

SIRRU FEN FUSHI

PRIVATE LAGOON RESORT



BREAKFAST MENU

7:00 AM - 10:30 AM



EGG PREPARATIONS

- Eggs Benedict** 🍳🥓🥑 26
Toasted English Muffins, Poached Eggs, Hollandaise
Choice of Beef Bacon, Turkey ham or Pork Bacon
- Eggs Florentine** 🍳🥬🥑 26
Toasted English Muffins, Sauteed Spinach
Poached Eggs, Hollandaise
- Eggs Royale** 🍳🐟🥑 26
Toasted English Muffins, Smoked Salmon,
Poached Eggs, Hollandaise
- Fresh Farm Eggs** 🍳🥑 24
Boiled, Poached, Scrambled, Fried
Served with Hash Brown, Grilled Roma Tomato
- Three Eggs Omelette** 🍳🥑 24
Three Eggs Omelet or Egg White
Served with Mixed Mushrooms, Ham, Cheese, Onion,
Tomato, Bell Pepper, Chili, Hash Brown and Grilled Tomato
- Avocado Toast** 🍳🥑 34
Guacamole, Poached Egg, Cherry Tomatoes,
Feta crumble, Frisée Lettuce

SWEET TEMPTATIONS

- Pancakes** 🍳🥞 22
Maple Syrup, Vanilla Cream served with Preserved
Strawberry Compote
- Brioche French Toast** 🍳🥞🥑 22
Whipped Cream, Orange Hazelnut Syrup
- Crepes** 🍳🥞🥑 22
Maple Syrup, Nutella, Whipped Cream
- Belgian Waffles** 🍳🥞 24
Maple Syrup, Berry Compote and Whipped Cream

For a truly special Start into the Day, compliment your Breakfast with a selection of fine Bubbles:

- Peach Bellini** 24
Peach Puree, Tini Prosecco
- Mimosa** 24
Orange Juice , Tini Prosecco
- Glass of Champagne** 46
Bruno Pailard



BREAKFAST BEVERAGE

- Fresh Fruit Juice** 12
Orange, Grapefruit, Pineapple, Watermelon,
Mango and Apple Juice
- Heathy Juices** 15
- Vitamin Boosters**
High in Vitamin C Energy, Orange, Guava and Strawberry
Nutrients: Beta-carotene, Folic Acid, Vitamins B3, C, Calcium,
Magnesium, Biotin
Energy ★★★★★ Detox ★★★★★ Skin ★★★★★
Immunity ★★★★★ Digestion ★★★★★
- Pineapple Detox**
Pineapple blended with Spirulina Nutrients: Beta-carotene, Folic
Acid, Vitamin B5 and C, Calcium, Magnesium, Phosphorus,
Potassium, Sodium and Fiber
Energy ★★★★★ Detox ★★★★★ Skin ★★★★★
Immunity ★★★★★ Digestion ★★★★★
- Papaya Boost**
Papaya, Pineapple, Watermelon and Banana Nutrients:
Beta-carotene, Folic Acid, Vitamin B1, B3, B5, B6 and C, Calcium,
Magnesium, Manganese Phosphorus, Potassium, Sodium and
Sulphur
Energy ★★★★★ Detox ★★★★★ Skin ★★★★★
Immunity ★★★★★ Digestion ★★★★★
- Healthy Skin**
Watermelon and Strawberry Nutrients: Beta-carotene, Folic
Acid, Vitamins B3 and C, Calcium, Magnesium, Phosphorus,
Potassium, Sodium and Sulphur
Energy ★★★★★ Detox ★★★★★ Skin ★★★★★
Immunity ★★★★★ Digestion ★★★★★
- Smoothies** 12
- Blueberry Smoothie**
Served with Blueberry, Yoghurt and Honey
- Banana Strawberry Soya Smoothie**
Served with Banana, Soya Milk, Strawberry Yoghurt and Honey
- Blueberry Antioxidant Smoothie**
Served with Blueberry, Banana, Spinach, Yoghurt and Honey
- Jumping Smoothie**
Served with Avocado, Baby Spinach, Cucumber, Spirulina
Powder, Yoghurt and Honey
- Green Spirulina Smoothie**
Served with Apple Juice, Avocado, Baby Spinach, Cucumber,
Spirulina Powder, Yoghurt and Honey
- Choice of Coffee** 9
Latte, Latte Macchiato, Americano, French Press Coffee
served with Full Cream Milk, Skimmed Milk, Soya, Almond
- Choice of Tea** 9
The Original Earl Grey, Moroccan Mint Green Tea, Single Estate
Darjeeling, Green Tea with Jasmine Flowers, Mango, Strawberry,
Purple Peppermint Leaves, Rose with French Vanilla, Pure
Chamomile Flowers, Italian Almond, Ceylon Cinnamon Spice Tea,
Brilliant Breakfast

