

# THE SUNSET DINNER MENU

(Fusion Mediterranean Asian Cuisine)

*ATMOSPHERE KANIFUSHI MALDIVES*

## TO START WITH

“Crottin” goat cheese coated with local leaves, beetroot samosa & guava vinaigrette	\$15
 Cream of butternut soup with grilled quail breast, pomegranate & cashew nut	\$15
Lobster in young coconut milk broth with local vegetables	\$15
  Reef fish carpaccio seasoned with lemon & kaffir lime dressing, fennel salad & caviar	\$17
 Poached prawns with green mango, chayote confit, citrus soya dressing & vanilla oil	\$17
Yellow fin tuna tartar with balsamic & ginger, heart of palm rémoulade, bell pepper coulis & enoki pickle	\$17
Homemade Foie Gras terrine, soy caramel tossed asparagus & exotic chutney	\$19

 = Gluten Free    = Contains Nuts    = Vegan

\*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

 Pan-seared reef fish fillet and tamarind seafood "Mariniere" on braised rice with crunchy greens	\$29
Seared yellow fin tuna in seaweed crisp, eggplant-pineapple relish and tomato chutney	\$31
Indian Ocean twist chicken scaloppini, truffle noodles, mushroom and coconut milk	\$31
"Surf & Turf" Spaghetti with fried Prawn & Angus beef in soy garlic sauce	\$32
Seared ostrich fan fillet with vanilla-peppercorn reduction sauce & asparagus quinoa	\$35
Grilled Premium Angus beef tenderloin, seared foie gras, sautéed chayote and dark rum sauce	\$37

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## SPECIAL FOR 2 PERSONS

🌾 Whole catch of the day baked in salt crust, turmeric butter & coconut rice \$53  
*(Requires 30 minutes baking, subject to availability)*

*Yogurt crusted lamb rack, pumpkin mousseline, roasted eggplant & star anise sauce* \$69

## SWEET FINALE

White mocha mousse and dark chocolate cake delight with red berries confit \$13

Caramelized mango Tatin tart served with cardamom ice-cream \$13

Cronut topped with milk chocolate ganache, vanilla sauce and passion fruit sorbet \$13

🌾🥜 Revisited pear "Belle Hélène" with saffron, yogurt & pistachio flavors \$13

🥜 Pandan crème brûlée served with palm sugar financier & coconut ice-cream \$13

🌾 Pineapple flambé on the trolley with island dark rum \$15

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