

THE SUNSET DINNER MENU

(Fusion Mediterranean Asian Cuisine)

ATMOSPHERE KANIFUSHI MALDIVES

GARDEN GREENS

Heirlooms tomato & mozzarella salad \$ 20
Aged balsamic dressed tomato, basil, mozzarella cheese

 Crab & Avocado \$ 20
Chilly & lime dressed crab, avocado, cucumber

 Tuna carpaccio \$ 20
Thin sliced tuna, apple, garden greens, celery & caper dressing

HOT STARTERS

Fritto misto \$ 20
Crispy fried mixed seafood, garlic aioli

 Grilled chermoula chicken skewers \$ 20
Chermoula spiced chicken, cous -cous

SOUPS

Poached quail & gnocchi broth \$ 20
Quail, asparagus, spinach, celery, carrot, potato gnocchi

Creamy wild mushroom, potato & garlic \$ 20
White wine braised wild mushroom, potato & garlic

 = Gluten Free  = Contains Nuts  = Pork

*The above rates are subject to 10% Service Charge + 12% T-GST

**All customers are eligible for one Dinner at THE SUNSET, for every 07 nights of stay

***For the second and additional dinners if any during stay, at THE SUNSET, meal credit of US\$30 net per adult would be deducted from the total billing for that specific dinner.

****The dining would include all beverages-alcoholic and nonalcoholic, as per the Platinum Plus wines, spirits and beer menu without any charge. All Wines and Spirits selected from the Exotic Wines and Spirits menu would be charged additional.

*****For children below 15 years, the meal credit would be US\$ 15 net per child.

MAIN DISH

FLOUR / RICE

Fettuccini aglio olio
(choice of / prawns/ bacon / sundried tomato seasonal vegetables)
Pasta tossed with Olive oil, garlic, chilly, basil. (Choice of toppings) \$ 25

 Rigatoni Carbonara \$ 25
Pasta, egg yolk, pancetta, garlic, parmesan cheese

 Creamy pumpkin risotto \$ 25
Risotto, pumpkin, artichoke, sundried tomato, parmesan shaving

LAND

 Pan fried duck breast \$ 35
Duck breast, orange butter sauce, and butter tossed vegetables, pumpkin mash

  Duo of poultry \$ 35
Bacon wrapped chicken roulade, braised quails, warm quinoa, and herb jus

 Grilled tenderloin steak \$ 40
Root vegetables, port wine jus

Herb crusted Lamb chop \$ 40
Poached pears, beans Lyonnaise, potato, berry jus.

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SEA / MARINE

 Catch of the day (<i>Fish of the day</i>) <i>Asparagus, cherry tomatoes, grilled zucchini, mash potato, and lemon butter sauce</i>	\$ 30
 Grilled seafood <i>Scallop, lobster, mussel, prawn, squid, fennel, citrus salad</i>	\$ 40
Pepper crusted rare seared yellow fin tuna <i>Artichoke, carrot, egg, potato, beans, tomato salsa</i>	\$ 30

SWEETS

Cheese cake	\$ 15
Apple crumble	\$ 15
 Chocolate Hazelnut crunch	\$ 15
Baked Alaska	\$ 20

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