



Out of the Blue by Chef Sobah

We are Beef Free every day at Soneva Fushi

We are proud that every day is a beef-free day at Soneva as there are no beef items included in our buffets or set menus. Instead, we have a range of fish, seafood, other meats and vegetarian dishes to tempt your taste buds.

However, should you wish to order beef dishes, please let us know and our Chef will make recommendations for you.

This initiative is in keeping with our environmental and SLOWLIFE policy. Reducing our beef consumption will help to improve the welfare of animals, slow down climate change and improve our health.

It is a known fact that the main contributor to greenhouse gas emissions is the production of livestock for human consumption.

We've reduced the amount of beef dishes across our menus, as we believe lowering beef consumption has a positive impact on our wellbeing, but also on climate change and animal welfare. Should you wish to order beef dishes, off-menu, please let us know and our skilled chefs can make recommendations.

Restaurants Against Hunger

Your contribution from a small charge of your main dish help us raise around USD 50,000 per year for the Restaurants Against Hunger programme. We are funding Action Against Hunger UK to identify and treat severely acute malnourished children in rural Nepal and India. The programmes are designed to reach families in remote villages whose distance from health clinics mean they are often undeserved.

Rossini Caviar

Soneva has partnered with Rossini Caviar, a sustainable producer of caviar. Rossini Caviar was founded in 1999 by Jacob Marsing- Rossini. Rossini Caviar farms its own sturgeon from the hatchery to their low-density ponds which allow the fish to have plenty of space to grow all on a natural, hormone-free diet.

Winter White Truffles

With its rich and complex flavor profile, firm texture, and versatility in pairing, the Soneva Baerii caviar offers a refined taste experience that is both accessible and captivating. Beautiful grains of roe; crisp, clean with a delicate pop in the finish that releases a nuanced combination of flavors. The Soneva Baerii caviar offers a delightful interplay between its inherent creaminess, subtle salinity, and delicate umami notes making the caviar exceptionally well-balanced.

You will experience a very delicate, yet intense and well-balanced aftertaste of nuts, underlined by a mild and light saltiness. The flavor is refined and elegant, allowing the natural characteristics of the caviar to shine through, This also makes the Soneva Baerii caviar an excellent canvas for culinary creativity, as it can be paired harmoniously with a wide range of ingredients and dishes.

Gold Selection One Hundred Ninety Dollars

The Soneva Gold Caviar (Species: Schrenkii/Dauricus 2nd Mature) is as close to 100% sustainable and CO2 neutral as we can come in the world of caviar. These second mature sturgeons are ripe at the age of 13 years and weigh between 45 and 75kilos when the caviar is extracted and processed. The Soneva Gold Selection Caviar is salted with 3.5% Maldivian Sea Salt from the Baa Atoll and matured for 8 -10 weeks.

The Soneva Gold Selection Caviar is as close to 100% sustainable and CO2 neutral as we can come in the world of caviar. The water, rich in clay and minerals flows down from the Panxi mountains, through the farm by 2000 liters per second. The water-quality resembles that of the sturgeons original natural breeding habitat in the Caspian Sea rivers. No sturgeons are swimming in the same water twice and we use the sun as the only energizing component to heat up the ponds. No electricity. The water leaves the farm unfiltered and is used for irrigation purposes and growing vegetables by the local farmers at the back end of the farm.

The water leaves the farm unfiltered and is used for irrigation purposes and growing vegetables by the local farmers at the back end of the farm. 20% of the vegetable crop goes back into the on-site production of fish-feed, with soy and fishmeal. Completing the sustainable circle.

