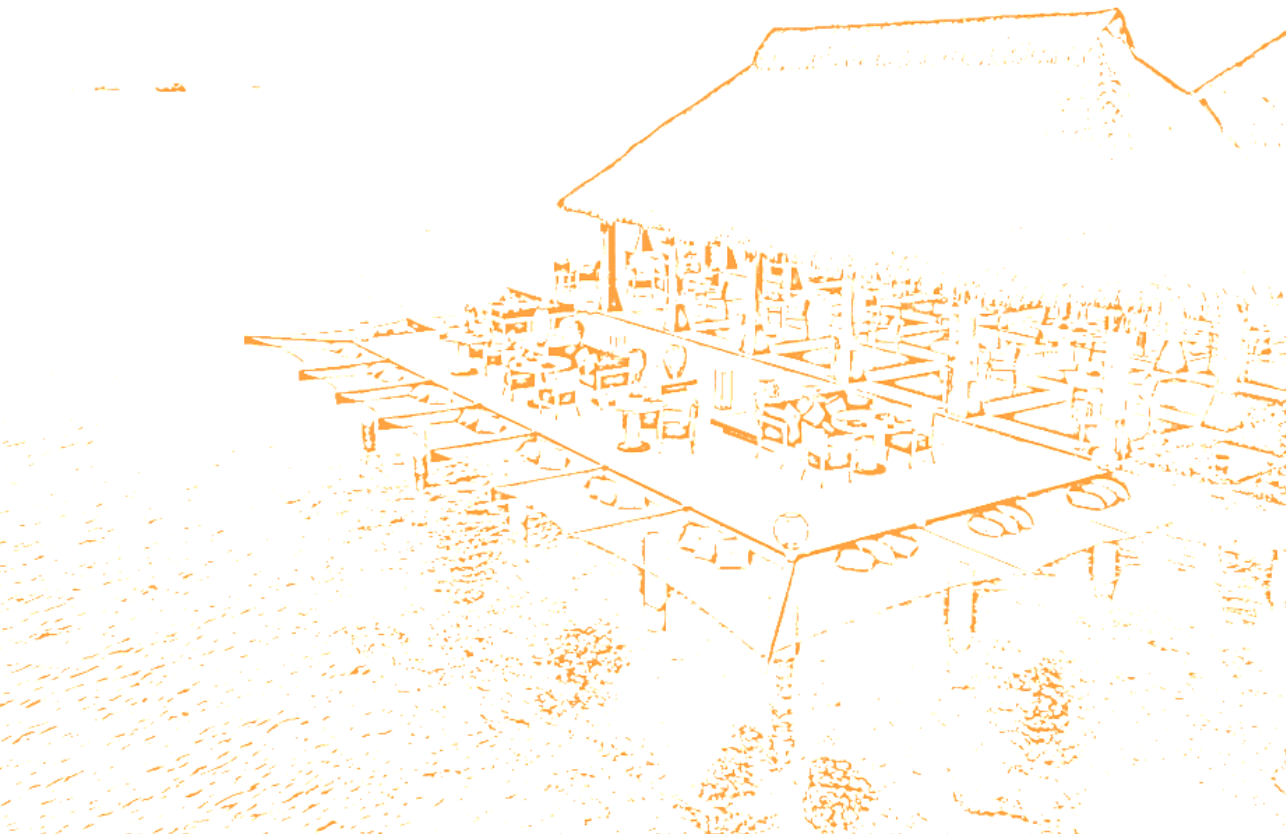


fireDOOR

Enjoy the most succulent local seafood, tender steaks and modern classics infused with exotic flavour. For the ultimate in fine dining, guests can enjoy a hive of activity at the show kitchen featuring an impressive Jospier grill to fire up appetites. The custom-built oven enables the Chef to smoke, slow roast, hot roast as well as baking and grilling directly on coals which will bring a unique and exciting dining out experience to the Maldives.



# COLD APPETISERS

## CRAB RILLETTE 29

Crab and celeriac remoulade, avocado, crab bisque cream, Oscietra caviar, squid ink and sago crackers

## TERRINE DE FOIE GRAS 32

Mushroom and dried fig compote with toasted brioche

## SPINY LOBSTER MEDALLIONS 38

Passion fruit vinaigrette, seaweed, frieze and pomegranate, ratte potato, with oscietra caviar

## RAW BEEF SALAD 34

Hand cut black angus beef salad, with shallots, fresh lemon juice, extra virgin olive oil, fresh herbs from our garden and dark rye toast

## VEGETABLE MILLEFEUILLE 24

Grilled Mediterranean vegetables, roasted fennel, cherry tomato coulis and herbs

## ASSIETTE GOURMAND 38

Foie grass terrine, crab rillette, dragon roll sushi, beef tartare with herb salad

## OCTOPUS CARPACCIO 28

Marinated with lemon, flat parsley and shallot dressing, warm ratte potato with black olive

