

SIRRU FEN FUSHI

PRIVATE LAGOON RESORT



# ALL DAY DINING MENU



## APPETIZERS & SALADS

- Maldivian Tuna Crudo**  28  
Soy, Ginger, Sesame Dressing, Orange, Yuzu, Mustard Aioli
- Vietnamese Rice Paper Rolls**  30  
Prawns, Glass Noodles, Mint, Cabbage, dipping Sauce
- Quinoa & Avocado Salad**  28  
Mango, Pomegranate, Romaine, Balsamic
- Cured Tasmanian Ocean Trout**  32  
Beetroot, green Apple Slaw, Citrus Aioli, crispy Sourdough
- Kataifi Prawns**  30  
Phyllo wrapped, Hummus Beirut, spicy Dakkous Sauce
- Pan-fried Foie Gras**  36  
Caramelized Apple Puree, grilled Brioche, Port Wine Jus
- Kanamadhu Crab Cake**  30  
Panko fried, Mango, red Cabbage, Remoulade Sauce
- Nicoise Salad**  28  
Seared Yellowfin Tuna, Baby Potatoes, Egg, green Beans, Lettuce, Kalamata Olives, extra Virgin Olive Oil, Balsamic Reduction
- Mix Green Salad**  24  
Mesclun Mix, Avocado, Cherry Tomato, red Onion Cucumber, Capsicum, Focaccia Croutons, Mustard Vinaigrette
- Greek Salad**  28  
Red Onion, Bell Pepper, Tomato, Cucumber, Olives, Mint, Feta, Greek Lamb Kofta
- Caesar Salad**  24  
Baby Romaine, crisp Parma Ham, Caesar Dressing Croutons, Chives, Parmigiano Reggiano
- With Cajun spiced Chicken 38  
With grilled Prawns 
- Arabic Mezze**  42  
Hummus, Moutabel, Fatoush, Kibbeh, Falafel, marinated Olives, warm Pita Bread

## SOUPS

- Coconut Gazpacho**  24  
Pickled Shrimp, Tender Coconut, Micro Herbs
- Tom Yum Goong**  28  
Prawns, Mushrooms, Coriander, Tomato, hot and sour Broth
- Pho Ga**  30  
Vietnamese Chicken Broth, flat Rice Noodles, Asian Greens
- Borscht**  28  
Beef Broth, Beetroot, Cabbage, Sour Cream, Dill

## MAIN COURSES

### BURGERS & SANDWICHES

- Club Sandwich**  36  
Toasted white Bread, Lettuce, roasted Chicken Breast, Egg, cooked Ham, Tomato, Cucumber
- Shrimp Quesadilla**  34  
Peppers, Cheese, Guacamole, Sour Cream, Tomato Salsa
- Ciabatta**  32  
Parma Ham, Buffalo Mozzarella, Tomato Confit, Basil Pesto, Arugula Leaves, Balsamic
- Raha Angus Burger**  38  
Caramelized Onions, Lettuce, Bacon, Cheddar Cheese, fried Egg, House Dressing, Sesame Bun
- Chicken Burger**  35  
Fried Chicken, Coleslaw, Gruyere Cheese, Ranch Dressing, Focaccia Bun

Vegetarian:  Pork:  Gluten:  Gluten Free:  Dairy:  Spicy:  Nuts:  Fish:  Mollusca:  Crustacean:  Vegan: 





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## PASTA & RISOTTO

Pair a Selection of Spaghetti, Penne, Tagliatelle or Gluten-Free Penne or Gluten-Free Spaghetti with any of the following Sauces:

- Carbonara  32  
Guanciale, Egg, Parmiggiano-Reggiano
- Bolognese  36  
Angus Beef Ragout, San Marzano Tomato
- Al Pomodoro  28  
San Marzano Tomoto, fresh Basil
- Aglio, Olio e Pepperoncino  28  
Valderrama Olive Oil, Garlic, Chili, Focaccia Crumbs
- Risotto ai Funghi  30  
Assorted Forest Mushrooms, Cream, White Truffle Oil, Parmesan
- Risotto Frutti di Mare  36  
Mussels, Prawns, Reef Fish, Tomato, Basil

## ASIAN WOK

- Mee Goreng  36  
Stir-fried Noodles, Shrimp, Chicken, Vegetables, Egg, Tofu, Chili
- Garlic Fried Rice  34  
Crispy fried Chicken, sweet & spicy Sauce, Green Onion, Sesame Seeds
- Nasi Goreng  38  
Fried Rice with Vegetables, Prawn, Sambal, Chicken Satay, Shrimp Crackers, fried Egg, Vegetable Pickle
- Pad Thai  32  
Flat Rice Noodles, Chicken, Prawn, Vegetables, Peanuts, Tamarind Sauce
- XO Shrimps  36  
Scallops, Bell Pepper, Onions, Spring Onion, XO Sauce
- Wok fried Szechuan Beef  38  
Szechuan Pepper, Asian Greens, Chives
- Thai Basil Chicken  36  
Wok-fried, minced Chicken, fried Egg, Basil Sauce

## PIZZA OVEN

### PIZZA ROSSO

- Margherita  28  
Tomato, Basil, Mozzarella, extra Virgin Olive Oil
- Capricciosa  35  
Mushroom, Ham, Artichoke Hearts, Tomato, Olives, Egg, Mozzarella
- Frutti di Mare  36  
Prawns, Calamari, Reef Fish, Mussels, Tomato, Mozzarella
- Hawaii  34  
Ham, Pineapple, Jalapeno, Tomato Sauce, Mozzarella
- Verdure  30  
Eggplant, Onion, Zucchini, Bell Pepper, Olives, Tomato, Mozzarella

