



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.

*199 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

SORBET

BUTTER POACHED LOBSTER TAIL (A) (D) (SF)

Lobster coral butter, watercress fondue, wild asparagus, fennel, micro green salad

MOJITO, MINT, LEMON CRÉMEUX, 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.*

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



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

SORBET

PAPILLOTE (A) (D) (SF)

Snapper fillet, kopee fai, lemon grass, carrot spaghetti

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

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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

GRILLED PRAWN WITH CITRUS SALAD (SF) (D) 40

Lemon beurre blanc and dill

SNAPPER TARTARE 36

Island inspired leche di tigre, house-smoked bottarga

CURED LOCAL GROUPER 36

Apple ginger reduction, edamame, island coconut crumble, chives cream

WILD MUSHROOM, TRUFFLE CROQUETTE (G) (D) 32

Portobello, truffle mayonnaise

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CRAB CAKE (D) (SF) (A) 39

Jumbo crab, champagne sabayon

DIVER SCALLOP A LA PLANCHA (SF) (D) 40

Truffle fondue, candied kumquat, kombucha glaze, hibiscus emulsion

LAMB SHUWA (G) 36

Lamb croquette, shuwa spice, yoghurt sauce

MESCLUN SALAD (VG) (GLUTEN FREE) 30

Exotic vegetables, raspberry dressing

S O U P

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

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MAINS

CORAL LOBSTER TRIO (A) (D) (SF) 99

Saffron tortellini, sous vide lobster tail, lobster coral tuile, watercress emulsion, bouillabaisse foam, dehydrated quail egg

PAN-SEARED CORAL SNAPPER (D) 55

Char-grilled broccolini, escabeche, baked beetroot emulsion, passionfruit coulis

BARRAMUNDI BBQ (D) 55

Wild garlic, asparagus purée, kale dust, crushed baby potato, bergamot sauce

MAIMOA LAMB CHOPS (D) 55

Grass-fed lamb, romesco, creamy polenta, broccolini

FETTUCCHINE PRIMAVERA (D) (V) 45

Fettuccine, asparagus cream sauce

STEAMED REEF FISH (G) (S) 55

Maldivian spice infused coconut broth

CORN-FED CHICKEN BREAST (D) 48

Creamy fregola, roasted pumpkin purée, truffle chicken jus.

BLACK ONYX RIB EYE (D) 85

Red wine jus, truffle mashed potato

TIGER PRAWNS (D) 55

Gremolata, fennel beurre blanc

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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**

BAKED CUSTARD TART WITH CARAMEL FISH SAUCE (D) (N) 22

Vanilla egg custard in short crust pastry

CHEESE PLATTER (N) 29

Premium selection of international cheeses, gourmet crackers,
dried fruits, nuts, grapes, house-made chutney

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WATER

SAN PELLEGRINO 8

ACQUA PANNA 8

SOFT DRINKS

COCA COLA 5

COCA COLA LIGHT 5

COCA COLA ZERO 5

SPRITE 5

FANTA 5

HOUSEMADE PROBIOTIC SODAS

GINGER BEER 7

BEERS

CORONA 12

HEINEKEN 10

TIGER 10

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