ITHAA UNDERSEA RESTAURANT

CONRAD MALDIVES RANGALI ISLAND

MENUS

Welcome to Ithaa, the world's first undersea restaurant, where vibrant coral gardens surround you in a breathtaking 180-degree underwater panorama. This architectural marvel rests five meters below sea level, offering an exclusive and intimate setting for an unforgettable dining experience.

VISITING HOUR MENU

CANAPÉS

Crab Salad with Caviar *(G)(D)(CR)*

Sous Vide Maldivian Lobster with Mango Salsa *(CR)*

Beef Tataki with Garlic Chips and Yuzu Dressing *(G)(D)*

Cornmeal Torte, Tomato Jelly, and Goat Cheese *(D)*

VEGETARIAN

(A) Alcohol · (CR) Crustacean · (D) Dairy · (E) Egg · (G) Gluten · (N) Nuts · (SF) Seafood

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.
Please notify the team if you have any dietary preferences or allergies.

LUNCH MENU

AMUSE BOUCHE

Kingfish *(G)(SF)*
Nori, citrus gelée, lavash

APPETIZER

Chawanmushi *(SF)*
Egg, crab, caviar, bisque foam

CLEANSE

Lime Sorbet *(G)*
Soil

MAIN

Mayura Wagyu Beef (Marble Score 8+) *(A)*
Asparagus, black garlic, truffle jus-lie

or Black Cod *(G)(SF)*
Miso, cabbage, radish, caviar, yuzu

DESSERT

Hazelnut Chocolate Parfait *(D)(N)*
Berries, mango

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DINNER MENU

APERITIF

Tartare *(E)(SF)*
Beef, truffle

AMUSE BOUCHE

Scallop *(D)(SF)*
Sauce Américaine, salmon roe

APPETIZER

Tomato Consommé
Ginger oil, infused lime leaf

ENTRÉE

Octopus *(D)(SF)*
Riso, Pecorino

PALATE CLEANSER

Red rose, raspberry sorbet *(G)*

MAIN COURSE

Mayura Wagyu beef tenderloin (Marble Score 9+) *(A)*
Morel mushrooms, herb emulsion, jus lié

or Lobster *(D)(SF)*
Potato, caviar, bisque

DESSERT

Grand Cru chocolate parfait *(D)(E)*

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