

# fireDOOR



2019 | 2020 | 2021 | 2022 | 2023 | 2024 | 2025



## WELCOME TO FIREDOOR

### *Where flavour, flame and the Indian Ocean meet*

*Suspended above the lagoon, fireDOOR is an atmospheric evening dining destination. An overwater sanctuary where refined technique, architectural drama and the gentle movement of the sea come together after dark.*

*By night, the restaurant glows. Flame-shaped ambient lighting casts a warm, sculptural light across open rafters and glass-panelled floors, revealing the softly illuminated lagoon beneath your feet. Reef fish glide silently below as the ocean laps against the deck, creating a mesmerising, immersive setting part theatre, part tranquillity.*

*“Good food is the foundation of genuine happiness.”*

*— Auguste Escoffier*

*At the heart of fireDOOR is a deep respect for craft. Michelin-trained chefs apply sophisticated cooking methods — from slow cooking and sous-vide to smoking, wok-braised and stir-fried techniques — with precision and restraint. Plant-based cuisine is approached with equal creativity and care, while premium cuts and ocean-fresh seafood are expertly finished on an impressive JOSPER grill, prized for its ability to deliver exceptional depth of flavour and perfect texture.*

*The experience is elevated further by a masterfully curated wine programme. Over 140 labels span the great wine regions of the world — France, Italy, Australia, South Africa and the Rest of the World — with an exceptional 30% dedicated to organic and biodynamic selections. From renowned Châteaux to iconic Super Tuscans, and with an extensive by-the-glass offering, the list is designed to reward both the curious explorer and the true connoisseur.*

*“Le bon vin est pour ceux qui le méritent.”*

*Good wine is for those who deserve it.*

*— French proverb*

*As the evening unfolds, guests are invited to linger. After-dinner moments are thoughtfully curated with a selection of signature short-drink cocktails, premium and deluxe spirits, and carefully considered pairing suggestions to complement the dessert menu allowing each course to conclude on a perfectly balanced note.*

*Spaciously arranged tables create a sense of intimacy without formality, ideal for couples, shared celebrations or long, unhurried dinners with friends. Open to the sea breeze and suspended between sky and water, fireDOOR is not simply a place to dine — it is where the island reveals its most refined, atmospheric expression after dark.*

*fireDOOR is not simply a restaurant — it is an evening shaped by fire, flavour, and the lagoon, where fine dining feels personal, grounded, and distinctly of the island.)*

## **COLD APPETIZERS**

### **Norwegian Salmon Gravlax**

*Cured Salmon with Avocado Salsa and Lime Sauce, Blackberry Harissa Coulis*

*Squid Ink Tuile, Blinis*

(D) (S) (SF)

### **Polmard Beef Tartare \***

*Hand Cut Raw Angus Beef, Chopped Shallot, Dijon Mustard, Capers,*

*Parmesan Crisps*

(D) (GF)

### **Grilled Foie Gras**

*Toasted Brioche, Red Currant Jus, Onion Chutney & Micro Herbs*

(A) (D)

### **Ocean Catch Carpaccio \***

*Passion Fruit Jel, Corn Chips, Lemon Balsamic Oil, Marinated Arugula,*

*Radishes, Harissa Aioli*

(D) (S) (SF)

### **Maldivian Tuna Tataki \***

*Zucchini, Tomato Confit, Mango Avocado Salsa, Potato Crisps*

*Spiced Aioli and Teriyaki Glaze*

(D) (GF) (SF)

\*For Meal Plan Guests

(\*) Meal Plan Supplement

A - Alcohol | D - Dairy | N - Nuts | P - Pork | S - Spicy | V - Vegetarian | GF - Gluten Free | SF - Seafood | VG - Vegan

## WARM APPETIZERS

### Warm Crustacée Salad \*

*Warm Tiger Prawn, Octopus, Mussel, Potato-Mousseline, Chimichurri Dressing*  
(GF) (SF)

