

SIRRU FEN FUSHI

PRIVATE LAGOON RESORT






ALL DAY DINING MENU



APPETIZERS & SALADS

- Maldivian Tuna Crudo**  28
Soy, Ginger, Sesame Dressing, Orange, Yuzu, Mustard Aioli
- Vietnamese Rice Paper Rolls**  30
Prawns, Glass Noodles, Mint, Cabbage, dipping Sauce
- Quinoa & Avocado Salad**  28
Mango, Pomegranate, Romaine, Balsamic
- Cured Tasmanian Ocean Trout**  32
Beetroot, green Apple Slaw, Citrus Aioli, crispy Sourdough
- Kataifi Prawns**  30
Phyllo wrapped, Hummus Beirut, spicy Dakkous Sauce
- Pan-fried Foie Gras**  36
Caramelized Apple Puree, grilled Brioche, Port Wine Jus
- Kanamadhu Crab Cake**  30
Panko fried, Mango, red Cabbage, Remoulade Sauce
- Nicoise Salad**  28
Seared Yellowfin Tuna, Baby Potatoes, Egg, green Beans, Lettuce, Kalamata Olives, extra Virgin Olive Oil, Balsamic Reduction
- Mix Green Salad**  24
Mesclun Mix, Avocado, Cherry Tomato, red Onion Cucumber, Capsicum, Focaccia Croutons, Mustard Vinaigrette
- Greek Salad**  28
Red Onion, Bell Pepper, Tomato, Cucumber, Olives, Mint, Feta, Greek Lamb Kofta
- Caesar Salad**  24
Baby Romaine, crisp Parma Ham, Caesar Dressing Croutons, Chives, Parmigiano Reggiano
- With Cajun spiced Chicken 38
With grilled Prawns 
- Arabic Mezze**  42
Hummus, Moutabel, Fatoush, Kibbeh, Falafel, marinated Olives, warm Pita Bread

SOUPS

- Coconut Gazpacho**  24
Pickled Shrimp, Tender Coconut, Micro Herbs
- Tom Yum Goong**  28
Prawns, Mushrooms, Coriander, Tomato, hot and sour Broth
- Pho Ga**  30
Vietnamese Chicken Broth, flat Rice Noodles, Asian Greens
- Borscht**  28
Beef Broth, Beetroot, Cabbage, Sour Cream, Dill

MAIN COURSES

BURGERS & SANDWICHES

- Club Sandwich**  36
Toasted white Bread, Lettuce, roasted Chicken Breast, Egg, cooked Ham, Tomato, Cucumber
- Shrimp Quesadilla**  34
Peppers, Cheese, Guacamole, Sour Cream, Tomato Salsa
- Ciabatta**  32
Parma Ham, Buffalo Mozzarella, Tomato Confit, Basil Pesto, Arugula Leaves, Balsamic
- Raha Angus Burger**  38
Caramelized Onions, Lettuce, Bacon, Cheddar Cheese, fried Egg, House Dressing, Sesame Bun
- Chicken Burger**  35
Fried Chicken, Coleslaw, Gruyere Cheese, Ranch Dressing, Focaccia Bun

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







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PASTA & RISOTTO

Pair a Selection of Spaghetti, Penne, Tagliatelle or Gluten-Free Penne or Gluten-Free Spaghetti with any of the following Sauces:

Carbonara   	32
Guanciale, Egg, Parmiggiano-Reggiano	
Bolognese  	36
Angus Beef Ragout, San Marzano Tomato	
Al Pomodoro  	28
San Marzano Tomoto, fresh Basil	
Aglio, Olio e Pepperoncino  	28
Valderrama Olive Oil, Garlic, Chili, Focaccia Crumbs	
Risotto ai Funghi  	30
Assorted Forest Mushrooms, Cream, White Truffle Oil, Parmesan	
Risotto Frutti di Mare    	36
Mussels, Prawns, Reef Fish, Tomato, Basil	

