



Hurawalhi
MALDIVES

CANDLE LIGHT DINNER

PLEASE CHOOSE ONE DISH FROM EACH COURSE SELECTION

CANAPÉ SELECTION

upon table arrival

SEA SCALLOPS (GF)

sweet corn puree, asparagus, shellfish emulsion, radish

CONFIT DUCK (GF)

potato rosti, onion soubise, fresh herbs

SEARED YELLOW FIN TUNA (GF)

samphire, kohlrabi puree, wakame powder, kumato tomato, finger lime dressing

Sorbet

BEEF TENDERLOIN (GF)

roast celeriac, caramelized cauliflower, white carrot, madera jus

LOCAL REEF FISH (GF)

savoy colcannon mash, courgette flower, fine green beans, bois boudran

CANADIAN LOBSTER (GF)

roast tomato nage, asparagus, fingerling chips, fennel, sorrel

SHORTCAKES (N)

citrus mascarpone, seasonal berries, macadamia brittle

FLOURLESS CHOCOLATE BROWNIE (GF)

salted caramel ice cream, cocoa nib tuile, raspberry

EXOTIC FRUITS

berry sorbet, passion fruit gel

TRUFFLE WHIPPED GOATS CURD (N)

toasted brioche, NZ manuka honey, poached pear, hazelnut

\$190 per person