### PIZZA BIANCA

- Quattro Formaggi  32  
Gorgonzola, Fontina, Parmesan, Mozzarella
- Taleggio  32  
Taleggio Cheese, Parma Ham, Mozzarella, Rocket Leaves

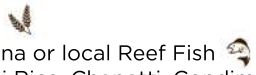






### PIZZA CALZONE

- Caponata & Parma  38  
Tomato, Basil, Mozzarella
- Beef & Cheddar  36  
Beef Pepperoni Sausage, Bell Pepper, Mozzarella









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## ESSENCE OF SPICES

- Maldivian Curry**  36  
Choice of Chicken, Tuna or local Reef Fish with steamed Basmati Rice, Chapatti, Condiments
- Butter Chicken**  36  
Paratha, steamed Basmati Rice, Condiments
- Gosht Biryani**  46  
Slow-cooked Lamb, Basmati Rice, Cucumber Raita, Pickle, Papadam
- Palak Paneer**  34  
Pressed Cottage Cheese, creamy Spinach Sauce, Basmati Rice, Condiments
- Bo Kho**  38  
Vietnamese braised Beef, Carrots, flat Rice Noodles, Herbs
- Thai Prawn Curry**  36  
Prawns, Eggplant, green Beans, Thai Basil, steamed Jasmine Rice
- Dhal Makhani**  34  
Slow-cooked black Lentils, Basmati Rice, Condiments

## INTERNATIONAL








- Pelmeni**  48  
Beef & Pork Dumplings, Dill, Sour Cream, Bouillon
- Local Reef Fish**  36  
Parmesan Cream, Spinach, Pine Nuts, Fennel, preserved Lemon
- Char-grilled Beef Tenderloin**  62  
Butternut Squash Puree, Mashed Potato, Asparagus, green Beans, Veal Jus
- Raha Lobster Thermidor**  110  
Mustard, Cream, Mushrooms, Parmigiano Reggiano, green Beans SUP 60
- Roasted Black Cod**  54  
Oven-baked Potato Mash, Asparagus, Teriyaki Sauce SUP 49
- Arabic Mixed Grill Platter**  64  
Chicken, Lamb Kofta, Beef Kebab, Pita Bread
- Mediterranean- Style Whole Grilled Reef Fish**  85  
Artichokes, Olives, Sun-Dried Tomatoes, Thyme, Tomato - Caper Sauce
- Seafood Platter**  250  
Lobster, Prawn, Catch of the Day, Calarmari, SUP 140  
grilled Octopus, Mashed Potatoes, Side Salad, grilled Vegetables

## SIMPLY GRILLED

- From the Sea**
- Atoll Lobster**  SUP 64 140
- Tasmanian Salmon**  48
- Yellowfin Tuna Loin**  39
- Reef Fish Fillet**  36
- Tiger Prawns**  38
- Accompanied by a mixed Salad, Potato Mash with Your choice of Sauce: Lemon Butter, Pico de Gallo, Garlic Herb Butter, Spicy Sauce
- From the Land**
- Angus Beef Ribeye** 72
- Lamb Cutlets ( 3 pieces)** SUP 58 70
- Corn-fed Chicken Breast** 38
- Spatchcock** 48

Accompanied by sauteed Vegetables, Potato Mash with Your Choice of Sauce: Veal Jus, Mushroom Sauce, Pepper Sauce, Bearnaise





















## DESSERT

- Almond Chocolate Cake**  25  
Mandarin Compote, Chocolate Ganache, Crumble
- Baked Yogurt**  22  
Double Cream, Passion Fruit Compote
- Burnt Cheesecake**  24  
Cream Cheese, Mixed Berry Compote, Meringue
- Layered Pistachio Bar**  24  
Milk Chocolate, Mandarin, Chocolate Sauce, Pistachio Crumble
- Apple Tart**  26  
Almond, Berries, Caramelized Apples
- Pineapple Panna Cotta**  24  
Caramelized Pineapple, Caramel Sauce
- Fresh Fruit Platter** 28  
Selection of Local and Seasonal Fruit
- Selection of Fresh Ice Creams**  12  
2 Scoops, Maldives Screw Pine, Vanilla, Chocolate, Strawberry, Salted Caramel

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# KIDS MENU

Tomato Soup  	7
Tomato, Cheese Croutons	
Choice of Vegetable Purees 	7
Carrot, Asparagus, Broccoli, Spinach	
Little Fillet Mignon	10
Mashed Potato, Broccoli	
Spaghetti Bolognese 	12
Tomato Sauce with Minced Beef	
Crumbed Cheese Breast  	12
Steamed Vegetables, Mashed Potato, Fresh Juice	
Angus Cheese Burger  	12
Lettuce, Tomato, Onion, Pickles, Cheddar Cheese, Pommery Mayonnaise	
Margherita Pizza  	10
Mozzarella, Tomato, Basil	
Pepperoni Pizza  	12
Pepperoni Sausage, Tomato, Mozzarella	
Fish & Chips   	14
Battered Fish, Tartar Sauce, French Fries	
Mixed Fruit Salad	8
Nut Sundae <small>(also available without Nuts)</small>  	10
Pistachio Cream, Roasted Nuts, Marshmallow, Valrhona Chocolate	
Banana Fritters  	10
Vanilla Ice Cream, Chocolate Sauce	
Selection of Ice Cream <small>(per Scoop)</small> 	5
Vanilla, Chocolate, Coconut, Raspberry,	



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