

History of Maldivian Fishing

Traditionally fishery is the main occupation and major livelihood of the Maldivians. It is also the second largest industry in the Maldives. The main methods of fishing are pole and line for Skipjack tuna. The second most important fish caught is the Yellow fin tuna (*Thunus albacaraes*). The main fish products exported are; frozen fish, canned fish, dried fish and salted dry fish. The traditional fishing vessel, a sailing 'Dhoni', is less than 15 feet long. Thatch sails were used in the early days of fishing, which have been replaced by clothe sails and rowing. The Maldivian fishery is famous in the world for its dolphin friendliness.

The modern fishing vessel revolutionized the Maldivian fishing industry, enabling the fisherman to sail further distances. It meant that the direction and speed of the wind were no longer determinants of the distances traveled by fishermen in search of fish. Establishment of cold storage facilities was another important landmark in the development of the fisheries industry.

In the past Maldives exported tuna primarily in the dried and smoked form called 'Hiki Kandumas' or 'Maldive Fish' to Sri Lanka. Maldives also exported other forms of fish products to Japan and Thailand.

Aperitif

Start your extravagant evening with an aperitif to
pave the way to a unique dining.

US\$ 18

Kir Royal

Champagne and crème de cassis

Bellini




Champagne and peach shnapps

Funa Fizz

Champagne, apple juice, grenadine & perrier



Entrées / Appetizers

	Ceviche de thon frais au du lait de coco	22
	Fresh tuna ceviche with coconut milk	
	Salade de coeur d'artichaut et champignons, galette de pomme de terre	18
	Artichoke and mushroom salad, potato rösti	
	Carpaccio de bœuf, copeaux de parmesan et câpres	22
	Beef carpaccio, topped with parmesan shavings and capers	
	Vindaye de fruits de mer aux noix de saint Jacques, ourite, crevettes et calamars	26
	Seafood vindaloo with scallop, octopus, shrimps and calamari	
	Salade de camarons poêlés à la coriandre	30
	Rosenbergi salad with coriander served with two grilled prawns	
	Salade de chèvre chaud en éventail de kadaïf croustillant au miel	24
	Goat cheese salad, served with a crispy kadaïf sprinkled with honey	
	Foie gras de canard poêlé, mesclun, croûtons de pain d'épices et sauce aux raisins vert	26
	Pan-seared duck liver, on a bed of mesclun salad with spiced bread croûtons sprinkled with a green grape sauce	
	Tarte tatin de pommes d'amour, sorbet tomates et basilic	20
	Plum tomato tart with a tomato basil sherbet	



Plat végétarien / Vegetarian dish

Poissons/ Fishes

Filet de Vivaneau laqué au Ponzu et bok choy braisé, mousseline de fruit à pain, reduction de betterave	28
Red snapper fillet glazed with Ponzu accompanied with, braised bok-choy, breadfruit and beetroot	
Pavé de thon poêlé au Chermoula, sauté d’haricots verts extra fins	32
Pan-fried tuna steak with Chermoula and sautéed French beans	
Gambas grillée, caponatta et taboulé de coco, beurre d’ail	45
Grilled tiger prawns, caponatta and coconut tabbouleh, with garlic butter sauce	
Curry de langouste au lait de coco, chatini de pommes d’amour et riz sauvage	65
Lobster curry with coconut milk, tomato chutney and rice	


Viandes/ Meats


Suprême de volaille enrobé de parmesan, farci de 26 chatini de cajou, étouffée de brèdes, beurre madras	
Chicken supreme coated with Parmesan and stuffed with cashew chutney, stewed greens and Madras infused butter	
Carré d’agneau en croûte d’ épices khalia, jus au romarin et légumes aux agrumes rôtis	38
Rack of lamb encrusted with Khalia spices, rosemary juice, vegetables topped with roasted citrus fruits	
Filet de boeuf au poivre de Sechuan, gratin dauphinois, jus corse.	42
Beef tenderloin with Sechuan pepper, ‘Dauphinois’ gratin	

and enriched gravy

Pâtes / Pastas

 **Tagliatelle aux tomates et aubergines** 16
Tagliatelle with tomato and eggplant


 **Risotto de légumes grillés et croustillant de parmesan** 16
Grilled vegetable risotto with Parmesan crisps

 **Penne, tomate basilic** 16
Penne pasta, served with a tomato basil sauce

Spaghetti aux crevettes, crème de corail d'oursins 22
Spaghetti pasta with shrimps, sea urchin cream sauce

Pizzas / Pizzas

Reine 20
Sauce tomate, jambon, champignons, mozzarella, olives
Tomato sauce, ham, mushrooms, mozzarella cheese, black olives

 **Végétarienne** 20
Sauce tomate, champignons, poivrons, légumes grillés, mozzarella, olives
Tomato sauce, mushrooms, bell peppers, grilled vegetables, mozzarella cheese, black olives

Campagnarde 24
Crème fraîche, champignons, mozzarella, pancetta, salade verte
Fresh cream, mushrooms, mozzarella cheese, pancetta, green salad

Italienne 24



Sauce tomate, jambon de parme, mozzarella

Tomato sauce , parma ham and mozzarella cheese



Plat végétarien / Vegetarian dish

Desserts / Desserts

**Panacotta parfumé au combava, compote de pommes
au gingembre**

12

Panacotta scented with combava, stewed apple and ginger

Trois boules de glaces ou sorbets au choix

12

Your choice of three scoops of ice cream or sherbet

Mousse de passion, sorbet fraise et coulis de kiwi

12

Passion fruit mousse delight, strawberry sherbet and kiwi fruit coulis

Banana caramel rafraichit a la glace vanille

12

Caramelized banana with vanilla ice cream

Palette de fruits de saison

14

Seasonal fruit platter

Tarte fine aux pommes rafraîchie à la glace vanille

16

Thin-crust apple pie refreshed with vanilla ice cream

