



Chef Sobah at Out of the Blue



Chinese



Russian

Sashimi

USD 35

5 Pieces per Serving

Tuna Sashimi, Salmon Sashimi, Ebi Sashimi, Yellow Tail Sashimi, Surf Clam

New Style Sashimi

USD 35

5 Pieces per Serving

Sea Scallops with Tomato and Ponzu Salsa

Aburi Salmon

Local Fish Carpaccio Tiradito Style, Sesame Dressing,

Octopus with Ponzu Salsa Sauce

Yellow Tail Aburi Hamachi with Yuzu Miso, Chili

Spicy Tuna Tartar, Ponzu, Salmon Caviar

Nigiri Sushi

USD 35

3 Pieces per Serving

Salmon Nigiri, Unagi Nigiri, Reef Fish Nigiri, Yellow Tail Nigiri, Surf Clam



Nigiri Sushi USD 60

2 Pieces per Serving
Japanese Wagyu Beef Nigiri

Nori Maki Rolls USD 35

4 Pieces per Serving
Tuna Maki, Salmon Maki, Kappa Cucumber Maki, Yellow Radish Maki

New Style Maki Rolls USD 35

3 Pieces per Serving
Spicy Tuna Roll
California Roll with Tobiko, and Crispy Tenkasu
Philadelphia Cream Cheese Roll
Ebi-Ten Prawn Tempura Roll with Sweet Soy Reduction
Soft Shell Crab Roll with Tobiko
Organic Soneva Garden Vegetable Roll
Unagi Roll with Cucumber
Deep Fried Maki Roll with Tuna, Salmon, Salmon Caviar, and Reef Fish

Tempura USD 35

Prawn Tempura, Vegetable Tempura, Fish Tempura, Soft Shell Crab Tempura

Side Dish, Soup, and Salad USD 35

Hiyashi Wakame Salad with Sesame (H,V,GF)
Edamame with Japanese Pickles (H,V,DF,GF)
Miso Soup with Tofu, Seaweed, Spring Onion (H,V,DF,GF)
Suimono Broth with Dumplings (DF)
Cold Soba Noodles with Tentsuyu (DF)



Fish

USD 35

Salmon

Miso Sauce

Grilled Prawn

Teriyaki Sauce and grilled vegetables

Grilled Tooth Fish

Misoyaki Sauce

Yellow Fin Tuna Steak

Cauliflower Sauce, Grilled Vegetables

Seafood Curry

Vegetables, Steamed Rice

Vegetarian

USD 35

Yakisoba Stir Fried Noodles and Vegetables (H,V,DF,GF)

Yakimeshi Japanese Fried Rice and Vegetables (H,V,DF,GF)

Yasai Itame Stir Fried Vegetables (H,V,DF,GF)

Vegetable Curry and Steamed Rice (H,V,DF,GF)

Chicken

USD 35

Hibachi Corn Fed Chicken

Mushroom, Broccoli, Teriyaki Sauce

Chicken Curry

Vegetables, Steamed Rice



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Robatayaki Charcoal Grill

USD 35

Chicken Yakitori (DF,GF)

Thigh Skewers, Yakitori Sauce

Bonjiri (DF,GF)

Chicken Tail, Onion Ginger Sauce

Ebi (DF,GF)

Prawns with Spicy Sauce

Salmon Belly (DF)

Teriyaki Sauce

Squid (GF)

Teriyaki Mayo

Shitake Mushroom (V,DF,GF)

Soy Reduction

Asparagus (V,DF,GF)

Wasabi Mayo



Josper Hot Smoker

USD 35

Lamb Rack (DF,GF)

Red Wine and Miso Sauce

Pork Belly Kakuni (DF,GF)

Garlic Mushrooms, Bok Choy Steamed Rice

Local White Fish (DF,GF)

Garden Green Salad, Thai Spicy Lime Sauce

Asian Herb Marinated Chicken Thigh (DF,GF)

Spicy Papaya Salad

Charcoal Wok

USD 35

Goong Thod Sauce Ma Kham (DF,GF)

Deep Fried Prawns, Tamarind Sauce

Tom Kha Gai Ma Praow On (DF,GF)

Chicken in Coconut Milk Soup, Lemongrass, Galangal, Young Coconut

Spaghetti Pad Thai Goong (DF)

Wok Fried Spaghetti, Prawn, Tamarind Sauce

Raat Naa (DF,GF)

Wok Fried Rice Noodles, Seafood, Thick Gravy

Crab Curry (DF,GF)

Stir Fried Crab, Vegetable Curry, Steamed Rice

Prices are Subject to 10% Service Charge and 7% Government Tax
Healthy and Low Calorie (H). Organic (O). Vegetarian (V). Plant Based (PB).
Gluten Free (GF). Dairy Free (DF). Spicy (S).