Caviar Served on Ice with Traditional Condiments - Blini, Lemon Wedge, Red Onion, Boiled Egg Yolk, Boiled Egg White and Sour Cream

• CAVIAR IS NOT INCLUDED IN HALF, FULL OR SONEVA UNLIMITED PACKAGES •

Salads and Appetizer

Seaweed Salad (DF, H, O) <i>Watermelon, Goma Dressing</i>	Nineteen Dollars
Soneva Garden Salad (DF, H, O, V, PB) <i>Garden Leaves, Tomato, Cucumber, Avocado, Lemon Vinaigrette and Sesame Dressing</i>	Twenty Dollars
Tuna Tartare (DF, GF) <i>Wasabi, Black Pepper, Dashi, Garlic, Yuzu Teriyaki, Salmon Roe</i>	Thirty-Four Dollars

Ceviche

Reef Fish Traditional Ceviche (DF, L) <i>Peruvian Corn, Onion, Lime, Coriander</i>	Eighteen Dollars
Salmon Ceviche (DF, GF, S) <i>Celery Juice, Chili, Lime, Onion, Coriander, Orange Reduction</i>	Twenty-Two Dollars
Tuna Ceviche (DF, L, S) <i>Mango, Coconut Milk, Kaffir Lime and Prawn Crackers</i>	Twenty-Two Dollars
Ceviche Journey (DF, S) <i>Salmon, Tuna and Reef Fish</i>	Thirty-Nine Dollars

Chef's Poke Specials

Spicy Tuna Poke (H, L, S) <i>Avocado, Spicy Mayo, Cucumber, Sesame, Quail Egg, Wakame, Sushi Rice</i>	Thirty-Three Dollars
Salmon Poke (H) <i>Avocado, Truffle Mayo, Salmon Roe, Wakame, Sushi Rice</i>	Forty-Eight Dollars

New Style Sushi and Sashimi

Torched Eggplant Roll (DF, V, PB) <i>Orange and Yakiniku Glaze</i>	Seventeen Dollars
Reef Fish Tiradito (DF, GF, H, L, S) <i>Coriander, Yuzu, Lemon, Spicy Citrus Marinade, Hot Pepper</i>	Eighteen Dollars
Torched Salmon Nigiri (DF) <i>Glazed with Yakiniku Sauce, Radish, Spring Onion, Goma Dressing</i>	Thirty-Five Dollars
Japanese Wagyu Nigiri (DF) <i>Torched Wagyu with Goma and Yakiniku Sauce, White Radish, Spring Onion</i> • 2 PIECES PER SERVING	Thirty-Four Dollars
Sushi Selection (DF) <i>A Selection of Five Style Nigiri of the Day</i>	Forty-Seven Dollars
Yellowtail Hot Oil (DF) <i>Yuzu, Soy, Sesame, Ginger, Garlic, Hot Oil</i>	Forty-Eight Dollars

Classic Sashimi

Sashimi (DF, H) <i>5 Slices of Fish, Wakame, Shiso Leaves, Ginger Pickle, Wasabi</i>	
Reef fish (DH, L, H)	Thirty-Three Dollars
Tuna (DH, L, H)	Forty-Two Dollars
Salmon (DH, H)	Forty-Eight Dollars
Yellow Tail (DH, H)	Fifty-Six Dollars

Streets of Asia

Thailand

Appetizers and Soup

Som Tam Gai Yang (DF, S, N) Twenty-Eight Dollars
*Green Papaya, Grilled Chicken, Dry shrimp,
Cashew, Thai spicy sauce*

Yam Som-O (DF, GF, S, N) Thirty-Three Dollars
Thai Spicy Pomelo Salad, Prawns, Coriander, Cashew, Chili

Tom Yam Goong (GF, S) Twenty-Eight Dollars
*Classic Thai Spicy Soup, Prawns, Lemongrass,
Kaffir Lime, Galangal, Milk*

Tom Kha Gai (DF, GF) Twenty-Six Dollars
*Chicken Soup in Coconut Milk, Galangal,
Lemongrass, Coriander, Kaffir Lime*

Main Course

Khao Phad (DF) Thirty-Two Dollars
*Thai Fried Brown Rice, Egg, Tomato, Spring Onion
Your Choice of Vegetables, Chicken, Prawns or Seafood*

Thai Green Curry (DF, GF, S) Thirty-Two Dollars
*Thai Aromatic Curry of Soneva Garden Vegetables
Choice of Mix Seafood or Chicken, Thai Basil, Steamed Berry Rice*
• CONTAINS SHRIMP PASTE

Phad Thai Goong (DF, GF, S, N) Thirty-Two Dollars
*Wok Fried Rice Noodles, Prawns, Spring Onions,
Toasted Cashew nuts*

