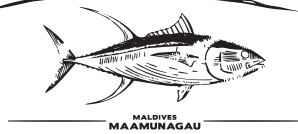


FISH MARKET



DINNER MENU

Full of life and flavour, Fish Market invites you to savour a celebration of the sea in a maritime menu that revolves around fish and seafood, freshly caught and exquisitely prepared for your delectation.

Welcome to the Fish Market!

Here at the Fish Market, expect the freshest seafood, South-East Asian flavours, and a scenic setting over water.

With the Ocean-to-Plate concept, you can pick and choose your seafood from the market or the live lobster tank, and let us know how you would like it to be prepared for you. Our knowledgeable chefs are at your service to help guide you in your decision-making should you need their assistance.

Located over water, this rustic-designed Fish Market is inspired by age-old fish markets, with nets and boat hulls to set the ambience.

Dining at our Fish Market will be a truly special experience – likely to become one of your favourites here at Maamunagau.

Sincerely,
Deepesh K Jose
Director of Culinary & Beverage



CHEF'S SPECIALS

07.00 pm to 10.00 pm

Live Maldivian Lobster (50g)
Oyster Fines de Claire N°3 David Hervé

18
12 (per piece)

Please note that the items above are excluded from all meal plans and
IHG One Rewards member benefits

For more information, please contact your friendly Island Curator.
All prices are in US Dollars and subject to a 10% service charge and 17% GST.



INTERCONTINENTAL.
MALDIVES MAAMUNAGAU RESORT

FISH MARKET



FROM THE SEAFOOD DISPLAY

Green Mussel Per piece	4
Local Reef Fish 50 g	5
Black Tiger Prawns Per piece	9
Ceylon Prawns Per piece	11
Blue Swimmer Crab Per piece	12
Fresh Water Scampi Per piece	19
King Prawn Per piece	19

SELECT YOUR COOKING STYLE

Charcoal Grilled

Chef's selection of Fragrant Sauces, Black Pepper Sauce, Homemade Sambal, Lemongrass Sauce

Steamed

Ginger, coriander, shallot, soy, butter, lime

Stir Fried

Chilli, baby corn, basil, cashew nut, bell peppers, shiitake mushroom, pak choy, bean sprouts, lime leaves, eggplant

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DUMPLINGS

Local Grouper & Garlic Chive Dumpling Local Grouper, Garlic Chive, Smoked Dashi Ginger-Shallot Broth, Sesame Oil, Finger Lime	SF	36
Mushroom Garden Dumpling Wild Mushroom Blend, Black & White Fungus, Truffle Essence, Tofu Silk, Truffle Broth	VG V	30
Shanghai Dumpling Minced Pork Shoulder, Fresh Coriander Leaves, Ginger, Spring Onion, Oyster Sauce	SF P	38
Beef & Foie Gras Dumpling Angus Beef, Foie Gras, Asian Mushroom Medley, Spring Onion, Truffle Essence, Crispy Shallot		40
Prawn & Bamboo Shoot Dumpling Prawn, Bamboo Shoot, Tobiko, Water Chestnut, Garlic Chive, Yuzu Emulsion	SF E N	36
Fish Market Signature Dumpling Prawn, Scallop, Squid, Tom Yum Paste, Lemongrass, Galangal, Kaffir Lime Leaf, Chili Jam	SF	38

SOUPS

Tom Kha Salmon Salmon, Coconut Milk, Galangal, Lemongrass, Kaffir Lime Leaf, Wild Mushrooms, Truffle Oil, Palm Sugar	SF GF S N	38
Fish Maw & Crab Meat Soup Fish Maw, Crab Meat, Bamboo Shoot, Lotus Root, White Fungus, Enoki Mushroom, Wolfberries	SF GF	36
Beef Pho Noodle Soup Authentic South Vietnamese Style, Richly Seasoned Beef Broth, Rice Noodles, Beef Carpaccio, Cilantro, Basil, Bean Sprouts	GF	38

N - Nuts | D - Dairy | P - Pork | V - Vegetarian | SF - Seafood | E - Egg | GF - Gluten-free | S - Spicy | A - Alcohol

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COLD STARTERS

Tuna Tartare Yellowfin Tuna Tartare with Avocado and Maldivian Kanamadhhu Nuts, Lemongrass, Green Tomato, Crisp Sago Crackers	SF N	38
Thai Pomelo & Grilled Prawn Salad Tiger Prawns, Fresh Pomelo, Toasted Coconut, Roasted Peanuts, Lemongrass, Kaffir Lime Leaf, Mint, Coriander, Tamarind Palm Sugar Dressing	SF N S GF	38
Vietnamese Green Papaya Salad Green Papaya, Fresh Garlic, Roasted Peanuts, Carrot, Long Bean, Cherry Tomato, Palm Sugar, Sweet & Sour Dressing, Crispy Shallot	V N S GF	34
Fish Market Salad Seared Salmon, Cos Lettuce, Carrots, Bean Sprouts, Herbs, Alfalfa Sprouts, Shallots, Roasted Peanuts	SF N GF	38
Reef Fish Carpaccio Local Reef Fish, Pomelo Heart, Shallot, Pomegranate, Fried Onion, Sesame Seeds, Togarashi, Crispy Rice Chips, Carambola & Lemon Verbena Dressing	SF S GF	36

