



Welcome to Fashala Restaurant where local ingredients are ingeniously paired and prepared to offer a fine dining experience.





Juicy mangoes and papayas, hand-picked eggplants, watermelons, herbs, chillies and freshly-caught fish, just to name a few, are specially fused for you to enjoy a feast of tropical flavours.


Chef Filippo and his team work hand in hand with the farmers of Meedhoo - a neighbouring island north of Villingili - and Addu fishermen in selecting the very best local ingredients, to delight you with an innovative culinary experience.

By privileging the use of local produce in the kitchen, the resort is not only able to provide you with the freshest ingredients but also to support the livelihood of the local community.



TO START






Organic Tomato Salad ^v 	22
beetroot jelly sakura cress soft cheese - coconut yoghurt honey ravioli tomato chili sorbet	
Chilled Mango and Lemongrass Soup ^v 	20
cherry tomatoes citrus segment basil granite soft lemon jelly	
Pan Seared Sea Scallop ^P	26
green pea risotto air dried prosciutto ham parmesan tuile	
Yellow Fin Tuna Tataki ^S 	22
seared tuna loin marinated in soy orange reduction fennel salad	
Snow Crab and Avocado Tian	25
vanilla-apple puree lime yoghurt	
Angus Beef Carpaccio 	35
pickled garden vegetables parmesan shavings pineapple vinaigrette	
Maldivian Rock Lobster Bisque 	22
sweet pepper relish lobster spring roll ginger – liquorish foam	
Goat Cheese Panna Cotta ^{V N}	22
pistachio crust pomegranate reduction crisp herb dried blackcurrant	

 ^V vegetarian ^S signature dish ^A contains alcohol ^P contains pork ^N contains nuts
Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically-sourced ingredients

ALL PRICES ARE IN US DOLLARS
SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GST



MAINS

Grilled Market Fish 	32
baby leeks carrot purée braised shallots fried capers garden basil oil	
Maldivian Seafood Papillotte ^S 	42
tiger prawn poached reef fish cuttle fish farm vegetables curry velouté	
Butter Poached Maldivian Rock Lobster ^A 	45
garden vegetables fennel shavings tomato marmalade lobster riesling bisque	
Angus Beef Tenderloin ^A	60
wild mushroom purée burgundy red onion confit triple cooked truffle fries balsamic reduction	
Seared Island Reef Fish 	36
young asparagus balsamic beetroot crispy caper bud sultanas orange foam	
Braised Lamb Shank	48
confit potatoes dried raisin sauté mushrooms green apple purée lamb jus	
Roasted Corn-Fed Chicken	45
sweet corn ragout semi-dried potatoes roasted plum baby spinach leaves apricot chicken jus	
Meedhoo Red Pepper Risotto ^V 	40
vanilla bean - cream reduction organic pumpkin parmesan crisp	

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SWEET TEMPTATIONS

Coconut Sponge, Coconut - Lime Sorbet 🌿 yoghurt ganache	16
Passion Fruit Log, Marinated Green Mango 🌿 passion fruit banana sorbet	16
Chocolate - Banana Pudding 🌿 filo crisp tonka bean gel	16
Chef's Special Dessert	16



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