



## Out of the Blue by Chef 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.*

### Winter White Truffles

*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 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.*

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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*

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## Salads and Appetizer

<b>Seaweed Salad (DF, H, O)</b> <i>Watermelon, Goma Dressing</i>	<b>Nineteen Dollars</b>
<b>Soneva Garden Salad (DF, H, O, V, PB)</b> <i>Garden Leaves, Tomato, Cucumber, Avocado, Lemon Vinaigrette and Sesame Dressing</i>	<b>Twenty Dollars</b>
<b>Tuna Tartare (DF, GF)</b> <i>Wasabi, Black Pepper, Dashi, Garlic, Yuzu Teriyaki, Salmon Roe</i>	<b>Thirty-Four Dollars</b>

## Ceviche

<b>Reef Fish Traditional Ceviche (DF, L)</b> <i>Peruvian Corn, Onion, Lime, Coriander</i>	<b>Eighteen Dollars</b>
<b>Salmon Ceviche (DF, GF, S)</b> <i>Celery Juice, Chili, Lime, Onion, Coriander, Orange Reduction</i>	<b>Twenty-Two Dollars</b>
<b>Tuna Ceviche (DF, L, S)</b> <i>Mango, Coconut Milk, Kaffir Lime and Prawn Crackers</i>	<b>Twenty-Two Dollars</b>
<b>Ceviche Journey (DF, S)</b> <i>Salmon, Tuna and Reef Fish</i>	<b>Thirty-Nine Dollars</b>

## Chef's Poke Specials

<b>Spicy Tuna Poke (H, L, S)</b> <i>Avocado, Spicy Mayo, Cucumber, Sesame, Quail Egg, Wakame, Sushi Rice</i>	<b>Thirty-Three Dollars</b>
<b>Salmon Poke (H)</b> <i>Avocado, Truffle Mayo, Salmon Roe, Wakame, Sushi Rice</i>	<b>Forty-Eight Dollars</b>

## New Style Sushi and Sashimi

<b>Torched Eggplant Roll (DF, V, PB)</b> <i>Orange and Yakiniku Glaze</i>	Seventeen Dollars
<b>Reef Fish Tiradito (DF, GF, H, L, S)</b> <i>Coriander, Yuzu, Lemon, Spicy Citrus Marinade, Hot Pepper</i>	Eighteen Dollars
<b>Torched Salmon Nigiri (DF)</b> <i>Glazed with Yakiniku Sauce, Radish, Spring Onion, Goma Dressing</i>	Thirty-Five Dollars
<b>Japanese Wagyu Nigiri (DF)</b> <i>Torched Wagyu with Goma and Yakiniku Sauce, White Radish, Spring Onion</i> • 2 PIECES PER SERVING	Thirty-Four Dollars
<b>Sushi Selection (DF)</b> <i>A Selection of Five Style Nigiri of the Day</i>	Forty-Seven Dollars
<b>Yellowtail Hot Oil (DF)</b> <i>Yuzu, Soy, Sesame, Ginger, Garlic, Hot Oil</i>	Forty-Eight Dollars

## Classic Sashimi

<b>Sashimi (DF, H)</b> <i>5 Slices of Fish, Wakame, Shiso Leaves, Ginger Pickle, Wasabi</i>	
<b>Reef fish (DH, L, H)</b>	Thirty-Three Dollars
<b>Tuna (DH, L, H)</b>	Forty-Two Dollars
<b>Salmon (DH, H)</b>	Forty-Eight Dollars
<b>Yellow Tail (DH, H)</b>	Fifty-Six Dollars

# Streets of Asia

## Thailand

### Appetizers and Soup

**Som Tam Gai Yang (DF, S, N)** Twenty-Eight Dollars  
*Green Papaya, Grilled Chicken, Dry shrimp,  
Cashew, Thai spicy sauce*

**Yam Som-O (DF, GF, S, N)** Thirty-Three Dollars  
*Thai Spicy Pomelo Salad, Prawns, Coriander, Cashew, Chili*

**Tom Yam Goong (GF, S)** Twenty-Eight Dollars  
*Classic Thai Spicy Soup, Prawns, Lemongrass,  
Kaffir Lime, Galangal, Milk*

**Tom Kha Gai (DF, GF)** Twenty-Six Dollars  
*Chicken Soup in Coconut Milk, Galangal,  
Lemongrass, Coriander, Kaffir Lime*

