

MALDIVES



TEPPANYAKI MENU



TEPPANYAKI SET MENU



With Tofu, Scallions and Seaweed

APPETIZER



Scallops or Prawns with Mushroom and Cabbage



Mesclun, Cucumber, Carrots, Hiyashi Wakame with Goma Dressing

MAIN COURSE



Salmon and Tuna
Hibachi of Fried Rice with Vegetables and Eggs Yasai Itame, Asian Seasonal
Vegetables
\$200

SURF AND TURF Y S

Maldivian Spiny Lobster, Wagyu Beef Hibachi of Fried Rice with Vegetables and Eggs
Yasai Itame, Asian Seasonal Vegetables
\$300

UMAMI DELIGHT

Beef Tenderloin and Corn Fed Chicken Breast Hibachi of Fried Rice with Vegetables and Eggs Yasai Itame, Asian Seasonal Vegetables

\$180

DESSERT

MATCHA CUSTARD TART WITH COCONUT CRUST

Japanese green tea tart with toasted coconut \$20

BEET ROOT PARFAIT



Frozen beetroot mousse served with coconut sorbet \$20

FULLY YOGHURT MOUSSE



Warm mousse cake, macerated citrus fruits and snow sugar \$18

BANANA CHOCOLATE FINGER, COMPRESSED ICE CORNET



Crispy chocolate cigar serve with sake and peach ice cream \$20

TROPICAL FRUITS PLATTER \$20

SELECTION OF MOCHL OF 4 \$20

ICE CREAM

Black Sesame - Red Bean - sake & Peach \$5 per scoop

SORBET

Green tea - Lychee - Green apple & wasabi - Cherry & chocolate \$5 per scoop

A LA CARTE MENU

SCALLOPS T 4 6

Salmon Fillet

\$70

USA Bay Sea Scallops

\$60

PRAWNS TO S

Tiger Prawns

\$65

FOIE GRAIS T S

Duck Liver

\$70

MALDIVIAN LOBSTER S TY

Local Lobster

\$180

BLACK ANGUS TENDERLOIN 🖁 🛭

USA Certified Angus Beef Tenderloin

\$95

WAGYU BEEF 6

Wagyu Ribeye

\$220