



## In Villa Dining A La Carte

*Our chefs have created a wide selection of dishes to be served in the privacy and comfort of your villa, your garden or your beachfront table. Please let us know your dining area preference when placing your order with your host*

*To place your order please press the 'In Villa Dining' button on your telephone or alternatively you can reach us by dialing In Villa Dining on EXT: 3270. Our aim is to have your order delivered to you within 45 minutes.*

*Should you have any specific dietary requirements, dish preferences or would like some advice on the menu, our chef will be happy to assist you. You may reach him by dialing EXT: 2501*

## Restaurants Against Hunger

*Soneva Fushi is proud to participate in the Restaurants Against Hunger Fund. For every main course you order we donate 50 cents towards the fund. All the money raised goes to support programs around the world which fight to rid the world of hunger and malnutrition.*

## Appetizers

<b>Mezze Collection (PB, V, O, DF)</b> <i>Hummus, Mutabbal, Kalamata Olives, Fattoush Salad, Pita Bread</i>	Thirty Five Dollars
<b>Sashimi Collection (H, GF, DF)</b> <i>Variety of Today's Fresh Catch, Grated Wasabi, Soy, Homemade Ginger Pickle</i> <i>Gluten Free Soy Sauce Available</i>	Thirty Two Dollars
<b>Salmon Carpaccio (H)</b> <i>Mandarin Passion Fruit Dressing, Ginger, Lemon Basil, Garlic Chips</i>	Thirty Two Dollars
<b>Reef Fish Ceviche (H, O, GF, DF)</b> <i>Lime, Chili, Mango, Avocado Purée</i>	Thirty Two Dollars
<b>Dill and Orange Marinated Lagoon Prawns</b> <i>Avocado, Tomato, Mango</i>	Thirty Six Dollars
<b>Marinated Mushroom and Pepper Timbale (PB, O)</b> <i>Almond Cream, Pepper Coulis</i>	Twenty Eight Dollars
<b>Banana Blossom Tartare (PB, O)</b> <i>Coconut, Lime, Onion, Coriander, Red Chili</i>	Twenty Eight Dollars
<b>Ravi's Warm Maldivian Tuna (H)</b> <i>Virgin Coconut Oil, Garlic, Lemongrass, Chili Flakes</i>	Thirty Dollars

## Salads

<b>Organic Garden Greens (PB, H, O, V, GF)</b> <i>Organic Rocket, Char Grilled Vegetables, Buffalo Mozzarella Toasted Almonds, Sun-Dried Tomato Pesto Vegan Option Available</i>	Thirty Two Dollars
<b>Classic Caesar Salad (GF)</b> <i>Romaine Hearts, Parmesan, Anchovies Choice of Grilled Seafood or Rosemary Seasoned Chicken Breast</i>	Thirty Three Dollars
<b>A Style of Niçoise Salad (H, GF, DF)</b> <i>Rosemary Grilled Tuna, Kalamata Olives, French Beans, Tomatoes, Anchovies</i>	Twenty Eight Dollars
<b>Salad Ala Godwin (PB, H, GF, O)</b> <i>Mango, Assorted Sprouts, Chickpeas, Lentils, Soft Coconut, Rocket Leaves, Lemon, Olive Oil</i>	Twenty Eight Dollars
<b>Som Tom Thai (H, S, GF, DF)</b> <i>Thai Style Green Papaya Salad, Dried Shrimp Toasted Peanuts</i>	Twenty Eight Dollars
<b>Pinto's Favorite (PB, H,O)</b> <i>Grilled Zucchini, Artichoke, Assorted Organic Garden Lettuce Sprouts, Garlic, Lemon Juice, Extra Virgin Olive Oil</i>	Twenty Eight Dollars
<b>Sonu's Salad (GF, DF)</b> <i>Papaya, Avocado, Figs, Cinnamon, Lime Juice, Coconut Oil</i>	Thirty Dollars

## Light Bites

<b>Organic Cashew Nuts (PB, V, GF, DF)</b> <i>Crispy Garlic, Chili, Curry Leaf</i>	<b>Eighteen Dollars</b>
<b>Baked Potato Wedges (V, GF)</b> <i>Puy Lentil Bolognaise, Sour Cream, Paprika, Herbs</i> <i>Plant-Based Option Available</i>	<b>Twenty Four Dollars</b>
<b>Thai Sweet Chili Chicken Goujons (GF, DF)</b>	<b>Nineteen Dollars</b>
<b>Steak Fries (PB)</b>	<b>Twelve Dollars</b>
<b>Organic Vegetable Crudités (H, O, V, DF, GF)</b> <i>Peanut Dip</i>	<b>Fifteen Dollars</b>
<b>Crostini with Olive Tapenade and Tomato Garlic Dip</b>	<b>Twenty One Dollars</b>
<b>Maldivian Masroshi</b> <i>Pan Fried Coconut Cake stuffed with Tuna, Lime, Onion</i>	<b>Twenty Two Dollars</b>
<b>Jamon Iberico</b> <i>Crostini, Tomato, Extra Virgin Olive Oil</i>	<b>Nineteen Dollars</b>

