

fuego

ocean front dining

STARTERS

 	WATER PLATE Truffle lobster, tuna tataki seafood ceviche, white fish sashimi	36
 	SCALLOP TIRADITO Rocoto chilli, coriander	32
 	REEF FISH CARPACCIO Dry miso, citrus, chives	28
 	TUNA CRUDO SAMPLER Carpaccio, tataki, poke, tartar	32
  	LEMON- GARLIC CALAMARI  Lime leaf aioli	28
 	SEARED REEF FISH CRUDO Yuzu, sesame, soy	22
 	WAGYU CRUDO Yuzu, sesame, soy	26
 	WATERMELON -KULHAFILA SALAD  Pomegranate, pistachio, meyer lemon	20
  	ICEBERG WEDGE Baby beet, goat cheese, linseed	20
  	RED QUINOA Candied tomato, corn, asparagus, argan oil	24
  	KALE & FETA CHEESE SALAD Marinated olives, chick peas, pumpkin seeds	22
  	LANDAA GARDEN SALAD  Kulhafa leaves, baby spinach, greens, coconut oil	20
  	ORGANIC BROWN PILAF RICE Beet, green pea, oven dried tomato, goat cheese, pea sprouts	26
  	GRILLED BAA ATOLL VEGGIES Aubergine, courgette, drumstick leaves, sweet potato, coconut	28

MAINS - cuts & slices

 	AUSTRALIAN GRASS FED RIB EYE [400g]  Braised red cabbage, 'pont neuf' potatoes, shallot, herb butter, vegetable kebab	74
  	BLACK ANGUS TENDERLOIN [180g]  Cauliflower florets, jalapeno salsa, wasabi-pepper crema	68
 	AUSTRALIAN LAMB CHOPS  Ptitim couscous, confit cherry tomato	60
 	BRAISED BEEF SHORT RIBS  Morel mushrooms, cauliflower truffle mash, glazed carrots	45
  	GRILLED BABY CHICKEN  Sweet corn, pearl barley, golden garlic chips, belgian endive	44

MAINS - fins & shells

  	CATCH OF THE DAY [for two]  Kenya beans, tomato, onion, landaa basil	80
 	FUEGO GRILL PLATE  Jumbo prawn, deep dive scallop, tuna steak, lime-seafood bouillabaisse	78
 	INDIAN OCEAN LOBSTER  Crab meat, tapioca mash, charred lemon	110
 	REEF FISH FILET  Sweet & sour coriander amazu sauce, vegetable slaw	45

SIMPLY GRILLED

BLACK ANGUS TENDERLOIN	68
AUSTRALIAN GRASS FED RIB EYE	74
JUMBO PRAWNS [5]	60
AUSTRALIAN LAMB CHOPS	60

and choose two side dishes
mashed potato, baked potato, green salad, grilled vegetables

Vatta


Pitta


Kapha


Landaa Garden Herbs


Vegetarian
[V]