Streets of Asia

Indonesia

Appetizers and Soup

Ayam Goreng Sambal Kecap (DF, S) Twenty-Two Dollars
Crispy Pop Chicken, Sweet Spicy Sambal
• CONTAINS SHRIMP PASTE

Satay Ayam (DF, S, N) Twenty-Two Dollars
Marinated Grilled Chicken Skewers, Rice Cake, Peanut Sauce
• CONTAINS SHRIMP PASTE

Otak-Otak (DF, GF, S, N, H, L) Twenty-Four Dollars
Indonesian Fish Cake, Wrapped in Banana Leaf, Peanut Sauce

Pangsit Laksa (DF, S) Thirty-Seven Dollars
Indonesian Prawn Dumpling, Laksa Broth, Fish Cake, Pop Tofu, Quail Egg

Main Course

Nasi Goreng (DF, S) Twenty-Five Dollars
Indonesian Wok Fried Brown Rice, Vegetables, Roast Chicken Satay, Sambal, Acar, Prawn Crackers

Udang Bakar Sambal Matah (DF, S) Forty-Eight Dollars
Grill Prawn, Bok Coy, Sambal Matah

Streets of Asia

Vietnam

Appetizers and Soup

Phở Gà (DF, GF, H) Twenty-Two Dollars
*Traditional Vietnamese Chicken Noodle Soup,
Cinnamon, Star Anise, Ginger, Fresh Herbs*

Vietnamese Summer Roll (DF, GF, H) Twenty-One Dollars
*Steamed Prawns, Lettuce, Herbs, Cucumber Wrapped
in Rice Paper with Sweet Sour Fish Sauce, Pickled Vegetables*

Bánh Xèo (DF, S) Twenty-Four Dollars
*Crisp Vietnamese Pancakes, Prawns, Onion,
Sweet Sour Fish Sauce, Pickled Vegetables*

Main Course

Cá Hấp Xi Dầu (GF, L) Twenty-Seven Dollars
*Steamed Local Fish in Soy Sauce,
Spring Onion, Bok Choy, Fried Onion*

Cá Kho Tộ (DF, S) Forty-Three Dollars
*Caramelized Fish in Clay Pot, Coriander,
Chili, Shallots, Garlic, Black Pepper, Steamed Berry Rice*

Bánh Mì Thịt Nướng Twenty-Nine Dollars
*Traditional Vietnamese Sandwich
Choice of Chicken or Charred Pork, Cucumber,
Homemade Pickle, Soneva Herbs*

Streets of Asia

Asia

Appetizer

4 Pieces per Serving

Seafood Dim Sum (DF) Twenty Dollars
Chinese Seafood Dim Sum, Soya Sauce Dipping

Vegetable Spring Roll (DF) Nineteen Dollars
Mix Vegetable, Plum Sauce Dipping

Shrimp Wonton (DF) Thirty-One Dollars
Deep-fried Shrimp Wonton, Sweet Chili Sauce Dipping

Chicken Dumpling (DF) Thirty-One Dollars
*Steamed Chicken Dumpling, Spring Onion
Soya Sauce Dipping*

Main Course

Shrimp Chow Mein (DF, S) Thirty-Two Dollars
*Chinese Stir Fried Egg Noodles with Shrimp,
Vegetables and Spring Onion*

Singapore Noodles (DF, S) Thirty-One Dollars
*Wok Tossed Rice Noodles, Prawns,
Garden Mushrooms, Vegetables, Chef's Special Sauce*

Chicken Katsu Donburi (DF) Twenty-Nine Dollars
Japanese Fried Chicken, Egg, Vegetables, Japanese Rice

Teriyaki Salmon Bowl (DF) Forty Dollars
Grill salmon, Lettuce, Cucumber, Tomato, Teriyaki Sauce

Chili Crab (DF, S) One Hundred Sixty-Five Dollars
*Signature Dish of Crab Shack at Soneva Jani,
1 Kg Mud Crab Prepared Singaporean Style, Berry Rice*
• FOR GUESTS ON FULL BOARD AND SONEVA UNLIMITED PACKAGES,
\$95 SUPPLEMENT CHARGES APPLICABLE