## Sandwiches

*Served with Organic Garden Herbs Salad and Sweet Potato Fries*

**Club Sandwich** Twenty Eight Dollars  
*Wholemeal Bread, Turkey Ham, Edam Cheese, Bacon,  
Lettuce, Tomato, Egg*

**Organic Eggs on Sour Bread (H, O)** Twenty Two Dollars  
*Avocado, Yogurt, Mango Chutney, Japanese Chili Pepper*

**Crumbed Cauliflower with Marinated  
Mushroom (PB, H, O)** Twenty Eight Dollars  
*Brown Waffles, Guacamole, Hummus*

**Maldivian Tuna Melt (O)** Twenty Two Dollars  
*Tuna, Spicy Chili, Tomato, Cucumber, Wholemeal Bread,  
Cheddar Cheese*

**Smoked Tasmanian Salmon Sandwich (H)** Thirty Two Dollars  
*Wholegrain Bread, Cucumber, Low Fat Sour Cream, Tomato,  
Rucola*

**Chef Pinto's Daily Pitas (PB, H, O)** Twenty Four Dollars  
*Please ask our hosts for today's selection*

**Home Grown Mushrooms (PB, H, O)** Thirty Two Dollars  
*Wholemeal Bread, Homemade Cottage Cheese*

**Cauliflower Manchurian Wrap (PB)** Twenty Two Dollars  
*Whole Meal Pita, Spring Onion*

**Avocado and Sweet Pepper Panini (PB)** Twenty Six Dollars  
*Brown Ciabatta, Rocket Leaves, Tomato Pesto, Plant Based Cheddar*

**Homemade Chicken or Pork Hot Dog** Twenty Two Dollars  
*Chicken or Pork Sausage, Mustard Cream, Barbecue Sauce*

## Signature Burgers

### Crispy Spiced Chicken Burger

*Cucumber, Tomato, Spicy Tomato Capers Sauce  
Garden Salad, Organic Sweet Potato Fries*

Thirty Dollars

### Coconut Crumb Fish Burger

*Tomato Garlic Sauce, Garden Salad, Organic Sweet Potato  
Fries*

Thirty Dollars

### Lentil, Tofu and Vegetable Burger (PB, DF)

*Mango Chutney Sauce, Garden Salad, Organic Sweet Potato  
Fries*

Twenty Five Dollars

### Truffle and Asparagus Burger (H, O)

*Mushroom, Asparagus, Truffle Paste, Brie Cheese Patty on a  
Sunflower Seed Bun served with Truffle Hollandaise Dipping,  
Garden Salad, Organic Sweet Potato Fries  
Plant-Based Option Available*

Forty Two Dollars

### Japanese Vegan Burger (PB)

*Tofu, Adzuki Beans, Chickpeas, Green Tea Bun, Avocado Paste  
served with Miso Tomato Dip, Wakame Salad, Organic  
Sweet Potato Fries*

Twenty Five Dollars

### Black Rice and Shitake Mushroom Burger (PB)

*Spicy Broccoli, Bean Sprouts, Hoisin Sauce, Char-Coal Bun*

Twenty Six Dollars

### Healthy Beluga Lentil, Quinoa and Carrot Pattie in between Ice berg Lettuce (PB)

*Walnut, Tahini, Coriander*

Twenty Four Dollars

## Soups

Eva's Chilled Watermelon Soup (PB, H, GF, DF) Twenty Six Dollars

Asparagus Purée (GF) Twenty Eight Dollars  
*Pork Pancetta Crisps, Olive Dust*  
*Plant-Based Option Available*

Seafood Provencal (GF, DF) Thirty Two Dollars  
*Prawns, Calamari, Fish, Crab in Tomato Herb Broth*

Tortilla Soup (GF, DF) Twenty Six Dollars  
*Chicken, Black Beans, Avocado, Tortilla Chips, Sweet Corn*

Organic Pumpkin and Basil Soup (H, O, V, GF) Twenty Six Dollars  
*Goat Cheese, Walnuts*  
*Plant-Based Option Available*