ASIAN WOK

Mee Goreng  	36
Stir-fried Noodles, Shrimp, Chicken, Vegetables, Egg, Tofu, Chili	
Garlic Fried Rice 	34
Crispy fried Chicken, sweet & spicy Sauce, Green Onion, Sesame Seeds	
Nasi Goreng   	38
Fried Rice with Vegetables, Prawn, Sambal, Chicken Satay, Shrimp Crackers, fried Egg, Vegetable Pickle	
Pad Thai   	32
Flat Rice Noodles, Chicken, Prawn, Vegetables, Peanuts, Tamarind Sauce	
XO Shrimps   	36
Scallops, Bell Pepper, Onions, Spring Onion, XO Sauce	
Wok fried Szechuan Beef  	38
Szechuan Pepper, Asian Greens, Chives	
Thai Basil Chicken  	36
Wok-fried, minced Chicken, fried Egg, Basil Sauce	

PIZZA OVEN

PIZZA ROSSO

Margherita  	28
Tomato, Basil, Mozzarella, extra Virgin Olive Oil	
Capricciosa   	35
Mushroom, Ham, Artichoke Hearts, Tomato, Olives, Egg, Mozzarella	
Frutti di Mare     	36
Prawns, Calamari, Reef Fish, Mussels, Tomato, Mozzarella	
Hawaii   	34
Ham, Pineapple, Jalapeno, Tomato Sauce, Mozzarella	
Verdure  	30
Eggplant, Onion, Zucchini, Bell Pepper, Olives, Tomato, Mozzarella	

PIZZA BIANCA

Quattro Formaggi  	32
Gorgonzola, Fontina, Parmesan, Mozzarella	
Taleggio   	32
Taleggio Cheese, Parma Ham, Mozzarella, Rocket Leaves	

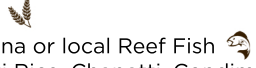






PIZZA CALZONE

Caponata & Parma   	38
Tomato, Basil, Mozzarella	
Beef & Cheddar  	36
Beef Pepperoni Sausage, Bell Pepper, Mozzarella	









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ESSENCE OF SPICES

- Maldivian Curry**  36
Choice of Chicken, Tuna or local Reef Fish with steamed Basmati Rice, Chapatti, Condiments
- Butter Chicken**  36
Paratha, steamed Basmati Rice, Condiments
- Gosht Biryani**  46
Slow-cooked Lamb, Basmati Rice, Cucumber Raita, Pickle, Papadam
- Palak Paneer**  34
Pressed Cottage Cheese, creamy Spinach Sauce, Basmati Rice, Condiments
- Bo Kho**  38
Vietnamese braised Beef, Carrots, flat Rice Noodles, Herbs
- Thai Prawn Curry**  36
Prawns, Eggplant, green Beans, Thai Basil, steamed Jasmine Rice
- Dhal Makhani**  34
Slow-cooked black Lentils, Basmati Rice, Condiments

INTERNATIONAL








- Pelmeni**  48
Beef & Pork Dumplings, Dill, Sour Cream, Bouillon
- Local Reef Fish**  36
Parmesan Cream, Spinach, Pine Nuts, Fennel, preserved Lemon
- Char-grilled Beef Tenderloin**  62
Butternut Squash Puree, Mashed Potato, Asparagus, green Beans, Veal Jus
- Raha Lobster Thermidor**  110
Mustard, Cream, Mushrooms, Parmigiano Reggiano, green Beans SUP 60
- Roasted Black Cod**  54
Oven-baked Potato Mash, Asparagus, Teriyaki Sauce SUP 49
- Arabic Mixed Grill Platter**  64
Chicken, Lamb Kofta, Beef Kebab, Pita Bread
- Mediterranean- Style Whole Grilled Reef Fish**  85
Artichokes, Olives, Sun-Dried Tomatoes, Thyme, Tomato - Caper Sauce
- Seafood Platter**  250
Lobster, Prawn, Catch of the Day, Calarmari, SUP 140
grilled Octopus, Mashed Potatoes, Side Salad, grilled Vegetables

