



Soneva Fushi



Dining



At Soneva Fushi, each experience is in tune with nature's rhythm. Dining venues feature gourmet menus using only quality organic ingredients. Guests can choose to dine over the azure waters, in the midst of the dense island foliage, on the beach or in the comfort of their own villa.



Once Upon a Table

A culinary theatre showcasing some of the biggest names in fine dining. Once Upon a Table's horseshoe shaped table seats just eight diners for an intimate dining experience. Throughout the year many of the world's top chefs will hold court here. There is no menu, allowing the creativity and skills of the chef to take centre stage.



So Hands On

An ode to expertly prepared fresh seafood, So Hands On is a sushi counter with just five seats. Our sushi counter sees someone of the world's best sushi masters behind its sake-polished Japanese pine, known as 'hinoki', counter top. The intimate dining experience lets you see the chef's dextrous skills up close.

Open for lunch and dinner on Monday, Wednesday and Friday.



So Bespoke

Culinary showmanship with unending vistas of the Baa Atoll and beyond. So Bespoke, Soneva Fushi's open-air Teppanyaki table, is headed by Chef Gede Sujana.

Open for dinner on Monday, Wednesday, Thursday, Friday and Sunday.



Out of the Blue by Sobah

Dine on Vietnamese and Indonesian cuisine, salads, grilled meats and seafood. This area also includes: So Hot - a robata grill, jospier grill and pizza area; So Guilty - the chocolate and ice cream parlours; and So Cheesy - our cheese room.

Open all week for breakfast, lunch and dinner.



The Bar and Cellar

Take your pick from our beverage encyclopedia, including a collection of more than 200 high-end wines by the glass, as well as beers, spirits, juices, tea and coffee.

Open daily.



Fresh in the Garden

Dine high above our gardens on Mediterranean-inspired cuisine as the aromas of the herbs waft up from below. The central open kitchen gives you front-row seats to the action. Choose to sit under cover or beneath the starry night sky.

Open all week for dinner.



Mihiree Mithaa

Take your pick from bountiful buffet, offering freshly cut fruits, baked goodies, a salad room, wood-fired pizzas, and Soneva's ubiquitous ice cream and chocolate rooms.

Open all week for breakfast, lunch and dinner.



Shades of Green

Chef Carsten Kyster celebrates the garden with five-course menus featuring colours, green umami or one ingredient prepared various ways. The evening begins with a tour of the garden. Pick, taste and smell the produce and discover hidden amuse bouche. Expect plant-based Maldivian and Southeast Asian dishes made with Nordic cooking techniques.

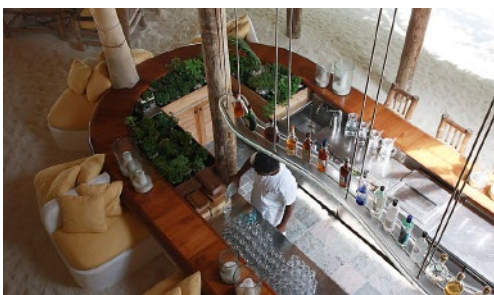
Open for dinner Sunday, Monday, Wednesday, Thursday and Friday.



Down to Earth by Ravi

The practice of sharing food is a primal bonding ritual. We sought to recreate this intimacy with dishes made for sharing. Dine on South Asian and international cuisine in this warm, communal space.

Open daily for dinner (except buffet nights - Tuesday and Saturday).



By the Bar

A serene oasis of calm, ideal for relaxing, the bar has one of the best selections of cocktails, spirits and liqueurs in the Maldives.

Open daily from 07:30 onwards.



Bar(a)Bara

A relaxed overwater bar with catamaran nets and daybeds set at the edge of the jetty. Enjoy refreshing beverages and light bites during the day or indulging in organic pre-dinner cocktails.



So Guilty

Live your own Willy Wonka fantasy with never-ending complimentary chocolates, truffles, pralines, and more in an assortment of flavours.

Open daily.



So Cool

Indulge your sweet tooth with over 60 complimentary rotating flavours of homemade ice creams and sorbets. Try the classics or get adventurous with flavours like: coconut and avocado; strawberry, aged balsamic and green olive; and noni and hibiscus.

Open daily.



So Delicate

Choose from our extensive selection of gourmet hams, cold cuts, cheeses and preserves - ideal for a pre-dinner tasting session. So Delicate is complimentary all day long.

Open daily.



Destination Dining

Dream up your own menus with our executive chef, and have your meal set out on our sandbank, deep in the jungle or in your villa. The choice is yours.



In-Villa Dining

Take advantage of your tropical living spaces with breakfast, lunch, dinner or late-night treats all in the privacy of your villa. Choose from our extensive In-Villa Dining Menu or ask one of our chefs to create a bespoke menu for you.



Special Diets

Be your needs allergy-related or rooted in your religion or culture, we can cater to your dietary requirements. Don't hesitate to let us know of any special preparations (plant-based, vegetarian, gluten-free, nut allergies, low-carb, etc.) that you need in advance.

Contact

Soneva Fushi

T: +960 660 0304

Reservations

E: reservations@soneva.com

T: +91 124 4511000

UK Toll-free number: 0 800 048 8044 | US Toll-free number: 183 3705 8298

China Toll-free number: 400 1209 100 | Thailand Toll-free number: 180 001 2068

soneva.com



@discoversoneva