





















Welcome to Fashala Restaurant where local and premium ingredients are ingeniously paired and prepared to offer an immersive dining experience.

Coconuts, herbs, chilies and local fish, just to name a few, are specially fused for you to enjoy a flavourful feast.

The Cured Mahi-Mahi, which brings out a tangy burst tasteful flavour, the Coral Reef Fish featuring the freshest catch of the day and an all-time favourite, Rocky Road with an innovative twist are just a few of Chef Marek Koucky's recommendations.



STARTERS

Parsnip Velouté  Chi 	30
Porcini and white truffle foam	
Hand-Dived Scallops   Chi 	30
Parsnips, chardonnay-pickled pear and vanilla oil	
Cured Salmon  Chi 	35
Heirloom beetroot, crab, avocado & horseradish mousse	
Mahi-Mahi  Chi 	35
Sangrita, tasmanian pepper berry and mandarin sorbet	
Spiced Tuna    Chi 	30
Lentil de puy, pomelo and soft-boiled egg, chorizo oil	
Wagyu Beef Tartare	35
Bell peppers, pink peppercorns and caraway lavosh	
Foie Gras Terrine 	35
Plums, herbs and pistachio cake	
Confit Pork Belly    	35
Red cabbage, herb dumpling and pork sauce	

Chi Spa Dish  Signature Dish  Vegetarian Dish  Contains Pork  Contains Alcohol  Contains Nuts  Gluten Free

 Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically - sourced ingredients

All prices are quoted in US Dollars and subject to 10% service charge and prevailing GST



MAINS

Coral Reef Fish	Chi	50
Heirloom carrots, seaweed beurre blanc, cauliflower & yoghurt puree		
Yellow-Fin Tuna	Chi	50
White crab, ratte potatoes and citrus sabayon		
Maldivian Lobster	Chi	55
Shellfish risotto, wilted greens and confit grapes		
Fish of the Day "a la Meunière"	Chi	45
Reef fish, clams and scallops		
Breast of Yellow Chicken	Chi	55
Beetroot, blackcurrant puree and jus gras		
Lamb Cannon		75
Creamy polenta, heritage carrots and mint pesto		
Wagyu Beef Mignon	Chi	90
Cognac glazed vegetables and perigueux sauce		
Herb Risotto	Chi	45
Local vegetables, confit seeds and manchego cheese		

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EXTRAS

Caramelized parsnips with fourme d'ambert	Chi	14
Crispy ratte potatoes with black truffle mayonnaise		14
Beetroot, rocket and horseradish Salad	Chi	10
French fries		10
Green salad	Chi	10



SWEET TEMPTATIONS

Chocolate "Rocky road"		15
Mousse, cherry, marshmallow, peanut and espresso ice cream		
Banana Cake		15
Coconut Sponge, Rum and milk ice cream		
Caramelized Apple Parfait		15
Nougatine and calvados ice cream		
Mandarin Posset		15
Yoghurt, cinnamon meringue and almond biscuit		
Trio of Sorbets		15
White chocolate soil		