



Raakani



## APPETIZER

<b>PAN FRIED HOKKAIDO SCALLOP</b>	25
with shallot puree chanterelle mushroom, onion ring, shiso cress and edible flowers	
<b>SALMON AND TUNA TARTARE</b>	22
with avocado black caviar, capers, fresh dill, shallot, edible flowers, fraise and beet root dressing	
<b>LOBSTER CONFIT</b>	28
served with lobster consommé crystal balls, mixed greens, dill, caviar and creme fraiche	
<b>MARBLE FOIE GRAS</b>	30
goose liver terrine served with red wine berries sauce, oven dried smoked fruity chips and fresh chervil	

## SALAD

<b>ARTISAN BABY ROMAINE HEART</b> 	20
feta cheese, saffron pickle pear, parmesan crisped, dried tomato and white port dressing	
<b>ROASTED PUMPKIN SALAD</b> 	20
with ricotta cheese, cherry tomato, rocket lettuce and balsamic dressing	
<b>PRAWN WITH MANGO SALSA</b>	25
endives, grapefruits, micro green, chive and shallot vinaigrette	
<b>RAKANI CASER SALAD (Chicken, Tuna or Salmon)</b>	22
romaine lettuce, cherry tomato, olive, croutons and caser dressing	

## SOUP

<b>GAZPACHO 20</b>	20
chilled tomato soup with fresh vegetables, basil and cured ham	
<b>RAAKANI LOBSTER BISQUE</b>	25
rich lobster soup with lobster pancetta and enoki mushrooms	
<b>CREAM OF CHICKEN SOUP</b> 	20
served with sautéed mushroom and truffle foam	
<b>SEAFOOD BOUILLABAISE</b>	30
fish, prawn, clams, mussel, squid, scallop and lobster with saffron vegetable broth	
<b>ROASTED PUMPKIN SOUP</b> 	20
with vegetable broth pine nut and extra virgin olive oil	

## ENTRÉE

### FROM THE SEA

#### OVEN BAKED BLACK COD FILLET

42

served with lemon grass cilantro salsa with cherry tomato confit, seaweed, buttered dill potato, sautéed asparagus, balsamic reduction and carrot puree

#### GINGER GLAZED SWORDFISH

40

swordfish steak with pistachio gremolata, coconut mocha, carrot puree, saffron potato, balsamic reduction and ouzo foam

### FROM THE LAND

#### BRAISED WAGYU OX-CHEEK WITH ANCHOVY

48

wagyu ox-cheek, anchovy red wine sauce, pickle walnut, baby carrot and parsnip, confit of shallot and cherry tomato, mashed potato

#### CHAR GRILLED PORK BELLY

42

pork belly grilled with sauerkraut, crispy fried apple, shiso cress, baked sweet potato and balsamic emulsion

#### SPICED PORK LOIN

42

and braised pork ribs with sautéed cherry tomatoes, vegetables, plums and baked sweet potato

### FROM THE GARDEN

#### DEEP FRIED 'GRAM DHALL PATTY' ON RATATOUILLE SPINACH PASTA

36

Spinach pasta with ratatouille and deep fried Indian style potato in chickpea flour served with coriander sauce

## MALDIVIAN ROCK LOBSTERS

#### BAKED STUFFED LOBSTER

85

Lobster stuffed with caramelized onion, celery, carrot, crackers, shrimps, scallop and crab meat served with roasted potato and vegetable

#### LOBSTER THERMIDOR

70

Signature gratin of a whole lobster stuffed with garlic, onion, mushroom, cheese and herbs served with risotto and sautéed vegetables

#### GRILL WHOLE LOBSTER

100

Served with sautéed vegetable, baked potato, steam rice, green salad and beurre blanc

## RAAKANI GRILL

### FROM THE SEA

YELLOW FIN TUNA STEAK	40
ATLANTIC SALMON STEAK	48
CALAMARI	35
CRAB	8
U-10 PRAWN	55

### FROM THE LAND

LAMB CHOP	45
BEEF TENDERLOIN	50
BEEF RIB EYE STEAK	52
BEEF SIRLOIN STEAK	48
CHICKEN BREAST	40

## SOMETHING TO SHARE

**FUSHIFARU SEAFOOD PLATTER (FOR TWO)**  140  
salmon, tuna, lobster, calamari, prawn, reef fish, scallops and crabs

**FUSHIFARU GRILL MEAT PLATTER (FOR TWO)**  120  
lamb chop, beef tenderloin, chicken breast, mixed sausage

### ALL GRILLED ITEMS WILL BE SERVED WITH

mixed salad with dressing, french fries, mashed potato, roasted potato or steamed rice  
(additional side orders will be charged at \$8 per portion)

### SAUCES

black pepper, mushroom, lemon butter, chili & garlic

Vegetarian Dishes 

FF Signature Dishes 

Spicy Dishes 

ALL PRICES ARE IN US DOLLARS AND ARE SUBJECT TO 10% SERVICE CHARGE AND 12% GST

## DESSERT

### DARK CHOCOLATE MOUSSE

18

with coconut daquoise served with orange gel sauce, salted orange curd and meringue

### TRADITIONAL LAYARED MOIST CARROT WALNUT CHEESE CAKE

20

with passion fruit sauce, rose gelée and spiced vanilla foam

### SAFFRON PANNA COTTA AND BURNT VANILLA MERINGUE

18

with dehydrated chocolate meringue and blackberry gelée sauce

### DUETCH ORANGE YOGHURT CREAM IN GLASS

20

with banana foster glacier and honeycomb crust accompanied with pandan foam

### MINI BOMB ALASKA

20

ice cream filled in sponge cake covered with flambé meringue served orange sauce