### Main Course

**Khao Phad (DF)** Thirty-Two Dollars  
*Thai Fried Brown Rice, Egg, Tomato, Spring Onion  
Your Choice of Vegetables, Chicken, Prawns or Seafood*

**Thai Green Curry (DF, GF, S)** Thirty-Two Dollars  
*Thai Aromatic Curry of Soneva Garden Vegetables  
Choice of Mix Seafood or Chicken, Thai Basil, Steamed Berry Rice*  
• CONTAINS SHRIMP PASTE

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

# Streets of Asia

## Indonesia

### Appetizers and Soup

**Ayam Goreng Sambal Kecap (DF, S)** Twenty-Two Dollars  
*Crispy Pop Chicken, Sweet Spicy Sambal*  
• CONTAINS SHRIMP PASTE

**Satay Ayam (DF, S, N)** Twenty-Two Dollars  
*Marinated Grilled Chicken Skewers, Rice Cake, Peanut Sauce*  
• CONTAINS SHRIMP PASTE

**Otak-Otak (DF, GF, S, N, H, L)** Twenty-Four Dollars  
*Indonesian Fish Cake, Wrapped in Banana Leaf,  
Peanut Sauce*

**Pangsit Laksa (DF, S)** Thirty-Seven Dollars  
*Indonesian Prawn Dumpling, Laksa Broth,  
Fish Cake, Pop Tofu, Quail Egg*

### Main Course

**Nasi Goreng (DF, S)** Twenty-Five Dollars  
*Indonesian Wok Fried Brown Rice, Vegetables,  
Roast Chicken Satay, Sambal, Acar, Prawn Crackers*

**Udang Bakar Sambal Matah (DF, S)** Forty-Eight Dollars  
*Grill Prawn, Bok Coy, Sambal Matah*

# Streets of Asia

## Vietnam

### Appetizers and Soup

**Phở Gà (DF, GF, H)** Twenty-Two Dollars  
*Traditional Vietnamese Chicken Noodle Soup,  
Cinnamon, Star Anise, Ginger, Fresh Herbs*

**Vietnamese Summer Roll (DF, GF, H)** Twenty-One Dollars  
*Steamed Prawns, Lettuce, Herbs, Cucumber Wrapped  
in Rice Paper with Sweet Sour Fish Sauce, Pickled Vegetables*

**Bánh Xèo (DF, S)** Twenty-Four Dollars  
*Crisp Vietnamese Pancakes, Prawns, Onion,  
Sweet Sour Fish Sauce, Pickled Vegetables*

### Main Course

**Cá Hấp Xi Dầu (GF, L)** Twenty-Seven Dollars  
*Steamed Local Fish in Soy Sauce,  
Spring Onion, Bok Choy, Fried Onion*

**Cá Kho Tộ (DF, S)** Forty-Three Dollars  
*Caramelized Fish in Clay Pot, Coriander,  
Chili, Shallots, Garlic, Black Pepper, Steamed Berry Rice*

**Bánh Mì Thịt Nướng** Twenty-Nine Dollars  
*Traditional Vietnamese Sandwich  
Choice of Chicken or Charred Pork, Cucumber,  
Homemade Pickle, Soneva Herbs*

# Streets of Asia

## Asia

### Appetizer

*4 Pieces per Serving*

**Seafood Dim Sum (DF)** Twenty Dollars  
*Chinese Seafood Dim Sum, Soya Sauce Dipping*

**Vegetable Spring Roll (DF)** Nineteen Dollars  
*Mix Vegetable, Plum Sauce Dipping*

**Shrimp Wonton (DF)** Thirty-One Dollars  
*Deep-fried Shrimp Wonton, Sweet Chili Sauce Dipping*

**Chicken Dumpling (DF)** Thirty-One Dollars  
*Steamed Chicken Dumpling, Spring Onion  
Soya Sauce Dipping*

### Main Course

**Shrimp Chow Mein (DF, S)** Thirty-Two Dollars  
*Chinese Stir Fried Egg Noodles with Shrimp,  
Vegetables and Spring Onion*

**Singapore Noodles (DF, S)** Thirty-One Dollars  
*Wok Tossed Rice Noodles, Prawns,  
Garden Mushrooms, Vegetables, Chef's Special Sauce*