### Coconut Risotto \*

*Arborio Rice with Grated Coconut and Parmesan Cheese, Coconut Foam,  
Lemon Zest*  
(A) (D) (V) (GF)

### Dark Side of the Moon

*Seafood Mousse in Squid Ink Dumpling, Seared Scallop, Pomegranate,  
Herbs Oil, Orange Butter Sauce*  
(D) (SF)

### Josper Grilled Octopus \*

*Sweet Potato Puree, Chimichurri Sauce, Squid Ink Tapioca Cracker,  
Carrot Jel*  
(D) (GF) (SF)

### Jumbo Shrimp Tail

*Rustic Caponata, Pineapple Lime Coulis, Aged Balsamic and  
Herbs Oil*  
(D) (GF) (SF)

## SOUPS

### Asparagus Velouté \*

*With Spiced Crouton & Truffled Foam*  
(D) (V)

### Mushroom Celeriac Soup \*

*Truffle Pesto, Cracked Walnuts, Spiced Crouton*  
(D) (N) (SF) (V)

### Seafood Bisque \*

*Scented with Saffron & Served with Melba Toast.*  
(D) (SF)

\*For Meal Plan Guests

(\*) Meal Plan Supplement

A - Alcohol | D - Dairy | N - Nuts | P - Pork | S - Spicy | V - Vegetarian | GF - Gluten Free | SF - Seafood | VG - Vegan

## MAIN COURSES GOURMET EXPERIENCE

*For many of us, the dining experiences define the quality of travel; an opportunity to discover an exciting new flavour, summon the gourmands in us, or simply enjoy lengthy alfresco dinners that blur into wine-sipping evenings under the stars. This gourmet experience is dedicated to aficionados with refined palettes that appreciate the finesse of the highest quality ingredients, and prime cuts prepared with impeccable technique. Embark on a journey that is gastronomically enlightening and visually pleasing.*

### **Paccheri Aragosta**

*Large Hollow-Shaped Pasta and Lobster Ragout, in Oyster Butter, Spring Onion Confit, and Candied Orange*

(D) (SF)

### **Ocean Scenery**

*Poached Spiny Lobster, Jospier Scallops, Fish Baron, Octopus Chermoula, Squid Ink Sponge, Pumpkin Mousseline, Smoked Bisque and Wakame, Saffron Tuille*

(D) (SF)

### **Madagascar Seafood Agnolotti \***

*Stuffed Pasta with Seafood and Burrata Cheese, Sundried Tomato, Sage Butter Sauce*

(D) (SF)

### **Mediterranean Lamb Shank**

*Oven Baked Boneless Shank in Aromatic Spices at 55° for 3 Hrs. Served with Barley Vegetable, Thyme Gravy*

(D)

\*For Meal Plan Guests

(\*) Meal Plan Supplement

A - Alcohol | D - Dairy | N - Nuts | P - Pork | S - Spicy | V - Vegetarian | GF - Gluten Free | SF - Seafood | VG - Vegan

**MAIN COURSES**  
**GOURMET EXPERIENCE**  
Continued...

**Sous Vide Beef Short Ribs**

*4 Hrs. Slow Cooked Boneless Beef Ribs, Herbs Polenta, Parisian Vegetable,  
Valrhona chocolate Sauce*  
(A) (D) (GF)

**Grilled Ocean Catch \***

*Catch of the Day with Saffron Tarragon Sauce, Seasonal Vegetables & Ratte Potato Puree*  
(D) (GF) (SF)

**Duck Two Ways**

*Confit Style Duck Leg, Roasted Breast Meat Served with Mushroom Risotto,  
Herb Salad, Natural Jus, Corn Chips*  
(A) (D) (GF)

**Mediterranean Style Ocean Catch**

*Small Fish Fillet in Citrus Infused Fish Broth, Pickled Orange Segment and  
Seasonal Vegetables*  
(D) (GF) (SF)