Ayurvedic Green Gram (PB, O, H) Twenty Six Dollars  
*Lemon Juice*  
*Dairy Free Option Available*

Roasted Tomato Bell Pepper  
and Rosemary Soup (PB, O, DF, GF) Twenty Six Dollars  
*Extra Virgin Olive Oil*

Pia's Green Pea Soup Twenty Six Dollars  
*Green Peas, Dijon Mustard, Fried Onion, Lemon Juice*  
*Plant-Based Option Available*

## Pasta

**Spaghetti Shrimp Bolognese**  
*Mozzarella, Oregano*

Forty Four Dollars

**Plant-Based Spaghetti (PB)**  
*Zucchini Strings, Banana Blossom, Puy Lentil Bolognaise, Arugula*

Forty Dollars

**Giorgio's Pasta (H, DF)**  
*Anchovies, Mushrooms, Capers*

Forty One Dollars

**Pappardelle Al Funghi (O)**  
*Island Mushrooms, Morel Mushrooms, Cream, Parsley*  
*Plant-Based Option Available*

Forty Seven Dollars

**Eva's Pasta (O, H)**  
*Fusilli, Kalamata Olives, Organic Chopped Tomato, Garlic*  
*Dry Chili*  
*Plant-Based Option Available*

Forty Three Dollars

**Beetroot Gnocchi**  
*Blue Cheese Sauce, Fried Cashews, Crispy Bacon*

Forty Dollars

**Mushroom Hut Ravioli (H, V)**  
*Mushroom Purée, Buffalo Mozzarella, Walnuts, Fresh Truffle*  
*Plant-Based Option Available*

Forty Two Dollars

**Seafood Risotto in Crustacean Sauce**  
*Baked Jumbo Prawns*

Forty Six Dollars

**Eva's Spicy Penne**  
*Buffalo Mozzarella, Tomato, Dry Chili, Fresh Basil, Garlic*  
*Plant-Based Option Available*

Forty Two Dollars

**Vegetarian Lasagna**  
*With Homemade Tomato Sauce*

Forty Dollars



# My Wok

Forty Dollars

## Base

Rice  
Glass Noodles

Red Organic Rice  
Flat Thai Noodles

Rice Noodles  
Egg Noodles

## Sauce

Oyster  
Tamarind

Soy

Chili

## Hint of Flavour

Coconut Oil  
Sunflower Oil  
Black Pepper  
Fresh Green Chili

Sesame Oil  
Chili Oil  
Bell Peppers  
Local Githeyo Chili

Olive Oil  
Garlic  
Thai Fresh Red Chili

## Meat and Seafood

Shrimps  
Calamari  
Chicken

Tuna  
Crab Meat  
Pork

Reef Fish  
Lamb

## Vegetables

Garden Mushrooms  
Cabbage  
Garlic  
Snow Peas  
Onion

Carrot  
Baby Corn  
Tomatoes  
Bokchoy  
Spring Onion

Leeks  
Lemongrass  
Asparagus  
Morning Glory

## Pizza

### Vegan (PB, O, DF)

*Roasted Zucchini, Cherry Tomatoes, Marinated Artichokes,  
Broccoli, Black Olives, Peppers, Vegan Cheese*

Thirty Three Dollars

### Tandoori Chicken

*Onion, Coriander, Sweet Corn, Chili*

Thirty Five Dollars

### Grilled Seafood

*Shrimps, Calamari, Scallops, Tuna, Basil, Mozzarella, Tomato,  
Capers, Garlic, Olives*

Forty Two Dollars

### Maldivian Spicy Tuna

*Maldivian Chili, Baked Tuna, Tomato, Garlic, Mozzarella*

Thirty Three Dollars

### Skinny Vegetables (H)

*Marinated Organic Vegetables, Mushroom with Ricotta,  
Kalamata Olives, Parmesan Shavings  
Plant Based Option Available*

Thirty Three Dollars

### Burrata (V)

*Tomato, Sweet Basil*

Thirty Two Dollars

### Spicy Pepperoni

*Tomato, Mozzarella*

Thirty Six Dollars

### Assorted Mushroom's Pizza (PB)

*Sundried Tomato, Cashew Cream, Plant-Based Mozzarella*

Thirty Three Dollars

### Eva's Pizza

*Fresh Tomato, Blue Cheese, Capers, Green Olives,  
Mozzarella, Parma Ham, Rocket leaves*

