

## FOREWORD

Modern day cuisine, off shore! Signature dishes infused with sensational Indian Ocean flavours. Sophisticated Al Fresco dining.

Served on the Edge - balanced delicate flavours of the Indian Ocean with authentic modern techniques focusing on fresh and local seafood!

# EDGE

### Sustainable Practices

We are committed to sustainable practices throughout our culinary services:

- ° Divert 100% of fryer oil waste (Bio-fuel)
- ° Locally-sourced foods and ingredients that are harvested, and produced locally, and/or sustainably wherever possible, and prepared in ways that respect and maintain quality, freshness, and pureness.

### Green Glossary

Local food: In an effort to support local communities, and bring fresh reef fish, tuna and lobster from local fishermen to your fork, we source produce from within a 250-mile radius whenever possible. Because we have developed seasonal menus, some items may be subject to local availability. If any ingredient is out of season, we will make every effort to substitute the items with another sustainable option.

# CAVIAR TIN

## Kaviari Kristal Caviar

Caviar from sturgeon "Acipenser Schrenki" or "Dauricus Schrencki". The favorite caviar of famous Chefs. Just simply beautiful, with a dark to golden amber color. Rich and complex flavours with a final note of almond.

50g

150

# EDGE

## Kaviari Oscietre Prestige Caviar

Caviar from sturgeon "Acipenser Gueldenstaedti". Its grains are good-sized, regular, amber-coloured. Subtle and marine flavours. Good length of extremely delicate hazelnut.

50g

135

(A) - Contains Alcohol, (P) - Pork, (N) - Contains Nuts and (V) - Vegetarian (VG - Vegan, (GF) - Gluten Free,  - Sustainable Food

Kindly notify one of our Team Members if you have any allergic intolerance.  
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# CAVIAR SET

190 per person  
Add 95 with wines

## Poached Oysters

Seaweed, pickled apple, crispy tuile

Kristal Caviar

Champagne Taittinger Brut Réserve,  
Reims, France NV

## Polmard Traditional Beef Tartar

Parmesan tuile

Oscietra Caviar

Bourgogne Rouge Vincent Girardin,  
Burgundy, France 2016

## Warm Shellfish Salads

Cauliflower, crustacean emulsion

Kristal Caviar

Chablis Domaine Saint Claire Jean-Marc  
Brocard, Burgundy, France 2018

## Langoustine

Edamame, asparagus, lemon gel

Oscietra Caviar

Chardonnay Calera Central  
Coast, California, USA 2016

## Black Cod Fish

Baby zucchini, seafood ravioli, glazed baby  
carrots

Kristal Caviar

Riesling Feinherb Weinhaus Röss  
Rheingau, Germany 2017

## Cucumber and Aloe Vera Entremets

Oscietra Caviar

Pinot Gris Grand Cru, Vendage Tardive  
Gustave Lorentz, Alsace, France 2007

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## APPETIZER


|  |  |    |
|--|--|----|
| <b>Green Garden (VG) (GF)</b>  | Pickled vegetables, baby cos, mourons des oiseaux, romaine lettuce, cucumber gel, avocado soil | 22 |
| <b>Maldivian Yellow Fin Tuna Tataki (SF)</b>  | Seaweed texture, soya citrus dressing  | 25 |
| <b>Fresh Oyster (D) (SF)</b>   | Condiments   | 26 |
| <b>Artichoke A la Nage (V) (D)</b>   | Cardamom, fava bean  | 26 |
| <b>Tomato Medley Texture (VG) (GF)</b>   | Candied, pickles, confit, prune chutney, olive sorbet  | 26 |
| <b>Cured Salmon (D) (SF) (N)</b>   | Crushed peanuts, pickles beetroot, salmon tamara, cherry dressing and tapioca crackers         | 28 |
| <b>Terrine Foie Gras (SF)</b>  | Lobster, oxtail and dry beef   | 30 |
| <b>Langoustine Ravioli (D) (SF)</b>  | Beef andouillette, emulsion coquillages, sautéed mushroom, black truffle                       | 35 |

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## MAIN COURSE

|  |  |    |
|--|--|----|
| <b>Eggplant Cannelloni (VG) (GF)</b>   | Spinach coulis, buckwheat seeds and short onion jus                                      | 50 |
| <b>Homemade Potato Gnocchi</b>   | Hay smoked potato broth, crispy potato   | 55 |
| <b>Pan Seared Wahoo Fish Fillet (D) (SF) (GF)</b>     | Crushed dry fruit seeds, carrots mousseline, glazed baby carrots, ginger & soya dressing | 58 |
| <b>Maldivian Reef Fish Bouillabaisse (D) (SF)</b>     | Fennel confit, potato fondant and black garlic aioli                                     | 65 |
| <b>Maldivian Yellow Fin Tuna Tournedos (SF) (GF)</b>  | Glazed baby vegetable, herb potato mousseline, Teriyaki sauce                            | 65 |


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## MAIN COURSE

|   |  |                        |
|---|--|------------------------|
| <b>Slow Cooked Veal Rack (SF)</b>   | Veal sweet bread, smoked eel, Jerusalem artichoke, veal jus dressing   | 70                     |
| <b>White Truffle Risotto Carnaroli (D) (V) (A)</b>  | White truffle oil, white wine  | 78                     |
| <b>Heritage By Polmard Beef Fillet (D) (GF) (A)</b>   | Truffle potato gratin, red butter sauce  | 82                     |
| <b>Niyama Fresh Lobster Wellington (D) (SF)</b>  | Sautéed Mushrooms and miso lemon sauce   | 100                    |
| <b>Edge Seafood Platter (D) (SF)</b>  | Fresh Maldivian Coral Lobster, Reef Fish, Tuna, Carabineros Prawn, Scallops with Shell, King Crab Leg, Mussels, Razor Clam, Baby Octopus, Fresh Oysters<br>served with seaweed butter sauce, yuzu butter sauce, lemon espuma | 150 for 1<br>280 for 2 |

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## DESSERT

|   |   |    |
|---|---|----|
| <b>Coco Citrus (N)</b>                  | Coconut kaffir lime, pecan nut praline with passion ice cream, white chocolate dust | 16 |
| <b>French Apple Tatin (D)</b>           | Apple tatin, apple mint jelly, celery soil, crème brûlée ice cream                  | 16 |
| <b>Rhubarb Variation</b>                | Sous Vide Rhubarb fresh, black cherry sorbet, cranberry espuma                      | 16 |
| <b>Deconstructed Millefulle (D) (N)</b> | Yuzu cream, caramel ganache, caramelized hazelnut                                   | 16 |

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## DESSERT

**Chocolate Surprise (D)**                      Dark chocolate shell, dolce cream, flour less chocolate sponge, chocolate truffle ice cream, hot guanaja sauce                      16

**Strawberry Chocolate Fondant (D)**                      Vanilla almond sauce, red berry compote, rich coconut ice cream                      16

**Selection of Ice Cream and Sorbet**                      Ice cream (D)                      Sorbet                      10/3 scoops

|                              |                |
|------------------------------|----------------|
| 70% Dark Chocolate Coco Nibs | Raspberry Mint |
| Dulce de Leche               | Mango Passion  |
| Caramel Pumpkin              | Coconut Apple  |
| Almond Pear                  | Amarena Cherry |
| Lavazza Coffee               | Lemon Rosemary |

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