FUEGO GRILL

FOUR SEASONS RESORT MALDIVES AT LANDAA GIRAAVARU

MENUS

DINNER

THE FUEGO PROMISE

Celebrating sustainability and creativity, Fuego's toes-in-the-sand seafood dining experience is a collaboration between our on-site marine biologists, Landaa culinary artists and local fishermen.Our Maldivian fish are caught in line with seasonal reproductive cycles. The few ingredients from further afield are the result of carefully tended relationships with highly reputable partners. We implement a range of techniques, from souring and curing to the latest culinary innovations. The menu concept evolves through you, with new weekly dishes based on what you tell us. That's the Fuego promise.

RAW

DRY-AGED REEF FISH CRUDO
Tomato, Kalamansi, Homemade Ponzu, Landaa Basil

YELLOWFIN TUNA TARTARE
Ajo Blanco, Sea Almonds, Banana Leaf Oil

⊡ P&F ARCHITECTURE
Compressed Fruits and Vegetables, Strawberry and Bourbon Vanilla Gazpacho, Burrata di Andria

WAGYU CRUDO
Grilled Baby Gem Lettuce, Salmoriglio, Homemade Furikake, Finger Lime

⊡ TROPICAL FRUIT CEVICHE
Mango, Avocado, Papaya, Coconut, Crispy Chapati

MARINATED SCOTTISH SALMON
Pomelo, Green Apple, Kombucha, Landaa Herbs Pesto

WATER PLATE
Dry-Aged Reef Fish Crudo, Tuna Tartare, Tropical Fruit Ceviche, Grilled Peach

REEF FISH CRUDO
Homemade Cured Lemon, Osetra Caviar, Bottarga, Celeriac White Ponzu

⊡ VEGETARIAN ⊙ VEGAN

DINNER

OCEAN-CAUGHT

CATCH OF THE DAY FROM THE DHONI for two
Pan-Seared Fillet, Grilled Whole Over Charcoal or Oven-Baked with Lemongrass in Banana Leaf

WHOLE MALDIVIAN LOBSTER (minimum 800 g)
Josper-Grilled or Vietnamese Barbecue–Style

THE WHOLE OCEAN for two
Tuna Medallions, Octopus, Rainbow Runner, Scallops, Prawns, Grilled Asparagus
— Accompaniments: Warm Balsamic Salsa, Lemongrass Beurre Blanc, Salmoriglio, Parsley Butter

WARM

SCALLOP KATSU
Grilled White Asparagus, Miso Gochujang

GRILLED OYSTERS (2)
Goat Cheese Espuma, Josper Roasted Kale

FUEGO KUDA TACOS (4)
Eel, Foie Gras, Mushroom Duxelle

⊡ TEMPURA
Shiso Leaf, Baby Leek, Enoki Mushrooms, Young Papaya, Green Mango

LOCALLY CAUGHT CHARCOAL-GRILLED OCTOPUS SKEWER
Pineapple Salsa, Wakame

⊡ Coal-ROASTED PEACHES
Lacto-Fermented Passion Fruit, Coriander, Burrata di Andria

⊡ Vegetarian FUEGO KUDA TACOS (4)
Pineapple, Avocado, Mushroom Duxelle

⊡ VEGETARIAN TEMPURA
Shiso Leaf, Enoki Mushrooms, Baby Leek, Green Mango

⊡ VEGETARIAN ⊙ VEGAN

DINNER

JOSPER GRILLED

FREE-RANGE BABY CHICKEN
Shio Koji, Roasted Pumpkin, Grapefruit, Sesame

BLACK ANGUS STRIP-LOIN (200 g)
Asparagus, Green Peas, Fresh Peppercorn, Apple, Black Garlic

LAMB CHOPS (250 G)
Anticucho Marinade, Sweet Potato, Aubergine, Plum

ROBATA GRILLED AUBERGINE
Sweet Miso Glaze, Gruyère

SIDES

Landaa Kopi Leaf and Kulhafila Salad

Grilled Lettuce
Goat Cheese, Pomegranate

Josper Grilled Asparagus and Endive

Josper Grilled Parsnip
Sea Almonds, Garlic, Lemon

Mashed Potatoes

French Fries

DESSERTS

Lemongrass Crème brûlée
with Mandarin-Sake Sorbet

White Chocolate Mousse
White Chocolate Orange Blossom Mousse, Black Sesame Gelato, Coconut Gel, Green Tea Kombucha Jellies

VEGETARIAN VEGAN

DINNER

DESSERTS · CONTINUED

Basil Bliss
Basil and Granadilla Sponge, Lime Sorbet, Passion Fruit Gel, Mango Compote

Chocolate Enchantment
Chocolate Cardamom Tart, Almond Crumble, Salted Caramel Gelato, Cocoa and Rosemary Espuma

Liquid Dessert
Passion Fruit Kombucha (200 ml)

Serenity Sweets
Crème Brûlée, Chocolate Cardamom Tart, Black Sesame Macaron, Basil Bliss
— for two

Gelato
Salted Caramel, Crema Vanilla, Pistachio, 70% Chocolate, Stracciatella, Black Sesame
— one scoop

Sorbet
Passion Fruit, Lemon Basil, Coconut, Mango, Mandarin, Raspberry
— one scoop

TEA

Darjeeling
JUNGPANA ESTATE FIRST FLUSH (2023)

Assam
HALMARI ESTATE SECOND FLUSH (2023)

Green
UJI MINAMI YAMASHIRO, SENCHA, KYOTO, JAPAN

Oolong
TIE GUAN YIN, ANXI, CHINA

Landaa Garden Tisanes
Mint, Ginger, Lemongrass, Chamomile, Rooibos, Cardamom

VEGETARIAN VEGAN

DINNER

COFFEE

Giovanni Erbisti 1947, Espresso Double Espresso, Cappuccino, Latte Hoi An Iced Coffee

(V) VEGETARIAN, (VG) VEGAN

VEGETARIAN VEGAN