Desserts

Puteri Mandi (DF, GF, PB, H, V) <i>Indonesian Steamed Rice Dumpling</i> <i>Filled with Sweet Grated Coconut and Coconut Soup</i>	Eighteen Dollars
Dadar Gulung (DF, H) <i>Indonesian Caramelized Coconut</i> <i>Filled Crepes with Raspberry Sauce</i>	Fifteen Dollars
Chè Khúc Bạch (GF) <i>Vietnamese Coconut and Matcha Panna Cotta with</i> <i>Sweet Sugar Syrup and Sliced Almond</i>	Seventeen Dollars
Matcha Crème Brûlée <i>Coconut and Yuzu Ice Cream, Almond Biscotti</i>	Thirty Dollars
Fruit Platter (GF, DF, PB, V, H)	Twenty-Two Dollars

Out of the Blue by Chef Sobah

Plant-Based Menu

Vietnamese Summer Rolls (GF, H, O) <i>Lettuce, Herbs, Cucumber, Wrapped in Rice Paper, Tamarind Sauce</i>	Seventeen Dollars
Som Tam (GF, H, O, S, N) <i>Raw Green Papaya, Carrot, Toasted Cashewnut</i>	Twenty-Two Dollars
Seaweed Salad (H, O, DF, GF) <i>Watermelon, Orange Miso</i>	Twenty-Two Dollars
Organic Soneva Special Garden Salad (H, O, L, DF, GF) <i>Soneva Garden Leaves, Orange and Lemon Vinaigrette</i>	Seventeen Dollars
Hiyashi Chukka (H, O, V, DF, GF) <i>Soba Noodles, Avocado, Tomato, Cucumber, Bell Peppers, Carrots, Wakame, Inari</i>	Twenty-Five Dollars
Marinated Aburi Tofu (H, V, DF, GF) <i>Coconut Miso Marinated Tofu, Crisp Green Salad</i>	Forty-Three Dollars
Nori Maki Rolls (H, O, V, DF, GF) <i>Kappa Cucumber Maki or Yellow Radish Maki 4 Pieces per Serving</i>	Thirty-Five Dollars
Torched Eggplant Roll (H, O, V, DF, GF) <i>Yakiniku Glazed Eggplant, Orange Miso</i>	Forty-Three Dollars
Vegetable Tempura (V) <i>Tempura Batter Fried Mix Vegetables</i>	Forty-Three Dollars
Edamame Beans (V, H) <i>Served with Japanese Pickles</i>	Twenty-Five Dollars

Out of the Blue by Chef Sobah

Plant-Based Menu

Miso Soup (H, O) <i>Tofu, Seaweed, Spring Onion</i>	Twenty-Five Dollars
Yasai Itame (H, O) <i>Japanese Style Stir-Fried Vegetables</i>	Thirty-Five Dollars
Yakisoba (H, O) <i>Stir-Fried Noodles with Vegetables</i>	Thirty-Five Dollars
Yakimeshi (H, O) <i>Stir-Fried Rice with Vegetables</i>	Thirty-Five Dollars
Japanese Vegetable Curry (H, O) <i>Served with Steamed Rice</i>	Thirty-Five Dollars
Shiitake Mushroom (H, O) <i>Teriyaki Sauce</i>	Thirty-Five Dollars
Charred Asparagus (H, O)	Fifty-Five Dollars
Phad Thai (H, S, N, DF) <i>Wok-Fried Rice Noodles, Chives, Tamarind Sauce, Toasted Cashewnut</i>	Sixty-Nine Dollars



Out of the Blue by Sobah

We Are Beef Free Every Day at Soneva Fushi

We are proud that every day is a beef-free day at Soneva as there are no beef items included in our buffets or set menus. Instead, we have a range of fish, seafood, other meats and vegetarian dishes to tempt your taste buds.

However, should you wish to order beef dishes, please let us know and our Chef will make recommendations for you.

This initiative is in keeping with our environmental and SLOWLIFE policy. Reducing our beef consumption will help to improve the welfare of animals, slow down climate change and improve our health.

