

earth

Taste the Orient through an Asian-style organic dining experience - fusion foods suffused with a Maldivian touch. Unearth typical, locally grown produce such as infused herbs and rustic ingredients creating the ultimately refreshing and healthy flavours.



Starters

- Garden**  30
avocado mousse, coconut coyo, baby carrot, baby daikon,
red radish, baby beets, cherry tomato, sucrine & yuzu dressing
- Bowl** 34
brown rice, fresh tuna, avocado, spring onions,
cucumber, coriander, pickled radish & pickled ginger
- Mashuni**  36
Yellowfin tuna, Maldivian chilli and coconut ice cream,
curry leaves, desiccated coconut sand and onion petals
- Satani**   30
garden fresh colourful vegetables in coconut chilli dressing
- Chicken**  35
slow poached chicken breast in chicken stock,
dressed with Szechuan pepper sauce
- Lobster**  (*HB/FB Supplement \$30) 60
lobster and vegetable rolled in Vietnamese rice paper
with coriander & peanut sauce

Main Course

Chicken Ramen 40

chicken char siew, homemade ramen noodles,
konyaku, onsen egg, served in clear shoyu chicken broth

Vegetable Ramen 38

garden fresh vegetables, homemade ramen,
konyaku, served in clear shoyu vegetable broth

Nasi Goreng 40

jasmine rice, free range egg, prawns, served with chicken satay

Kung Bao 50

deep fried tiger prawn tossed in Chinese vinegar and
chilli sauce, cashew nut & spring onion

Stir Fried Noodles 45

ramen noodles, light soy, chili paste, garlic, cabbage,
carrot & spring onions

Reef Fish 45

steamed fish, ginger & garlic rice, soy sauce,
homemade pineapple dip

Dessert

Chocolate  22
chocolate mousse, nutty coating, chocolate sauce

Cheesecake 22
New York smoked, broken graham crackers, gingersnap cookies

Berries 22
strawberry consommé, basil ice cream,
kaffir lime blossom, pineapple chips

Citrus 22
lemon meringue pie, raspberry coulis, coconut ice cream

Parfait 22
avocado parfait, cherry, black sesame sauce, white chocolate

Cheese 22
medley of artisan cheese

Fruit 22
assortment of tropical & organic fruit