SIMPLY GRILLED

- From the Sea**
- Atoll Lobster**  SUP 64 140
- Tasmanian Salmon**  48
- Yellowfin Tuna Loin**  39
- Reef Fish Fillet**  36
- Tiger Prawns**  38
- Accompanied by a mixed Salad, Potato Mash with Your choice of Sauce: Lemon Butter, Pico de Gallo, Garlic Herb Butter, Spicy Sauce
- From the Land**
- Angus Beef Ribeye** 72
- Lamb Cutlets (3 pieces)** SUP 58 70
- Corn-fed Chicken Breast** 38
- Spatchcock** 48

Accompanied by sauteed Vegetables, Potato Mash with Your Choice of Sauce: Veal Jus, Mushroom Sauce, Pepper Sauce, Bearnaise

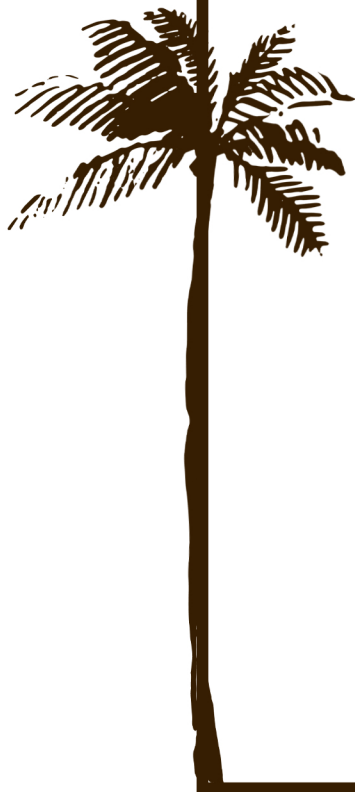
DESSERT




















- Almond Chocolate Cake**  25
Mandarin Compote, Chocolate Ganache, Crumble
- Baked Yogurt**  22
Double Cream, Passion Fruit Compote
- Burnt Cheesecake**  24
Cream Cheese, Mixed Berry Compote, Meringue
- Layered Pistachio Bar**  24
Milk Chocolate, Mandarin, Chocolate Sauce, Pistachio Crumble
- Apple Tart**  26
Almond, Berries, Caramelized Apples
- Pineapple Panna Cotta**  24
Caramelized Pineapple, Caramel Sauce
- Fresh Fruit Platter** 28
Selection of Local and Seasonal Fruit
- Selection of Fresh Ice Creams**  12
2 Scoops, Maldives Screw Pine, Vanilla, Chocolate, Strawberry, Salted Caramel

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KIDS MENU



Tomato Soup  	7
Tomato, Cheese Croutons	
Choice of Vegetable Purees 	7
Carrot, Asparagus, Broccoli, Spinach	
Little Fillet Mignon	10
Mashed Potato, Broccoli	
Spaghetti Bolognese 	12
Tomato Sauce with Minced Beef	
Crumbed Cheese Breast  	12
Steamed Vegetables, Mashed Potato, Fresh Juice	
Angus Cheese Burger  	12
Lettuce, Tomato, Onion, Pickles, Cheddar Cheese, Pommery Mayonnaise	
Margherita Pizza  	10
Mozzarella, Tomato, Basil	
Pepperoni Pizza  	12
Pepperoni Sausage, Tomato, Mozzarella	
Fish & Chips   	14
Battered Fish, Tartar Sauce, French Fries	
Mixed Fruit Salad	8
Nut Sundae <small>(also available without Nuts)</small>  	10
Pistachio Cream, Roasted Nuts, Marshmallow, Valrhona Chocolate	
Banana Fritters  	10
Vanilla Ice Cream, Chocolate Sauce	
Selection of Ice Cream <small>(per Scoop)</small> 	5
Vanilla, Chocolate, Coconut, Raspberry,	



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