It is a known fact that the main contributor to greenhouse gas emissions is the production of livestock for human consumption.

We've reduced the amount of beef dishes across our menus, as we believe lowering beef consumption has a positive impact on our wellbeing, but also on climate change and animal welfare. Should you wish to order beef dishes, off-menu, please let us know and our skilled chefs can make recommendations.

Restaurants Against Hunger

Your contribution from a small charge of your main dish help us raise around USD 50,000 per year for the Restaurants Against Hunger programme. We are funding Action Against Hunger UK to identify and treat severely acute malnourished children in rural Nepal and India. The programmes are designed to reach families in remote villages whose distance from health clinics mean they are often undeserved.

Rossini Caviar

Soneva has partnered with Rossini Caviar, a sustainable producer of caviar. Rossini Caviar was founded in 1999 by Jacob Marsing- Rossini. Rossini Caviar farms its own sturgeon from the hatchery to their low-density ponds which allow the fish to have plenty of space to grow all on a natural, hormone-free diet.

Winter White Truffles

With its rich and complex flavor profile, firm texture, and versatility in pairing, the Soneva Baerii caviar offers a refined taste experience that is both accessible and captivating. Beautiful grains of roe; crisp, clean with a delicate pop in the finish that releases a nuanced combination of flavors. The Soneva Baerii caviar offers a delightful interplay between its inherent creaminess, subtle salinity, and delicate umami notes making the caviar exceptionally well-balanced.

You will experience a very delicate, yet intense and well-balanced aftertaste of nuts, underlined by a mild and light saltiness. The flavor is refined and elegant, allowing the natural characteristics of the caviar to shine through, This also makes the Soneva Baerii caviar an excellent canvas for culinary creativity, as it can be paired harmoniously with a wide range of ingredients and dishes.

Gold Selection Caviar One Hundred Ninety Dollars

The Soneva Gold Caviar (Species: Schrenkii/Dauricus 2nd Mature) is as close to 100% sustainable and CO2 neutral as we can come in the world of caviar. These second mature sturgeons are ripe at the age of 13 years and weigh between 45 and 75kilos when the caviar is extracted and processed. The Soneva Gold Selection Caviar is salted with 3.5% Maldivian Sea Salt from the Baa Atoll and matured for 8 -10 weeks.

The Soneva Gold Selection Caviar is as close to 100% sustainable and CO2 neutral as we can come in the world of caviar. The water, rich in clay and minerals flows down from the Panxi mountains, through the farm by 2000 liters per second. The water-quality resembles that of the sturgeons original natural breeding habitat in the Caspian Sea rivers. No sturgeons are swimming in the same water twice and we use the sun as the only energizing component to heat up the ponds. No electricity.

The water leaves the farm unfiltered and is used for irrigation purposes and growing vegetables by the local farmers at the back end of the farm.

The water leaves the farm unfiltered and is used for irrigation purposes and growing vegetables by the local farmers at the back end of the farm. 20% of the vegetable crop goes back into the on-site production of fish-feed, with soy and fishmeal. Completing the sustainable circle.

Caviar Served on Ice with Traditional Condiments - Blini, Lemon Wedge, Red Onion, Boiled Egg Yolk, Boiled Egg White and Sour Cream

• CAVIAR IS NOT INCLUDED IN HALF, FULL OR SONEVA UNLIMITED PACKAGES •

Classic Sashimi

5 Slices of Fish, Wakame, Shiso Leaves, Ginger Pickle, Wasabi

Tuna Sashimi (L, N, DF, GF)	Forty-Two Dollars
Salmon Sashimi (DF, GF)	Forty-Eight Dollars
Ebi Sashimi (DF, GF)	Forty-Three Dollars
Yellow Tail Sashimi (DF, GF)	Fifty-Six Dollars
Reef Fish Sashimi (L, N, DF, GF)	Thirty-Three Dollars

