

BLUEFIN



**BLUEFIN
A LA CARTE MENU**

STARTER / APPETIZER (Available from 12:00 pm - 11:00 pm)

SALAD

GREENS & CUTS

Hass avocado, hydroponic greens, plum tomato, sugar mango, and sesame balsamic.

MADI'S "LEK"

King prawns, seared Hamachi, pastrami, organic greens, and gruyere.

BABY COS & GARLIC

Baby cos, Parmigiano Reggiano, and garlic herb bread crisps with choices of wild smoked salmon or sea prawns.

SOUP

VELOUTÉ DE BUTTERNUT

Butternut pumpkin scent ginger cream freshly prepared with morsels prawn parcel.

MIX FUNGI LIGHT CRÈME

Combination of shiitake, button, porcini, and portobello.

CLASSIC BEEF CONSOMMÉ

Royal beef consommé with tender wagyu slices.

WESTERN SELECTIONS

SANDWICH

THE BASIC CLUB

Smoked ham, organic egg, aged cheddar in hearty whole wheat bread.

FISH O HOOK

Fried catch of the day, gherkin relish, baby cos, smoked cheddar, and our signature cornichon relish spread.



QUARTER POUNDER WAGYU

70/30% patty or free-range chicken patty, onion, and cornichon relish, crispy greens, and aged cheddar.

NEXT LEVEL STEAK & BREAD

Seared wagyu, smoked peppers, onion relish, generous smoked cheddar, and dash of béarnaise.

PIZZA

MARGHERITA

Smoked vine ripe tomatoes and fresh basil with tomato sauce.

SPICY PEPPERONI

Tomato concasse with spicy pepperoni and mozzarella.

PASTA

SPAGHETTINI AGLIO

Just spaghetti, generous garlic, smoked dry chili flakes, and cold press olive oil.

PAPPARDELLE BEEF SHIN RAGU

Chargrilled asparagus and fungi.

HANDMADE SQUID INK PASTA

Grilled scallops, sea prawns in light lobster tomato bisque.

MAIN COURSE

MALDIVIAN LIVE LOBSTER 100G

FREE RANGE CHICKEN

MALDIVIAN REEF FISH

WILD ATLANTIC SALMON

RACK OF LAMB

JUMBO PRAWNS

MARBLE 5/6 WAGYU BEEF

*All meat will be char-broiled to lock down its flavor. Tell us how you would like it to be done.



SPECIALTY CORNER

MALDIVIANS

MALDIVIAN TRADITIONAL PLATTER

MASBAIY – traditional yellow rice with smoked tuna

MAS HUNI - shredded smoked tuna served with grated coconut, lemon and onions is a must-try.

GARUDHIYA - fragrant fish soup, lime, chili, and onions. A must try...

KUKULHU RIHA - delicately spiced with curry leaves and cardamon.

JAPANESE CORNER

TERIYAKI TOFU ROLLS

PRAWN TEMPURA

SALMON TEMAKI

SUSHI COMBINATION

SASHIMI COMBINATION

(Accompanied with lime, wasabi, soya sauce, pickled ginger.)

TRADITIONAL ASIAN CUISINES

PEEK GAI THOD

Fried chicken wings marinated with garlic fragrant herbs and sweet chili sauce.

TOM YUM GOONG

Sour and spicy tiger prawns' soup with fresh straw mushrooms and lemongrass, fresh chili and lime juice, and jasmine rice.

CLEARED KING CRAB WONTON SOUP

King crab's wonton in Chinese style cleared broth soup.

SATAY MOO RUE GAI

Marinated turmeric pork or chicken skewers with mild creamy peanut sauce.

NASI LEMAK

Fragrant rice cooked in coconut milk topped with spicy sambal, anchovies, and boiled egg.



Vegetarian



Contains
Alcohol



Spicy



Very
Spicy



Contains
Pork



Contains
Nuts



Contains
Gluten

NASI GORENG 🌶️🌶️

Spicy Indonesian fried rice accompanied with chicken satay, fried egg, and prawn crackers.

POO PHAD PONG KAREE 🌶️

Stir-fried crab with curry powder, onions, and red chili.

GAENG MASSAMAN NUA 🌶️

Traditional Thai rich beef curry with potatoes, roasted peanuts, palm sugar, and coconut milk.

PHAD THAI GOONG 🌶️

Stir-fried flat rice noodles, tiger prawns with intense tamarind reduction.

SWEET FINALE

OPERA 🌶️🍷

Biscuit Joconde olive oil, coffee syrup, ganache chocolate, almond liqueur, and chocolate glaze.

TIRAMISU 🍷

Biscuit lady finger, mascarpone cream, coffee syrup, amaretto liqueur, egg yolks, and cacao powder.

LE MADIFUSHI IMPERIAL 🌶️

Lime biscuit, strawberry confit, imperial lychee, jelly lychee raspberry, crunchy hazelnut, lychee sorbet, and mirror lychee.

DAILY THAI DESSERTS

Traditional daily Thai desserts prepared by our specialty desserts chef.

HARVEST FROM GARDEN TO TABLE

Sliced seasonal fresh exotic fruits with salt and chili flakes.



Vegetarian



Contains
Alcohol



Spicy



Very
Spicy



Contains
Pork



Contains
Nuts



Contains
Gluten