



Welcome to Fashala Restaurant where local ingredients are ingeniously paired and prepared to offer a fine dining experience.

Juicy mangoes and papayas, hand-picked eggplants, watermelons, herbs, chilies and freshly-caught fish, just to name a few, are specially fused for you to enjoy a feast of tropical flavours.

Chef Brian and his team work hand in hand with the farmers of Meedhoo - a neighbouring island north of Villingili - and Addu fishermen in selecting the very best local ingredients, to delight you with an innovative culinary experience.

By privileging the use of local produce in the kitchen, the resort is not only able to provide you with the freshest ingredients but also to support the livelihood of the local community.



## TO START

**Organic Tomato Salad** <sup>V</sup> **22**  
beetroot jelly | sakura cress | soft cheese - coconut | yoghurt honey ravioli  
tomato chili sorbet

**Chilled Mango and Lemongrass Soup** <sup>V</sup> **20**  
cherry tomatoes | citrus segment | basil granite | soft lemon jelly

**Pan Seared Sea Scallop** <sup>P</sup> **26**  
green pea risotto | air dried prosciutto ham | parmesan tuile

**Yellow Fin Tuna Tataki** <sup>S</sup> **22**  
seared tuna loin marinated in soy | orange reduction | fennel salad

**Snow Crab and Avocado Tian** **25**  
vanilla-apple puree | lime yoghurt

**Angus Beef Carpaccio** **35**  
pickled garden vegetables | parmesan shavings | pineapple vinaigrette

**Maldivian Rock Lobster Bisque** **22**  
sweet pepper relish | lobster spring roll | ginger – liquorish foam

**Goat Cheese Panna Cotta** <sup>V N</sup> **22**  
pistachio crust | pomegranate reduction | crisp herb | dried blackcurrant

<sup>V</sup> vegetarian <sup>S</sup> signature dish <sup>A</sup> contains alcohol <sup>P</sup> contains pork <sup>N</sup> contains nuts

SUBJECT TO 8% GST AND 10% SERVICE CHARGE



# MAINS

<b>Grilled Market Fish</b>	<b>32</b>
baby leeks   carrot purée   braised shallots   fried capers   garden basil oil	
<b>Maldivian Seafood Papillotte <sup>S</sup></b>	<b>42</b>
tiger prawn   poached reef fish   cuttle fish   farm vegetables   curry velouté	
<b>Butter Poached Maldivian Rock Lobster <sup>A</sup></b>	<b>45</b>
garden vegetables   fennel shavings   tomato marmalade   lobster riesling bisque	
<b>Angus Beef Tenderloin <sup>A</sup></b>	<b>60</b>
wild mushroom purée   burgundy red onion confit   triple cooked truffle fries balsamic reduction	
<b>Seared Island Reef Fish</b>	<b>36</b>
young asparagus   balsamic beetroot   crispy caper bud   sultanas   orange foam	
<b>Braised Lamb Shank</b>	<b>48</b>
confit potatoes   dried raisin   sauté mushrooms   green apple purée   lamb jus	
<b>Roasted Corn-Fed Chicken</b>	<b>45</b>
sweet corn ragout   semi-dried potatoes   roasted plum   baby spinach leaves   apricot chicken jus	
<b>Meedhoo Red Pepper Risotto <sup>V</sup></b>	<b>40</b>
vanilla bean - cream reduction   organic pumpkin   parmesan crisp	

V vegetarian S signature dish A contains alcohol

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## SWEET TEMPTATIONS

Coconut Sponge, Coconut - Lime Sorbet yoghurt ganache	16
Passion Fruit Log, Marinated Green Mango passion fruit   banana sorbet	16
Chocolate - Banana Pudding filo crisp   tonka bean gel	16
Chef's Special Dessert	16

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