🌱:VEGETARIAN 🐷:PORK 🍷:GLUTEN 🍷:GLUTEN FREE 🥛:DAIRY 🌶️:SPICY 🥜:NUTS
🐠:SEAFOOD 🍷:ALCOHOL 🌱:SUSTAINABLY SOURCED 🌱:VEGETARIAN

Should you have any dietary restrictions or allergies, please inform your order taker.
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SIRRU FEN FUSHI

PRIVATE LAGOON RESORT



LUNCH MENU

12:30 PM - 2:30PM



SIGNATURE DISH

Maldivian Blue Marlin Fish 🍷🍷🍷🍷 32
Char Grilled Marlin Steak, Potato Gnocchi,
Sautéed kangkung, Fish Velouté

SALADS

Quinoa Salad 🍷🍷 28
Multi Colored Quinoa, Pickled Onion, Mango,
Pomegranate, Cherry Tomato, Chili Lime, Chili
Vinaigrette

Tomato Carpaccio 🍷🍷🍷🍷 26
Thinly Sliced Roma Tomatoes with
Almond Crèmeux, Bocconcini, Gremolata,
Focaccia Crouton, Pine Nuts

Grilled Halloumi Salad 🍷🍷 30
Grilled Halloumi with Mixed Lettuce, Asparagus,
Roasted Pumpkin, Sunflower Seeds, Raspberry
Dressing

Snapper Coconut Ceviche 🍷🍷🍷🍷 28
Gooseberries, Cherry Tomato, Avocado,
Lechede Tigre, Sweet Potato Chips

Saffron Poached Pear 🍷🍷🍷 28
Arugula, Marinated Feta, Candied Walnut,
Pumpkin Seeds, Lemon Dressing

BURGERS (All served with fries)

Australian Beef Burger 🍷🍷 35
Iceberg Lettuce, Roma Tomato, Gherkins,
Caramelized Onion

Salmon Burger 🍷🍷🍷 35
Salmon Patty, Iceberg Lettuce, Roma Tomato,
Gherkins, Avocado, Crème Fraiche

Veggie Burger 🍷🍷🍷 30
Vegetable Patty, Sun Dried Tomato Pesto,
Lettuce, Gherkins, Cheese

Chicken Burger 🍷🍷 32
Chicken Patty, Oak Leaf Lettuce, Gherkins,
Cheese, Roma Tomato

Yellow Fin Tuna Steak Burger 🍷🍷🍷🍷 35
Tuna Steak, Lettuce, Avocado,
Tomato Salsa, Onion Rings

Beef Rendang 🍷🍷 28
Shredded Beef in a Steamed Bao Bun,
Pickled Cucumber, Coleslaw

Japanese Katsu Sando 🍷🍷🍷 28
Breaded Chicken in Toasted Milk Bread,
Jalapeno Aioli, Apple Slaw

Pulled Chicken Sandwich 🍷🍷 28
Pulled Chicken Served in a Baguette with Garlic
Mayonnaise, Arugula, Cheddar Cheese

VEGETARIAN / VEGAN

Lasagna 🍷🍷🍷 30
Layers of Pasta, Minced Carrot, Zucchini,
Béchamel, Mozzarella

Vegetable Arrabiata 🍷🍷🍷 28
Penne with Zucchini, Broccoli, Carrots,
Eggplant, Chili, Garlic in a Tomato Base Sauce

Mushroom Arancini 🍷🍷🍷 26
Rice Balls with Mushroom,
Potato and Parmesan Cream, Pecorino,
English Peas

Grilled Lentil Patty 🍷🍷 28
Lentil Kidney Bean Patty, Mushroom Duxelle,
Chili Mayo and Green Salad

FROM THE LAND

Grilled Beef Medallion 🍷 48
Grilled Beef Medallion Served with Buttered
Vegetables, Garlic Mashed Potatoes, Veal Jus

Grilled Chicken Breast 🍷 42
Chicken Breast Served with Sautéed Vegetables,
Parmesan Potatoes, Grilled Tomato

