



WELL DONE
MALDIVIAN SEAFOOD GRILL

JUST APPETITE

AHI TUNA TARTARE

I avocado I onions I capers I wasabi tōgarashi I potatoes gaufrette I

MARYLAND LUMP CRAB CAKE

I saffron aioli I bell pepper remoulade I

BEEF CARPACCIO

I classic cipriani I black garlic vinaigrette I brioche toast I

PINK PEPPER DUCK ARANCINI

I pomodoro I parmigiano I

PORTOBELLO MUSHROOM

I shaved pickled fennel bulb I palm heart I artichoke I superfood vinaigrette I

CHEVRE

I warm goat cheese I exotic greens I ice wine vinaigrette I pumpernickel tuille I

SUN RIPENED BEEFSTEAK TOMATO

I pernod poached I aerated feta I

ADORNE YOUR DESIRE

SEAFOOD BISQUE

I fennel infused I silken feel I

CURRIED COCONUT CELERIAC SOUP

I creamy curried flavor soup I garlic croutons I

MUSHROOM CAPPUCINO

I truffle oil I mushroom tuille I

SOUP OF THE DAY

I chef's creation of day special I



MASTERPIECE

From the griddle

BEEF TEXTURE

| braised beef | croquettes | coffee sauce | sweet carrots |

DUO OF LAMB

| braised lamb | croquettes | baby gem | roasted lamb jus |

BONE-OFF BEEF STEAK

| 6 oz. flatten tenderloin | garlic & herb butter |

CHARRED GRILL COUNTRY CHICKEN

| gremolata | smoked island salsa |

CATCH OF THE DAY

| 63 °C sous-vide local reef fish | pico de gallo |

SEASONED YELLOWFIN TUNA

| 08 oz. steak | noodles | bok choy | roasted garlic broth |

PINK PEPPERCORN DUCK

| orange glaze | duck jus |

RAVIOLI

| spinach ricotta | sundried tomato | beurre blanc |

HERB POLENTA

| smoked tomato | bell pepper coulis |

FREGOLA

| plum tomato | genovese pesto |

VEGAN CASSOULET

| beans | spring vegetable casserole |

ACCOMPANIMENTS

Your choice of sauces

• Béarnaise • Red Wine Reduction • Peppercorn • Blue Cheese Crust • Truffle Cheese Fondue



SIDE DISHES

BRUSSELS SPROUTS

I bacon I caramelized onions and balsamic I

GRILLED ASPARAGUS

I parmesan I micro-cROUTONS I

GREEN BEANS

I spiced marcona almonds brown butter I

SAUTÉED MUSHROOMS

I fresh herbs I chardonnay reduction I

POTATO PURÉE

I green onions I

FRENCH FRIES

I truffle aioli I

RED SKIN POTATO

I paprika oil I sea salt I

BAKED POTATO

I sour cream I bacon I cheddar I

MAC AND CHEESE

I mascarpone I béchamel sauce I lobster bisque I

SWEET MEMORIES

STEWED APRICOT CRÈME BRULÉE

I cardamom I saffron cremaux I

PARFAIT OF SOUR CHERRY

I nuts enrobed with baked meringue I

TERRINE OF CALLEBAUT DARK

I poached milk sponge I

CINNAMON APPLE STRUDEL

I star anise vanilla dollops I

\$71 per person





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A SUN SIYAM RESORT