

# THE SUNSET DINNER MENU

*ATMOSPHERE KANIFUSHI MALDIVES*

## COLD APPETIZERS

🥜 Foie Gras Terrine	
Mixed Berry Reduction, Brioche, Crushed Pistachio	\$20
🌾 Cajun Spiced Scallop & Prawns	
Scallop, Prawns, Greens, Mango & Avocado Salsa.	\$20
Quinoa Salad	
Wild Mushroom, Quinoa, Creamy Feta & Truffle Foam, Garden Green.	\$20

## HOT APPETIZERS

🌾 Crab Cake	
Thai Spiced Crab, Fish, Cucumber, Papaya Salad	\$20
🐷🌾 Crispy Pork Belly	
Pork Belly, Hot Garlic Sauce, Bok Choy, Kimchi Salad	\$20
Warm Brussel Sprouts Salad	
Grilled Brussel, Butternut Squash, Rosemary Smoked Honey, Candied Walnuts, Herb Whipped Boursin-ricotta	

## SOUP

🌾 Spicy Prawn Laksa	
Prawn, Egg, Sprouts, Coconut Broth , Noodle	\$15
🌿🌾 Chilled Beetroot Gazpacho	
Crunchy Celery, Beetroot Puree, Apple Sorbet	\$15

🌾 = Gluten Free   🥜 = Contains Nuts   🌿 = Vegan   🐷 = Pork

\*The above rates are subject to 10% Service Charge + 12% T-GST\*

• Kindly inform us of any potential allergies that you are borne to •

## MAIN COURSE

### Flour / Rice

 Gnocchi with Chorizo

Gnocchi, Sundried Tomatoes,  
Cream Sauce \$25

 Risotto Verde

Risotto, Asparagus, Peas, Beans, Herb Cream Cheese \$25

Beetroot Crepes

Savory Beetroot Crepes, Creamy Mushrooms, Brie Cheese, Garlic Bread \$25

### Land

 Five Spiced Duck

Pan Seared Duck, Butternut Tortellini,

Brussel Sprouts, Salted Pumpkinseeds with Mandarin Sauce \$40

 Crispy Egg plant, Roma Tomato Chunk, Shimeji Mushrooms,

Lemon-caper Dill Sauce \$40

 Grilled Tenderloin Steak

Steak, Purple Potato, \$40

Ratatouille Vegetables with Béarnaise Sauce

 Pistachio Crusted Fillet of Lamb \$45

Lamb Slices, Butter Glazed Asparagus,

Baby Carrot, Smoked Pumpkin Puree, Onion Jus

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## Sea / Marine

### Catch of The Day

Pan Fried Fish, Tomatoes, Olives,  
Capers, Citrus Fruits, Greens Vegetables Puree \$25

### Grilled Seafood

Lobster, Squid, Octopus, Mussel, Fennel Citrus Salad \$45

### Sesame Crusted Rare Seared Yellow Fin Tuna

Tuna, Bok Choy, Vichy Carrot, Passion Fruit Foam \$25

## SWEETS

Tiramisu \$20

Molten Chocolate Cake, Vanilla Ice Cream \$20

Cheese Cake \$20

 Coconut Custard with Sago Crisp \$20

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