New Style Sashimi

5 Pieces per Serving

Sea Scallops (DF) <i>With Orange Miso, Mango Salsa, Ponzu Sauce</i>	Forty-One Dollars
Aburi Salmon (DF) <i>Salmon Roe, Creamy Orange Miso</i>	Thirty-Eight Dollars
Local Fish Carpaccio, Tiradito Style (L, DF) <i>Wakame, Mango Salsa, Orange Reduction, Ponzu Dressing</i>	Thirty-Three Dollars
Aburi Hamachi (DF) <i>Tomato Bell Pepper Salsa, Teriyaki Mayo, Caramelized Yuzu and Soy</i>	Fifty-Six Dollars
Ahi Tuna Tartare (L) <i>Avocado, Salmon Roe, Rice Crisps, Cream Cheese, Spring Onion</i>	Thirty-One Dollars
Marinated Aburi Tofu (V, H, DF, GF) <i>Coconut Miso and Crisp Salad</i>	Twenty-Eight Dollars
Torched Eggplant Roll (V, PB) <i>Yakiniku Sauce and Orange Miso Glaze</i>	Seventeen Dollars

Nori Maki Rolls

4 Pieces per Serving

Tuna Maki (DF, GF)	Thirty-Three Dollars
Salmon Maki (DF, GF)	Thirty-Five Dollars
Kappa Cucumber Maki (V, H, DF, GF)	Seventeen Dollars
Yellow Radish Maki (V, H, DF, GF)	Seventeen Dollars

New Style Maki Rolls

3 Pieces per Serving

Organic Soneva Garden Vegetable Roll (V, H, L, DF,GF) <i>Orange Miso</i>	Seventeen Dollars
Spicy Tuna Roll (S, L) <i>Avocado Salsa, Spicy Mayo</i>	Thirty-Three Dollars
California Roll with Tobiko and Crispy Tenkasu (S) <i>Avocado Puree</i>	Thirty-Five Dollars
Philadelphia Cream Cheese Roll (GF) <i>Creamy Orange Miso</i>	Forty-Five Dollars
Ebi-Ten Prawn Tempura Roll <i>Sweet Soy and Goma Dressing</i>	Thirty-Eight Dollars
Soft Shell Crab Roll <i>Tobiko, Mango Salsa</i>	Forty Dollars
Deep-Fried Maki Roll <i>Tuna, Salmon, Salmon Caviar and Reef Fish</i>	Forty-Eight Dollars

Nigiri Sushi

3 Pieces per Serving

Salmon Nigiri (DF, GF) Thirty-Five Dollars

Reef Fish Nigiri (L, H, DF, GF) Thirty-Three Dollars

Yellow Tail Nigiri (DF, GF) Forty-Three Dollars

Tuna Nigiri (L, H, DF, GF) Thirty-Five Dollars

Japanese Wagyu Beef Nigiri (DF) Fifty-Five Dollars

2 Pieces per Serving

Tasmanian Salmon, Celery Juice,
Chili, Orange Reduction (S, DF, GF) Twenty-Two Dollars

Signature Small Plates

Warm Australian Spanner Crab (GF) <i>Citrus Salad of Grapefruit, Tomatoes</i>	Forty-Three Dollars
Black Truffle Baked Tasmanian Salmon (DF) <i>Truffle Sauce, Hand Shaved Truffle</i>	Forty-Eight Dollars
Tuna with Ponzu and Guacamole (H) <i>Seared Sesame Crusted Tuna Loin, Ponzu, Guacamole</i>	Thirty-Five Dollars
Rock Shrimp Tempura (S, DF) <i>Signature Sweet and Spicy Sauce</i>	Forty-Three Dollars

Sharing Plates from our Robata Grill

Served with Japanese Pickles, Soneva Salt and Lemon

Tobanjan Lamb Chops (DF, GF, S) <i>Spicy Lamb Chops</i>	Sixty-Five Dollars
Yuzu Khosho Scallops (H, DF, S) <i>Hokkaido Scallops, Yuzu Marinade</i>	Fifty-One Dollars
Charred Asparagus (H, O, DF) <i>Signature Goma Sauce</i>	Thirty-Five Dollars