## FLAMED TUNA TATAKI 26

Rare cooked loin of yellowfin tuna dressed in marinated wakame seaweed, cucumber and mustard cress, wasabi oil

## RAW CEVICHE 28

Pickled marinated raw reef jack fish infused with wasabi oil, tropical salsa, accompanied by a summer lime granite

## TUNA CARPACCIO 28

Marinated vegetables, oscietra caviar, chives, lemon mustard vinaigrette, micro herbs

## COLD APPETISERS CONT.

### RAW FISH EXPERIENCE 38

Four different preparation methods of the catch of the day  
(sesame soy lime, ceviche, tartar, wasabi soya)

### ZEN PLATTER 54

Nigiri, maki, California roll,  
assorted sashimi, served with wasabi, soy sauce and pickles

### ASSORTED SASHIMI 54

Raw red snapper, yellowfin tuna  
and Norwegian salmon with pickles, soy sauce and white ginger

### HONG KONG STYLE SASHIMI 32

Raw white fish with hot peanut oil, sesame lime sauce,  
ginger strips and cucumber coriander salad

### DRAGON ROLLS 36

Prawn, salmon, tuna and tobiko with avocado, mayonnaise and pickles

### NIGIRI PLATTER 58

Wagyu, yellowfin tuna, salmon, white snapper, scallop, octopus, prawn, ikura,  
daikon and pickles

## SOUPS

### LOBSTER BISQUE (A) 27

Lightly scented with saffron and leek, flamed with Armagnac brandy

### VELOUTÉ OF WILD MUSHROOM 26

Truffle foam

### MEDITERRANEAN LAMB BROTH 20

Onion, celery, leek lamb stock,  
chickpeas, coriander and tomato

### VEGAN BROTH 20

Organic barley pearls, lentils and root vegetables with pomegranate

# WARM APPETISERS

## BEEF TORTELLINI 29

Fresh vine tomato, garlic, fresh parsley and shredded parmesan

## PUMPKIN RISOTTO 38

Lobster, shaved parmesan, puffed pumpkin seeds

## GNOCCHI 26



Handmade potato dumplings with  
Stilton blue cheese sauce and wilted baby spinach

## SQUID INK PASTA WITH SEAFOOD 36

Tossed in garlic, fresh herb oil  
and cherry tomato

## OCTOPUS À LA PROVENÇALE 34

Garlic, black olive, sautéed cherry tomato, radicchio and thyme

## FOIE GRAS TROPICALE 32



Pan-fried duck liver 70g, port wine reduction, mango chutney  
and seasonal berries, warm brioche

## ROASTED HOKKAIDO SCALLOP 36

Pea mousseline and basquaise style bell pepper with olive and herbs

## CHEESE TORTELLINI 27



Sautéed radicchio and freshly cut herbs infused with extra virgin olive oil

# GOURMET MAIN COURSE

## FLAMED WAGYU CUBE ROLL 95

Fondant potato, shallot confit and bearnaise sauce

## JOUE DE BOEUF 58

Pinotage wine braised Australian ox cheek with aromatic herbs, served with truffle potato mousseline and baby vegetables

## CANARD FUMÉ 58

À la minute smoked duck, confit leg served with caramelised orange, grapefruit, confit potatoes, glazed vegetables and Port wine reduction

## OCEAN SCENERY 58

Inspire by the Reef: Poached red snapper in savoy cabbage, purple octopus, lobster medallions, crab croemesquis, organic seaweed, coral tuile

## SLOW COOKED SPINY LOBSTER 75

Slow cooked lobster tail in isigny butter, ratte potato, spinach, watermelon reduction

## CRUSTACÉS À L'ARMORICAINE 68

Medley of king crab, lobster, tiger prawn simmered in Provençale sauce, shallot, zucchini, asparagus and leek confit

## OCEAN CATCH "AU CHAMPAGNE" 53

Baby spinach, butternut, parisienne, potatoes, confit vine tomatoes with Champagne foam

## YELLOWFIN TUNA PAVE 53

Medium rare grilled, pea puree and citrus beurre blanc, crunchy fennel and endive

## OCEAN CATCH ESCALOPE 53

Pea mousseline, confit turnip, mushroom duxelle sauce and micros herbs

## REEF OCTOPUS 46

Grilled, parsley potatoes, buttered baby vegetables with lemon and olive oil

# Signature Culinary Experiences

## INDIAN OCEAN LOBSTER 75

(Choose one of the following)

### JOSPER OVEN GRILLED

Herb butter sautéed wild mushroom, roasted vegetables and confit potato

### POACHED in GINGER BROTH

Mushroom, tomato, herbs and soba noodle salad

### TEPPANYAKI

Sautéed onion, mushroom, seaweed, carrot, sesame soy and kobachi rice

## SPRING CHICKEN 53

(Choose one of the following)

