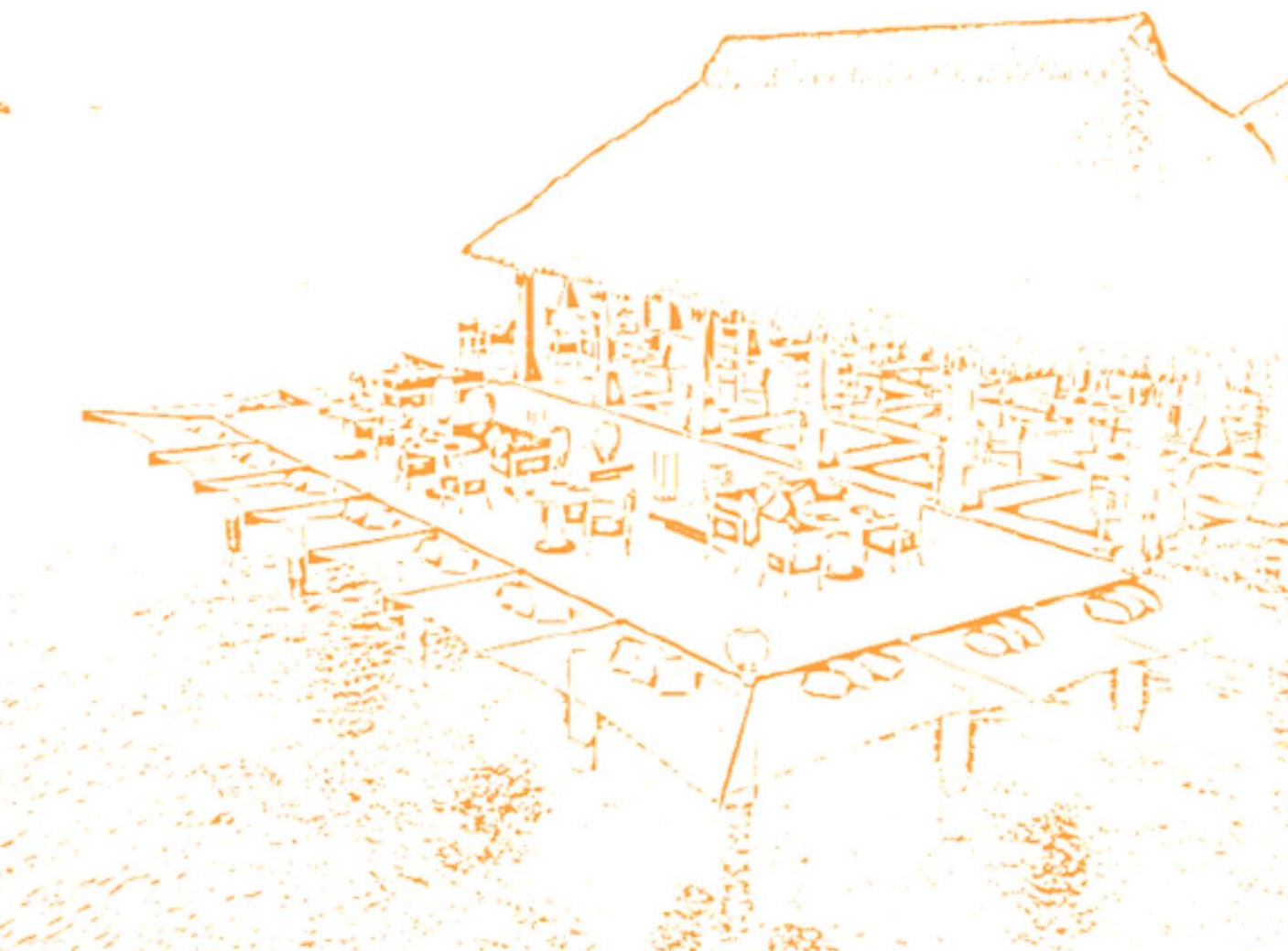


fireDOOR

FOOD MENU

Enjoy the most succulent local seafood, tender steaks and modern classics infused with exotic flavour. For the ultimate in fine dining, guests can enjoy a hive of activity at the show kitchen featuring an impressive Jospier grill to fire up appetites. The custom-built oven enables the Chef to smoke, slow roast, hot roast as well as baking and grilling directly on coals which will bring a unique and exciting dining out experience to the Maldives



