(COU)A RESTAURANT

À La Carte

STARTERS

WHIPPED GOAT CHEESE

Grilled Watermelon, Pistachios, Granola, Apple Fennel Salad, Black Olive Powder

(GF, VG, N)

TUNA CEVICHE

Yellowfin Tuna, Coconut Milk, Lime, Onion, Chili, Tomato, Coriander

(GF)

SHRIMP CARPACCIO

Lemon Pavlova, Olive Soil, Raspberry Glitter, Fruit Salsa, Mustard Honey Dressing Tempura Herbs

(GF, S)

BEEF TARTARE

Angus Tenderloin, Egg, Red Onion, Cornichons, Parsley, Capers, Sour Cream

(D)

MUSHROOM CAPPUCCINO

Mix of Mushrooms, Lentils, Crème Fraiche Foam & Truffle Oil

(VG, D)

CHARCOAL LEEK

Romesco Sauce, Cauliflower Puree, Carrot Chips, Olive Oil (GF, VG)

TEMPURA REEF FISH

Fried Nori, Spicy Mayo, Scallions & Citrus

(D)

GRILLED OCTOPUS

Harissa Sauce, Poached Potato, Lemon and Parsley Salsa

(GF, D)

MAIN COURSE

ROASTED CAULIFLOWER

Lemon confit, Cauliflower Couscous, Pomegranate, Sultana, Toasted Almonds

(VG, N)

AGEDASHI TOFU

Dashi Base, Silken Tofu, Mushroom & Spring Onion

(GF, VG)

CATCH OF THE DAY

Fish Fillet Baked in Banana Leaf, Steamed Rice, Thai Salad, Chili Sauce

(D, S)

CHICKEN BREAST

Chicken Supreme, Porcinis Mushrooms, Cannelloni Spinach Ricotta

(D)

BEEF TENDERLOIN

Celeriac and Potato Mille-Feuille, Heirloom Carrots, Truffle Demi-Glace

(GF, D)

Indicators GF = GLUTEN FREE VG = VEGETARIAN N = CONTAINS NUTS D = DAIRY S = SHELLFISH

DESSERTS

BENGALI BAKED YOGHURT

Granola Crumble, Caramelized Lhaviyani Atoll Banana

(VG, N, D)

CHOCOLATE LAVA CAKE

Red Berries Coulis, Vanilla Ice Cream (VG, D)

COCONUT DOME

Coconut Crumble, Mango Coulis, Roasted Coconut Ice Cream, Mango Fruit Leather, Meringue

(VG)

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