Lamb Kofta 🍷🍷🍷 32
Minced Lamb Marinated with Arabic Spices,
Lebanese Potato Harra, Garlic Sauce Pita Bread

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FROM THE SEA

- Fish & Chips 🍷 🌱 🌿 🌱 28
Buttered Fish, Tartare Sauce,
Lemon Wedges, French Fries
- Grilled Prawns 🌱 🌿 🍷 28
Char Grilled Prawns Served with
Vegetables Stew, Seafood in
Coconut Sauce Fresh Parsley

PASTA

- Asparagus Risotto 🍷 🌱 30
Arborio Rice, Fresh Herbs, Ricotta, Asparagus,
Grated Parmesan
- Spaghetti Aglio e Olio 🌱 🍷 🌿 30
Spaghetti, Garlic, Chili, Olive Oil
Add: Prawn or Chicken
- Spaghetti Carbonara 🌱 🍷 🌿 32
Spaghetti, Pork or Beef Bacon, Egg,
Parmesan, Black Pepper
- Fettuccini Salmon 🌱 🍷 32
Smoked Salmon, Chives, Cream, Capers
- Pad Thai Noodle (Vegetarian Available) 🌱 🍷 🌿 🌱 32
Chicken, Egg, Peanut, Spring Onion,
Tofu, Beans Sprout
- Nasi Goreng 🌱 🍷 🌿 🌱 32
Prawn, Egg, Spring Onion, Chicken Satay, Sambal

PIZZA

- Classic Margherita 🌱 🍷 25
Tomato Sauce Mozzarella, Fresh Basil
- Pepperoni 🌱 🍷 28
Beef Pepperoni Sausage Mozzarella, Oregano
- BBQ Chicken 🌱 🍷 28
Shredded Chicken, Tomato, Mozzarella,
Sautéed Bell Peppers
- Tuna 🌱 🍷 🌿 🌱 28
Fresh Tuna Chunk, Tomato,
Mozzarella Red Onion, Fried Capers
- Vegetarian 🌱 🍷 🌱 26
Roasted Eggplant, Mushroom, Zucchini,
Tomato Sauce, Mozzarella
- Roasted Squash 🌱 🌱 🍷 🌱 26
Roasted Pumpkin Squash, Cream, Feta,
Mozzarella, Cheese, Toasted Almonds, Arugula
- Additional Filling 5
Double Cheese, Pork Bacon, Tuna Chunks, Olives,
Capers, Chili, Jalapeno, Bell Pepper,
Chicken Mortadella, Arugula, Red Onion,
Parma Ham, Parmesan

SWEET PALATE

- Almond Chocolate Cake 🍷 🌱 22
Callebaut Dark Chocolate Fresh Berries,
Chocolate Sauce
- Tiramisu 🌱 🍷 22
Mascarpone Cheese, Coffee, Finger Biscuit
- Coconut Cake 🍷 18
Mango Coulis, Desiccated Coconut Mousse
- Sunday Nuts 🌱 🍷 🌱 20
Pistachio Cream, Chocolate Mousse, Marshmallow
- Fresh Fruit Plate 28
- Selection of Ice Cream Sorbet 10
Vanilla, Chocolate, Strawberry, Blood Orange
Mango, Raspberry, Coconut

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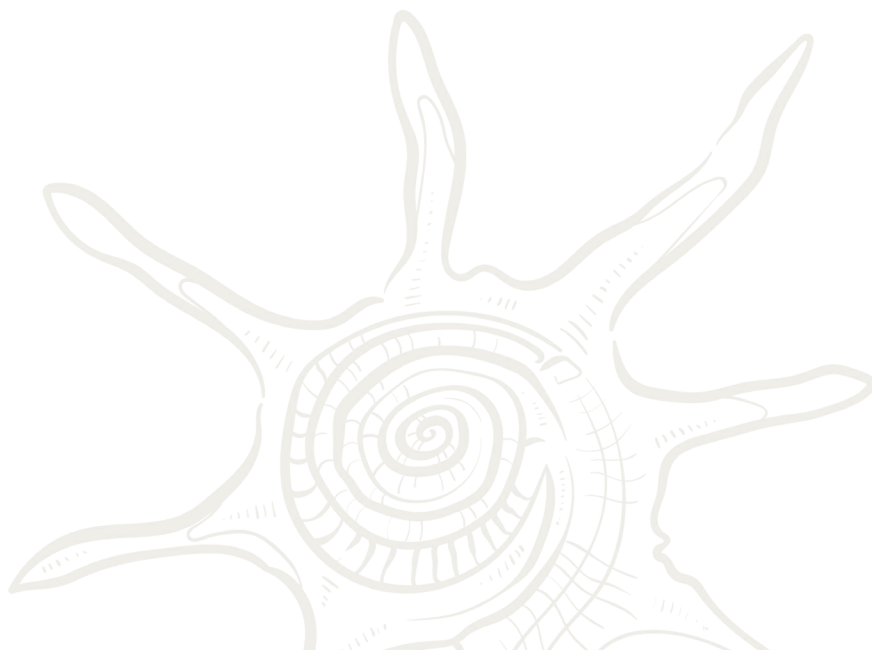
SIRRU FEN FUSHI