Thirty Six Dollars

### Truffle Lovers (V)

*Tomato, Truffle Salsa, Mozzarella  
Plant Based Option Available*

Thirty Eight Dollars

## Main Courses

<b>Mango Chutney Baked Job Fish (H, O)</b> <i>Organic Garlic Spinach, Broccolini, Hot Garlic Sauce</i>	Thirty Eight Dollars
<b>Yellow Fin Tuna (H,O, GF)</b> <i>Stir Fried Mushroom, Garden Greens, Port Wine Emulsion</i>	Forty Two Dollars
<b>Maldivian Seafood Platter</b> <i>Scallops, Squid, Tuna, White Fish, Prawns, Maldivian Cabbage Salad, Curry Sauce</i>	Sixty Nine Dollars
<b>Ayurvedic Herb Marinated Salmon (H, O, GF, DF)</b> <i>Tahini Green Vegetables</i>	Forty Four Dollars
<b>Australian Lamb Chops</b> <i>Eggplant Chutney, Goat Cheese, Glazed Carrots, Broccolini, Pomegranate Sauce</i>	Sixty Dollars
<b>Roasted Corn Fed Chicken Breast</b> <i>Mushroom Ragout, Asparagus, Fried Onion Sauce</i>	Forty Eight Dollars
<b>Madras Style Chicken Curry</b> <i>Steamed Rice, Papadum, Chutney and Dal Spinach Curry</i>	Thirty Eight Dollars
<b>Goan Style Reef Fish Curry</b> <i>Steamed Rice, Papadum, Chutney</i>	Thirty Two Dollars
<b>Thai Green Vegetable Curry (PB)</b> <i>Steamed Rice</i>	Thirty Dollars
<b>Baked Cauliflower (PB, O, GF)</b> <i>Edamame and Rocket Leaf Puree, Crispy Mushroom, Tomato Salsa</i>	Thirty Six Dollars
<b>Grilled Green and White Asparagus (PB)</b> <i>Tahini Truffle Sauce</i>	Forty Three Dollars
<b>Wild Rice with Garden Mushroom (PB, H, GF)</b> <i>Truffle Salsa and Coconut Cream</i>	Thirty Eight Dollars

## Desserts

<b>Eva's Cheesecake</b> <i>A Classic, made to Eva's Recipe</i>	Twenty Five Dollars
<b>Bailey's and Chocolate Chip Parfait</b> <i>Vanilla Crumble</i>	Twenty Five Dollars
<b>Sonu's Chocolate Mousse (GF)</b>	Twenty Five Dollars
<b>Strawberry Chocolate Wafer</b> <i>Passion Fruit Sorbet, Strawberry Sauce</i>	Twenty Five Dollars
<b>Blue Berry Mousse Cake (PB)</b> <i>Kumquat Compote</i>	Twenty Five Dollars
<b>Lemongrass Crème Brûlée</b> <i>Pineapple Compote, Almond Biscotti</i>	Twenty Five Dollars
<b>Mango Coconut Pudding (H)</b> <i>Cinnamon Ice Cream</i>	Twenty Five Dollars
<b>Nutty Raw Brownie (PB)</b> <i>Served with Pistachio Ice Cream</i>	Twenty Five Dollars
<b>Shantha's Chocolates Bars (PB)</b> <i>Peanut and Salty Caramel, Dates Ice Cream</i>	Twenty Five Dollars
<b>Frozen Fresh Fruit Cake (PB, H, GF, DF)</b> <i>Seasonal Fresh Fruits</i>	Twenty Five Dollars
<b>Fresh Fruit Platter (PB, H, GF)</b>	Twenty Dollars

## Junior Gourmet Menu

**Crispy Shrimp or Calamari with Tartar Sauce (DF)**      Seventeen Dollars  
*Batter Fried Crisp Shrimp or Calamari Rings, Home-made Tartar Sauce*

**Chicken Skewers with Peanut Sauce (GF, DF)**      Seventeen Dollars

**Homemade Fish or Chicken Goujons**      Twenty Dollars  
*Potato Wedges, Ketchup*

**Homemade Chicken or Fish Burger**      Nineteen Dollars  
*Gherkins, Iceberg Lettuce, Thousand Island Dressing, Sweet Potato Fries*

**Grilled Cheese Sandwich**      Eighteen Dollars  
*Sweet Potato Fries*

**Chicken, Shrimp or Pork Fried Rice**      Twenty One Dollars  
*Egg, Spring Onion*

**Grilled Catch of the Day (GF, DF)**      Twenty Five Dollars  
*Rice, Steamed Vegetables*

**Chicken Schnitzel (DF)**      Twenty Five Dollars  
*Tartare Sauce, Sweet Potato Fries*

*portions for our younger guests.*

Prices are Subject to 10% Service Charge and 16% Government Tax.  
Healthy and Low Calorie (H). Organic (O). Vegetarian (V). Plant Based (PB).  
Gluten Free (GF). Dairy Free (DF). Spicy (S).

