



# Curated Culinary Journey

CHOICE ONE PER COURSE

## Starter

Seafood Caprese Fumé (D/S)

tuna, prawns, squid, burrata, homemade vegetable charcoal oil

Chilled Beet Root Mille-Feuille (D/N)

salt baked beetroot, goat cheese, fennel, pistachio, white balsamic vinaigrette

62°C Vitello Tonnato (S)

veal striploin, maldivian tuna tonnato sauce, apulia capers, pearl shallots

The Mad Wahoo (S)

wahoo ceviche, cured watermelon, kalamata olive dust, roasted vine tomatoes

## Intermediate Course

Hand Cut Tagliatelle Carbonara (P/G/D)

pecorino cheese, dry aged pork cheek, makrut lime zest & cured egg yolk

Etesian Bouillabaisse (S/D)

roasted shrimp, reef fish, calamari, black mussels, greek yogurt espuma

## Main

Crispy Paella (S/D)

melting lamb shank, barramundi, tiger prawns, capsicum, young garlic, leek confit

Herbs Crusted Lamb Rack (D)

moutarde de meaux pommery jus, EVOO mash potato mille-feuille, asparagus

Maldivian Reef Fish Stew (S/D)

chickpeas, makrut lime, taggiasca italian olives, blue crab bisque

Roots and Radicchio (D/N)

scamorza cheese, walnut gremolata, radicchio marmalade

## Dessert

Greek Yogurt Panna Cotta (D/G/N)

lemon & basil, anise honey, pistachio sablés

Chocolate, Orange and Dark Rum Parfait (A/D/N/G)

Enhanced Fruit

A Alcohol D Dairy G Gluten S Seafood V Vegetarian N Nuts

Three Course – USD 90 PP (no supplement for guests on Velassaru Indulgence meal plan) /

Four Course – USD 105 PP (for guests on VI meal plan – USD 25 PP supplement) / For guests on Half Board/Full Board meal plans 30% off on all prices

Kindly notify one of our team members if you have any allergic intolerances. Prices are in USD and inclusive of 10% service charge and 17% GST (government tax).