



## 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 acutely 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.*

### 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, FULL OR SONEVA UNLIMITED PACKAGES •

## Classic Sashimi (DF) (H)

*5 Slices of Fish, Wakame, Shiso Leaves, Ginger Pickle, Wasabi*

Tuna Sashimi	Forty-Two Dollars
Salmon Sashimi	Forty-Eight Dollars
Ebi Sashimi	Forty-Three Dollars
Yellow Tail Sashimi	Fifty-Six Dollars
Reef Fish Sashimi	Thirty-Three Dollars

## New Style Sashimi

*5 Pieces per Serving*

Sea Scallops <i>With Orange Miso, Mango Salsa, Ponzu Sauce</i>	Forty-One Dollars
Aburi Salmon <i>Salmon Roe, Creamy Orange Miso</i>	Thirty-Eight Dollars
Local Fish Carpaccio, Tiradito Style <i>Wakame, Mango Salsa, Orange Reduction, Ponzu Dressing</i>	Thirty-Three Dollars
Aburi Hamachi <i>Tomato Bell Pepper Salsa, Teriyaki Mayo, Caramelized Yuzu and Soy</i>	Fifty-Six Dollars
Ahi Tuna Tartare <i>Avocado, Salmon Roe, Rice Crisps, Cream Cheese, Spring Onion</i>	Thirty-One Dollars
Marinated Aburi Tofu (V) <i>Coconut Miso and Crisp Salad</i>	Twenty-Eight Dollars
Torched Eggplant Roll (V) <i>Yakiniku Sauce and Orange Miso Glaze</i>	Seventeen Dollars

## Nori Maki Rolls

*4 Pieces per Serving*

Tuna Maki	Thirty-Three Dollars
Salmon Maki	Thirty-Five Dollars
Kappa Cucumber Maki	Seventeen Dollars
Yellow Radish Maki	Seventeen Dollars

## New Style Maki Rolls

*3 Pieces per Serving*

Organic Soneva Garden Vegetable Roll <i>Orange Miso</i>	Seventeen Dollars
Spicy Tuna Roll <i>Avocado Salsa, Spicy Mayo</i>	Thirty-Three Dollars
California Roll with Tobiko and Crispy Tenkasu <i>Avocado Puree</i>	Thirty-Five Dollars
Philadelphia Cream Cheese Roll <i>Creamy Orange Miso</i>	Forty-Five Dollars
Ebi-Ten Prawn Tempura Roll <i>Sweet Soy and Goma Dressing</i>	Thirty-Eight Dollars
Soft Shell Crab Roll <i>Tobiko, Mango Salsa</i>	Forty Dollars
Deep-Fried Maki Roll <i>Tuna, Salmon, Salmon Caviar and Reef Fish</i>	Forty-Eight Dollars

# Nigiri Sushi

*3 Pieces per Serving*

Salmon Nigiri	Thirty-Five Dollars
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Reef Fish Nigiri	Thirty-Three Dollars
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Yellow Tail Nigiri	Forty-Three Dollars
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Tuna Nigiri	Thirty-Five Dollars
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Japanese Wagyu Beef Nigiri	Fifty-Five Dollars
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*2 Pieces per Serving*

Tasmanian Salmon, Celery Juice, Chili, Orange Reduction	Twenty-Two Dollars
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## Signature Small Plates

Warm Australian Spanner Crab (GF) <i>Citrus Salad of Grapefruit, Tomatoes</i>	Forty-Three Dollars
Black Truffle Baked Tasmanian Salmon <i>Truffle Sauce, Hand Shaved Truffle</i>	Forty-Eight Dollars
Tuna with Ponzu and Guacamole (H) <i>Seared Sesame Crusted Tuna Loin, Ponzu, Guacamole</i>	Thirty-Five Dollars
Rock Shrimp Tempura <i>Signature Sweet and Spicy Sauce</i>	Forty-Three Dollars

## Sharing Plates from our Robata Grill

Served with Japanese Pickles, Soneva Salt and Lemon

Tobanjan Lamb Chops (GF) <i>Spicy Lamb Chops</i>	Sixty-Five Dollars
Yuzu Khosho Scallops (H, GF, DF) <i>Hokkaido Scallops, Yuzu Marinade</i>	Fifty-One Dollars
Charred Asparagus (H, DF) <i>Signature Goma Sauce</i>	Thirty-Five Dollars

## The Ceviche Journey

Chef's Signature Tasting Plates

Reef Fish Traditional Ceviche	Eighteen Dollars
Tuna, Fresh Mango, Coconut Milk, Prawn Crackers	Twenty-Two Dollars
Ceviche Journey Selection <i>A Taste of all Three - Tasmanian Salmon, Tuna and Reef Fish</i>	Thirty-Nine Dollars

Prices are Subject to 10% Service Charge and 16% Government Tax.  
Healthy and Low Calorie (H). Organic (O). Vegetarian (V). Plant Based (PB).  
Gluten Free (GF). Dairy Free (DF). Spicy (S). Contains Nuts (N).