**Sous Vide Corn Fed Chicken Breast \***

*Celeriac Apple Puree, Seasonal Vegetables, Carrot Mousseline, Mushroom Mousse,  
Chicken Velouté*  
(A) (D) (GF)

**Roasted Tuna Loin**

*Ratte Potato Mousse, Seasonal Vegetables, Japanese Inspired Butter Sauce*  
(D) (GF) (SF)

\*For Meal Plan Guests

(\*) Meal Plan Supplement

A - Alcohol | D - Dairy | N - Nuts | P - Pork | S - Spicy | V - Vegetarian | GF - Gluten Free | SF - Seafood | VG - Vegan

## **JOSPER GRILL EXPERIENCE**

*Indulge in another transcendent experience here at fireDOOR which includes an epicurean adventure in the care of our customized Josper oven. Designed to grill, and roast fresh meat and seafood at optimal temperatures, you are guaranteed a unique taste, infused with a luxurious smoky flavor.*

### **Australian Black Angus Prime Rib Cutlet 1.2kg**

*Served with Fondant Potato, Sauteed Asparagus, Red Wine & Peppercorn Sauce.*

(A) (D)

Ideal For Two Sharing

### **Australian Westholme Wagyu Striploin**

**180g (Grade 6)**

*Served with Confit Roast Potatoes, Seasonal Vegetables and First Press Extra Virgin Olive Oil*

(D) (GF)

### **Australian Margaret River Beef Tenderloin**

*Served with Baby Vegetables and Pinotage Wine Reduction*

(A) (D) (GF)

### **Australian Westholme Wagyu Beef Tenderloin (Grade 6)**

*Served with Baby Vegetables and Green Peppercorn Sauce*

(A) (D) (GF)

### **Australian Grain Fed Lamb Chop**

*Served with Roasted Root Vegetables & Thyme Tapenade Jus*

(D)

### **Turkish Inspired Brochette**

*Grilled Ground Angus Beef & Chicken Satay*

*Served with Toasted Bread, Spiced Tomato and Tahina Sauce on the Side*

(D) (GF)

\*For Meal Plan Guests

(\*) Meal Plan Supplement

A - Alcohol | D - Dairy | N - Nuts | P - Pork | S - Spicy | V - Vegetarian | GF - Gluten Free | SF - Seafood | VG - Vegan

## **THE MALDIVIAN LOBSTER EXPERIENCE**

### **Singapore Chilli Lobster from the Wok**

*Garlic, Sweet Chilli Tomato Sauce and Egg, Fried Steamed Bun*

(S) (SF)

### **Peppercorn Stir-Fried Lobster from the Wok**

*Cracked Black Peppercorn, Curry Leaves, Sautéed Vegetables and  
Stir-Fried Rice on the Side*

(S) (SF)

### **Gingered Stir-Fried Lobster from the Wok**

*Onion Ginger, Fresh Basil Herbs, Asparagus Spears and Stir-Fried Rice on the Side*

(SF)

### **Braised Lobster Vermicelli from the Wok**

*Spring Onion, Bean Sprout and Red Onion with Eggs in Sesame Soya Sauce*

(SF)

### **The Champagne Lobster**

*Poached Lobster in Champagne Sauce with Baby Leek Confit with Fennel and  
Seasonal Vegetables*

(A) (D) (SF)

### **Josper Grilled Lobster**

*Served with Herb Butter, Sauteed Wild Mushrooms, Roasted Vegetables &  
Confit Potato*

(D) (SF)

\*For Meal Plan Guests

(\*) Meal Plan Supplement

A - Alcohol | D - Dairy | N - Nuts | P - Pork | S - Spicy | V - Vegetarian | GF - Gluten Free | SF - Seafood | VG - Vegan

## PLANT-BASED EXPERIENCE

*Inspired by slow food philosophies where pure, seasonal ingredients are valued, plant-based experience aligns with nature to deliver delightful dishes that are good for your body, soul, and our planet.*

