



SUN SIYAM
IRU FUSHI
MALDIVES

EXCLUSIVE DINING EXPERIENCE

BBQ DINNER

Green tea smoked lobster, avocado cream, salmon caviar

Tuna & Salmon Nigiri

Poached green shell mussel
Micro salad, tobico and honey soy dressing

Shellfish Udon Noodle Soup

Prawn, mussel, clams, crab, soy
Sesame, dashi and udon noodle, seafood essence

Seafood Surprise

Pan seared salmon glazed in teriyaki
Butter poached lobster tail
Chargrilled tiger prawn
Pistachio crusted fillet of red snapper, seared scallop
Buttered baby bok choy
Baked pumpkin, truffle mash, dragonfruit salsa
Sautéed baby vegetable
Crustacean sauce

Chocolate Fondant

Vanilla ice cream & wild berry compote

Exotic Fruit Platter

Petit Fours

USD 888 per couple

Price is in US Dollars, includes 10% service charge and applicable taxes.



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“520 - I LOVE YOU” THE SPECIAL INTIMATE DINNER

STARTER

Chicken Satay

Chicken skewer, coconut milk, fish sauce, peanut sauce, cucumber, coriander
or

Green Mango Salad

Shrimp, mango, coriander, spring onion, white onion, peanut, Thai dressing

SOUP

Tom Kha Gai

Coconut soup, chicken, cherry tomato, onion, coriander, mushroom, galangal, chilli
or

Tom Yum Goong

Spicy sour soup, prawns, lemongrass, tomato, mushroom, lime, coriander, chilli paste,
fish sauce

MAIN COURSE

Prawns Black Pepper

Tiger prawns, bell pepper, shimeji mushroom, carrot, onion, garlic, black pepper sauce
or

Green Curry Beef

Sliced beef, coconut milk, eggplant, sweet basil, red chilli, rice

DESSERT

Mango Sticky Rice

Sticky rice, coconut cream, mango
or

Matcha Cake

Green tea layer sponge cake, fruit & nut ice cream

USD 333 per couple
with a bottle of rose sparkling wine

Price is in US Dollars, includes 10% service charge and applicable taxes.



The Intimate Dining Experience

Amuse Bouche

Tandoori Aloo, Asparagus, Tamarind Chutney 

Appetizer

Tandoori Sunheri Jhinga

Tiger Prawns, Curd, Saffron, Chili & Mint Chutney
or

Island Salad

Melon, Figs, Apple & Cucumber, Cumin Dressing
or

Gilafi Reshmi

Chicken Kebab with Cheese, Spices & Mixed Peppers

Intermediate

Murgh Badami Ka Shorba

Chicken Broth, Almonds, Spices & Coriander
or

Achari Bhindi

Okra with Ginger, Red Onion, Coriander & Pickling Spices
or

Paneer Tikka

Tomato, Chili & Fenugreek Leaves

Mains

Subz Diwani Handi

Vegetable Yellow Curry, Garam Masala, Cream & Kasoori Methi
or

Tandoori Lamb Rack

Ginger, Yoghurt, Spices, Coriander
or

Lobster Masala

Shallots, Tomatoes, Peppercorns

Main courses served with Indian Breads, Dal Makhni, & Cucumber Raita & Biryani Rice

Dessert

Rice Kheer

Basmati Rice, Sweet Milk, Cardamom
or

Gulab Jamun

Cardamom Scented Milk Dumplings
or

Gajjar Halwa

Carrot Fudge, Carrot & Walnut Cake, Coconut Sorbet

 Vegeterian dishes

Price at 310 USD per couple includes service charge and applicable taxes.

For cancelation policy, 50% cancellation fee will apply for booking cancelled before 12.00 noon on the day of the event, and a 100% full charge fee for bookings cancelled after 12.00 noon and no show. Reservation required 24 hours in advance.

For those with special dietary requirements or allergies who wish to know more about food ingredients used, please ask the Manager.