




Join us for a gastronomic evening in an over water venue where baby reef sharks and sting rays swim beneath. An exquisite dining journey awaits, whether you choose delicacies from beneath the ocean or the flame grill. Choose from Maldivian catch of the day to prime cuts prepared on Himalayan pink salt bricks. Healthy salads and authentic local delicacies can be chosen to start, whilst sweet temptations round off your gourmet experience. Allow our Wine Guru to assist you in selecting a bottle from our extensive wine cellar for the perfectly matched vintage.

Dining at Sea. Fire. Salt. is an experience not to be missed, with appetizing selections prepared in a serenely beautiful setting.


Chef Giampaolo
Chef de Cuisine

Riyaz
Assistant Restaurant Manager

STARTERS

Lobster and Citrus 	USD 42	
Crispy garden leaves, fresh lobster chunks, Citrus segments and peaches <i>* HB/FB Supplement USD 25</i>		
Tuna Poke	USD 29	
Marinated raw tuna cubes, grapefruit, Avocado, coconut, onions, tomatoes and coriander		
Beef Carpaccio Cipriani Style	USD 31	
Angus beef tenderloin, rucola, parmesan shavings And extra virgin olive oil		
Classic Caesar Salad		
Tossed Romaine lettuce with Caesar dressing, herbed croutons and anchovies		
Plain	USD 24	
Chicken	USD 29	
Prawn	USD 31	
Seared Scallop		
Seared scallops served with parsnip puree		USD 30
Spiced Crab Cakes	USD 28	
Caramelized Pineapple and sweet capsicum		
SFS Prawn Cocktails 	USD 32	
Fresh prawns served with spicy cocktail sauce		
Duck Liver	USD 40	
Pan-fried duck liver with porcini sauce, truffle salt and croutons		

SOUP

Lobster Bisque	USD 21
Aromatic crispy baguette and lobster medallion	
SFS Seafood Chowder	USD 18
Creamy seafood soup, root vegetables and saffron	
Asparagus Cream 	USD 16
Cream of white asparagus with croutons	

Vegetarian Option  Signature Dish  Contains Nuts  Contains Pork **P** Contains Alcohol **A**

** Items will carry a supplement for HB/FB meal plan or full charge*

All prices are subject to 10% service charge and all applicable government taxes

THE ULTIMATE SEA FIRE SALT FOR TWO PERSONS

Poached Ocean Delights USD 120
Assorted of tuna carpaccio, marinated mussels, poached prawns,
Poached lobster and blue swimmer crabs
** HB/FB Supplement USD 80*

Grilled Delicacies USD 180
King prawns, Maldivian tuna, scallops, green shell mussels,
Maldivian lobster, served with French Fries, rice or salad
with lemon butter sauce
** HB/FB Supplement USD 140*

SALT BRICK

High up in the pristine Himalayas, large pieces of pure pink salt is gathered, and transformed into pink salt bricks. Heated in excess of 200 degrees Celsius and due to their extremely high mineral content - they make a perfect cooking plate, mildly imparting some of the salt's best qualities and giving your meal added depth.

Mixed Seafood on Salt Brick USD 95
Grilled grouper, king prawn, scallop and lobster
** Full price for HB/FB meal plan*

Mixed Grill on Salt Brick USD 80
Lamb chop, Australian Black Angus tenderloin,
and corn-fed chicken breast
** Full price for HB/FB meal plan*


Maldivian Live Lobster  USD 16
by 100 gram/Market price
min. 500 gram
Grilled lobster
** Full price for HB/FB meal plan*

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DELICACIES FROM THE GRILL

Maldivian Tuna Fillet 	USD 38
Maldivian Grouper Fillet	USD 36
Maldivian Snapper	USD 36
Australian Black Angus Strip-loin (250 g)	USD 44
King Prawns (300 g) <i>* HB/FB Supplement USD 25</i>	USD 64
Australian Black Angus Beef Tenderloin (200 g) <i>* HB/FB Supplement USD 25</i>	USD 66
Australian Black Angus beef Rib Eye (300g) <i>* HB/FB Supplement USD 25</i>	USD 62
Australian Lamb Chops (240 g) <i>* HB/FB Supplement USD 25</i>	USD 68

All grilled items are served with sautéed vegetables and choice of one starch. Creamy mashed potato, roast potato, steamed Jasmine rice or French Fries.

Grilled seafood dishes are served with lemon butter sauce.

Grilled meat dishes are served with creamy mushroom sauce.

DESSERTS

Crema Catalana Flavored with a local twist of coconut		USD 16
Dark Swiss Chocolate Mousse Fresh cream		USD 16
New York Cheese Cake Mango coulis and Madagascar vanilla sauce		USD 16
Tiramisu 🥜 A Classic Italian with Amaretto liqueur		USD 16
Fruit Platter Fresh fruit platter with homemade passion fruit sorbet		USD 17
Homemade Ice Creams and Sorbets Please ask your waiter for the daily flavors	per scoop	USD 6

ORIGIN OF OUR PRODUCTS

Beef and Lamb:	Australia
Salmon:	Tasmania
Seafood:	Europe, Asia
Lobster:	Maldives, Oman
Reef fish:	Maldives

Consuming raw or undercooked meat or fish may increase the risk of food-borne illness.
Please let your waiter know your preferred degree of cooking.