



# Down To Earth Dinner Menu

## Appetizers

<b>Tuna Tartar (H)</b>	33
<i>Gherkin, Chives, Capers, Sesame, Soya, Red Radish, Crispy Onion, Avocado</i>	
<b>Scallop</b>	32
<i>Bacon, Peas, Beetroot, Curried Celeriac</i>	
<b>Vegetable Tartare</b>	29
<i>Sweet Potato, Sundried Tomato, Roast Vegetable, Avocado, Quinoa</i>	
<b>Mezze Platter (V,H)</b>	32
<i>Hummus, Beet Hummus, Tzatziki, Mutabal, Muhammara, Pita Bread</i>	
<b>BBQ Spareribs</b>	42
<i>Tender Pork Ribs, Coffee flavored Smoked BBQ Sauce, Young Scallions</i>	

## Salads

<b>Maldivian Watermelon and Greek Feta (V)</b>	29
<i>Mint Emulsion, Olive Oil and Organic Garden Arugula</i>	
<b>Home Grown Lettuce (V,H)</b>	29
<i>Cucumber, Cherry Tomato, Avocado, Lime, Curry Leaf Pesto, Almonds, Sunflower, Pumpkin Seeds</i>	
<b>Prawn and Lemongrass (H)</b>	33
<i>Shiitake Mushrooms, Mango Dressing, Roasted Peanuts, Cucumber and Organic Garden Lettuce</i>	
<b>Nicoise Salad (H)</b>	33
<i>Kalamata Olives, Potato, Beans, Bell Pepper, Quail Eggs, Tuna, Cherry Tomato</i>	
<b>Burrata (V,H)</b>	31
<i>Grilled Nectarine, Arugula Leaves, Pine Nuts, Green Oil</i>	
<b>Caesar Salad</b>	29
<i>Your Choice of Prawns, Anchovies or Chicken Caesar Salad</i>	

## Soups

<b>Blend of Mushroom Soup (GF, V, DF)</b>	22
<i>Porcini, Button, Shimeji, Shiitake, Almond Milk</i>	
<b>Chicken and Coriander Broth (DF)</b>	22
<i>Chickpeas, Eggplant, Morel Ravioli</i>	
<b>Seafood Bisque</b>	25
<i>Mixed Seafood, Brandy Glaze</i>	

## Main Courses

### From The Sea

<b>Seafood Marinara Risotto</b>	46
<i>Mascarpone, Lime Zest, Tomato Pistou</i>	
<b>Tasmanian Salmon (DF)</b>	52
<i>Garden Greens, Orange Miso</i>	
<b>Maldivian Tuna Steak (DF)</b>	50
<i>Maldivian Spinach, Honey Soy Orange Sauce</i>	
<b>Catch of the Day</b>	48
<i>Garden Greens, Cherry Tomato, Lemon Butter Sauce</i>	
<b>Lagoon Prawns (DF, GF)</b>	48
<i>Olive Salsa, Sautéed Greens, Chimichurri Sauce</i>	
<b>Sri Lankan Style Prawn Curry</b>	40
<i>Papadam, Mango Chutney, Steamed Rice</i>	
<b>Sharing Seafood Platter for Two</b>	68
<i>Prawn, Calamari, Scallop, Fish, Mussels, Mushroom &amp; Asparagus</i>	

## From The Land

<b>Leg of Corn-Fed Chicken</b>	57
<i>Mushroom Ragout, Potato Mash, Pan Jus</i>	
<b>Grass-Fed Lamb Chops</b>	67
<i>Truffle Mascarpone Polenta, Charred Asparagus, Mint Jus</i>	
<b>Pork Belly</b>	55
<i>Buttered Gohan, Ginger Root, Togarashi</i>	
<b>Slow-Cooked Duck Breast</b>	58
<i>Bacon and Corn Chowder, King Mushrooms, Wilted Maldivian Spinach</i>	
<b>Fettuccine</b>	45
<i>Slow Cooked Lamb Ragout, Parmesan</i>	
<b>Classic Butter Chicken</b>	37
<i>Naan Bread, Chutney and Papadam</i>	
<b>Chicken Tikka Masala</b>	37
<i>Paratha, Chutney and Papadam</i>	

## From The Garden

<b>Chevre and Golden Garlic Tortellini</b>	38
<i>Edamame, Candied Beets, Soneva Greens Oil, Romaine Cream</i>	
<b>Homemade Vegan Bolognese (V)</b>	38
<i>Banana Flower and Puy Lentil Bolognese, Crispy Champignons, Organic Garden Rocket Lettuce, Nutritional Yeast</i>	
<b>Rigatoni (V)</b>	38
<i>Soneva Mushroom Sauce, Truffles</i>	
<b>Soneva Cultivated Super Green Risotto</b>	44
<i>Edamame Beans, Broccoli, Asparagus, Green Pea, Basil Pesto, Parmesan</i>	
<b>Eva's Pasta (S,V,PB)</b>	38
<i>Fusili, Organic Tomato, Kalamata Olives, Garlic, Dried Chili</i>	
<b>Palak Paneer (V)</b>	37
<i>Paratha, Red Rice, Pickles, Papadam</i>	
<b>Dhal Makhani</b>	32
<i>Paratha, Red Rice, Pickles, Papadam</i>	
<b>Vegetable Korma (V, DF)</b>	32
<i>Paratha, Red Rice, Pickles, Papadam</i>	

## Dessert

<b>Eton Mess Tart</b>	20
<i>Vanilla Chantilly Cream, Meringue Crush, Hazelnut Praline, Raspberry Sorbet</i>	
<b>Toasted Coconut Lime Parfait (PB, H)</b>	25
<i>Pineapple Marmalade, Mango Passion Coulis, Vanilla Crumble</i>	
<b>Eva's Cheesecake</b>	17
<i>Passion Fruit Compote, Mixed Berries</i>	
<b>Flourless Chocolate Cake (H, GF)</b>	27
<i>Griotte Cherry Compote, Orange Ice cream, Fudge Sauce</i>	
<b>Millionaires Brownie</b>	27
<i>Salted Butter Caramel, Crunchy Glaze, Chocolate Fudge Sauce, Raspberry Ripple Ice Cream</i>	
<b>Selection Homemade Ice cream and Sorbets (DF, GF)</b>	
<b>Fresh Fruit Platter</b>	26
<i>selection of seasonal fruits</i>	