The Ceviche Journey

Chef's Signature Tasting Plates

Reef Fish Traditional Ceviche (S, L, DF, GF)	Eighteen Dollars
Tuna, Fresh Mango, Coconut Milk, Prawn Crackers (S, L, DF, GF)	Twenty-Two Dollars
Ceviche Journey Selection (L, DF, GF) <i>A Taste of all Three - Tasmanian Salmon, Tuna and Reef Fish</i>	Thirty-Nine Dollars

Appetizer and Soup

Edamame Beans (H, V, DF, GF) <i>Japanese Pickles</i>	Twenty-Five Dollars
Hiyashi Wakame Salad with Sesame (H, V, GF) <i>Seaweed, Watermelon, Goma Dressing</i>	Nineteen Dollars
Hiyashi Chukka (V) <i>Soba Noodles, Avocado, Carrot, Inari, Soy</i>	Twenty-Five Dollars
Miso Soup (H, V, DF, GF) <i>Tofu, Seaweed, Spring Onion</i>	Eighteen Dollars
Suimono Broth (DF) <i>Clear Dashi Soup with Seaweed and Seafood Dumplings</i>	Twenty-Five Dollars
Cold Soba Noodles (DF) <i>Tentsuyu, Spring Onion, Grated Daikon, Wasabi, Gari</i>	Twenty-Five Dollars
Tom Yam Goong (S) <i>Classic Thai Spicy Soup, Prawns, Lemongrass, Kaffir Lime, Galangal, Milk</i>	Twenty-Eight Dollars
Tom Kha Gai (DF, GF) <i>Chicken Soup in Coconut Milk, Galangal, Lemongrass, Coriander, Kaffir Lime</i>	Twenty-Six Dollars

Tempura

Prawn Tempura	Thirty-Eight Dollars
Vegetable Tempura	Thirty-Five Dollars
Fish Tempura (L)	Thirty-Three Dollars
Soft Shell Crab Tempura	Forty Dollars

Main Course

Seafood

Salmon (GF) <i>Sautéed Spinach, Miso Sauce</i>	Fifty-Five Dollars
Grilled Prawn <i>Teriyaki Mayo, Grilled Vegetables</i>	Forty-Eight Dollars
Grilled Cod Fish <i>Sautéed Spinach, Caramelized Yuzu and Orange Miso</i>	Fifty-Two Dollars
Yellow Fin Tuna Steak (H) <i>Cauliflower Sauce, Grilled Spinach, Orange Miso</i>	Forty-Five Dollars
Seafood Curry <i>Japanese or Thai with Vegetables, Berry Rice</i> <i>Contains Shrimp Paste</i>	Thirty-Two Dollars

Chicken

Hibachi Corn Fed Chicken <i>Mushroom, Broccoli, Teriyaki Sauce, Steamed Rice</i>	Thirty-Five Dollars
Chicken Curry <i>Japanese or Thai with Vegetables, Berry Rice</i> <i>Contains Shrimp Paste</i>	Thirty-Five Dollars

Vegetarian

Yakisoba (H, V, DF, GF) <i>Stir Fried Noodles and Vegetables</i>	Thirty-Five Dollars
Yakimeshi (H, V, DF, GF) <i>Japanese Fried Rice and Vegetables</i>	Thirty-Five Dollars
Yasai Itame (H, V, DF, GF) <i>Stir-Fried Vegetables</i>	Thirty-Five Dollars
Japanese Vegetable Curry (H, V, DF, GF) <i>Steamed Rice</i>	Thirty-Five Dollars
Shiitake Mushroom (H, V, DF, GF) <i>Teriyaki Mayo</i>	Thirty-Five Dollars
Asparagus (H, V, DF, GF) <i>Wasabi Mayo</i>	Thirty-Five Dollars
Grilled Cauliflower (H, V) <i>Miso Marinated Cauliflower, Broccoli Puree, Cauliflower Puree, Shiitake Mushrooms, Orange Miso</i>	Thirty-Five Dollars

Robatayaki Charcoal Grill

Ebi (DF, GF) <i>Prawns with Spicy Sauce</i>	Forty-Eight Dollars
Salmon Belly (DF) <i>Teriyaki Sauce</i>	Forty-Eight Dollars
Squid (GF) <i>Teriyaki Mayo</i>	Forty Dollars
Chicken Yakitori (DF, GF) <i>Thigh Skewers, Yakitori Sauce</i>	Thirty-Eight Dollars

