



# RAAKANI

SURF 'N' TURF



DINNER MENU



FUSHIFARU  
maldives

SET MENU 1  
USD 85 per person

**Sesame Tuna**

Tuna steak and passion fruit salsa

**Reef Fish Fillet (200g)**

Reef fish fillet, steamed vegetable, green pea puree  
and creamy lemon sauce

Or

**Australian Beef Tenderloin (200g) (A)**

Beef tenderloin, gratin potato with thyme, demi-glace sauce.

**Lemon Tart**

Lemon Served with vanilla ice cream

**A-ALCOHOL, V-VEGETARIAN, S-SPICY**

All the prices are in US Dollars and subject to 10% Service charge and 12% government tax

SET MENU 2  
USD 95 per person

**Quinoa And Avocado Salad (V)**

Arugula leaves, quinoa, avocado, cherry tomatoes

**Creamy Pumpkin Soup (V)**

Feta cheese, cream and olive oil

**Vegetable Risotto (A)**

Mixed vegetables with risotto

Or

**Tuna Steak (200g)**

Served with sautéed vegetables, garlic rice and capers butter  
cream sauce

**Tiramisu (A)**

Biscotti and rum

**A-ALCOHOL, V-VEGETARIAN, S-SPICY**

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## APPETIZERS AND SALADS

<b>Scallops with Spinach Blanch (A)</b>	<b>26</b>
Scallops, spinach and cream sauce	
<b>Sesame Tuna</b>	<b>22</b>
Tuna steak and passion fruit salsa	
<b>Smoked Duck Breast</b>	<b>22</b>
Duck breast, roasted vegetables and cranberry sauce	
<b>Quinoa and Avocado Salad (V)</b>	<b>18</b>
Arugula leaves, quinoa, avocado, cherry tomatoes	
<b>Thai Som-Tom Salad (V)</b>	<b>18</b>
Papaya, capsicum, tomato, onion and cress peanuts	

## SOUPS

<b>Lobster Bisque</b>	<b>29</b>
Lobster meat, saffron, truffle oil	
<b>Seafood Tom Yam Soup (S)</b>	<b>26</b>
Mixed seafood, thai curry paste and mushroom	
<b>Creamy Pumpkin Soup (V)</b>	<b>20</b>
Feta cheese, cream and olive oil	

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## MAIN COURSE

<b>Fushifaru King Lobster (1 kg) (A)</b>	<b>140</b>
Grilled lobster with a flavorful garlic-chili-parsley butter, steamed baby potato and wine sauce	
<b>Fushifaru Seafood Platter</b>	<b>120</b>
Lobster (600g), 2 scampi, 2 prawns, 2 calamari, scallop and salmon steak	
<b>Thai Style Whole Fish</b>	<b>65</b>
Steamed or fried whole fish served with rice, honey tamarin sauce and nam phrik sauce	
<b>Chili Prawns (S)</b>	<b>65</b>
Chinese style wok prawns, with asian vegetables and steamed rice	
<b>Reef Fish Fillet</b>	<b>45</b>
Reef fish fillet, steamed vegetable, green pea puree and creamy lemon sauce	
<b>Pad-Thai</b>	<b>45</b>
Stir-fried rice noodles, prawns, egg, vegetables and cress peanuts	
<b>Seafood Risotto (A)</b>	<b>38</b>
Mixed seafood with risotto	
<b>Vegetable Risotto (A)</b>	<b>29</b>
Mixed vegetables with risotto	

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## STEAKS

<b>Wagyu Rib-Eye Steak (200g) - Australian 9+ Marbling</b>	<b>195</b>
Truffle oil, mashed potato and asparagus served with béarnaise sauce	
<b>Black Angus Rib-Eye Steak (200g) (A)</b>	<b>75</b>
Grilled Rib-Eye steak with rosemary potato	
<b>Australian Beef Tenderloin (200g) (A)</b>	<b>65</b>
Beef tenderloin, gratin potato with thyme, demi-glace sauce	
<b>Tuna Steak (200g)</b>	<b>65</b>
Served with sautéed vegetables, garlic rice and capers butter cream sauce	

## DESSERTS

<b>Sicilian Cassata</b>	<b>28</b>
Sweet Ricotta cheese, dried fruits and citrus, flavored almond sponge, served frozen	
<b>Warm White Chocolate Cheese Cake</b>	<b>28</b>
Served with homemade raspberry sorbet and raspberry coulis	
<b>Ebony and Ivory Slice</b>	<b>25</b>
Crunchy short crust with cherry, dwindle along with dark chocolate and white chocolate mousseline	
<b>Lemon Tart</b>	<b>25</b>
Lemon Served with vanilla ice cream	
<b>Tiramisu (A)</b>	<b>22</b>
Biscotti and rum	
<b>Tropical Fruit Platter</b>	<b>22</b>

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