







I W A U




SAKANA

5-Course Fish and Seafood Menu

TATAKI MAGURO & IKA

Chuka Wakame, Black Tobiko, Tomato Caviar, Onion Sesame Salsa    




NIGIRI SELECTION

Salmon, Toro, Hamachi, Fresh Wasabi, Gari, Organic Soy   

ATLANTIC SALMON

Ponzu Butter, Asparagus, Shiitake Mushroom   





MALDIVIAN LOBSTER

Baby Vegetables, Crustacean Yuzu Butter   

FRIED RICE

BENTO





Yuzu Cream Goma Sponge, Red Bean Mousse, Chocolate Finger, Mochi Ice Cream    

335 PER PERSON



TORI

5-Course Meat and Poultry Menu




CHICKEN GYOZA

Edamame Puree, Micro Greens, Teri-Cucho Sauce    

KARAAGE DUCK ROLL

Soy and Garlic
Marinated Crispy Duck Roll  

RACK OF LAMB

Grilled Sweet Potato, Green Beans, Wasabi Pepper   

AUSTRALIAN WAGYU BEEF 8+ MARBLE SCORE

(Option to change Australian Wagyu to Japanese Premium Wagyu USD 50)

FRIED RICE   

SELECTION OF MOCHI  

Three Flavors

335 PER PERSON


YASAI

5-Course Plant Base Menu



FRESH VEGETABLE HAND ROLL

Avocado, Cucumber, Baby Carrot, Radish, Chives



AVOCADO CARPACCIO

Olive Oil Caviar, Miso Mushroom Salsa, Pink Peppercorn 

VEGETABLE AND POTATO GYOZA



Micro Greens, Teri-Cucho Sauce  

BAKED YASAI TOFU

Baked Japanese Mushrooms and Asparagus, Tofu, Onion, Tomato Salsa, Anticucho Sauce  

GARLIC AND VEGETABLE FRIED RICE  

CARAMELISED BANANA




Fresh Passion Fruit and Vanilla Cream, Mango Sorbet  

USD 235 PER PERSON



SAKURA

7-Course Signature Menu



SOUS VIDE MALDIVIAN LOBSTER TACOS

Maldivian Lobster Two Ways, Cilantro, Crispy Garlic Chips   

NEW STYLE TORO NIGIRI SEVRUGA CAVIAR


Wasabi Salsa, Yuzu Soy Sauce  

PRAWN AND FOIE GRAS



Brioche, Asparagus, Micro Greens, Vanilla Pepper Cream  

YUZU SORBET

SALT STEAMED KING CRAB LEG

Shiso Salsa, Yuzu, Olive Oil Caviar, Micro Herbs  

A5 WAGYU BEEF SAGA

Baby Vegetables, Truffle Teriyaki  

FRIED RICE   

FRUIT AND SAKE DELIGHT  

Burned Sake Sabayon, Fresh Tropical Fruits, Coconut Sorbet

390 PER PERSON

50% Discount on Half Board Meal Plan

Fish  Shell Fish  Lactose  Gluten  Soy  Eggs 

Please inform any of our Ladies and Gentlemen, should you have any food allergies or intolerance.
Subject to 10% Service Charge and 12% Goods and Service Tax.