Fresh In The Garden

Daily Menu

Appetizer

Salmon Tartare
Salmon, sumac, tomato, lemon basil

Tuna
Tuna, orange, egg, jasmine

Main course

Tiger prawns
Tomato, cous cous, courgette, basil

Vegetable Paupiette
Courgette, pepper, leek, potato, tomato, black olive, wrapped in a banana leaf

Dessert

Chocolate Crémeux
Vanilla crumble, sea salt and olive oil

Tiramisu
Mint and chocolate chip ice cream and rosemary crumble

Healthy and low calorie cuisine (V) Vegetarian Cuisine, Organic Produce from the Baa atoll and our own gardens

Soneva Fushi is proud to participate in the "Restaurant Against Hunger Fund". For every main course sold, we donate 50 cents on your behalf which goes to support programs around the world to fight against hunger and malnutrition.

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Appetizer

Soneva salad
Organic salad from our garden with toasted seeds, herbs, raw vegetables and ice wine vinaigrette (V)

Textures of Jerusalem artichoke (V)
Jerusalem artichoke, roquette

Scallops
Scallops, cauliflower, curry

Chilled tomato gazpacho
Cold tomato gazpacho, green apple sorbet and virgin olive oil

Tuna
Watermelon, avocado, wakami, wasabi

Beetroot
Beetroot, hazelnuts, goat cheese (V)

Tomato
Heirloom tomato, olive, basil, burratta (V)

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Main Course

Papillote
Papillote, local fish, potato, tomato concasse, black olive tapenade and rosemary

Butternut Squash
Butternut squash, mascarpone, parmesan, halloumi, roquette (V)

Job fish
Garden Pumkin, Pecan, Sesame, Chicory

Scampi
Scampi, celeriac, yoghurt, pink grapefruit, dill

Rigatoni
Rigatoni, artichokes, prawn, mushrooms, and feta cheese

Salmon
Fennel and cucumber

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Desserts

Carrot in the Garden
Tokaji Aszú Oremus 3 Puttonyos 2006, Tokaj, Hungary Twenty-nine

Raspberry and yuzu
Yuzu and raspberry sorbet, green tea crumble and light cheese cake cream
Muscat "Sélection de Grains Noble" René Muré 2001, Alsace, France Thirty-five

Chocolate Fondant
Chocolate Fondant, white coffee ice cream, Banana
Tokaji Aszú Oremus 3 Puttonyos 2006, Tokaj, Hungary Twenty-nine

Mango tart
Warm caramelized, coconut sorbet, fresh lime and lemon basil
2009 Eiswein Cuvée, Andert Josef, Neusiedlersee, Austria Twenty-five

Selection of cheese
Homemade marmalade
Tokaji Aszú Oremus 3 Puttonyos 2006, Tokaj, Hungary Twenty-nine

Strawberry and cream
Muscat "Sélection de Grains Noble" René Muré 2001, Alsace, France Thirty-five

Our chef is happy to prepare other items that you may not find in the menu

One hundred Forty US dollars per person for RO, BB and FIT guest
Price is subject to 10 % service charge, 12 % goods and service tax

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Fresh In The Garden

Fresh In The Garden - Food Heroes Of The Past

Appetizer

Potato and spring onion (Chef Jesus)
Soft boiled eggs ‘au natural risotto’ potato mousse and freshly grated truffle (V)

Scallops (Chef Chris)
‘Tempura’ mango and mild chilli relish, spiced Middle Eastern salt

Main Course

Salmon (Chef Jesus)
Grilled Tasmanian salmon, Soneva mushrooms ragout casserole

Seafood (Chef Chris)
‘Singapore style’ sweet chilli, tomato, raw broccoli stems, yoghurt and smoked paprika

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