



JUST VEG

ATMOSPHERE
KANIFUSHI
MALDIVES

Starters

TOTEM VE GF

Chickpeas Pancake, Avocado, Ratatouille, Tomato

YOGA VE GF

Cauliflower Couscous, Basil Marinated Strawberry, Cucumber, Peppers, Crispy Bread, Capers, and Olives

THE BEYOND TARTARE VE SY

Fresh avocado, beetroot, and wasabi.

JOY OF JOYS GF N D

Taleggio Cheese Foam with Pear Syrup, Hazelnut and Confit Black Truffle.

TASTY SPICY CRUNCHY GF N VE

Cucumber, Coriander, Spiced Cashew, Mango, Tomatoes, with Palm Heart, Enoki Mushroom

Appetizers

SURRENDER TO THE NEW... VE GF

Unusual combination between two cucurbitaceaes: a sensorial experience with watermelon bbq sashimi and roasted eggplant; shiso sauce

INDIAN CANAPES D

Semolina Crusted Canapés Topped with Potatoes, Onion, Tomatoes, and Curd with Sweet & Sour Sauce

CHEESE BURST D

Italian Rice Ball, Corn & Cheese, Avocado Puree, Strawberry, Pineapple

CRISPY CORN CUPS VE

Ginger, Garlic & Chilli Tempered Corn, Spiced with Black Peppers

FROM THE WOOD ★ N AL

Crispy aromatic oyster mushrooms, smoked caramelized potatoes, raspberries, almonds sauce. Walk through it!

Soups

CAULIFLOWER COOLER GF D

Cold Cream of Cauliflower Scented with Truffle

THAI HOT & SOUR VE GF

Mushroom, Carrot, Beans, Lemongrass, Coriander, Galangal, Chilli

GINGER SCENTED WONTON BROTH VE

Ginger Flavored Vegetables Broth with Wonton

PASTA E FAGIOLI D GF

Tomatoes Broth, Beans, Tomato Chunk, Broccoli, Asparagus, Carrot, Pasta, Parmesan Cheese

D DAIRY

DF DAIRY FREE

G GLUTEN

GF GLUTEN FREE

VE VEGAN

V VEGETARIAN

AL ALCOHOL

SY SOY

N NUTS

★ SIGNATURE

HALF POTION AVAILABLE ON REQUEST

Please inform your server of any allergies, dietary restrictions, or if you wish to order a dish tailored to your preference.

ALL STATED PRICES ARE IN US DOLLARS AND SUBJECT TO 10% SERVICE CHARGE & 17% T-GST.

Main Course

VEGETARIAN DISHES

RICOTTA BRUSCHETTA D

Multigrain Bread, topped with Tomato, Olive & Basil Vierge, Ricotta Cheese, Mesclun & Balsamic reduction

CRISPY QUESADILLAS D

Sautéed Spinach, Bell Peppers, Mushroom in Toasted Crispy Tortillas served with Avocado & Tomato Salsa

MEDITERRANEAN AUBERGINE CF D

Stuffed eggplant with Mediterranean flavors

IN GREEN GF D

White turnip, soft potato mousse, parmesan sauce and lightly sautéed vegetables.

PASTA / RICE / NOODLE

PASTA FREGOLA D

Pasta Fregola, Tomato, Lime, Capers & Mozzarella

GNOCCHI N AL GF

Delicate potato dumplings with zesty lemon, in a rich beurre blanc sauce, topped with almonds and a touch of licorice

FRIENDSHIP VE GF SY

Wok Tossed, Red Rice, Wild Rice, White Rice, Broccoli, Peas, Soya Sauce, Ginger & Garlic

FABRIZIO STYLE G D

Homemade tagliolini, seaweed, parsley and garlic butter

CURRIES & LENTILS

MALDIVIAN LOCAVORE CURRY VE GF

Maldivian Vegetables Curry accompanied with Basmati Rice, Crispy Poppadum & Local "Kopi" Leaves

CHANA BHATURA

Chickpea Stew served with Fluffy Deep-fried Indian Bread

THAI GREEN CURRY VE GF

Assorted Vegetables Thai Green Curry, Coconut Milk, Steamed Rice and Spicy Papaya Relish

DAL MAKHANI GF D

Rich Black Lentil Stew served with Saffron Rice

PANEER TIKKA MASALA GF N D

Marinated Cottage Cheese simmered in Rich Tomato Gravy, Saffron Rice

KOFTA QUINOA GF N D

Quinoa Dumpling with Indian Spiced Rich Tomato Sauce served with Saffron Rice

D DAIRY

DF DAIRY FREE

G GLUTEN

GF GLUTEN FREE

VE VEGAN

V VEGETARIAN

AL ALCOHOL

SY SOY

N NUTS

★ SIGNATURE

HALF POTION AVAILABLE ON REQUEST

Please inform your server of any allergies, dietary restrictions, or if you wish to order a dish tailored to your preference.

ALL STATED PRICES ARE IN US DOLLARS AND SUBJECT TO 10% SERVICE CHARGE & 17% T-GST.

Desserts

GRAND FINALÉ

SWEET CHOCOLATE & BANANA PARCEL

Chocolate and Banana Parcel Fritters served with Exotic Fruit Coulis

TROPICAL PIE

Inspired by the legendary "lemon pie"

Soft coconut meringue with lime-custard and mango sauce.

Fresh hints of passion fruit and pink pepper.

BEE-SIDE

Soft Yoghurt and Honey ice cream, paired with sweet osmotized strawberries and a crunchy crumble topping

MANGO STICKY RICE

Warm Organic Black Glutinous Rice in Coconut Milk, topped with Fresh Mango

NUTELLAMISU

Light & Eggless Twist of Tiramisu with Mascarpone Froth, Nutella, Banana & Cashew Brownie.

NICE HARMONIES

Sweetly syruped tomatoes, vanilla and lemon peaches, honey-lavender and lychee sorbet

HOMEMADE ICE-CREAM & SORBETS

ICE-CREAMS: Chocolate, Coconut, Vanilla, Strawberry

SORBET: Raspberry, Lemon, Mango, Green Apple, Lychee

 DAIRY

 DAIRY FREE

 GLUTEN

 GLUTEN FREE

 VEGAN

 VEGETARIAN

 ALCOHOL

 SOY

 NUTS

 SIGNATURE

HALF POTION AVAILABLE ON REQUEST

Please inform your server of any allergies, dietary restrictions, or if you wish to order a dish tailored to your preference.

ALL STATED PRICES ARE IN US DOLLARS AND SUBJECT TO 10% SERVICE CHARGE & 17% T-GST.