



**NOO FARU**

**LUNCH MENU**

Available from 12:30 pm to 2:30 pm


## SOUPS & SALADS

<b>GAZPACHO</b> 🌿	18
Traditional Andalusian tomato soup served with avocado and crispy bread	
<b>TOM YUM GOONG</b> 🍲🔥	22
Clear hot and sour Thai soup, shrimps, vegetables	
<b>FATTOUSH</b> 🌿	24
Levantine salad made from cucumber, tomato, onion, radish, pomegranate Sumac dressing, Pita bread	
<b>SUPERFOOD</b> 🌿🥥🥜🔥	26
Steamed quinoa, broccoli, edamame, goji berry, Kimchi, kale, avocado ginger spirulina dressing	
<b>CAESAR SALAD</b>	
Romaine lettuce, crunchy Parmesan cheese, fragrant croutons in classic Caesar dressing	22
with light smoked chicken breast	26
or with pan-seared shrimp 🍲	28
<b>GREEK SALAD</b> 🥗🌿	24
Tomato, bell peppers, cucumber, onion, olives, Feta cheese dressed with Greek oregano and extra virgin olive oil	
<b>MEDITERRANEAN'S QUEEN</b> 🥗🌿	28
Buffalo mozzarella, organic heirloom tomato, balsamic reduction, garden basil oil	
<b>POMELO SALAD</b> 🥗🥥🌿	24
Slightly pounded flesh of pomelo, mint and coriander leaves, Thai Bird's eye chili, roasted peanuts, sweet lime dressing	
<b>GOAT CHEESE SALAD</b> 🍲🥗🥜	26
Traditional goat cheese, 'misticanza' salad, grapes, walnuts, pomegranate dressing	

PLEASE INFORM THE WAITER/WAITRESS OF YOUR PREFERENCES OR ANY ALLERGIES & DIETARY INTOLERANCES  
 INGREDIENTS ARE SOURCED LOCALLY AND SUBJECT TO AVAILABILITY MAY CAN CHANGE WITHOUT NOTICE  
 CONSUMING RAW OR UNCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE RISK OF FOODBORNE  
 ILLNESS. PRICE ARE IN USD & ARE INCLUSIVE OF 16% GST AND SERVICE CHARGE.

🥥 CONTAIN NUTS 🔥 SPICY 🍲 CONTAIN SHELL FISH 🚫 GLUTEN FREE 🌿 VEGETARIAN

## SMALL PLATES

**PARMA HAM**  (*contain pork*) 34



Thinly sliced 24 months cured Italian pork leg, shaved  
Parmesan cheese house made pickled vegetables

**CHEESE INDULGENCE**   34

Chef's selection of international fine cheeses served with  
spiced nuts mango chutney and fruits

**VIVA MÉXICO!**  28

Classic Mexican dish made from diced fish of the day  
cured in freshly squeezed lime juice served with tomato,  
onion, cucumber and coriander

**CAULIPOP**   (*plant based dish*) 16

Soft and crispy cauliflower, house made BBQ sauce

**CRISPY CALAMARI** 26

Battered squid rings with classic remoulade sauce

**TEMAKI** 28

Hand rolled sushi cone served with Maldivian tuna and  
vegetables

PLEASE INFORM THE WAITER/WAITRESS OF YOUR PREFERENCES OR ANY ALLERGIES & DIETARY INTOLERANCES  
INGREDIENTS ARE SOURCED LOCALLY AND SUBJECT TO AVAILABILITY MAY CAN CHANGE WITHOUT NOTICE  
CONSUMING RAW OR UNCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE RISK OF FOODBORNE  
ILLNESS. PRICE ARE IN USD & ARE INCLUSIVE OF 16% GST AND SERVICE CHARGE.