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DINNER MENU

7:00 PM - 10:30 PM





Should you have any specific dietary requirements or food preferences, we will be more than happy to accommodate. Simply speak to a member of the team for assistances to create your bespoke culinary experience. Our dishes are freshly prepared in the kitchen that handles gluten, seafood, nuts, eggs, and other food products.

Should you have any specific allergies, dietary requirements, or concerns, we will be more than happy to assist. Look out for these symbols to assist with your menu choice:

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

SALADS

- Cured Maldivian Yellowfin Tuna** 🐟 🌶️ 🌿 **28**
Hand Curved Tuna, Carrot Frappe, Coconut Cream, Grapefruit Segment
- Mesclun Salad** 🌿 🌿 **26**
Healthy Mesclun Salad, Toasted Pecan Nuts, Marinated Feta Cheese, Cherry Tomato, Japanese Cucumber
- Vegetable Summer Roll** 🌿 **28**
Freshly Rolled Rice Paper Roll filled with Glass Noodles, Cabbage, Carrot, Coriander and Mint Dip
- Soft Shell Crab** 🦀 🌿 🌶️ **30**
Deep Fried Soft Shell Crab, Pomelo Segments, Mixed Lettuces, Yuzu Siracha Sauce
- Thai Corn Fritters** 🌿 🌶️ **28**
Corn Fritters, Coconut Siracha Sauce, Pickled Cucumber, Spring Onion
- Homemade Beef Gyoza** 🌿 🌶️ **28**
Beef Dumpling Served with Spicy Ponzu and Kakiage
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VEGETARIAN

- Homemade Vegetable Gyoza** 🌿 🌿 🌶️ **24**
Minced Vegetable Dumpling served with Chili Soy and Kakiage
- Eggplant Parmigiana** 🍆 🌿 🌿 **26**
Eggplant Parmesan, Buffalo Mozzarella, Fresh Basil, Tomato Sauce
- Fettuccini Pesto** 🌿 🌿 🌿 **28**
Fettuccini Pasta, Haricot Beans, Cherry Tomatoes, Toasted Pine Nuts, Olive Oil
- Pumpkin Squash Kebab** 🍆 🌿 **28**
Quinoa Paella, Sautéed Trio Bell Pepper, Cucumber Salad, Garlic Sauce
- Vegetable Tempura** 🍆 **26**
Batter Fried Carrot, Broccoli, Cauliflower, Mushroom served with Tentsuyu and Grated Radish

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SELECTION OF PASTA

- Spaghetti Bolognese** 🍝 🌿 28
Spaghetti with Beef Ragu, Parmesan Cheese, Parsley
- Fresh Homemade Pappardelle with Duck** 🍝 🌿 30
Fresh Pappardelle served with Slow Cooked Duck, Cacio Pepe, Tomatoes
- Fusilli with Chicken** 🍝 🌿 28
Fusilli served with Pulled Chicken, Mushroom, Fresh Herbs and Creamy Sauce
- Homemade Tagliatelle** 🍝 🌿 🐟 28
Tagliatelle served with Sautéed Squid, Fresh Herbs, Green Pea Puree, Fish Volute
- Fettuccini Prawn** 🍝 🌿 🦞 30
Fettuccini Pasta Served with Sautéed Prawn, Chives, Cherry Tomato Sauce
- Homemade Pumpkin Ravioli** 🍝 🌿 🥒 28
Roasted Pumpkin with Sage, Tossed with Brown Butter and Hazelnuts
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FROM THE OCEAN