Dessert

Matcha Crème Brûlée	USD 35
<i>Coconut and Yuzu Ice Cream, Almond Biscotti</i>	USD 16
<i>Moscato d'Asti, Fontanafredda N.V, Piemonte, Italy</i>	
Chilled Citrus Soup (H)	USD 35
<i>Lychee Sorbet, Green Tea Cookies</i>	USD 29
<i>Tokaji Aszú Oremus 3 Puttonyos 2006, Tokaj, Hungary</i>	
Sesame Iced Parfait (GF)	USD 35
<i>Orange and Grapefruit Compote, Coconut Spicy Sauce</i>	USD 29
<i>Tokaji Aszú Oremus 3 Puttonyos 2006, Tokaj, Hungary</i>	
Mango Yuzu Pana Cotta (GF)	USD 35
<i>Sake Honey Jelly, Seasonal Fruits</i>	USD 16
<i>Moscato d'Asti, Fontanafredda N.V, Piemonte, Italy</i>	
Green Tea Meringue Shell (DF,GF)	USD 35
<i>Passion Fruit Cream, Pomegranate Salsa</i>	USD 29
<i>Tokaji Aszú Oremus 3 Puttonyos 2006, Tokaj, Hungary</i>	
Fruit Platter (H,DF,GF)	USD 35
<i>Moscato d'Asti, Fontanafredda N.V, Piemonte, Italy</i>	USD 16



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



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Chef Wicky's Poke Specials

Spicy Tuna Poke USD 30

Avocado, Cucumber, Sesame, Red Radish, Quail Egg, Sushi Rice

Salmon Poke USD 35

Truffle Mayo, Avocado, Salmon Roe, Sushi Rice

Mixed Seafood Poke USD 35

Avocado, Lettuce, Ponzu Miso Sauce

New Style Sashimi

Yellow Tail USD 30

Yuzu, Soy, Sesame, Ginger, Garlic, Hot Oil

Reef Fish Tiradito USD 30

Coriander, Yuzu, Lemon, Tiger's Milk, Rocoto Hot Pepper

Octopus USD 30

Ponzu Sauce, Tomato, Bell Pepper, Salsa, Bean Sprouts



Light Lunch Specials

Torched Salmon Nigiri <i>Glazed with Yakiniku Sauce, Radish, Spring Onion</i>	USD 17
Nikkei Sushi Selection <i>A selection of 5 Nikkei Style Nigiri of the Day</i>	USD 20
Lamb Carpaccio <i>Lamb Loin, Spring Onions, Ginger, Pickled Wasabi, Lemon Juice</i>	USD 17
Tuna Tartar <i>Wasabi, Black Pepper, Dashi, Garlic, Gold Selection Rossini Caviar</i>	USD 22
Traditional Ceviche <i>Reef Fish Ceviche, Red Chili, Onion, Coriander, Tiger's Milk, Chulpe Corn</i>	USD 20
Vietnamese Summer Rolls <i>Steamed Prawns, Slices of Pork, Lettuce, Herbs, Cucumber, Wrapped in Rice Paper</i>	USD 17



Rossini Caviar

Soneva has partnered with Rossini Caviar, a sustainable producer of caviar. Rossini Caviar was founded in 1999, by Jacob Marsing-Rossini. Rossini Caviar farms its own sturgeon, from the hatchery to their low-density ponds which allow the fish to have plenty of space to grow, all on a natural, hormone free diet.

Oscietra Selection

USD 120

Acipenser Gueldenstaedtii - Like normal Oscietra, the Selection has a nutty fruitiness with subtle hints of ocean brine, but with much more depth and body. This caviar ranges from warm light brown to grey in colour and is limited in availability. Out of 100 kg of Oscietra caviar, only 1.6 kilos can be classified as Selection.

Gold Selection

USD 130

The Dauricus Schrenkii – Gold Selection is one of the most popular of caviars amongst consumers, due to its firm texture and large grain size. The colour of the caviar is mostly on the lighter side of the colour scale. Gold Selection is characterised by its unique delicate crisp pop in the grain. The flavour is medium intense, and well balanced in depth, making it suitable for both pure consumption as well as an active ingredient in dishes. These fish are ripe at the age of 7 - 8, and weigh between 30 - 50 kilos when the caviar is processed. The caviar is salted and matured for 12 weeks.