**Chicken Katsu Donburi (DF)** Twenty-Nine Dollars  
*Japanese Fried Chicken, Egg, Vegetables, Japanese Rice*

**Teriyaki Salmon Bowl (DF)** Forty Dollars  
*Grill salmon, Lettuce, Cucumber, Tomato, Teriyaki Sauce*

**Chili Crab (DF, S)** One Hundred Sixty-Five Dollars  
*Signature Dish of Crab Shack at Soneva Jani,  
1 Kg Mud Crab Prepared Singaporean Style, Berry Rice*  
• FOR GUESTS ON FULL BOARD AND SONEVA UNLIMITED PACKAGES,  
\$95 SUPPLEMENT CHARGES APPLICABLE



# Desserts

<b>Puteri Mandi (DF, GF, PB, H, V)</b> <i>Indonesian Steamed Rice Dumpling</i> <i>Filled with Sweet Grated Coconut and Coconut Soup</i>	<b>Eighteen Dollars</b>
<b>Dadar Gulung (DF, H)</b> <i>Indonesian Caramelized Coconut</i> <i>Filled Crepes with Raspberry Sauce</i>	<b>Fifteen Dollars</b>
<b>Chè Khúc Bạch (GF)</b> <i>Vietnamese Coconut and Matcha Panna Cotta with</i> <i>Sweet Sugar Syrup and Sliced Almond</i>	<b>Seventeen Dollars</b>
<b>Matcha Crème Brûlée</b> <i>Coconut and Yuzu Ice Cream, Almond Biscotti</i>	<b>Thirty Dollars</b>
<b>Fruit Platter (GF, DF, PB, V, H)</b>	<b>Twenty-Two Dollars</b>

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## Plant-Based Menu

<b>Vietnamese Summer Rolls (GF, H, O)</b> <i>Lettuce, Herbs, Cucumber, Wrapped in Rice Paper, Tamarind Sauce</i>	Seventeen Dollars
<b>Som Tam (GF, H, O, S, N)</b> <i>Raw Green Papaya, Carrot, Toasted Cashewnut</i>	Twenty-Two Dollars
<b>Seaweed Salad (H, O, DF, GF)</b> <i>Watermelon, Orange Miso</i>	Twenty-Two Dollars
<b>Organic Soneva Special Garden Salad (H, O, L, DF, GF)</b> <i>Soneva Garden Leaves, Orange and Lemon Vinaigrette</i>	Seventeen Dollars
<b>Hiyashi Chukka (H, O, V, DF, GF)</b> <i>Soba Noodles, Avocado, Tomato, Cucumber, Bell Peppers, Carrots, Wakame, Inari</i>	Twenty-Five Dollars
<b>Marinated Aburi Tofu (H, V, DF, GF)</b> <i>Coconut Miso Marinated Tofu, Crisp Green Salad</i>	Forty-Three Dollars
<b>Nori Maki Rolls (H, O, V, DF, GF)</b> <i>Kappa Cucumber Maki or Yellow Radish Maki 4 Pieces per Serving</i>	Thirty-Five Dollars
<b>Torched Eggplant Roll (H, O, V, DF, GF)</b> <i>Yakiniku Glazed Eggplant, Orange Miso</i>	Forty-Three Dollars
<b>Vegetable Tempura (V)</b> <i>Tempura Batter Fried Mix Vegetables</i>	Forty-Three Dollars
<b>Edamame Beans (V, H)</b> <i>Served with Japanese Pickles</i>	Twenty-Five Dollars

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<b>Miso Soup (H, O)</b> <i>Tofu, Seaweed, Spring Onion</i>	Twenty-Five Dollars
<b>Yasai Itame (H, O)</b> <i>Japanese Style Stir-Fried Vegetables</i>	Thirty-Five Dollars
<b>Yakisoba (H, O)</b> <i>Stir-Fried Noodles with Vegetables</i>	Thirty-Five Dollars
<b>Yakimeshi (H, O)</b> <i>Stir-Fried Rice with Vegetables</i>	Thirty-Five Dollars
<b>Japanese Vegetable Curry (H, O)</b> <i>Served with Steamed Rice</i>	Thirty-Five Dollars
<b>Shiitake Mushroom (H, O)</b> <i>Teriyaki Sauce</i>	Thirty-Five Dollars
<b>Charred Asparagus (H, O)</b>	Fifty-Five Dollars
<b>Phad Thai (H, S, N, DF)</b> <i>Wok-Fried Rice Noodles, Chives, Tamarind Sauce, Toasted Cashewnut</i>	Sixty-Nine Dollars



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### Winter White Truffles

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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*

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## Classic Sashimi

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

Tuna Sashimi (L, N, DF, GF)	Forty-Two Dollars
Salmon Sashimi (DF, GF)	Forty-Eight Dollars
Ebi Sashimi (DF, GF)	Forty-Three Dollars
Yellow Tail Sashimi (DF, GF)	Fifty-Six Dollars
Reef Fish Sashimi (L, N, DF, GF)	Thirty-Three Dollars

