

The Living Room Dinner Experience

Starters

Poached lobster  **USD 48**

Cantaloupe, foie gras ganache, dill oil

Grilled watermelon  **USD 32**

Burrata espuma, heirloom tomato, aged balsamic, basil

Maldivian yellow fin tuna tartar  **USD 34**

Avocado and extra virgin olive oil, poached quail egg, gazpacho jelly, tobiko

Pan seared foie gras  **USD 41**

Caramelized brioche, papaya and pineapple chutney, berries

Quinoa salad  **USD 28**

Grilled baby vegetables, aged balsamic

Tasmanian salmon trout "teriyaki"  **USD 34**

Soba noodles, sesame salad, yarra valley ikura

Fine de Claire on Himalayan cold salt brick **USD 35**

Traditional accompaniments

Coconut crab cake  **USD 31**

Addu (local) tomato chutney, lemon cream, crispy curry leaves

Deep-fried ricotta zucchini blossoms  **USD 29**

Chefs dipping sauce

To Spoon

Roasted tomato soup  **USD 21**

Basil oil, croutons

Wild mushrooms soup  **USD 24**

Summer truffle, shimeji, asparagus

Green pea soup  **USD 21**

Silken tofu, garden green

Pumpkin soup  **USD 21**

Maldivian rock lobster, fine herbs

A note from the team.....

At The Living Room, we incorporate only the freshest local and international sourced ingredients. Our Chef's combine modern cooking techniques and light Asian flavors, to make each dish at The Living Room a not-to-be missed dining experience.

Our signature dishes have been chosen simply because they have been favorites while creating and tasting the new menu.

Don't miss out on the poached lobster. Indulge its unique combination of local caught lobster and creamy foie gras.

And finally

The lobster and foie gras "2016" is a dish that brought home a Gold medal from the recent "FOOD AND HOSPITALITY ASIA MALDIVES" culinary competition.



signatures dish



vegetarian friendly



locally caught seafood

Subject to 10% service charge and all applicable government taxes

Main Courses

Fish from the world

Pan seared branzino USD 54
Green peas, wild mushrooms, parsnip puree,
Hollandaise sauce

Maldivian tuna steak  
and caramelized foie gras USD 42
Warm salad of mushroom, edamame
and tomato, celeriac puree

Line caught local reef fish 
Basil pad Thai noodles, seafood emulsion
calamari butter sauce USD 38

Tasmanian salmon trout steak USD 42
Pumpkin puree, sesame curry crust, avocado butter,
fennel shavings, cumin vinaigrette

Lobster your way

Flame grilled USD 135
Pan seared USD 135
Thermidor USD 145

*Served with extra virgin olive oil infused mash potato,
char grilled vegetables, lemon garlic butter sauce*

Meats around the world

Anise and coffee spiced duck breast 
Asian mushrooms, cabbage and celeriac puree USD 54

Corn-fed chicken breast skin USD 43
Potato rösti, grilled zucchini, apple and honey jus

Saltbush lamb cutlet and tenderloin USD 52
Parsnip puree, pistachio crust, endives,
mint and lamb reduction

Pigeon breast USD 59
Savoy cabbage, parsnip, crispy pancetta,
black truffle, rosemary jus

We always talk about
“American” Lobster From Maine
or
“Canadian” Lobster.

However we do have amazing
lobster in the
Maldives too...

The Maldivian lobster finds its
“home” on rocky bottoms of
coral reefs and lagoons.

It’s interesting to know that the
lobster changes its outer shell as
it grows which is called
“molting”. And even if the lobster
loses a limb, it is also possible for
the lobster to regrow those lost
limbs.

By the way ... the biggest
Lobster, as per world record was
caught in Nova Scotia and
weighted in at a colossal **20.15kg!**



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Imported Meats

Herb smoked strip loins and tenderloin

Your choice of:

+9 MBS Livingstone Wagyu beef strip loin **USD 125**

Angus strip loin **USD 48**

Accompaniment by red onion marmalade, Lyonnais potatoes, thyme reduction

+9 MBS Livingstone Wagyu beef tenderloin **USD 135**

Angus beef tenderloin **USD 68**

Accompaniment by braised mushrooms, truffle potato cutlet, celeriac puree and red cabbage and raspberry sauce

Your Choice of Italian

Baby vegetable risotto  **USD 32**

Seafood risotto **USD 44**
with king prawns, calamari, local fish,
razor clams, scallops

Black mussels vongole with wine and cream **USD 39**
choice of pasta (penne, spaghetti or fettuccine)

Wagyu meet balls with homemade tomato sauce **USD 42**
choice of pasta (penne, spaghetti or fettuccine)

Asian Curries

Butter chicken **USD 38**

Maldivian fresh tuna curry **USD 36**

Sri Lankan prawn curry **USD 46**

Vegetables kuruma  **USD 32**

Served with steamed rice, paratha, tomato and cucumber salad, local crackers and spicy pickles

“One of the very nicest things about the life is the way we must regularly stop whatever it is we are doing and devote our attention to eating”
-Luciano Pavarotti

“Life is so brief that we should not glance either too far backwards or forwards.....therefore study how to fix our happiness in our glass and in our plate”
-Grimod de la reniere



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Desserts

70% Valrhona chocolate fondant 	USD 26
Madagascar vanilla ice cream and coca nibs	
Chefs pina colada 	USD 24
Rum jelly, pineapple espuma, coconut sorbet	
Textures of passion fruit	USD 24
Tart, gel, sorbet	
Cassis and vanilla	USD 24
Panna cotta, sponge, gel, charcoal ice cream	
Carrot cake	USD 22
Black olive sorbet, caramelized walnut	
Chocolate cheese cake	USD 26
Hazelnut crunch, Valrhona ivory ice cream	

Cheese

Artisan cheese from Europe	USD 34
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Your choice of cheeses will be selected from our cheese board. Where are proudly present high quality cheese from Switzerland, Italy, France, England and Spain.

and last but not the least....

“Desserts are like mistresses they are bad for you. so if you are having one , You might as well have two”
-Chef Alain Ducasse

The chocolate fondant hails originally from France where it was created in kitchen of 3* Michelin chef - Michel Bras during the mid-80's. Enjoy this real classic and let yourself amazed by this unique combination of chocolate and vanilla.

Bon Appetite!

Wine and cheese are ageless companions. Let us assist you with the combination to enhance flavours and your dining experience in The Living Room.



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