</i>	69
<b>Raat Naa (DF, GF)</b> <i>Wok Fried Rice Noodles, Seafood, Thick Gravy</i>	69
<b>Crab Curry (DF, GF)</b> <i>Stir Fried Crab and Vegetable Curry Served with Steamed Rice</i>	69

## Dessert

<b>Matcha Crème Brûlée</b>	<b>30</b>
<i>Coconut and Yuzu Ice Cream, Almond Biscotti</i>	
<b>Chilled Citrus Soup (H, PB)</b>	<b>30</b>
<i>Lychee Sorbet, Green Tea Cookies</i>	
<b>Sesame Iced Parfait (GF)</b>	<b>30</b>
<i>Orange and Grapefruit Compote, Spicy Coconut</i>	
<b>Mango Yuzu Panna Cotta (GF)</b>	<b>30</b>
<i>Sake Honey Jelly, Seasonal Fruits</i>	
<b>Green Tea Meringue Shell (DF, GF)</b>	<b>30</b>
<i>Passion Fruit Cream, Pomegranate Salsa</i>	
<b>Fruit Platter (H, DF, GF)</b>	<b>22</b>
<b>Soneva Signature Dessert</b>	<b>35</b>
<i>Homemade Coconut Ice Cream, Extra Virgin Olive Oil, Soneva Caviar</i>	

## Selection of Ice Creams, Sorbets and Chocolates