HOT STARTERS

Thai Fried Shrimp Cake Fried Shrimp Mousse, Kaffir Lime Leaf, Lemongrass, Trout Roe, Cucumber-Lime Gel, Sweet & Sour Chili Dipping Sauce	SF S GF	38
Seafood Spring Rolls Seafood Filling, Glass Noodles, Homemade Sweet Chili Sauce	SF	38
Crispy Sesame Squid & Green Beans Fresh Calamari, Green Beans, Sesame Seeds, Kaffir Lime Leaf, Sambal Matah, Charred Key Lime, Homemade Sweet Chili Sauce	SF S	38
Charcoal-Grilled Korean Gochujang Pork Belly Skewers Slow-Braised Pork Belly, Korean Gochujang Paste, Pickled Cucumber, Kimchi, Crispy Pork Skin Dust	P S GF	38

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MAIN COURSE

Balinese Seafood Curry Assorted Seafood, Lemongrass, Turmeric, Candlenut, Garlic, Shallot, Coconut Milk, Tamarind	SF S GF N	48
Massaman Neua Braised Beef Brisket, Massaman Curry Paste, Coconut Milk, Baby Potatoes, Roasted Peanuts, Fried Shallots	SF N D GF	55
Vegetables & Tofu Thai Red Curry Tofu, Thai Red Curry Paste, Coconut Milk, Vegetables, Sweet Basil, Palm Sugar, Pineapple & Lychee	V S GF	36
Sweet & Sour Snapper Deep-Fried Maldivian Snapper, Osmanthus Honey, Pineapple, Bell Pepper, Banana Shallots, Rice Vinegar, Sesame Oil	SF	44
Kung Pao Chicken Wok-Fried Chicken Thigh, Bell Pepper, Red Onion, Lotus Root, Candied Cashew Nuts, Dried Chili, Sichuan Peppercorn, Palm Sugar, Spring Onion	N S	38
Hong Kong Style Black Pepper Beef & Potatoes Wok-Seared Angus Beef, Baby Potatoes, Black Pepper Sauce, Garlic, Oyster Sauce, Light Soy, Shaoxing Wine, Red Onion, Spring Onion, Butter Glaze	D S A SF	56
Steamed Local Reef Fish Fresh Maldivian Reef Fish, Manjack Berry Relish, Lemongrass-Infused Tofu Scramble, Shallot, Coriander Root, Lime Leaf	SF GF	42
Nasi Goreng Indonesian Fried Rice, Prawn Skewer, Fried Egg, Sweet Soy, Spring Onion, Prawn Crackers, Crispy Shallot	SF E S GF	44
Seafood Pad Thai Rice Noodles, Prawns, Squid, Reef Fish, Egg, Bean Sprouts, Spring Onion, Tamarind Pulp, Palm Sugar, Crushed Roasted Peanuts, Lime Wedge, Coriander Leaf	SF N E GF	48
Malaysian Kam Heong Tuna Yellowfin Tuna Cubes, Curry Leaf, Dried Shrimp, Shallot, Curry Powder, Oyster Sauce, Light Soy, Evaporated Milk, Coriander Leaves	SF S D GF	48

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CLAY POT DISHES

Seafood XO Sauce Prawn, Scallop, Squid, Fish, Pumpkin, Kale, Fresh Pepper, Finger Root, Basil, Oyster Sauce	SF S GF	48
Pork & Truffle Minced Pork, Truffle Paste, Wild Mushrooms, Onion, Red Bell Pepper, Sweet Basil, Scallion, Oyster Sauce, Sunny-Side-Up Egg	D E GF P SF	44
Mapo Tofu Silken Tofu, Minced Angus Beef, Sichuan Chili Bean Paste, Minced Shiitake Mushroom, Fermented Black Beans, Doubanjiang, Broccolini, Sichuan Peppercorn Oil, Spring Onion	S	52
Korean Gochujang Calamari Calamari, Korean Gochujang Paste, Carrot, Scallion, Baby Corn, Soy Sauce, Sesame Oil, Toasted Sesame Seeds	SF S	42

DESSERTS

Thai Mango Sticky Rice Pudding Thai Sticky Rice, Fresh Mango, Coconut Syrup, Mango Sorbet	V GF	32
Bubur Cha-Cha Pandan Mousse, Coconut Sago, Yam, Sweet Potato, Palm Sugar & Coconut Crumble, Crispy Sago Chip	D E GF	32
Osmanthus Honey Crème Brûlée Osmanthus Honey Custard, Sesame Tuile, Lychee, Compressed Pear	D E GF	32
Banana Éclat Banana Namelaka Cream, Passion Fruit Gel, Banana Bread, Macadamia Crunch, Caramelized Banana Ice Cream, Coconut Crumble	D E N	32
Amber & Mint Mint Parfait, Pineapple Carpaccio, Lemongrass Cake, Lemongrass Syrup, Kalamansi Gel, Edible Flowers	D E	32
Tropical Fruit Platter Tropical Fruits, Passion Fruit Sorbet	VG GF	28

ASIAN ARTISANAL ICE CREAMS & SORBETS

Sweet Potato Ice Cream	D E	9
Lemongrass Coconut Ice Cream	D E	9
Caramelized Banana Ice Cream	D E	9
Thai Tea Ice Cream	D E	9
Chocolate Mandarin Orange Ice Cream	D E	9
Mango Sorbet		9
Passion Fruit Sorbet		9
Lychee Sorbet		9
Kaffir Lime Sorbet		9

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