## Appetizer and Soup

Edamame Beans (H, V, DF, GF) <i>Japanese Pickles</i>	Twenty-Five Dollars
Hiyashi Wakame Salad with Sesame (H, V, GF) <i>Seaweed, Watermelon, Goma Dressing</i>	Nineteen Dollars
Hiyashi Chukka (V) <i>Soba Noodles, Avocado, Carrot, Inari, Soy</i>	Twenty-Five Dollars
Miso Soup (H, V, DF, GF) <i>Tofu, Seaweed, Spring Onion</i>	Eighteen Dollars
Suimono Broth (DF) <i>Clear Dashi Soup with Seaweed and Seafood Dumplings</i>	Twenty-Five Dollars
Cold Soba Noodles (DF) <i>Tentsuyu, Spring Onion, Grated Daikon, Wasabi, Gari</i>	Twenty-Five Dollars
Tom Yam Goong <i>Classic Thai Spicy Soup, Prawns, Lemongrass, Kaffir Lime, Galangal, Milk</i>	Twenty-Eight Dollars
Tom Kha Gai (DF, GF) <i>Chicken Soup in Coconut Milk, Galangal, Lemongrass, Coriander, Kaffir Lime</i>	Twenty-Six Dollars

## Tempura

Prawn Tempura	Thirty-Eight Dollars
Vegetable Tempura	Thirty-Five Dollars
Fish Tempura	Thirty-Three Dollars
Soft Shell Crab Tempura	Forty Dollars

# Main Course

## Seafood

<b>Salmon (GF)</b> <i>Sautéed Spinach, Miso Sauce</i>	<b>Fifty-Five Dollars</b>
<b>Grilled Prawn</b> <i>Teriyaki Mayo, Grilled Vegetables</i>	<b>Forty-Eight Dollars</b>
<b>Grilled Cod Fish</b> <i>Sautéed Spinach, Caramelized Yuzu and Orange Miso</i>	<b>Fifty-Two Dollars</b>
<b>Yellow Fin Tuna Steak</b> <i>Cauliflower Sauce, Grilled Spinach, Orange Miso</i>	<b>Forty-Five Dollars</b>
<b>Seafood Curry</b> <i>Japanese or Thai with Vegetables, Berry Rice</i> <i>Contains Shrimp Paste</i>	<b>Thirty-Two Dollars</b>

## Chicken

<b>Hibachi Corn Fed Chicken</b> <i>Mushroom, Broccoli, Teriyaki Sauce, Steamed Rice</i>	<b>Thirty-Five Dollars</b>
<b>Chicken Curry</b> <i>Japanese or Thai with Vegetables, Berry Rice</i> <i>Contains Shrimp Paste</i>	<b>Thirty-Five Dollars</b>



## Vegetarian

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

## Robatayaki Charcoal Grill

Ebi (DF, GF) <i>Prawns with Spicy Sauce</i>	Forty-Eight Dollars
Salmon Belly (DF) <i>Teriyaki Sauce</i>	Forty-Eight Dollars
Squid (GF) <i>Teriyaki Mayo</i>	Forty Dollars
Chicken Yakitori (DF, GF) <i>Thigh Skewers, Yakitori Sauce</i>	Thirty-Eight Dollars

## Josper Hot Smoker

Local White Fish (DF, GF) <i>Garden Green Salad, Thai Spicy Lime Sauce</i>	Thirty-Eight Dollars
Lamb Rack (DF, GF) <i>Red Wine Sauce</i>	Sixty-Nine Dollars
Buta Kakuni (DF, GF) <i>Pork Belly with Garlic Mushrooms, Bok Choy, Steamed Rice</i>	Fifty-Eight Dollars

# Charcoal Wok

**Goong Thod Sauce Ma Kham (DF, GF)** **Forty-Eight Dollars**  
*Deep Fried Prawns, Tamarind Sauce*

**Pad Thai Goong (DF)** **Thirty-Two Dollars**  
*Wok Fried Rice Noodles, Prawns, Spring Onions, Toasted Cashew nuts*

**Raat Naa (DF, GF)** **Thirty-Eight Dollars**  
*Wok Fried Rice Noodles, Seafood, Thick Gravy*

**Crab Curry (DF, GF)** **Forty Dollars**  
*Stir Fried Crab and Vegetable Curry Served with Steamed Rice*

## Dessert

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

## Selection of Ice Creams, Sorbets and Chocolates