



Origin is an overwater specialty restaurant that integrates fine dining with the signature Italian flavours of Sicilian chef Silvio Zaccareo. Under the alluring Maldivian night sky and with an uninterrupted view of the Indian Ocean, Origin offers an exquisite menu, from fresh handmade pastas and delectable seafood specialties to quality meats and plant-based dining alternatives.



Essence of Origin

A tasting menu showcasing specialties hand-picked by Chef Silvio Zaccareo.

125 USD Per Guest*

INSALATA DI MARE (SF)

Seafood salad with octopus, prawns, squid, fennel, orange segments, mixed lettuce, parsley sauce

Or

PANZANELLA (VG) (G) (N)

Sourdough bread salad with white beans, tomatoes, celery, carrots, radish, almonds and garlic confit aioli

MINISTRONE (V) (N) (G) (D)

Traditional vegetable soup served with basil pesto

SORBET

GRIGLIATA MISTA DI PESCE (SF) (D)

Grilled seafood platter with reef fish, prawns, scallops, squid, salsa verde, fork-mashed dill potatoes

Or

POLLO AI PEPERONI (D)

Roasted chicken legs with bell pepper sauce, broccolini, truffle-mashed potato, black olive crumble

Or

RAVIOLI VERDI (V) (D) (G) (N)

Stuffed with ricotta and served with french beans, potatoes, basil pesto, pecorino sauce

CLASSIC TIRAMISU (D) (G)

Authentic Italian homemade style tiramisu with layers of coffee-soaked sponge fingers and whipped mascarpone

(A) Contains Alcohol | (P) Pork | (V) Vegetarian | (VG) Vegan | (G) Contains Gluten | (D) Contains Dairy | (N) Contains Nuts | (S) Spicy | (SF) Shellfish

In our effort to fulfill your expectation,

please inform our team member should you have special dietary requirements, food allergies or food intolerances.

****All prices are in US Dollars and are subject to service charge and applicable taxes.***



APPETISER

CAVIAR 20 gms/30 gms

(served with classic accompaniments)

Beluga 220/310

Oscietra 120/210

BURRATA (V) (D) 32

Semi-dry cherry tomatoes, black olive crumble, arugula, balsamic dressing

PANZANELLA (VG) (G) (N) 32

Sourdough bread salad with white beans, tomatoes, celery, carrots, radish, almonds and garlic confit aioli

INSALATA DI MARE (SF) 40

Seafood salad with octopus, prawns, squid, fennel, orange segments, mixed lettuce, parsley sauce

BRUSCHETTA

Tonno (D) (G) 22

Tuna and mascarpone mousse, capers, melon

Pomodoro (VG) (G) 20

Tomato, garlic confit, basil

EGGPLANT INVOLTINI (V) (D) 32

Grilled eggplants stuffed with ricotta, basil, tomato sauce and Parmigiano

CHICKEN ARANCINI (G) (D) 34

Rice balls stuffed with chicken, minted peas sauce

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GAMBERONI (N) (SF) 40

Grilled prawns with artichokes, pears, arugula, pine nuts, citronette

CAPESANTE (D) (G) (A) 42

Scallops with Prosecco, herbs, bread crumbs, beetroot sauce

SOUP

MINISTRONE (V) (N) (G) (D) 20

Traditional vegetable soup served with basil pesto.

ZUPPA DI POLLO (D) (G) 22

Chicken dumpling soup with zucchini, cherry tomatoes, Parmigiano

PASTA & RISOTTO

RAVIOLI VERDI (V) (D) (G) (N) 39

Stuffed with ricotta and served with French beans, potatoes, basil pesto, pecorino sauce

PENNE INFERNO (V) (G) (S) 34

Arrabbiata sauce, pecorino, parsley sauce

FETTUCINE COLPA DI ALFREDO (D) (G) 37

Parmigiano cream, chicken meatballs, king oyster mushrooms

PACCHERI MEDITERRANEI (G) (N) 39

Tuna, capers, black olives, cherry tomatoes, pine nuts, fennel seeds

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RISOTTO FIONA (SF) (N) 99

Lobster, peas, lemon

RISOTTO AIDA (V) 37

Beetroot, Parmigiano cream

MAIN COURSE

CREPELLE AL RADICCHIO (V) (D) (G) (N) 42

Crepes with Parmigiano cream, pears, walnuts, braised radicchio, saffron sauce

GRIGLIATA MISTA DI PESCE (SF) (D) 59

Mixed grilled seafood platter with reef fish, prawns, scallops, squid, salsa verde, fork-mashed dill potatoes

PALERMITANA DI TONNO (D) (G) (A) 44

Tuna breaded in Mediterranean bread crumbs, sheep cheese, smoked eggplants, roasted cherry tomatoes

AGNELLO E CARCIOFI (D) 55

Grilled lamb chops with roasted artichokes, apricot relish, roasted celeriac, carrots

TAGLIATA DI MANZO (D) 85

Grilled beef rib eye with potato terrine, semi-dry cherry tomatoes, roasted asparagus, cipriani sauce, arugula

POLLO AI PEPERONI (D) 44

Roasted chicken legs with bell pepper sauce, broccolini, truffle-mashed potato, black olive crumble

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FRESH CATCH OF THE DAY

Choose from freshly caught reef fish or lobster prepared to your preference and in your choice of sauce, accompanied by roasted vegetables.

REEF FISH FILLET 69

LOBSTER - per 100 gms (SF) 25

Preparation : **Grilled** or **Pan seared**

Choice of sauce : **Lemon butter** or **Garlic**

Please allow 35 minutes of preparation time.

DESSERT

CLASSIC TIRAMISU (D) (G) 22

Authentic Italian homemade style tiramisu with layers of coffee-soaked sponge fingers and whipped mascarpone

VANILLA PANNACOTTA (D) 22

Mixed berry sauce

WARM MOLTEN CHOCOLATE (D) (G) 22

Chocolate lava fudge cake with vanilla bean ice cream

LEMON RICOTTA CHEESECAKE (D) 22

Creamy rich ricotta cheesecake and strawberry ice cream

BY SCOOP (D) 7

Chocolate ice cream (D)

Banana caramel ice cream (D)

Coffee ice cream (D)

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