





# blu

dinner


















## ANTIPASTI

 	RED PRAWN TARTARE Burrata, candied cherry tomatoes, capers	38
 	MARINATED REEF FISH Orange, carrot puree, root salad	32
 	[V] CAPRESE Kumato tomato, Landaa basil, EVO	32
 	YELLOWFIN TUNA CARPACCIO Beetroot, buffalo mozzarella, balsamic vinegar	35
 	GRILLED SCALLOPS Ossetra caviar, green apple, lemon pearls	45
 	[V] LANDAA GARDEN SALAD Kopi leaf, kulafilha, amaranth, celery, passion fruit	35
 	[V] PUMPKIN HUMMUS & HOME SMOKED EGGPLANT Confit heirloom tomato, compressed watermelon, goat cheese, focaccia	25
 	BEEF TARTARE Tenderloin, hazelnut, black garlic, fennel	35
 	[V] ORGANIC "MARKET" SOUP Quinoa, parmesan croutons	26
 	[V] CHICKPEA CREAM Maltagliati fresh pasta, basil oil	28

## PASTA & RISOTTO

 	TAGLIOLINI Lobster, vanilla bisque, tomato, herring caviar	55
 	[V] GREEN RISOTTO Broccoli, lemon, parmesan crumble, herbs	34
 	REEF FISH VINCISGRASSI Prawns, calamari, zucchini, mint	42
 	[V] MEZZELUNE Ricotta, basil, sweet peppers, black olives	36
 	SQUID INK PASSATELLI Cuttlefish ragout, green pea puree	38
 	SPAGHETTI Red prawn, burrata, bottarga	48

## SECONDI

 	CACCIUCCO Lobster, reef fish, scallops, panetteria capers, bruschetta	85
 	BEEF TENDERLOIN Sweetbreads, celeriac, espresso glaze	86
 	YELLOWFIN TUNA STEAK Pistachio, potato cake, cauliflower	46
 	DUCK BREAST Pumpkin, papaya compote, spicy honey	72
 	[V] PARMIGIANA Eggplant, mozzarella, Landaa basil	45
 	BAKED SNAPPER Bottarga, almond, spinach	52
 	GRILLED LAMB Caramelized endives, parsley, panetteria capers	62
 	LEEK FLAN Fennel cream, taleggio fondue	42
 	SALT CRUSTED FISH (FOR TWO) Fresh whole herbed catch of the day Please reserve one day in advance	115

## PLANETARY WELLBEING

SUSTAINABLY SOURCED SIGNATURE DISHES

 	WHITE SNAPPER CARPACCIO Kulafilha, leaf, melon, passion fruit	35
 	[V] LANDAA HAPPY EGG Quinoa puffs, mint, local zucchini	36
 	MALDIVIAN LOBSTER Organic castelluccio lentils, leek, licorice	85

REEF FISH, TUNA: Baa Atoll, Maldives, Local Fishermen  
OCTOPUS: Baa Atoll, Maldives, Local Fishermen  
LOBSTER: Baa Atoll, Maldives, Local Fishermen  
PRAWNS: Sri Lanka, Indian Ocean

BEEF: Black Angus, Australia  
GUANCIALE: Spezzano Piccolo, Italy  
PARMA HAM: Emilia-Romagna, Italy  
VEAL: Bredeney, Germany  
CHICKEN: Lanillis, France, Free Range

"5J" IBERICO HAM: Jabugo, Spain  
"MANGINI" PASTA: Fermo, Italy  
"VIOLA" EVO: Foligno, Italy  
"LEONARDI" BALSAMIC VINEGAR: Modena, Italy

Vatta  


Pitta  


Kapha  


Landaa Garden Herbs  


Vegetarian  
[V]

Pork  
[P]