



## Fresh in the Garden

Showcasing the pureness and beauty that mother nature has provided.

*Each dish is an ode to the finest sustainable ingredients, including freshly caught seafood and seasonal vegetables from the surrounding Organic Gardens.*

*Chef Chinthaka Sampath's menu at Fresh in the Garden reimagines traditional dishes to explore new flavors in the world of gastrophysics while honoring local ingredients and organic produce.*

*Hailing from Sri Lanka, Chef Chinthaka honed his technique under the tutelage of Michelin-starred chefs at Once Upon a Table and Flying Sauces in Soneva Fushi. During these collaborations with acclaimed chefs, including Germany's Tim Raue and France's Pascal Barbot, he immersed himself in their artistry to ignite his own creativity and venture into new culinary territories.*

*"I invite you to discover and taste the goodness of nature"*

**Chef Chinthaka Sampath**

# 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.*

## Baerii Caviar

### One Hundred Ninety Dollars

*With its rich and complex flavor profile, firm texture, and versatility in pairing, the Soneva Baerii caviar offers a refined taste experience that is both accessible and captivating. Beautiful grains of roe; crisp, clean with a delicate pop in the finish that releases a nuanced combination of flavors. The Soneva Baerii caviar offers a delightful interplay between its inherent creaminess, subtle salinity, and delicate umami notes making the caviar exceptionally well-balanced.*

*You will experience a very delicate, yet intense and well-balanced aftertaste of nuts, underlined by a mild and light saltiness. The flavor is refined and elegant, allowing the natural characteristics of the caviar to shine through, This also makes the Soneva Baerii caviar an excellent canvas for culinary creativity, as it can be paired harmoniously with a wide range of ingredients and dishes.*

## Gold Selection Caviar

### One Hundred Ninety Dollars

*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.*

*The Soneva Gold Selection Caviar is as close to 100% sustainable and CO2 neutral as we can come in the world of caviar. The water, rich in clay and minerals flows down from the Panxi mountains, through the farm by 2000 liters per second. The water-quality resembles that of the sturgeons original natural breeding habitat in the Caspian Sea rivers. No sturgeons are swimming in the same water twice and we use the sun as the only energizing component to heat up the ponds. No electricity. The water leaves the farm unfiltered and is used for irrigation purposes and growing vegetables by the local farmers at the back end of the farm.*

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

• CAVIAR IS NOT INCLUDED IN HALF BOARD, FULL BOARD OR SONEVA UNLIMITED PACKAGES •

# Appetizers

## From the Sea

<b>Cured Salmon (GF, NF)</b> <i>Semi cured salmon, horseradish gastrique, yuzu crème fraiche, popped amaranth.</i>	<b>Thirty-Six Dollars</b>
<b>Pan Seared Wahoo (GF, NF, DF)</b> <i>Pan seared wahoo, apple, celery, apple ginger jelly</i>	<b>Twenty-Eight Dollars</b>
<b>Seared Hokkaido Scallop (GF, NF)</b> <i>Seared Hokkaido scallops, quinoa salad, butternut puree, Jerusalem artichoke crisps</i>	<b>Forty-Two Dollars</b>
<b>Catch of the Day Ceviche (GF, DF)</b> <i>Job fish ceviche, pickled turnip, cabbage, parsley emulsion</i>	<b>Twenty-Eight Dollars</b>

## From the Garden

<b>Smoked Beetroot Heirloom (GF)</b> <i>Smoked heirloom beetroot, caramelized yoghurt, honey glazed walnuts</i>	<b>Twenty-Seven Dollars</b>
<b>Roasted Aubergine (NF)</b> <i>Crispbreads with roasted aubergine and feta, harissa dip</i>	<b>Twenty-Five Dollars</b>
<b>Spinach Crepes (V)</b> <i>Spinach crepes, fermented cashew cream, zucchini, peas salad</i>	<b>Twenty-Six Dollars</b>

## From the Land

<b>Smoked Duck (NF)</b> <i>Raspberry gel, black salsify, barley cracker, ginger infused raising</i>	<b>Thirty-Two Dollars</b>
<b>Duo of Chicken (GF, NF)</b> <i>Chicken, chives, paprika, cream cheese, avocado, popped corn</i>	<b>Thirty Dollars</b>

# Main Courses

## From the Sea

<b>Pan-Fried Rainbow Runner (NF)</b> <i>Mussels, apple, celeriac, chives and apple cider's ragout</i>	<b>Seventy Dollars</b>
<b>Stuffed Calamari (GF, NF)</b> <i>Stuffed calamari, green pea puree saffron emulsion</i>	<b>Fifty-Six Dollars</b>
<b>Char Grilled Tiger Prawns, Risotto and Bisque (GF, NF)</b> <i>Tiger Prawns in different texture "Char Grilled, Risotto and Bisque".</i>	<b>Fifty-Eight Dollars</b>
<b>Slow-Cooked Langoustine (NF)</b> <i>Home-made ricotta ravioli, lemongrass cream, langoustine</i>	<b>Eighty Dollars</b>

## From the Garden

<b>Fried Ricotta (NF, V)</b> <i>Potato beet root hummus, yoghurt dip, chickpea salsa</i>	<b>Thirty-Two Dollars</b>
<b>Celeriac Mille-Feuille (GF, NF, V)</b> <i>White bean sauce, black currant truffle puree</i>	<b>Forty-Two Dollars</b>
<b>Carrot Symphony (GF, NF, V, DF)</b> <i>An arrangement of carrot textures with confit, mash, puree, crisp, and zesty orange sauce</i>	<b>Thirty-Four Dollars</b>
<b>Portobello "Farcie" (NF, VE, DF)</b> <i>Coconut rice, lemon teriyaki sauce</i>	<b>Thirty-Six Dollars</b>

## From the Land

<b>Grilled Lamb Rack (NF)</b> <i>Creamy colcannon herb crust, asparagus, musted lamb onion puree</i>	<b>Seventy-Five Dollars</b>
<b>Crispy Pork (GF, NF)</b> <i>Green spinach polenta, edamame, pomegranate reduction, cheer seed jam</i>	<b>Fifty-Five Dollars</b>

# Dessert

Chocolate Creamax (GF, NF) Twenty-Two Dollars  
*Chocolate creamax, vanilla crème anglaise*

Mandarin Soup with Yoghurt Ice Cream Twenty Dollars  
(GF, NF)  
*Mandarin soup, yoghurt ice cream, fresh fruit dice*

Coconut Terrine (GF, NF) Twenty-Three Dollars  
*Coconut terrine, pineapple sorbet, raspberry coulis*

Raspberry Yuzu with Cream Cheese Form Twenty-Two Dollars  
(GF, NF)  
*Raspberry yuzu, cream cheese form, coconut crumble*

Ice Cream (GF, NF, VE, DF)  
*Vanilla*  
*Chocolate*  
*Coconut*  
*Strawberry*  
*Mint & Chocolate*

Sorbet (GF, NF, VE, DF)  
*Mango*  
*Raspberry yuzu*  
*Passion fruit*  
*Pineapple*  
*Green apple*

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