- Shaviyani Atoll Tuna** 🐟 🌿 30
Grilled Tuna served with Saffron Potatoes, Vegetables Cioppino, Fresh Basil
- White Snapper Aqua Pazza** 🐟 🌿 28
Poached White Snapper in Tomatoes, Capers and Basil served with Grilled Focaccia
- Seafood Platter** 🐟 🦞 🦀 🌿 40
Slow Roasted Octopus, Grilled Calamari, Shrimp, Job Fish, Roasted Sweet Potato, Romanesco Sauce
- Jumbo Prawn** 🦞 🌿 30
Batter Fried Prawns, Assorted Vegetables, Grated Radish, Ponzu Sauce
- Grilled Job Fish Fillet** 🐟 🌿 36
Herb Marinated Job Fish served with Almonds and Haricot Beans, Kachumba Salad, Lemon Beurre Blanc
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FROM THE LAND

- Lamb Tagine** 🍖 30
Slow Cooked Lamb, Aromatic Spices, Dried Prunes, Raisins, fresh zaatar khobz
- Indonesian Beef Rendang** 🍖 30
Beef Stew served with Jasmine Rice, Coconut Latik and Cucumber
- Pollo Alla Diavola** 🍗 28
Spice Rubbed Chicken, Parmesan Potatoes, Sautéed Vegetables, Mushroom Jus
- Char Grilled Fillet Mignon** 🍖 40
Filled Mignon served with Pumpkin Puree, Cauliflower Gratin, Mushroom Fricassee, Salsa Verde

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PIZZA

Classic Margherita 🍷 🌿	25
Tomato Sauce, Mozzarella, Fresh Basil	
Pepperoni 🍷 🌿	28
Beef Pepperoni Sausage, Mozzarella, Oregano	
BBQ Chicken 🍷 🌿	28
Shredded Chicken, Tomato, Mozzarella, Sautéed Bell Peppers	
Tuna 🌿 🐟 🌿 🍷	28
Fresh Tuna Chunk, Tomato, Mozzarella, Red Onion, Fried Capers	
Vegetarian 🍷 🌿	26
Roasted Eggplant, Mushroom, Zucchini, Tomato Sauce, Mozzarella	
Roasted Pumpkin Squash 🍷 🌿 🌿	26
Roasted Pumpkin Squash, Feta, Mozzarella, Toasted Almonds, Arugula	
Additional Filling	5
Double Cheese, Pork Bacon, Tuna Chunks, Olives, Capers, Fresh Chili, Jalapeno, Bell Pepper, Chicken Mortadella, Arugula, Red Onion, Parma Ham, Parmesan	

DESSERTS

Chocolate Layered Cake 🍷 🌿 🌿	24
Callebaut Dark Chocolate Mousse, Hazelnut Praline, Caramel Ice Cream	
Espresso Mousse 🍷	22
Rich Espresso Mousse, Chocolate Crumble, Coffee Sauce	
Coconut Mahalabia 🌿 🌿	18
Coconut Pudding, Dried Mango, Toasted Coconut, Candied Almond	
Baked Homemade Yoghurt 🍷	22
Baked Yoghurt, Passion Fruit Compote, Vanilla Crumble	
Fresh Fruit Plate	28
Selection of Ice Cream & Sorbet	10
Vanilla, Chocolate, Strawberry, Blood Orange, Mango, Raspberry, Coconut	



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KIDS MENU



KIDS MENU

Tomato Soup  Cheese Croutons	7
A Choice of Vegetable Purees Carrot, Asparagus, Broccoli. Spinach	7
Little Fillet Mignon  Mashed Potato, Broccoli	10
Spaghetti Bolognese Tomato Pomodoro with Minced Meat	12
Crumbed Cheese Breast Steamed Vegetables, Mashed Potato, Fresh Juices	12
Angus Cheese Burger Lettuce, Tomato, Local Onion, Pickles, Cheddar Cheese, Pommery Mayonnaise	12
Margarita Pizza  Mozzarella Cheese, Tomato, Basil	10
Pepperoni Pizza Pepperoni Sausage, Confit Cherry Tomato, Mozzarella Cheese	12
Fish & Chips  Tartar Sauce, Fries	14
Mixed Fruit Salad	8
Nut Sundae <i>(Also available without Nut)</i> Pistachio Cream, Roasted Nut, Marshmallow, Valrhona Chocolate	10
Banana Fritters Vanilla Ice Cream, Chocolate Sauce	10
Selection of Ice Cream <i>(per scoop)</i> Sorbet, Vanilla, Chocolate, Coconut, Raspberry. Green Apple	5

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