

# Destination Dining



# Whispers of the Tide

A romantic oceanfront dinner inspired by the rhythm of the sea and the lightness of island nights.

## Black Truffle Cloud (D, F)

\$350++ per couple

(Amuse Bouche & House Bread Basket)

A crisp canapé crowned with whipped mascarpone, black truffle pâté and microgreens.

Selection of bakery products with herb-scented oil and butter.

## Tide Embrace (F,C)

(Appetiser)

A trio of the sea: home-cured salmon, lightly seared tuna and flash-seared prawns, finished with orange dressings and fresh aromatic notes.

## Crystalline Consommé (D,G)

(Warm Appetiser)

A crystal-clear heirloom tomato consommé infused with basil and Mediterranean aromatics, poured tableside over dehydrated olives, feta and a flower tuile crisp.

## Ocean Ember (C,D)

(Main Course)

Char-grilled lobster, brushed with saffron and herb butter, served with coconut rice, steamed baby vegetables and citrus beurre blanc.

OR

## Earth Flame (D)

(Main Course)

Char-grilled Angus beef tenderloin, marinated with herbs and spices, served with silky mash, glazed baby carrot and potato cylinder.

## Moonlight Kiss (D, E)

(Dessert)

White chocolate mousse, passion fruit, raspberry and crumble.

Coffee, tea or infusion served with homemade chocolate bonbons.

(G) Gluten (E) Eggs (F) Fish (N) Nuts (D) Dairy (S) Soy (C) Crustaceans (MO) Molluscs (P) Peanuts (SE) Sesame (SU) Sulphites (L) Lupin (CE) Celery (MU) Mustard (PO) Pork

If you have a food allergy or any special dietary requirement, please inform your waiter before you place the order.

We Levy 10% Service Charge & 17% GST on All the Above Mentioned Prices. | Items Marked with \* are Excluded from AI Package

# The Garden Table

A celebration of nature's colors, vibrant, nourishing, and crafted with island soul.

## **Black Truffle Cloud** (D, G)

**\$250++ per couple**

(Amuse Bouche & House Bread Basket)

A crisp canapé crowned with whipped mascarpone, black truffle pâté and microgreens.

Selection of bakery products with herb-scented oil and butter.

## **Tomato Symphony** (D,N)

(Appetiser)

A vibrant selection of tomato carpaccio style, finished with fresh herbs, feta crumble, balsamic reduction, green herb oil drops and sea salt.

## **Golden Potage** (E,G)

(Warm Appetiser)

Sweet corn potage finished with chilli drops, served with a poached egg and basil croutons.

## **Emerald Curry** (S, E, SE)

(Main Course)

A soft and aromatic eggplant curry with coconut, curry leaves and fresh coriander, delicately spiced in true island style, served with lemongrass aromatic jasmine rice, tofu puff cubes with sesame, root chips.

## **Moonlight Kiss** (D, E)

(Dessert)

White chocolate mousse, passion fruit, raspberry and crumble.

Coffee, tea or infusion served with homemade chocolate bonbons.

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# Fire & Earth BBQ

A tribute to flame and flavor, grounded, smoky, and crafted with island warmth.

## Black Truffle Cloud (D, G)

\$350++ per couple

(Amuse Bouche & House Bread Basket)

A crisp canapé crowned with whipped mascarpone, black truffle pâté and microgreens. Selection of bakery products with herb-scented oil and butter.

## Umami Breeze (F)

(Appetiser)

A Japanese-style poke bowl with jasmine rice, tuna and salmon, finished with caviar and fresh vibrant garnishes.

## Cumin & Smoke Velvet (G)

(Warm Appetiser)

A velvety pumpkin soup infused with cumin and gentle smokiness, finished with rosemary-scented oil and toasted seeds.

## Fire & Earth Grill (E)

(Main Course)

The chef grills live over an open flame a selection of fine cuts: Australian beef tenderloin medallion, chicken skewers, smoky pork ribs brushed with fresh herbs and spices. Served with jacket potatoes and a trio of sauces.

Classic BBQ sauce, green chilli & coriander salsa, creamy pepper aioli.

OR

## Sunset Ember (D, E, G)

(Dessert)

Caramelized pineapple with brown sugar and rum, served with coconut mousse, tropical crumble and refreshing lime gel.

## Moonlight Kiss (D, E)

(Dessert)

White chocolate mousse, passion fruit, raspberry and crumble.

Coffee, tea or infusion served with homemade chocolate bonbons.


(G) Gluten (E) Eggs (F) Fish (N) Nuts (D) Dairy (S) Soy (C) Crustaceans (MO) Molluscs (P) Peanuts (SE) Sesame (SU) Sulphites (L) Lupin (CE) Celery (MU) Mustard (PO) Pork

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# erifi

MALDIVES

 +960 7292820

 reservations@erimaldives.com

 erimaldives.com