ORIGIN TASTING MENU I

Our underlying mission is to present “Seafood at its Best”. A first of its kind seafood experience in the Maldives, built on the three pillars of sustainable sourcing, aging and reduced waste. Origin uses traditional and modern cooking techniques to put the produce’s best foot forward.

175 USD Per Guest*

Tale of a Lobster

CROQUETTE (D)
Chipotle aioli, finger lime, coriander cress

CARPACCIO
Oscietra caviar, sea grapes, corn cress, yuzu foam

BISQUE (A) (D)
Tomato fumet, Provençal Tapenade, chervil oil, coconut foam

TORTELLINI
Lobster mousse, salmon keta, Champagne beurre blanc

SORBET

BUTTER POACHED LOBSTER TAIL (A) (D) (SF)
Lobster coral butter, watercress fondue, wild asparagus, fennel, micro green salad

MOJITO, MINT, LEMON CRÈMEUX, CRUNCHY GLAZE, BLACK SESAME ICE CREAM (D)

(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.

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ORIGIN TASTING MENU II

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155 USD Per Guest*

Tale of a Snapper

FISH SKIN CRACKER

SNAPPER TARTARE
Island inspired leche di tigre, house-smoked bottarga

CHOWDER (D)
Coconut cream, snapper medallion

OPEN RAVIOLI (D)
Line-caught reef fish, snapper fumet, black caviar

SORBET

PAPILLOTE (A) (D) (SF)
Snapper fillet, kopee fai, lemon grass, carrot spaghetti

ORANGE ZEST, VANILLA CHEESECAKE WITH FISH ROE CRUMBLE (D)

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

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APPETISER

CAVIAR 15 gms/30 gms
(served with classic accompaniments)

Beluga 160/310
Oscietra 120/210

LOBSTER CARPACCIO (SF) 40
Oscietra caviar, sea grapes, corn cress, yuzu foam

OYSTERS ON HALF SHELL - 6 pieces (SF) 39
Lemon, shallot mignonette, yuzu dressing

SNAPPER TARTARE 36
Island inspired Leche de Tigre, house smoked bottarga

CURED LOCAL GROUPER 36
Bilibili fumet, edamame, island coconut crumble, chives cream

WILD MUSHROOM, TRUFFLE CROQUETTE (G) (D) 32
Portobello, truffle mayonnaise

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SOUP

LOBSTER BISQUE (A) (D) (SF)  28
Tomato fumet, Provençal Tapenade, chervil oil

SNAPPER CHOWDER (D) (SF)  26
Coconut cream, snapper medallion

ROASTER BUTTERNUT SQUASH (D)  24
Butternut cannelloni, crème fraîche

MAINS

CORAL LOBSTER TRIO (A) (D) (SF)  79
Saffron tortellini, sous vide lobster tail, lobster coral tuile, Oscietra caviar, watercress emulsion, bouillabaisse foam, dehydrated quail egg

PAN-SEARED CORAL SNAPPER (D) (SF)  55
Char-grilled broccolini, cannelloni ragout, baked beetroot emulsion, passionfruit coulis

BARRAMUNDI BBQ (D)  55
Wild garlic, sautéed sea asparagus, baby fennel, microgreens salad, bergamonte foam

STEAMED REEF FISH (G) (S)  55
Maldivian spice infused coconut broth

ARTICHOKE, TRUFFLE PORRIDGE (A) (D) 45
Truffle, Champagne sabayon

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SIDES

GRILLED ASPARAGUS (V) (D) 18

SAUTÉED BABY VEGETABLES (V) (D) 18

MASHED POTATOES (V) (D) 18

DESSERT

FISH FAT, SALTED CARAMEL SLICE (D) 22

ORANGE ZEST, VANILLA CHEESECAKE WITH SALMON ROE CRUMBLE (D) 22

MOJITO, MINT, LEMON CRÉMEUX, CRUNCHY GLAZE, BLACK SESAME ICE CREAM (D) 22

CHEESE PLATTER (N) 29

Premium selection of international cheeses, gourmet crackers, dried fruits, nuts, grapes, homemade chutney