Josper Hot Smoker

Local White Fish (S, L, GF) <i>Garden Green Salad, Thai Spicy Lime Sauce</i>	Thirty-Eight Dollars
Lamb Rack (DF, GF) <i>Red Wine Sauce</i>	Sixty-Nine Dollars
Buta Kakuni (DF, GF) <i>Pork Belly with Garlic Mushrooms, Bok Choy, Steamed Rice</i>	Fifty-Eight Dollars

Charcoal Wok

Goong Thod Sauce Ma Kham (DF, GF) **Forty-Eight Dollars**
Deep Fried Prawns, Tamarind Sauce

Pad Thai Goong (S, N, DF) **Thirty-Two Dollars**
Wok Fried Rice Noodles, Prawns, Spring Onions, Toasted Cashew nuts

Raat Naa (DF) **Thirty-Eight Dollars**
Wok Fried Rice Noodles, Seafood, Thick Gravy

Crab Curry (S, DF, GF) **Forty Dollars**
Stir Fried Crab and Vegetable Curry Served with Steamed Rice

Dessert

Matcha Crème Brûlée <i>Coconut and Yuzu Ice Cream, Almond Biscotti</i>	Thirty Dollars
Chilled Citrus Soup (H, PB) <i>Lychee Sorbet, Green Tea Cookies</i>	Thirty Dollars
Sesame Iced Parfait (GF) <i>Orange and Grapefruit Compote, Spicy Coconut</i>	Thirty Dollars
Mango Yuzu Panna Cotta (GF) <i>Sake Honey Jelly, Seasonal Fruits</i>	Thirty Dollars
Green Tea Meringue Shell (DF, GF) <i>Passion Fruit Cream, Pomegranate Salsa</i>	Thirty Dollars
Fruit Platter (GF, DF, PB, V, H)	Twenty-Two Dollars
Soneva Signature Dessert <i>Homemade Coconut Ice Cream, Extra Virgin Olive Oil, Soneva Caviar</i>	Thirty-Five Dollars

Selection of Ice Creams, Sorbets and Chocolates



**Out of the Blue by Sobah
' Ever Soneva So Yummy '**

**Soneva Children's
Collection**

Salmon Roll

Cucumber Roll

Avocado Roll

Inari Sushi

Chicken Burger

Pasta

Penne or Spaghetti Tomato or Creamy Sauce

**Samurai Children's
Collection**

Futo Maki

Egg Omelette, Crab and Cucumber

Tamagoyaki

Steamed Spinach, and Eggs

Mixed Tempura with Ginger Radish Soy

Stir Fried Noodles with Vegetables

Desserts

Out of the Blue Sundae

Chocolate, Vanilla, and Strawberry

Chocolate Cake with Vanilla Ice cream



Plant-Based Junior Collection

Vegetable Summer Rolls with Dipping Sauce

Rice Paper Wraps, Cucumber, Lettuce, Tofu, Avocado and Dipping Sauce

Roasted Tomato Whole-Wheat Pasta

Whole-Wheat Penne Pasta, Roasted Tomato Sauce, Parmesan

Edamame Bean Snack Pot

Edamame Beans, Garden Peas, Sesame Seeds, Soy Sauce, and Crunchy Peanuts

Tofu Satay with Peanut Sauce

Grilled Marinated Tofu, Peanut Sauce, and Tangy Cucumber Salad

Rice Congee

Tofu, Sesame, Scallions

Fresh Fruit Plate

Assorted Sliced Tropical Fruit Platter

Chocolate Sundae

Plant-Based Chocolate Ice Cream, Organic Raw Chocolate Shell

All Ice Cream and Sorbets are Dairy-Free, Refined Sugar-Free, and are Plant-Based.

Healthy and Low Calorie (H). Organic (O). Vegetarian (V). Plant Based (PB).
Gluten Free (GF). Dairy Free (DF). Spicy (S). Contains Nuts (N). Vegan (VE). Local (L)