### **Pumpkin Ravioli \***

*Truffle Foam, Porcini Sponge, Artichoke & Micro Herbs*

(D) (V)

### **Warm Beetroots \***

*Poached Pear Confit, Roasted Walnut, Balsamic Glazed Fermented Soybean,  
Orange Yoghurt Sauce*

(D) (GF) (N) (V)

### **Yakitori Celeriac Mille-Feuille \***

*Purple Potato, Crusted Tofu, Teriyaki Jus, Capers and Warm Tomato Concasse*

(GF) (VG)

\*For Meal Plan Guests

(\*) Meal Plan Supplement

A - Alcohol | D - Dairy | N - Nuts | P - Pork | S - Spicy | V - Vegetarian | GF - Gluten Free | SF - Seafood | VG - Vegan

## DESSERTS

### **Durian Fruit Experience**

*Durian Mousse in Crepe Roll, Durian Cake Slice, Durian Ice Cream  
with Caramel Sauce, Almond Flakes*

(D) (N)

Digestif To Pair – Clos L'abeilley Sauternes, France

### **Crème Custard \***

*Egg Custard with Vanilla Ice Cream on Side, Chocolate Waffle*

(D)

Digestif To Pair – Remy Martin VSOP

### **Tarte Fine Aux Pomme \***

*Thin Crust Baked Apple Cinnamon Tart with Vanilla Ice Cream*

(D)

Digestif To Pair – Ramos Pinto Quinta 10 Year

### **Coconut Caramel Bar \***

*With Peanut Butter, Berries, Dried Apricot, Caramel Sauce*

(D) (GF) (N)

Digestif To Pair – Ron Zacapa 23 Years

### **23 Carat Gold Raspberry Yoghurt Panna Cotta**

*Eggless Raspberry Custard, Melon Parisienne, Raspberry and 23 Carat Gold Leaf*

(D) (GF)

Digestif To Pair – Gaja Grappa Nebbiolo Barrique 'Sperss'

\*For Meal Plan Guests

(\*) Meal Plan Supplement

A - Alcohol | D - Dairy | N - Nuts | P - Pork | S - Spicy | V - Vegetarian | GF - Gluten Free | SF - Seafood | VG - Vegan

## DESSERTS

Continued...

### **Valrhona Chocolate Fondant**

*Warm Chocolate Cake with Moist Chocolate, Chocolate Tuille, and Berry Sauce*

(D) (N)

Digestif To Pair – Macallan Fine Oak 12 Years

### **Fruit Symphony \***

*Fruit Brochette, Fruit Shooter, Raspberry Jelly, Berries, Durian Ice Cream, Coconut Chips*

(GF) (VG)

### **Choice of Two Scoops – Ice Cream \***

*Banana, Mango, Vanilla, Valrhona, Espresso, Coconut, Durian Fruit*

(D) (GF)

### **Choice of Two Scoops – Sorbet \***

*Sorbet - Passion Fruit, Lemon, Lychee, Mix Berries*

(GF) (VG)

### **Assiette De Fromage**

*“For the Cheese Lover”*

(D) (N)

Digestif To Pair – Grappa Di Brunello Di Montalcino

\*For Meal Plan Guests

(\*) Meal Plan Supplement

A - Alcohol | D – Dairy | N - Nuts | P - Pork | S-Spicy | V - Vegetarian | GF - Gluten Free | SF – Seafood | VG – Vegan

## **EXCLUSIVE DIGESTIVES**

### **GRAPPA AND MARC**

Nonino Grappa Chardonnay Barrique

Moet & Chandon Marc

Nonino Grappa Picolit

### **SINGLE MALT WHISKY**

Balvenie Doublewood “12 Years”

Nikka Yoichi, Japanese

Macallan “18 Years”

Glenfiddich “25 Years”

### **COGNAC**

Hennessy XO

Rémy Martin XO

Hennessy Paradis Extra

Rémy Martin Louis XIII Grande Champagne

Hennessy Richard Extra Rare