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WATER
SAN PELLEGRINO 8
ACQUA PANNA 8

CHAMPAGNE
NV – MOËT & CHANDON IMPÉRIAL – FRANCE
By the glass 45 | By the bottle 220

NV – FLEURY BLANC DE NOIRS – ORGANIC – FRANCE
By the glass 48 | By the bottle 280

2011 – LOUIS ROEDERER BLANC DE BLANCS – ORGANIC – FRANCE
By the bottle 390

SPARKLING WINES

2020 – SEA CHANGE PROSECCO ROSÉ – ITALY
By the glass 14 | By the bottle 70

2020 – CRUDO PROSECCO – ORGANIC – ITALY
By the glass 14 | By the bottle 70

NV – PARÉS BALTA CAVA PINK BRUT – ORGANIC - LOW ABV – SPAIN
By the bottle 120

NV – FERRARI MAXIMUM BRUT TRENTO DOC SPUMANTE – ITALY
By the bottle 150

SIDES
GRILLED ASPARAGUS (V) (D)  18
SAUTÉED BABY VEGETABLES (V) (D)  18
MASHED POTATOES (V) (D)  18

DESSERT
FISH FAT , SALTED CARAMEL SLICE (D)  22
ORANGE ZEST , VANILLA CHEESECAKE WITH SALMON ROE CRUMBLE (D)  22
MOJITO, MINT , LEMON CRÉMEUX, CRUNCHY GLAZE, BLACK SESAME ICE CREAM (D)  22
CHEESE PLATTER (N)  29

Premium selection of international cheeses, gourmet crackers, dried fruits, nuts, grapes, homemade chutney

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

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NV – BELLAVISTA CUVEE ALMA BRUT FRANCIACORTA DOCG – ITALY
By the bottle 180

NV – SA KÉN SAKE METODO CLASSICO – ITALY
By the bottle 210

NV – SA KÉN ICE SAKE METODO CLASSICO – ITALY
By the bottle 200

2020 – PERLAGE PROSECCO – BIODYNAMIC – ITALY
By the glass 14 | By the bottle 70

WHITE WINES

CHABLIS
Chablis is a Chardonnay making wine region in the northwest corner of Burgundy, France. Unlike other Chardonnay wines, Chablis rarely uses oak-aging, resulting in a very different style and taste profile. It’s because of Chablis’ renown that the unoaked Chardonnay style is popular worldwide. Wines from Chablis are frequently described as having citrus and white flower aromas with dry, lean, light-bodied flavors of citrus, pear, minerality, and salinity.

2020 – DOMAINE JEAN-PAUL & BENOÎT DROIN CHABLIS – FRANCE
By the bottle 150

2020 – JOSEPH DROUHIN VAUDON CHABLIS – ORGANIC – FRANCE
By the bottle 150

CHARDONNAY
Chardonnay is the world’s most famous white-wine grape and one of the most widely planted. Chardonnay wines have high aromatic complexity, this is usually due to winemaking techniques (particularly the use of oak) and a distinctive buttery aroma. Fermentation and/or maturation in oak barrels contributes notes of vanilla, smoke, and hints of sweet spices such as clove and cinnamon. Extended lees contact while in barrel imparts biscuity, doughy flavors.

2017 – STORYPOINT CHARDONNAY – ORGANIC – USA
By the glass 14 | By the bottle 70

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NV – COPPER RIDGE CHARDONNAY – USA
By the glass 14 | By the bottle 70

2018 – ART SERIES CHARDONNAY, LEEUWIN ESTATE
By the bottle 400

CHENIN BLANC
Chenin Blanc blended wines are made from two of France’s most well-respected cool-climate varieties. Both Chardonnay and Chenin Blanc are high in acid. Chenin Blanc is the principal variety in these wines, with Chardonnay used to add some weight. These wines show honeyed aromas, backed by creamy, green-apple flavors, often with a hint of hazelnut.

2019 – INTELLEGO CHENIN BLANC – SOUTH AFRICA
By the bottle 160

GEWÜRZTRAMINER
Gewürztraminer is a grape variety that produces some of the world’s most distinctive aromatic wines. Its perfumed style is somewhat polarizing; intense floral scent and sweet-spice flavors.

