

Blu Beach Club

DINNER

ANTIPASTI

MARINATED REEF FISH

San Marzano Tomato, Capers, Olives, Buffalo Mozzarella

HAND-CUT YELLOWFIN TUNA

Green Courgette, Almonds, Mango

CAPRESE (V)

Buffalo Mozzarella, D.O.P. Heirloom Tomato, Landaa Basil, Virgin Olive Oil

GRILLED SCALLOPS

Osetra Caviar, Green Apple, Lemon Pearls

LANDAA GARDEN SALAD (V)

Kopi Leaf, Kulafilha, Amaranth, Celery, Mango Dressing

FASSONA TARTARE

Fassona Beef Tenderloin, Landaa Quail Egg, Royale, Salsa Verde, Anchovy Crumble

ORGANIC MARKET SOUP (V)

Quinoa, Parmesan Croutons

CHICKPEA CREAM (V)

Fresh Maltagliati Pasta, Basil Oil

PLANETARY WELL-BEING

WHITE SNAPPER CARPACCIO

Kulafilha Leaf, Melon, Passion Fruit

LANDAA HAPPY EGG (V)

Local Pumpkin Cream, Seeds, Seaweed

SLOW-COOKED RAINBOW RUNNER

Cauliflower, Dill, Roasted Lemon

ARTISANAL PASTA & RISOTTO

HOMEMADE CAVATELLI

Red Prawn, Reef Fish, Langoustine, Squid, Bisque, Seaweed

GNOCCHI ALLA SORRENTINA (V)

Tomato, Buffalo Mozzarella, Aged Parmesan, Landaa Basil

LINGUINE A.O.P

Baa Atoll Grouper, Sea Almond, Sea Fennel

HAND-MADE AGNOLOTTI (V)

Local Pumpkin, Scamorza Cheese, Black Garlic

TAGLIOLINI

Maldivian Lobster, Sicilian-Style Bread, Parsley, Chia Seeds

ACQUERELLO RISOTTO (V)

Beetroot, Goat Cheese, Landaa Red Amaranth, Grape Must

SECONDI

CACCIUCCO

Lobster, Reef Fish, Scallops, Pantelleria Capers, Crostini

BEEF TENDERLOIN

Grilled Black Angus Tenderloin, Sweetbreads, Celeriac, Artichoke

YELLOWFIN TUNA COTTO & CRUDO

Seared, Watermelon, Mint Mayonnaise, Seeds

GRILLED MALDIVIAN LOBSTER

Capsicum, Ajo Blanco, Fregola, Tapioca

GRILLED GUINEA FOWL BREAST

Foie Gras, Landaa Mushrooms, Vermouth, Raspberries

PARMIGIANA (V)

Aubergine, Mozzarella, Landaa Basil

PECORINO FLAN (V)

Topinambur Cream, I.G.P. Hazelnuts, Parsley

LAMB LOIN

Green Pea Cream, Garden Mint, Smoked Leek, Rye

SALT-CRUSTED FISH FOR TWO

Fresh Whole Herbed Catch of the Day, Mediterranean and Lemon Butter Sauce

PLEASE RESERVE 24 HOURS IN ADVANCE.

DESSERT

TIRAMISU

Cocoa Crumble, Lavazza Espresso

PANNA COTTA

Coconut, Mango, Passion Fruit

CHOCOLATE

Cremeux, Almond Crumble, Mandarin, Anglaise

SEMIFREDDO

Ricotta, Pistachio, Olive Oil, Orange, Yuzu

GELATO

Amarena, Tiramisu, Nocciola, Pistachio, White Chocolate & Raspberry, 70% Cioccolato, Crema Vaniglia

ONE SCOOP

SORBET

Mandarin, Strawberry Coconut, Passion Fruit, Raspberry, Lemon & Basil, Elusive
Banana

ONE SCOOP

SELECTED CHEESE PLATTER

Taleggio, Gorgonzola, Brie, Parmesan, Pear Compote, Brioche

TEA

DARJEELING

JUNGPANA ESTATE FIRST FLUSH 2024
CASTLETON ESTATE FIRST FLUSH 2024
MARGARET'S HOPE SECOND FLUSH 2024

ASSAM

HALAMARI ESTATE SECOND FLUSH 2024
DEJOO ESTATE SECOND FLUSH 2024

GREEN

UJI MINAMI YAMASHIRO, SENCHA, KYOTO, JAPAN
KIRISHIMA, SENCHA, KAGOSHIMA, JAPAN
SUPER LONG JING, ZHEJIANG, CHINA
TINDHARIA ESTATE, DARJEELING, INDIA 2024

OO LONG

TIE GUAN YIN, ANXI, CHINA
PU'ER 10 YEARS, YUNNAN, CHINA

LANDAA GARDEN TISANES

Mint, Ginger, Lemongrass, Chamomile

COFFEE

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

Coffee

(V) VEGETARIAN