Salads

Diana von Cranach's Salad of the Day	USD 22
<i>Raw and Vegan Chef Diana von Cranach has designed a selection of Asian RAW salads for us. Ask your service host for today's specials</i>	
Organic Soneva Special Garden Salad	USD 17
<i>Garden Leaves, Orange and Sesame Dressing</i>	
Seaweed Salad	USD 22
<i>Watermelon, Goma Dressing</i>	
Yam Som O	USD 22
<i>Thai Spicy Pomelo Salad, Prawns, Coriander, Peanuts, Chili</i>	
Bun Thit Nuong	USD 22
<i>Cold Vietnamese Noodle Salad, Chargrilled Pork, Fresh Vegetables</i>	
Som Tam Gai Yang	USD 22
<i>Green Papaya, Grilled Chicken, Sticky Rice</i>	



Soups

Soto Ayam <i>Indonesian Clear Chicken Turmeric Soup, Noodles, Herbs</i>	USD 15
Pho Ga <i>Traditional Vietnamese Chicken Noodle Soup ,Cinnamon, Star Anise, Ginger, Fresh Herbs</i>	USD 15
Tom Yam Goong <i>Classic Thai Spicy Soup, Prawns, Lemongrass, Kaffir Lime, Galangal</i>	USD 18
Ikan Asam Pedas <i>Indonesian Curried Fish Soup, Turmeric, Lemongrass, Tamarind</i>	USD 18
Tom Kha Gai <i>Coconut Chicken Soup, Galangal, Lemongrass, Coriander, Kaffir Lime</i>	USD 15



Asian Snacks

Sateh Ayam <i>Marinated Grilled Chicken Skewers, Peanut Sauce</i>	USD 23
Banh Xeo <i>Crispy Rice Pancakes, Prawns, Beansprouts, Spring Onion, Fresh Herbs Dipping Sauce</i>	USD 30
Gado Gado <i>Salad of Blanched Vegetables, Tofu, Potato, Eggs, Bean Sprouts, Peanut Sauce</i>	USD 23
Chao Tom <i>BBQ Prawns, Lemongrass, Lettuce, Fresh Herbs</i>	USD 30
Teriyaki Salmon Bowl <i>Lettuce, Cucumber, Tomato, Teriyaki Orange Dressing</i>	USD 35
Banh Mi – Your Style <i>Baguette with Your Choice of Cheese, Charcuterie, Smoked Salmon, Vegetables</i>	USD 30



From the Streets of Asia

The following specials are examples of comfort food typically found in Asian markets. If you cannot find what you like, please ask our chefs from Thailand, Vietnam, or Indonesia to customise your lunch.

Nasi or Bami Goreng **USD 35**

*Indonesian Wok Fried Rice or Noodles, Vegetables,
Roast Chicken Satay, Sambal, Adjar, Rice Crackers*

Phad Thai Goong **USD 30**

*Wo Fried Rice Noodles, Prawns, Beansprouts, Spring Onions,
Toasted Peanuts*

Ca Kho To **USD 30**

*Caramelised Fish in Clay Pot, Coriander, Chili, Shallots, Garlic,
Black Pepper, Steamed Rice*

Chicken Katsu Donburi **USD 25**

Japanese Fried Chicken, Egg, Rice

Gule Kambing **USD 25**

Mild Indonesian Lamb Curry, Lemongrass, Coconut, Steamed Rice

Khao Phad **USD 30**

*Thai Fried Rice with Your Choice of Chicken, Pork, Prawns,
or Seafood, Egg, Tomato, Spring Onion*



Sandwiches

At Out of the Blue we feature South East Asian street food during the day and a more modern Japanese cuisine in the evening.

As sandwiches, other than Banh Mi, are not typically Asian; we have not listed them on the menu. However, our chefs are more than happy to put your favourite sandwich together on request.

We have a selection of cheeses and charcuterie available in our magnum wine room and a variety of breads that could turn into a delicious sandwich on request.

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Dessert

USD 17

Crème Brulee

Coconut and Yuzu Ice Cream

Chilled Citrus Soup

Lychee Sorbet, Green Tea Cookies

Sesame Iced Parfait

Orange and Grapefruit Compote, Coconut Spicy Sauce

Mango Yuzu Pana Cotta

Sake Honey Jelly, Seasonal Fruits

Green Tea Meringue Shell

Passion Fruit Cream, Pomegranate Salsa

Fruit Platter

Seasonal Fresh Fruit Selection