## Plant Based Junior Gourmet Menu

<b>Organic Green Salad</b> <i>Home Grown Fresh Garden Greens, Balsamic Dressing</i>	Fifteen Dollars
<b>Tomato Soup</b> <i>Garlic Bread, Olive Dust</i>	Fourteen Dollars
<b>Plant-Based Spaghetti</b> <i>Banana Blossom Bolognaise</i>	Twenty Dollars
<b>Cauliflower Quesadillas</b> <i>Refried Beans, Peppers, Sweet Corn, Plant Based Cheese</i>	Twelve Dollars
<b>Roasted Vegetable Panini</b> <i>Bell Peppers, Eggplant, Zucchini, Plant Based Cheese</i>	Eighteen Dollars
<b>Plant-Based Burger</b> <i>Home-made Beetroot, Black Bean and Quinoa Patty, Fresh Lettuce and Tomatoes, Vegannaise, Ketchup, Zucchini Fries</i>	Eighteen Dollars
<b>All Veggie Pizza</b> <i>Asparagus, Shimeji Mushrooms, Sweet Corn, Olives, Plant Based Mozzarella</i>	Seventeen Dollars
<b>Sweet Potato Fries</b> <i>Home-made Plant Based Mayonnaise, Tomato Garlic Dip</i>	Twelve Dollars

## Plant Based Junior Desserts

<b>Strawberry Mousse Cake</b> <i>Almond Milk, Coconut Milk, Oats, Dates, Hazel Nuts, Maple Syrup</i>	Fifteen Dollars
<b>Mango Coconut Agar Agar</b> <i>Raspberry Sorbet</i>	Fourteen Dollars

# Set Dinners for Families

*To help us make your Set Dinner experience as special as possible, please book one day in advance through your Barefoot Guardian*

## Sri Lankan Set Dinner

*One Hundred and Ninety Five Dollars  
Minimum Two Guests*

### Appetizers

#### Spicy Vegetable Soup

*Open Your Palate with This Savory Spicy Soup*

### Main Courses

#### Elawalu Bath (GF, DF)

*Vegetable Fried Rice*

#### Esso Temparadu (GF, DF)

*Sri Lankan Tempered Prawns*

#### Kukul Mas Hodhi (S, GF, DF)

*Traditional Spicy Chicken Curry*

#### Malu Baduma (S, GF, DF)

*Fried Fish, Turmeric, Chili Flakes*

#### Amba Achchru (GF, DF)

*Mango Chutney (GF, DF)*

#### Batu Moju (GF, DF)

*Tempered Eggplant and Pineapple*

#### Pariipu Hodi (GF, DF)

*Yellow Dhal Curry, Spinach*

#### Ala Baduma (GF, DF)

*Tempered Potatoes*

### Desserts

#### Watalappan (GF, DF)

*Palm Sugar Pudding*

#### Exotic Fruit Salad

Prices are Subject to 10% Service Charge and 16% Government Tax.  
Healthy and Low Calorie (H). Organic (O). Vegetarian (V). Plant Based (PB).  
Gluten Free (GF). Dairy Free (DF). Spicy (S).

## Indian Set Dinner

*One Hundred and Ninety Five Dollars  
Minimum Two Guests*

**Mango Masala Lassi (GF)**  
*Traditional Mango Drink*

**Vegetable Samosa**  
*Fried Savory Potatoes, Peas, Coriander in Pastry*

**Chicken Malai Tikka (GF)**  
*Yoghurt Marinated Chicken cooked in our Tandoori Oven*

**Vegetable Pulao (GF)**  
*Baked Vegetable Rice, Cashew Nuts, Raisins*

**Chapatti (DF)**  
*Indian Flat Bread made with Whole Meal Flour*

**Lamb Kofta Curry**  
*Lamb Meatballs in Spicy Curry*

**South Indian Masala Fried Fish (GF, DF)**  
*Fried Fish Coated with Spices*

**Palak Paneer (GF)**  
*Cottage Cheese in Creamy Spinach Sauce*

**Dal Makhani**  
*Three Types of Dhal in Mild Tomato Sauce*

**Mixed Raita (GF)**  
*Cucumber and Tomato in Mint Homemade Yoghurt*

**Papadum (DF), Pickles, Chutney**

## Desserts

**Gulab Jamun**  
*Sweetened Berry Sized Dumplings*

**Carrot Halwa (GF)**  
*Carrot Pudding*

**Exotic Fresh Fruit Platter**