



Fresh in The Garden



Chinese



Russian

Chef Aaron Connolly

Appetizer

Scallops (GF, H, O)

Cauliflower, Raisin, Curry

Main Course

New Zealand Lamb (H, GF)

Loin and Shoulder of Lamb, Courgette, Aubergine Tomato, Basil



Chef Christopher Warwick

Appetizer

Scallop Tempura (DF)

Mango, Mild Chili Relish, Spiced Middle Eastern Salt

Main Course

Seafood (H)

*Singapore Style Sweet Chili, Tomato, Raw Broccoli Stems, Yoghurt,
Smoked Paprika, Chorizo Velouté*

Chef Jesus Niño Manchado

Appetizer

Potato and Spring Onion (GF, O)

Poached Eggs, Risotto, Potato Mousse, Freshly Grated Truffle

Main Course

Tasmanian Salmon (H, O)

Grilled Tasmanian Salmon, Mushrooms, Ragout Casserole



Daily Menu

Appetizer

Salmon Tartare (H, GF, DF)

Sumac, Lemon Basil, Tomato, Melon

Local White Fish Ceviche (H, DF, GF)

Strawberry, Mango, Green Apple Sorbet

Main Course

Tiger Prawns (H, GF)

Tiger Prawn, Zucchini, Aubergine, Tomato, Couscous, Basil

Vegetable Paupiette (V, H, O, GF, DF)

Courgette, Pepper, Leek, Potato, Tomato, Black Olive, Wrapped in a Banana Leaf

Dessert

Chocolate Crémeux

Vanilla Crumble, Sea Salt, Olive Oil

Tiramisu

Mint Chocolate Chip Ice Cream, Rosemary Crumble



Appetizer

USD 43

Soneva Salad (V, H, O, GF, DF)

*Organic Salad from our Garden, Toasted Seeds, Herbs,
Raw Vegetables, Wine Vinaigrette*

Beetroot (H, V, GF)

Beetroot, Hazelnut, Endive, Goat Cheese Mousse

Confit Duck Leg (GF)

*Confit Duck Leg, Lime, Coriander, Caramelised Apple Purée,
Fresh Apple, Rocket Leaves*

Chilled Tomato Gazpacho (H, O, GF, DF)

Cold Tomato Gazpacho, Green Apple Sorbet, Extra Virgin Olive Oil

Tuna (H, GF, DF)

Tuna, Avocado, Watermelon, Wakame, Wasabi

Tomato (H, O, V, GF)

Heirloom (PB), Gluten Free (GF), Dairy Free (DF), Spicy (S).

Textures of Jerusalem Artichoke (H, O, V, GF)

Purée, Slow Roast, Pickled, Raw, Crisps, Rocket Leaves, Truffle

Smoked Scallop (H, O, GF)

Crispy Pancetta, Red Pepper Coulis, Green Pea Purée, Lemon Basil Smoke

Mushroom Cappuccino (H, O, V)

Black Truffle, Oyster Mushroom Tempura



Main Course

USD 69

Rigatoni (O, GF)

Artichokes, Prawns, Mushrooms, Feta Cheese

Scampi (H, GF)

Scampi, Pink Grapefruit, Celeriac, Yoghurt, Dill

Corn Fed Chicken (H)

Chicken Roulade, Puy Lentil Ragout, White Onion Purée, Green Asparagus

Butternut Squash (H, V, GF)

Mascarpone, Parmesan, Halloumi, Roquette

Salmon (H, GF, DF)

Grilled Salmon, Potato Crab Tower, Salmon Roe, Lemon Yuzu Dressing

Papillote (H,O, GF)

Local Fish, Potato, Tomato Concasse, Black Olive Tapenade, Rosemary

Job Fish (H, O)

Pumpkin, Pecan, Sesame, Endive

Lamb Loin (GF)

*Lamb Loin, Moroccan Style Aubergine, Goat Cheese, Pickled Tomato,
Garden Lettuce, Mixed Herb Oil*



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.



Dessert

USD 30

Carrot in the Garden

Carrot Cake, Light Chocolate Mousse, Cookies Crumble, Popping Candy

Tokaji Aszú Oremus 3 Puttonyos 2006, Tokaj, Hungary

Raspberry and Yuzu

Yuzu and Raspberry Sorbet, Green Tea Crumble, Light Cheese Foam Muscat

"Sélection de Grains Noble" René Muré 2001, Alsace, France

Chocolate Fondant

Chocolate Hazelnut Fondant, Caramelised Banana, White Coffee Ice Cream

Tokaji Aszú Oremus 3 Puttonyos 2006, Tokaj, Hungary

Mango Tart

Warm Caramelized Mango, Coconut Sorbet, Fresh Mint

2009 Eiswein Cuvée, Andert Josef, Neusiedlersee, Austria

Selection of Cheese

Homemade Marmalade

Tokaji Aszú Oremus 3 Puttonyos 2006, Tokaj, Hungary

Strawberry and Cream

Strawberry Parfait, Vanilla Panna Cotta, Milk Sorbet

Muscat "Sélection de Grains Noble" René Muré 2001, Alsace, France



Restaurants Against Hunger

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