



By the Beach

Vegetarian Menu

Appitizer

Daikon salad

Spinach yuzu miso vinegar

Vegetable maki selection

Wakame salad

Soups

Miso Soup

Agedashi tofu

Deep-fried tofu in tentsuyu-broth

Maincourse

Japanese vegetable curry

Vegetables tempura

Yakisoba

Stir fried noodles and vegetables (V)

Selections of dessert



By the Beach

Vegan Menu

Asparagus and Spinach Yuzu Miso vinegar

Vegetable Sushi Selection

Vegetables Tempura

Japanese vegetable curry



Dessert





Down to Earth


Vegetarian Menu

Starters

Home grown pan fried mushrooms, olive mascarpone tapenade and honeyed walnuts (V)   (Cal -1056)(EC – 1.4)



Salads

Freshly picked home grown herbs and salad with curry leaf pesto, avocado ice wine vinegar dressing, toasted almonds and local pine nuts and sundried cherry tomatoes (V)   (Cal -352) (EC – 1.0)


Feta and water melon tarter with black olives tapenade, spring onion, mint, basil oil (V)  (Cal -440) (EC – 0.5)

Soups

Chilled mango gazpacho  (V) (Cal -137) (EC – 1.7)
Roasted almonds, croutons, spring onions



Asparagus puree with morel mushroom ravioli (V)   (Cal -461) (EC – 0.7)

Maincourse

Tandoori baked paneer with curry sauce, naan and accompaniments (V)  (Cal -2556) (EC - 5.4)

Pumpkin, asparagus and Champagne risotto with morels and pistachio powder (V)  (Cal -859) (EC – 2.6)




Vegetable curry of the day with accompaniments (V)  (Cal -725) (EC – 4.7)

Saffron pappardelle in three mushroom sauce and rocket salad, parmesan biscuit (V)   (Cal -1040) (EC – 3.5)

Our chef is happy to prepare any other items that you may not find in the menu

One hundred forty US dollars for three courses

Price is subject to 10% service charge, 12% goods and service tax

 Healthy and low calorie cuisine, (V) Vegetarian Cuisine  Calories,
 Organic produce from the Baa atoll and our own gardens, EC Environmental Cost

Soneva Fushi is proud to participate in the "Restaurant Against Hunger Fund". For every main course sold, we donate 50 cents on your behalf which goes to support programs around the world to fight against hunger and malnutrition.



Down to Earth

Vegan Menu

Mango gazpacho with almond toast



Tomato and avocado tarter with organic herbs salad



Dhal and spinach curry with traditional accompaniments






Stir fried noodles with organic vegetables



Sweet potato custard with coconut sorbet



Assorted sorbet with fresh fruits

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Fresh in the Garden

Vegetarian Menu

Asparagus

Green asparagus, parmesan caulis, black kalamata olives  (V)

Tomato gazpacho

Cold tomato soup with green apple sorbet and virgin olive oil    (V)


Leeks

Leeks in vinaigrette, pomegranate and dry fruits vinaigrette  

Potato

Potato puree with, Soneva spinach and crispy chips  

Raspberry and yuzu

Yuzu and raspberry sorbet, green tea crumble and light cheese cake cream 

Chef is happy to prepare any relevant items that you may not find in the menu

One hundred and fifty US dollars per person

All the prices are subjected to 10% service charge and 12% GST



Healthy and low calorie cuisine, (V) Vegetarian Cuisine



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Fresh in the Garden

Vegan Menu

Radish salad

Mango, asparagus with spring onion and fresh radish, mustard sauce



Almond resin

Almond puree with sautéed spinach



Chilled tomato gazpacho

Cold tomato gazpacho, green apple sorbet and virgin olive oil  



Papillote of vegetables

Oven baked potato, asparagus and leeks



Ratatouilli

Vegetable, Green lentil and tomato sauce



Risotto



Grilled mushroom



Raspberry soup

Raspberry soup with fresh fruit salad and green apple sorbet

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