

The Sunset

DINNER MENU



ALL STATED PRICES ARE IN US DOLLARS AND SUBJECT TO 10% SERVICE CHARGE & 17% T-GST.
Please inform your server of any allergies, dietary restrictions, or if you wish to order a dish tailored to your preference.











ATMOSPHERE
KANIFUSHI
MALDIVES

Cold Appetizer

- FOIE GRAS TERRINE**  \$20
Mixed Berry Reduction, Brioche, Crushed Pistachio
- CAJUN SPICED SCALLOP & PRAWNS**  \$20
Scallop, Prawns, Greens, Mango & Avocado Salsa
- QUINOA SALAD**    \$20
Wild Mushroom, Quinoa, Creamy Feta & Truffle Foam, Garden Green

Hot Appetizer

- CRAB CAKE**    \$20
Thai Spiced Crab, Fish, Cucumber, Papaya Salad
- CRISPY PORK BELLY**   \$10
Pork Belly, Hot Garlic Sauce, Bok Choy, Kimchi Salad
- WARM BRUSSEL SPROUTS SALAD**    \$20
Grilled Brussel, Butternut Squash, Rosemary Smoked Honey, Candied Walnuts, Herb Whipped Boursin-ricotta

Soup

- SPICY PRAWN LAKSA**   \$15
Prawn, Egg, Sprouts, Coconut Broth, Noodle
- CHILLED BEETROOT GAZPACHO**   \$15
Crunchy Celery, Beetroot Puree, Apple Sorbet

-  DAIRY  GLUTEN  GLUTEN FREE  VEGAN  VEGETARIAN  NON-VEG
-  SOY  EGGS  EGGLESS  PORK  SEAFOOD  NUTS

HALF PORTION AVAILABLE ON REQUEST

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Main Course

FLOUR / RICE	GNOCCHI WITH CHORIZO P G D	\$25
	Chicken morsels marinated with yoghurt and cheese, slow cooked	
	RISOTTO VERDE VE D GF	\$25
	Risotto, Asparagus, Peas, Beans, Herb Cream Cheese	
	BEETROOT CREPES D G	\$25
	Savory Beetroot Crepes, Creamy Mushrooms, Brie Cheese, Garlic Bread	
LAND	FIVE SPICED DUCK GF N	\$40
	Pan Seared Duck, Butternut Tortellini, Brussel Sprouts, Salted Pumpkin seeds with Mandarin Sauce	
	CRISPY EGG PLANT VE V GF	\$40
	Roma Tomato Chunk, Shimeji Mushrooms, Lemon-caper Dill Sauce	
	GRILLED TENDERLOIN STEAK GF E	\$40
	Steak, Purple Potato, Ratatouille Vegetables with Béarnaise Sauce	
	PISTACHIO CRUSTED FILLET OF LAMB N G	\$45
	Lamb Slices, Butter Glazed Asparagus, Baby Carrot, Smoked Pumpkin Puree, Onion Jus	
SEA	CATCH OF THE DAY D GF	\$25
	Pan Fried Fish, Tomatoes, Olives, Capers, Citrus Fruits, Greens Vegetables Puree	
	GRILLED SEAFOOD G	\$45
	Lobster, Squid, Octopus, Mussel, Fennel Citrus Salad	
	SESAME CRUSTED RARE SEARED YELLOW FIN TUNA G	\$25
	Tuna, Bok Choy, Vichy Carrot, Passion Fruit Foam	

Sweets

TIRAMISU D E	\$20
MOLTEN CHOCOLATE CAKE, VANILLA ICE CREAM D E	\$20
CHEESE CAKE D E	\$20
COCONUT CUSTARD WITH SAGO CHIPS EL	\$20

D DAIRY	G GLUTEN	GF GLUTEN FREE	VE VEGAN	V VEGETARIAN	NV NON-VEG
SY SOY	E EGGS	EL EGGLESS	P PORK	SF SEAFOOD	N NUTS

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