## New Style Sashimi

*5 Pieces per Serving*

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

## Nori Maki Rolls

*4 Pieces per Serving*

Tuna Maki (DF, GF)	Thirty-Three Dollars
Salmon Maki (DF, GF)	Thirty-Five Dollars
Kappa Cucumber Maki (V, H, DF, GF)	Seventeen Dollars
Yellow Radish Maki (V, H, DF, GF)	Seventeen Dollars

## New Style Maki Rolls

*3 Pieces per Serving*

Organic Soneva Garden Vegetable Roll (V, H, L, DF,GF) <i>Orange Miso</i>	Seventeen Dollars
Spicy Tuna Roll (S, L) <i>Avocado Salsa, Spicy Mayo</i>	Thirty-Three Dollars
California Roll with Tobiko and Crispy Tenkasu (S) <i>Avocado Puree</i>	Thirty-Five Dollars
Philadelphia Cream Cheese Roll (GF) <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 (DF, GF) Thirty-Five Dollars

Reef Fish Nigiri (L, H, DF, GF) Thirty-Three Dollars

Yellow Tail Nigiri (DF, GF) Forty-Three Dollars

Tuna Nigiri (L, H, DF, GF) Thirty-Five Dollars

Japanese Wagyu Beef Nigiri (DF) Fifty-Five Dollars

*2 Pieces per Serving*

Tasmanian Salmon, Celery Juice,  
Chili, Orange Reduction (S, DF, GF) Twenty-Two Dollars



## Signature Small Plates

Warm Australian Spanner Crab (GF) <i>Citrus Salad of Grapefruit, Tomatoes</i>	Forty-Three Dollars
Black Truffle Baked Tasmanian Salmon (DF) <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 (S, DF) <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 (DF, GF, S) <i>Spicy Lamb Chops</i>	Sixty-Five Dollars
Yuzu Khosho Scallops (H, DF, S) <i>Hokkaido Scallops, Yuzu Marinade</i>	Fifty-One Dollars
Charred Asparagus (H, O, DF) <i>Signature Goma Sauce</i>	Thirty-Five Dollars

## The Ceviche Journey

Chef's Signature Tasting Plates

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

## 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 (S) <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 (L)	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 (H)</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

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

## Josper Hot Smoker

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

# Charcoal Wok

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

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

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

**Crab Curry (S, 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 (GF, DF, PB, V, H)</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



**Out of the Blue by Sobah  
'Ever Soneva So Yummy'**

**Soneva Children's  
Collection**

**Salmon Roll**

**Cucumber Roll**

**Avocado Roll**

**Inari Sushi**

**Chicken Burger**

**Pasta**

*Penne or Spaghetti Tomato or Creamy Sauce*

**Samurai Children's  
Collection**

**Futo Maki**

*Egg Omelette, Crab and Cucumber*

**Tamagoyaki**

*Steamed Spinach, and Eggs*

**Mixed Tempura with Ginger Radish Soy**

**Stir Fried Noodles with Vegetables**

**Desserts**

**Out of the Blue Sundae**

*Chocolate, Vanilla, and Strawberry*

**Chocolate Cake with Vanilla Ice cream**





## Plant-Based Junior Collection

### Vegetable Summer Rolls with Dipping Sauce

*Rice Paper Wraps, Cucumber, Lettuce, Tofu, Avocado and Dipping Sauce*

### Roasted Tomato Whole-Wheat Pasta

*Whole-Wheat Penne Pasta, Roasted Tomato Sauce, Parmesan*

### Edamame Bean Snack Pot

*Edamame Beans, Garden Peas, Sesame Seeds, Soy Sauce, and Crunchy Peanuts*

### Tofu Satay with Peanut Sauce

*Grilled Marinated Tofu, Peanut Sauce, and Tangy Cucumber Salad*

### Rice Congee

*Tofu, Sesame, Scallions*

### Fresh Fruit Plate

*Assorted Sliced Tropical Fruit Platter*

### Chocolate Sundae

*Plant-Based Chocolate Ice Cream, Organic Raw Chocolate Shell*

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

Healthy and Low Calorie (H). Organic (O). Vegetarian (V). Plant Based (PB).  
Gluten Free (GF). Dairy Free (DF). Spicy (S). Contains Nuts (N). Vegan (VE). Local (L)