



## **ATHIRI DINING**

### **AMUSE BOUCHE**

**FRENCH MACARON WITH FOIE GRAS** GF N

Walnut Croquant, Poached Pears, Cherry Glaze

### **SOUP**

**LENTIL SOUP** GF V

Truffle Oil, Red Oil, Brioche Crouton

### **STARTER**

**MAPLE GLAZED SALMON GRAVLAX** GF

Apple Fennel Salad, Russian Blini, Walnut Cream, Dill, Fluffy Cream Cheese  
or

**BEEF CARPACCIO** GF

Asparagus, Cream Cheese, Balsamic Glaze, Parmesan Cheese, Crispy Garlic

### **SORBET**

**CHILI RASPBERRY SORBET** LF GF

### **MAIN COURSE**

**AUSTRALIAN BEEF TENDERLOIN** LF GF

Sweet Corn Puree, Confit Garlic, Honey Roasted Root Vegetable, Truffle Mushroom, Red Wine Jus  
or

**MALDIVIAN LOBSTER TERMINATOR** GF

Roasted Sweet Potato & Grilled Vegetable

### **DESSERT**

**CHOCOLATE FONDU (FOR 2 PERSONS)**

Fresh Fruit Pretzel, Grissini  
or

**FRESH YOUNG COCONUT CREAM BRULE** GF

Tropical Fruits, Caramelized Sugar  
or

**KULFI ICE CREAM** GF N

Pistachio Gun Powder & Dark Chocolate

**Tea / Coffee / Bottle of Wine**

*Prices are in USD and are inclusive of 16% GST and service charge*

GF Gluten free

V Vegetarian

N Contains nuts

VE Vegan

SF Shellfish

LF Lactose free