CONTAIN NUTS



SPICY



CONTAIN SHELL FISH



GLUTEN FREE



VEGETARIAN

## POKE BOWL

### HAWAIIAN STYLE RICE BOWL WITH

#### AHI 25

Delicious diced yellow fin tuna served with seaweed, roasted Maldivian coconut, sesame seeds and organic vegetables

#### FROM NATURE (*plant based dish*) 18

Soft and crispy house made tofu curd, pineapple 'salsa', Sriracha sauce Kagi's garden herbs

## PIZZA

#### JERK 22

Blackened chicken, pineapple, pickled onion, Jalapeno, bell pepper  
tomato, mozzarella

#### GOURMET 36

Black truffle paste, sautéed mushroom, cheese 'fondue'

#### MARGHERITA 24

Tomato, mozzarella, oregano

#### FISHERMAN'S CHOICE 36

Maldivian seafood, Katta Sambol, shaved coconut, crispy drumstick leaves tomato, mozzarella

#### PEPPERONI 28

Beef pepperoni, confit bell pepper, black olive, Parmesan cheese tomato, mozzarella

#### FARMER'S CHOICE 26

Organic grilled summer vegetables, garlic oil, tomato, mozzarella

PLEASE INFORM THE WAITER/WAITRESS OF YOUR PREFERENCES OR ANY ALLERGIES & DIETARY INTOLERANCES  
INGREDIENTS ARE SOURCED LOCALLY AND SUBJECT TO AVAILABILITY MAY CAN CHANGE WITHOUT NOTICE  
CONSUMING RAW OR UNCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE RISK OF FOODBORNE  
ILLNESS. PRICE ARE IN USD & ARE INCLUSIVE OF 16% GST AND SERVICE CHARGE.



CONTAIN NUTS



SPICY



CONTAIN SHELL FISH



GLUTEN FREE



VEGETARIAN

## BURGER & SANDWICHES

### **FIRE** 27

Crispy fish fillet, Asian coleslaw, XO aioli, tomato, cucumber

### **MEAT LOVER** 32

Wagyu beef patty, slaw, caramelized onion  
crunchy iceberg lettuce, truffle cheddar cheese, pickled gherkins

### **GREEN LIFE** (*plant based dish*) 22

House made vegan patty, smashed tofu, spicy Kimchi, avocado tomato and cucumber on coriander bun.

### **KATSU** 26

Breaded organic chicken breast, Bull-dog BBQ sauce and grilled pineapple

### **TUNA SASHIMI BURRITO** 26

Maldivian tuna sashimi wrapped in flour tortilla with Nori seaweed, rice, Romaine lettuce, vegetables and spicy aioli

### **UFAA WRAP** 28

Folded flour tortilla with shredded chicken, melting of cheese, guacamole, lettuce and tomato.

### **BONITO SANDWICH** 27

Freshly pouched tuna, cappers, red onion, spicy aioli

PLEASE INFORM THE WAITER/WAITRESS OF YOUR PREFERENCES OR ANY ALLERGIES & DIETARY INTOLERANCES  
INGREDIENTS ARE SOURCED LOCALLY AND SUBJECT TO AVAILABILITY MAY CAN CHANGE WITHOUT NOTICE  
CONSUMING RAW OR UNCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE RISK OF FOODBORNE  
ILLNESS. PRICE ARE IN USD & ARE INCLUSIVE OF 16% GST AND SERVICE CHARGE.



CONTAIN NUTS



SPICY



CONTAIN SHELL FISH



GLUTEN FREE



VEGETARIAN

# MAINS

<b>WATER</b> 	34
Simply grilled fish of the day, aromatic hummus, 'salsa fresca', organic olive oil	
<b>AIR</b> 	34
Pan seared organic yellow chicken breast, sautéed olive oil lentils with garlic and rosemary, roasted lemon	
<b>EARTH</b> 	44
Grilled Australian grass-fed black Angus striploin, mashed potato truffle mushroom sauce	
<b>PASTA OF THE DAY</b>	
with your choice of tomato 	22
or Bolognese sauce or Alfredo ( <i>chicken and mushroom</i> )	27
or creamy Maldivian seafood sauce	32
<b>DAL TADKA</b>   ( <i>plant based dish</i> )	27
Tempered red lentils in fragrant spices, garlic butter, paratha	
<b>BUTTER CHICKEN</b>	30
Chicken in spiced tomato, butter and creamy gravy sauce	
<b>MALDIVIAN CURRY</b>  	34
Reef seafood in coconut curry with local spices	

PLEASE INFORM THE WAITER/WAITRESS OF YOUR PREFERENCES OR ANY ALLERGIES & DIETARY INTOLERANCES  
INGREDIENTS ARE SOURCED LOCALLY AND SUBJECT TO AVAILABILITY MAY CAN CHANGE WITHOUT NOTICE  
CONSUMING RAW OR UNCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE RISK OF FOODBORNE  
ILLNESS. PRICE ARE IN USD & ARE INCLUSIVE OF 16% GST AND SERVICE CHARGE.



