



MALDIVES

PRIVATE SET MENU

VALENTINE'S DAY

AMUSE BOUCHE

OYSTER

BLOODY MARY OYSTER IN CHILLED TOMATO JUICE WITH WORCESTERSHIRE SAUCE AND TABASCO

COLD STARTER

FOIE GRAS

SUSHI MAKI WITH SEARED FOIE GRAS, CREAM CHEESE AND AVOCADO TOPPED WITH KASPIAN CAVIAR

HOT STARTER

SCALLOPS

LINGUINI PASTA IN CREAMY PESTO SAUCE WITH GRILLED SCALLOPS TOPPED WITH IKURA AND CRISPY GUANCIALE

SORBET

STRAWBERRY AND CHAMPAGNE SORBET

MAIN SURF

MALDIVIAN LOBSTER

LOBSTER THERMIDOR TOPPED WITH KASPIAN CAVIAR SERVED WITH ROASTED ASPARAGUS AND PEA PUREE

MAIN TURF

FILLET MIGNON

PAN SEARED FILLET MIGNON SERVED WITH TRUFFLE POTATO PUREE, ARUGULA LETTUCE CANDIED CHERRY TOMATO AND RED WINE JUS'

DESSERTS

CHOCOLATE AND STRAWBERRY

RICH CHOCOLATE AND DELICATE STRAWBERRY COMPOTE, CHOCOLATE SOIL AND TUILEE