### SHISH KEBAB

Grilled marinated chicken cubes, roasted vegetables, pitta bread, olive oil, garlic paste and tahini sauce

### TAGINE STYLE

Slow braised marinated chicken leg and breast, saffron rice, toasted almonds, prunes, parsley and Arabic spice



- Alcohol



- Nuts



- Spicy



- Vegetarian



- Gluten Free

All the above prices are in USD and subject to 10% service charge and 12% TGST

Below culinary experiences will showcase our Chefs special creations with your choice of different cooking styles using only the finest ingredients

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### AUSTRALIAN WAGYU BEEF 95

(Choose one of the following)

#### ARABIC TOUCH

Marinated with cumin, coriander, lemon, garlic, potato hara, steamed vegetables and beef jus

#### SIZZLING STONE

Seasonal vegetables, king mushroom and green peppercorn sauce

#### ASIATIC

Pineapple, mushroom and spring onion in sweet & sour sauce, steamed kobachi rice and Japanese green salad

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### AUSTRALIAN GRAIN FED LAMB RACK 63

(Choose one of the following)

#### CHARCOAL GRILLED

Ratatouille, minted potato, thyme tapenade jus


#### ARABIC TOUCH

Roasted vegetables, pitta bread, grilled lemon and olive oil



# JOSPER CHARCOAL GRILLS

Our customized Josper oven is designed to grill and roast fresh meat and seafood at high temperatures of 350°C and works with 100% charcoal for the robust and smoky flavor.

U.S OMAHA PRIME RIB CUTLET 1.2kg  150  
Confit roasted potatoes, grilled asparagus  
and red wine peppercorn sauce

AUSTRALIAN WAGYU STRIPLOIN 180g (Grade 5) 95  
Confit roasted potatoes, seasonal vegetables,  
first press extra virgin olive oil

DRY AGED WELSH ORGANIC  
BLACK ANGUS BEEF STRIPLOIN 180g 75  
Confit roasted potatoes, seasonal vegetables  
first press extra virgin olive oil

AUSTRALIAN MARGARET RIVER BEEF TENDERLOIN 63  
Beef tenderloin with beetroot, softly cooked oxtail,  
65 degrees egg yolk and pistachio

AUSTRALIAN VEAL CHOP 53  
Pan-fried polenta, baby vegetables,  
extra virgin olive dressing

MALDIVIAN REEF SPINY LOBSTER  75  
Braised baby leek with sautéed mushroom  
and saffron lemongrass emulsion

# DESSERTS

## VALRHONA CHOCOLATE TART 20

Valrhona chocolate, homemade  
chocolate ice cream and ganache

## PASSION FRUIT SOUFFLE 22

Passion fruit, white chocolate, served with homemade sorbet  
(please allow 20 minutes)

## LEMON PAVLOVA 20

Preserved lemon confit with  
vodka lime sorbet

## CHOCOLATE FONDANT 20

Mixed berries, vanilla ice cream

## CRÈME BRÛLÉE 20

Soft matcha  
tea custard with caramelized demerara brown sugar

## VANILLA PANNA COTTA 20

Seasonal berries and strawberry sorbet

## TARTE TATIN 20

Baked upside-down apple tart with vanilla ice cream

## GRAND ALMOND AMARETTO 20

Madagascar vanilla bean ice cream crusted roasted almond,  
Valrhona Jivara chocolate and Amaretto

## ASSIETTE DE FROMAGE 38

"For the Cheese Lover"  
Variety of mature cheeses with assorted condiments

# DIGESTIVES

## SWEET WINE

Trivento Birds & Bees Sweet Natural White, Mendoza, Argentina, NV, 150ml 11  
Clos L'Abeilley Sauternes, France 2013 75ml 20

## SINGLE MALT WHISKY 40ml

Aberlour 12 Years 16  
Glenlivet 1824 18  
Glenlivet 18 Years 19  
Glenkinchie 10 Years 22  
Macallan Fine Oak 12 Years 25

## OTHER WHISKY 40ml

Gentlemen Jack Tennessee, American 15  
Woodford Reserve - Bourbon, American 22

## COGNAC & ARMAGNAC 40ml

Courvoisier VSOP\* 22  
Rémy Martin VSOP 24  
Hennessy XO 40  
Rémy Martin XO 45  
Hennessy Paradis – Extra 250  
Rémy Martin Louis XIII - Grande Champagne 650  
Hennessy Richard - Extra Rare 750

## SIGNATURE DIGESTIVE COCKTAILS

ORCHID & SPICE 18  
Peach, green apple, root ginger, topped with Taittinger Reserve Brut

KURUMBA ALEXANDER 16  
Brandy, coconut liquor, fresh coconut

LET ME DIGEST 16  
Baileys, Kahulua, sambuca

All the above prices are in USD and subject to 10% service charge and 12% TGST