CONTAIN NUTS



SPICY



CONTAIN SHELL FISH



GLUTEN FREE



VEGETARIAN

## TWENTY-FOUR HOURS NOTICE DISHES TO SHARE FOR TWO PEOPLE

<b>SUSHI PLATTER</b>	80
Chef's selection of traditional maki sushi, Nigiri and sashimi <i>Please allow 40 US\$ charge to your all-inclusive meal plan</i>	
<b>BBQ PLATTER</b>	95
Simply grilled fines meats and seafood served with seasonal vegetables and red wine jus <i>Please allow 40 US\$ charge to your all-inclusive meal plan</i>	
With Maldivian lobster	130
<i>Please allow 60 US\$ charge to your all-inclusive meal plan</i>	
<b>KEBAB</b>	80
Chicken seekh   lamb kofta   halloumi served with Arabic mezze <i>Please allow 30 US\$ charge to your all-inclusive meal plan</i>	
<b>SEA SPIRIT</b> 🍷 (contain alcohol)	80
Stewed Maldivian seafood in a succulent saffron broth, lightly roasted garlic bread <i>Please allow 30 US\$ charge to your all-inclusive meal plan</i>	
<b>BEEF WELLINGTON</b>	95
Angus beef tenderloin baked in puff pastry, mushroom and Parma ham <i>Please allow 40 US\$ charge to your all inclusive meal plan</i>	
<b>PAELLA</b> 🌿	80
Traditional Spanish rice dish prepared with chicken and seafood, pistils of saffron and bell peppers <i>Please allow 30 US\$ charge to your all inclusive meal plan</i>	

PLEASE INFORM THE WAITER/WAITRESS OF YOUR PREFERENCES OR ANY ALLERGIES & DIETARY INTOLERANCES  
INGREDIENTS ARE SOURCED LOCALLY AND SUBJECT TO AVAILABILITY MAY CAN CHANGE WITHOUT NOTICE  
CONSUMING RAW OR UNCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE RISK OF FOODBORNE  
ILLNESS. PRICE ARE IN USD & ARE INCLUSIVE OF 16% GST AND SERVICE CHARGE.



CONTAIN NUTS



SPICY



CONTAIN SHELL FISH





GLUTEN FREE



VEGETARIAN

## DESSERT

- GIANDUJA TART**  18  
Hazelnut milk chocolate ganache in Old-fashioned sable pastry
- WATERMELON PIZZA** *(plant based dish)*  18  
Sliced watermelon, vegan yogurt, maple syrup, nuts
- SUNDAY** 18  
Vanilla, chocolate and strawberry ice cream, cream espuma  
local fruits, effervescent crispy poppy
- MALDIVIAN MOMENTS**  *(plant based dish)* 16  
Simply grilled spiced pineapple, vegan caramel, coconut mint sorbet
- CRÈME BRULEE**  18  
Coconut & lemongrass cream, tropical fruits, pink peppercorn
- CHEESECAKE**  18  
Marble brownie cheesecake, lime curd, berry compote
- FRUIT PLATTER**  24  
Selection of tropical fruits
- HOUSE MADE ICE CREAM**  6 / SCOOP  
Vanilla | Dark Chocolate | Banana | Strawberry
- HOUSE MADE SORBETS**  6 / SCOOP  
Mango & Passion Fruit | Coconut | Lime | Pineapple

PLEASE INFORM THE WAITER/WAITRESS OF YOUR PREFERENCES OR ANY ALLERGIES & DIETARY INTOLERANCES  
INGREDIENTS ARE SOURCED LOCALLY AND SUBJECT TO AVAILABILITY MAY CAN CHANGE WITHOUT NOTICE  
CONSUMING RAW OR UNCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE RISK OF FOODBORNE  
ILLNESS. PRICE ARE IN USD & ARE INCLUSIVE OF 16% GST AND SERVICE CHARGE.

 CONTAIN NUTS  SPICY  CONTAIN SHELL FISH  GLUTEN FREE  VEGETARIAN