



Director's Cut

We Are Beef Free Every Day at Soneva Fushi

We are proud that every day is a beef free day at Soneva, as there are no beef items included in our buffets or set menus. Instead, we have a range of fish, seafood, other meats and vegetarian dishes to tempt your taste buds.

However, should you wish to order beef dishes please let us know and our Chef will make recommendations for you.

This initiative is in keeping with our environmental and SLOWLIFE policy. Reducing our beef consumption will help to improve the welfare of animals, slow down climate change, and improve our health.

It is a known fact that the main contributor to greenhouse gas emissions is the production of livestock for human consumption.

We thank you for your support for this initiative, and please feel free to talk to any of our Hosts for more details.



Appetizers and Salads

Torched Japanese Wagyu Beef Nigiri <i>Glazed with Yakiniku Sauce, Radish, Spring Onion</i> (Surcharge of USD 25)	USD 66
Torched Salmon Nigiri <i>Glazed with Yakiniku Sauce, Radish, Spring Onion</i>	USD 17
Tempura Sushi Rolls <i>Salmon Caviar</i>	USD 25
Green Tea Tempura Scallops <i>Stuffed with Umeboshi Plum</i>	USD 40
Grilled Indian Ocean Prawns <i>Romesco Sauce</i>	USD 28
Organic Soneva Special Garden Salad (H,V,O) <i>Orange and Sesame Dressing</i>	USD 17
Seaweed Salad (H,V) <i>Watermelon and Goma Dressing</i>	USD 22

Prices are Subject to 10% Service Charge and 12% GST
Healthy and Low Calorie (H). Organic (O). Vegetarian (V). Plant Based (PB). Gluten Free (GF).
Dairy Free (DF). Spicy (S).



Fattouche (V) <i>Pita Bread, Vegetable Salad, Herb</i>	USD 17
Quinoa Salad (H,V,O) <i>Pomegranate and Avocado</i>	USD 17
Hiyashi Chukka <i>Cold Noodle Salad, Ham, Eggs, Tomato, Cucumber</i>	USD 18
Classic Caesar Salad <i>Romaine Lettuce, Parmesan, Croutons</i>	USD 26
Thai Crab Cake <i>Green Papaya Salad, Sweet Chili Sauce</i>	USD 26
Som Tam Seafood (V) <i>Papaya, Seafood, Tomato, Long Bean, Peanut</i>	USD 29
Rossini Caviar Gold or Ossetra (30g) <i>With Accompaniments</i>	USD 110

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Hawaiian Sushi Poke Bowls

Spicy Tuna Poke USD 44
Avocado, Cucumber, Sesame, Radish, Quail Egg

Salmon Poke USD 55
Truffle Mayo, Avocado, Salmon Roe

Mixed Seafood Poke USD 49
Avocado, Lettuce, Ponzu Miso Sauce

Chirasi Sushi USD 33
Assorted Seafood, Cucumber, Eggs, Avocado

Teriyaki Salmon Bowl USD 44
Garden Lettuce, Cucumber, Tomato, Teriyaki Orange Dressing

Chicken Katsu Donburi USD 17
Japanese Fried Chicken, Egg, Rice

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Sandwich and Wraps

Baked Sandwich (V) USD 28

French Fries or Vegetable Crisps, Garden Mushroom, Blue Cheese, Truffle Oil, Organic Rocket Leaves

Baked Focaccia Sandwich USD 25

Organic Pesto, Provolone Cheese, Parma Ham, Portobello Mushrooms

Soneva Clubbable USD 28

Sour Dough Bread, Free Range Chicken, Crispy Bacon, Organic Tomatoes, Hen's Egg, Lettuce

Vegetarian Sandwich (V) USD 20

Organic Pesto, Provolone Cheese, Eggplant, Sun Dried Tomato, Sweet Basil

Yogurt Naan Tandoori Chicken Wrap USD 20

Cucumber Raita

Cajun Spiced Salmon Steak on Rye Bread USD 28

Dill, Crème Fraiche, Garden Greens



Josper Hot Smoker

Maldivian Tuna Steak

USD 33

Sautéed Spinach, Mushroom and Cauliflower Sauce

Lagoon Prawns

USD 33

Grilled Vegetables, Tamarind Sauce, Spicy Lime Sauce

Local White Fish

USD 28

Garden Green Salad, Spicy Lime Sauce

Asian Herb Marinated Chicken Thigh

USD 26

Spicy Papaya Salad



Charcoal Wok

Tom Yum Goong

Spicy Soup with Shrimp and Thai Herbs

USD 18

Thai Goong

Wok Fried Rice Noodles, Prawns, Tamarind Sauce

USD 33

Khao Pad Gai

Chicken Fried Rice, Egg, Onion, Carrot

USD 22

Ruam Kaeng Phet

Seafood in Red Curry Sauce, Steamed Rice

USD 36

Amber Tofu

Braised Bean Curd, Black Mushrooms, Steamed Rice

USD 20



Dessert

Matcha Lava Pudding USD 17
Coconut and Yuzu Ice Cream

Chilled Citrus Soup USD 17
Lychee Sorbet, Green Tea Cookies

Sesame Iced Parfait USD 17
Orange and Grapefruit Compote, Coconut Spicy Sauce

Mango Yuzu Pana Cotta USD 17
Sake Honey Jelly, Seasonal Fruits

Green Tea Meringue Shell USD 17
Passion Fruit Cream, Pomegranate Salsa

Fruit Platter USD 17
Seasonal Fresh Fruits

Restaurants Against Hunger

Soneva Jani is proud to participate in the Restaurant Against Hunger Fund. For every main course you order we donate 50 cents towards the fund. All the money raised goes to support programs around the world, which fight to rid the world of hunger and malnutrition.

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