




THE SUNSET VEGETARIAN DINNER MENU



(Fusion Mediterranean Asian)

ATMOSPHERE KANIFUSHI MALDIVES

TO START WITH

-   Assorted greens with chayote comfit,
green mango, citrus dressing & vanilla oil \$13
-   Heart of palm rémoulade with truffle & tomato tartar \$13
-  Creamy butternut soup with cashew nut,
pomegranate molasses & coriander \$13
- “Crottin” goat cheese with assorted leaves,
beetroot samosa & guava dressing \$15

MAIN COURSE

-  Anna potato, chayote fricassée & assorted
mushrooms gratinated with cheese \$19
-   Selection of seasonal vegetables,
hint of Indian Ocean, coconut rice & chutneys \$19
- Rigatoni in pumpkin mousseline with
assorted greens Feta & sundried tomato \$21
-   Asparagus quinoa with braised roots
vegetable and tomato-ginger sauce \$21

 = 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 •

SWEET FINALE

Caramelized mango Tatin tart served with cardamom ice-cream	\$13
Cronut topped with milk chocolate ganache & passion fruit sorbet	\$13
  Revisited Pear "Belle Helene" with saffron, yogurt & pistacchio flavors	\$13
 Pineapple flambé on the trolley with island dark rum	\$15

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