2021 – ADOBE RESERVA GEWÜRZTRAMINER – CHILE
By the glass 14 | By the bottle 70

RIESLING
Riesling is a light-skinned, aromatic grape of German origin. Riesling is an aromatic grape variety displaying flowery, almost perfumed, aromas as well as high acidity.

2020 – RIESLING RESERVE, GUSTAVE LORENTZ – ORGANIC – FRANCE
By the bottle 90

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

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SAUVIGNON BLANC

Sauvignon Blanc is a white-wine grape from western France, now successfully grown in emerging and established wine regions all over the world. Classic Sauvignon Blanc aromas range from grass, nettles, blackcurrant leaf and asparagus to green apples and gooseberries, and to more esoteric notes such as grass.

2021 – WISHBONE SAUVIGNON BLANC – NEW ZEALAND

By the glass 14 | By the bottle 70


By the glass 14 | By the bottle 70

2021 – MENADE SAUVIGNON BLANC – ORGANIC – SPAIN

By the bottle 110

2021 – ADOBE SAUVIGNON BLANC – ORGANIC AND VEGAN – LOW ABV – CHILE

By the glass 14 | By the bottle 70

VERMENTINO

Vermentino is a white-wine grape grown in various locations in Liguria, Italy, the crisp freshness and minerality echo the cool, bright landscape of the Carrara marble quarries.

2020 – TENUTA GUADO AL TASSO VERMENTINO – ITALY

By the bottle 120

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

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ROSÉ WINES

2020 – MUGA ROSADO – SPAIN
By the glass 15 | By the bottle 90

2021 – EMILIANA ADOBE RESERVA ROSÉ – ORGANIC AND VEGAN – LOW ABV – CHILE
By the glass 14 | By the bottle 70

2020 – STUDIO BY MIRAVAL PROVENCE ROSÉ – ANGELINA JOLIE - BRAD PITT - FAMILLE PERRIN – FRANCE
By the bottle 110

2020 – CHATEAU MIRAVAL PROVENCE ROSÉ – ANGELINA JOLIE - BRAD PITT - FAMILLE PERRIN – FRANCE
By the bottle 150

RED WINES

CABERNET SAUVIGNON
Cabernet Sauvignon is probably the most famous red wine grape variety on Earth. The classic profile of Cabernet Sauvignon tends to be full-bodied wines with high tannins and noticeable acidity that contributes to the wine's aging potential. Blackcurrant notes that can be accompanied by green bell pepper notes, mint and cedar which will all become more pronounced as the wine ages.

2020 – CRUDO CABERNET SAUVIGNON – ORGANIC – ITALY
By the glass 14 | By the bottle 70

2017 – ART SERIES CABERNET SAUVIGNON – USA
By the bottle 280

MALBEC
Malbec is a full-bodied red wine that grows mostly in Argentina. Known for its plump, dark fruit flavors and smoky finish, Malbec wine offers a great alternative to higher priced Cabernet Sauvignon and Syrah. Gives its best served cool.

2019 – KAIKEN RESERVA MALBEC – ARGENTINA
By the glass 14 | By the bottle 70

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

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SANGIOVESE

Sangiovese, a dark-berried vine, is the most widely planted grape variety in Italy. This wine is delightful with the nose of young red fruits, leather, earth, oak and vanilla spice. Young red fruits with an intense floral nose of balsam, leather, barnyard, and silky tannins.

2019 – TENUTA GUADO AL TASSO IL BRUCIATO – ITALY

By the bottle 150

SHIRAZ

Shiraz wines are well known for their rich and juicy mid-palate. You can expect to taste flavours of pepper, spice and sweet red fruit. We also often get a different feel on the palate, strong on the front in the mouth and on the finish but with a slightly different mid-palate feel.

2020 – REYNEKE SHIRAZ – ORGANIC AND BIODYNAMIC – SOUTH AFRICA

By the glass 15 | By the bottle 90

2020 – THE CHOCOLATE BLOCK – SOUTH AFRICA

By the bottle 150

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

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