COLD APPETISERS

CEVICHE (GF)

Marinated white fish, lemon, avocado and mango with virgin olive oil

FINE DE CLAIR OYSTER

Half Dozen

Red wine and shallot vinegar dressing

CRAB TIMBALE (GF)

Crab, avocado, melon gazpacho, Oscietra caviar

FLAMED TUNA TATAKI (GF)

Rare, cooked loin of yellowfin tuna, marinated wakame seaweed, cucumber and mustard cress, wasabi oil

PIEDMONT BEEF TARTAR

Hand cut black Angus, olive oil, lemon, shaved parmesan, melba toast

WARM APPETISERS

GNOCCHI (V)

Handmade potato dumplings with Stilton blue cheese, wilted baby spinach

FOIE GRAS TROPICALE (A)

Pan fried duck liver 70g, port wine reduction, mango chutney and seasonal berries, toasted brioche

ROASTED HOKKAIDO SCALLOP

Pea mousseline and basquaise style bell pepper with olives and herbs

MEDITERRANEAN STYLE OCTOPUS

Garlic and bell pepper confit, olive, paprika potato

SEAFOOD TRIO

Prawn tail, scallop, lobster with rice croquette, shellfish foam, basil oil

SOUPS

BUTTERNUT SOUP

Foie gras tuile

WILD MUSHROOM VELOUTÉ (V)

Truffle foam

SEAFOOD BISQUE (A)

Lightly scented with saffron and leek

VEGAN BROTH (V)

Organic pearl barley, lentil, root vegetable broth

A – Alcohol N – Nuts P – Pork S – Spicy V – Vegetarian - GF – Gluten Free
All the above prices are in USD and subject to 10% service charge and 12% TGST.

GOURMET MAIN COURSE

JOUE DE BOEUF (A)

Pinotage wine braised Australian ox cheek, aromatic herbs, truffle potato mousseline and baby vegetables

RACK OF LAMB PROVENÇALE (A)

Fondant potato, baby vegetables, natural jus

SLOW COOKED SPINY LOBSTER (A)

Slow cooked lobster tail in Isigny butter, ratte potato, spinach, watermelon reduction

OCEAN CATCH ESCALOPE

Pea mousseline, confit turnip, mushroom duxelle sauce

WHITE FISH CONFIT

Slow poached in goose fat with sauteed potato, pea and pumpkin mash, herb hollandaise

OCEAN SCENERY

Poached red snapper, beetroot mash, purple octopus, lobster thermidor, crab croquette, wakame seaweed

SMOKED EGGPLANT (V)

Seasonal vegetables, couscous, pine nut, feta cheese and spicy tomato sauce

JOSPER CHARCOAL GRILLS

Our customized Josper oven is designed to grill and roast fresh meat and seafood at high temperatures of 350°C and works with 100% charcoal for the robust and smoky flavour.

U.S OMAHA PRIME RIB CUTLET 1.2kg (A)

Ideal for 2 to share

Confit roast potatoes, grilled asparagus, and red wine peppercorn sauce

AUTRALIAN TAJIMA WAGYU STRIPLOIN 180g (Grade 5)

Confit roast potatoes, seasonal vegetables, first press extra virgin olive oil

AUSTRALIAN MARGARET RIVER BEEF TENDERLOIN (A)

Baby vegetables and Pinotage wine reduction

AUSTRALIAN VEAL CHOP

Pan-fried polenta, baby vegetables with extra virgin olive dressing

Signature Culinary Experience

Below culinary experiences will showcase our Chef's special creations with your choice of different cooking styles using only the finest ingredients.

