

























FUEGO

OCEAN FRONT DINING















Firsts

Raw AND gREEn

- 42  Oyster symphony (6 pcs)
Chef Kato's plate or freshly shucked
- 36  fuego Water plate
Lobster -truffle cocktail, tuna tataki,
seafood ceviche, white fish sashimi
- 22 / 26  Seared reef Fish / Wagyu beef Crudo
Yuzu - sesame soy
- 32  Scallop Tiradito
Rocoto chilli and coriander
- 28  Reef fish carpaccio
Dry miso, citrus and chives
- 32  Tuna Crudo sampler
Tuna four ways - carpaccio, tataki, poke and tartar
- 28  Crispy lemon - garlic calamari 
 Lime leaf aioli
- 20  Maldivian watermelon - Kulhafilal leaves 
Pomegranate pearls, roasted pistachios,
meyer lemon dressing
- 20  iceberg wedges
 Pickled baby beets, organic goat cheese crumble,
toasted lin seeds
- 24  Red Quinoa
 Candied tomato, fresh corn, asparagus,
organic argan oil
- 22  Kale, feta cheese salad
 Herb marinated olives, Moroccan chick peas,
roasted pumpkin seeds
- 20  Landaa garden salad 
 Maldivian kulhafilal leaves, baby spinach,
organic mixed greens, coconut oil dressing
- 26  Organic Brown pilaf rice
 Beetroot, green peas, oven dried tomato,
goat cheese, pea sprouts
- 28  Grilled Baa atoll veggies
 Eggplant, zucchini, drumstick leaves,
sweet potato, roasted coconut

Mains












CUTS AND SLICES

- 74  Australian grass-fed rib eye (400g) 
Braised red cabbage, `Pont Neuf` potatoes,
shallot herb butter, vegetable kebab
- 66  Dry miso crusted dutch veal chop 
Garlic roasted potatoes, pink radish
- 68  Black Angus tenderloin (180g) 
 Cauliflower florets, jalapeno salsa,
wasabi-pepper crema
- 60  Australian lamb chops 
Ptitim couscous, confit cherry tomato
- 45  Braised beef short ribs 
Morel mushrooms, cauliflower truffle mash, glazed carrots
- 44  Grilled Baby chicken 
 Sweet corn, pearl barley, golden garlic chips, Belgium endives

SIMPLY GRILLED

Black angus tenderloin 68	Dutch veal chop 66
Australian grass-fed Rib eye 74	Australian lamb chops 60
Grilled jumbo prawns (5 pcs) 60	Boston lobster 110
With your choice of any <u>two</u> sides	
Mashed potato	Baked potato
Mixed green salad	Grilled vegetable

FINS AND SHELL

- 80  Today's catch from the dhoni (for Two) 
 Kenya beans, tomato - onion salad, Landaa basil
- 78  Fuego Grill plate 
Jumbo prawn, deep dive scallop, tuna steak, calamari,
lime seafood bouillabaisse
- 110  Indian Ocean Lobster 
Crab meat, tapioca mash, charred lemon
- 60  Chilean Sea bass 
Honey Anticucho, potato confit, black Beluga lentils
- 44  fuego Reef fish fillet 
Sweet & sour coriander amazu sauce, crunchy vegetable slaw

 Landaa Garden Herbs

Prices quoted are in US\$ and subject to 10% service charge and applicable taxes

Vatta



Pitta



Kapha

