

FARU DINNER

Welcome to our "Mediterranean Food of the Sun" experience, featuring a variety of fish, shellfish, meats, poultry, and vegetarian dishes. Most items are included in your Premium All-Inclusive package, with some specialty dishes available for an additional cost.

We also offer a kids' menu and can accommodate dietary needs, including vegetarian, gluten-free, and nut-free options. For the best experience, we recommend selecting one starter, one main course, and one dessert per sitting. Enjoy your meal!

SOUP AND SALAD

MINISTRONE (G)

A blend of seasonal mixed vegetables, extra virgin olive oil and a drizzle of fresh pesto.

Gluten- free option available.

TOMATO SOUP (S)

Topped with crab and a sprinkle of dry oregano.

Vegetarian option available.

CAPRESE SALAD (D)(V)

Creamy buffalo mozzarella paired with heirloom tomatoes, dressed in fragrant basil pesto.

GREEK SALAD (V)(D)

Crisp bell peppers, red onion, tomatoes, cucumber, topped with creamy feta cheese and seasoned with oregano.

CHEF'S SIGNATURE

SEAFOOD PLATTER (S)

(*Supplementary 255 dollars for PAI)

An indulgence featuring, 800g lobster, langoustine, scallop, prawn, tuna, and calamari, served with mixed seasonal vegetables.

MALDIVIAN FRESH ROCK LOBSTER (S)

(*Supplementary 25 dollars per 100 grams for PAI)

Paired with mixed seasonal vegetables, greens, and a refreshing lemon dressing.

LOBSTER SPAGHETTI (D)(S)

(*Supplementary 55 dollars for PAI)

Spaghetti paired with 500g of Maldivian lobster tossed with cherry tomatoes and basil.

USD 10 supplement per additional starter and dessert.

USD 15 supplement per additional main course.

STARTER

OCTOPUS SALAD (S)

Octopus served with potatoes, olives, cherry tomatoes, and capers.

YELLOW FIN TUNA TARTAR (S)(D)

Freshly diced tuna tossed with spicy mayo, capers, & a hint of lemon.

SQUID AND SHRIMP (S)

Sautéed squid and shrimp in a tangy, spicy tomato sauce, finished with a squeeze of fresh lemon.

PROSCIUTTO DI PARMA (P)(G)

Parma ham paired with sweet melon and crispy breadsticks.

Gluten - free option available

EGGPLANT PARMIGIANA (V)(D)

Layers of eggplant, rich tomato sauce, & melted mozzarella cheese.

CARPACCIO (D)

Thinly sliced beef carpaccio topped with arugula leaves, Parmesan flakes, and a drizzle of mustard mayo.

(D) Dairy (G) Gluten (V) Vegetarian (P) Pork (S) Seafood (N) Nuts (A) Alcohol
Kindly notify our team if you have any allergic intolerance.

MAIN COURSE

SALMON (S) (D)

Served with tender asparagus and a rich mascarpone cream.

TUNA STEAK (S)

Accompanied by roasted bell peppers in a tomato sauce.

FISH OF THE DAY (S)(G)

Paired with gazpacho sauce, topped with a tomato crust, and served with beans.

Gluten - free option available.

BEEF TENDERLOIN

Paired with mixed grilled vegetables and crispy truffle fries.

CHICKEN

Served with eggplant, bell pepper, and a savory tomato gravy.

PORK RIBS WITH NEAPOLITAN RAGU (P)

Slow-braised pork ribs, cooked in a traditional Neapolitan ragù, paired with a side of eggplant tortelli with herb butter.

PASTA

RAVIOLI (G)

Delicate pasta pockets filled with creamy ricotta and spinach, served in a fresh tomato sauce.

LASAGNA (D)(G)

Classic layers of homemade pasta sheets with rich beef sauce, creamy béchamel, and a blend of cheeses.

FUSILLI (S)(G)

Tossed "Alla Puttanesca" style, paired with tomato sauce and capers, anchovies, and olives.

Gluten - free option available.

TAGLIATELLE (S)(G)

Combined with prawns in a zesty mint, orange, and zucchini sauce.

Gluten - free option available.

USD 10 supplement per additional starter and dessert.

USD 15 supplement per additional main course.

DESSERT

DELIZIA AL LIMONE (D)(N)

Layers of soft sponge cake soaked in lemon syrup filled with a lemon cream and topped with a light lemon glaze.

HOT HAZELNUT BROWNIE (G)(D)(N)

Crispy hazelnut and chocolate drizzle, served with a scoop vanilla ice cream.

MANGO AND COCONUT PANNA COTTA (D)

Creamy panna cotta topped with fresh mango and coconut slices.

TIRAMISU (A)(D)(G)

Classic Italian recipe with mascarpone, espresso, and cocoa.

TROPICAL FRUIT PLATTER

CHOICES OF ICE CREAM AND SORBET

- **ICE CREAMS: (D)**

Vanilla, Chocolate, Coffee, Mixed Berries

- **SORBET:**

Raspberry

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