AUSTRALIAN WAGYU BEEF

(Choose one of the following)

ARABIC TOUCH

Marinated with cumin, coriander, lemon, garlic, potato harra, steamed vegetables and beef jus

SIZZLING STONE

Seasonal vegetables, king mushroom and green peppercorn sauce

AUSTRALIAN GRAINED FED LAMB RACK

(Choose one of the following)

CHARCOAL GRILLED

Roasted root vegetable, thyme tapenade jus

ARABIC TOUCH

Roasted vegetables, pita bread, grilled lemon and olive oil

INDIAN OCEAN LOBSTER

(Choose one of the following)

JOSPER OVEN

Herb butter, sautéed wild mushroom, roasted vegetables, and confit potato

THERMIDOR

Mornay Sauce, asparagus, sautéed mushroom and baked potato

MODERN ASIA

SIZZLING WAGYU BEEF

Mushroom, bell pepper, onion, black pepper sauce, deep-fried rice

BANANA LEAF WRAPPED OCEAN CATCH

Seasonal vegetables, baked potato

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DESSERTS

CHOCOLATE FONDANT

Mixed berries, vanilla ice cream

UPSIDE DOWN CHOCOLATE MOUSSE

Seasonal berries

VANILLA PANNA COTTA (GF)

Seasonal berries and strawberry sorbet

RUM BABA (A)

Rum syrup seasonal berries, whipped cream

FRUIT PLATE

Seasonal fruits and berries with coulis

GRAND ALMOND AMARETTO (A)

Madagascar vanilla bean ice cream, crusted roasted almond, Valrhona Jivara chocolate and Amaretto

TIRAMISU

Espresso mascarpone cheesecake, finger biscuits, dark chocolate

CHOICE OF TWO SCOOPS

Homemade Ice cream -Papaya, Banana or Mango
Homemade Sorbet - Coconut, Lemon or Passion Fruit

ASSIETTE DE FROMAGE (V) (N)

“For the Cheese Lover”

Variety of mature cheeses with assorted condiments



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fireDOOR

**KODHIPPARU FEAST
MENU**

APPETISER

MEDITERRANEAN STYLE OCTOPUS

Garlic and bell pepper confit, olive, paprika potato

CRAB TIMBALE (GF)

Crab, avocado, melon gazpacho, Oscietra caviar

ROASTED HOKKAIDO SCALLOPS

Pea mousseline and basquaise style bell pepper with olives and herbs

GNOCCHI (V)

Handmade potato dumplings with Stilton blue cheese
and wilted baby spinach

SEAFOOD BISQUE (A)

Lightly scented with saffron and leek

MAIN COURSE

AUSTRALIAN BEEF TENDERLOIN

Baby vegetable and natural beef jus

CHARCOAL GRILLED LAMB RACK

Roasted root vegetable, thyme tapenade jus

AUSTRALIAN VEAL CHOP

Pan-fried polenta, baby vegetables with extra virgin olive dressing

OCEAN CATCH FILLET

Pea mousseline, crunchy vegetables and citrus beurre blanc

SMOKED EGGPLANT (V)

Seasonal vegetables, couscous, pine nut,
feta cheese and spicy tomato sauce

DESSERT

TIRAMISU

Espresso mascarpone cheesecake, finger biscuits, dark chocolate

VANILLA PANACOTTA

Seasonal berries and strawberry sorbet

CHOCOLATE FONDANT

Mixed berries, vanilla ice cream

FRUIT PLATE

Seasonal fruits and berries with coulis

CHOICE OF TWO SCOOPS

Homemade Ice cream -Papaya, Banana or Mango
Homemade Sorbet - Coconut, Lemon or Passion Fruit

A – Alcohol N – Nuts P – Pork S – Spicy V – Vegetarian GF – Gluten Free
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