

SAIMA GARDEN



Daily (Except Monday, Wednesday & Friday)

Dinner: 19:30 - 21:30 hrs.(Last Order)

Prior reservation is required

The lobster sensation menu is unfortunately not part of the All Inclusive
Premium package.



VEGETARIAN MENU

USD 89.00 per person

Vegetable Tempura

A Japanese favorite of deep fried vegetables in tempura batter served with dashi soy dipping sauce

Green Pea & Mint Soup

Puree of green pea scented with fresh mint from our Reethi garden

Homemade Sorbet**Eggplant Parmigiana**

Salsa napolitana, mozzarella, basil and arugula leaves

Triple Chocolate Brownie

Served with salted caramel ice cream and citrus fruit compote

SEAFOOD MENU

USD 99.00 per person

Local Reef Fish Ceviche

Freshly caught cured reef fish with red onion, citrus fruit, coconut milk and crispy tortilla chips

Ocean's Best

Mixed seafood in a dashi stock with seasonal vegetables

Homemade Sorbet**Yellow Fin Tuna Steak**

Grilled asparagus, nicoise dressing, BBQ lemon

Lemon-Yogurt Panna Cotta

Mixed berry salad and freshly plucked mint

MEAT MENU

USD 95.00 per person

Chicken Larb Salad

An Asian twist with endive, cucumber and chili jam

Pho Bo

Cinnamon scented aromatic beef broth with strips of beef, noodles, coriander and Thai basil

Homemade Sorbet**Roasted Rack Of Maori Lakes Lamb**

Roasted pumpkin, feta, oregano, mint, pine nut, carrot puree, tahini yoghurt

Taste Of Japan

Green tea sponge cake with coconut cream and white chocolate sauce



MALDIVIAN MENU

USD 85.00 per person

Kopee Fai

Local leaf salad, tuna, coconut, onion, lime

Garudhiya

Tuna consommé served with chili and lime to taste

Homemade Sorbet**Secret Of Maldives**

Tuna curry and spiced grilled chicken thigh served with Maldivian cumin-onion rice and freshly baked chapati

Chef's Local Dessert Tasting

Dhonkeyo Kajoo - banana fritters topped with honey Phirini - semolina pudding flavored with cinnamon Foni Folhi - Maldivian crepes with coconut

LOBSTER SENSATION

USD 160.00 per person

Lobster Degustation

Classic lobster bisque served with a lobster roll

Lobster Salad

Served on celeriac cream, grapefruit confit & coriander emulsion

Lobster Thermidor

Served with an orange-butter sauce and small side salad

Lobster Ravioli

Filled with tender lobster meat on a cream of lobster and green pea puree

Pineapple Carpaccio

Served with lemongrass cream anglaise