



ST REGIS
MALDIVES • VOMMULI

Oriente Sake Dinner

Welcome to an evening of delightful 'sake' pairing with our best Asian dishes hosted by Executive Chef Ayyoub Salameh and our special guest sake sommelier, Eleanor Casso.

APERITIF

Choice of

Crispy Home-made, Lobster and Crab Meat Spring Roll, Pickled Mustard, Chili Sauce

Three Kinds of California Maki Avocado and Tuna, Vegetarian, Marinated Eel

HAKUSHIKA JUNMAI GINJO SAKE

APPETIZER

Choice of

Smoky Peking Duck, Pancakes, Cucumber Kimchi, Nuoc Cham

Teriyaki Skewers, Salmon, Prawns, Reef Fish, Yuzu Pepper

HAKUSHIKA JUNMAI GINJO SAKE

MAIN COURSE

Choice of

Indian Ocean Goodness, Half Lobster, Shimeji Mushroom, Miso Cream Sauce

Murgh Tandoori (The Tastiest Chicken Kebab in Asia)

Stir-Fried Beef Tenderloin in Oyster Sauce with Mixed Vegetables

HAKUSHIKA YAMADA NISHI JUNMAI GENSHU SAKE

DESSERT

Choice of

Saffron Kulfi (Mango Tart, Pineapple Ginger Compote, Tamarind Glaze)

Caramelized Miso Parfait, Sesame Seed Brittle, Orange Marmalade, Raspberry Coulis

HAKUSHIKA TOKUSEN KUROMATSU GINJO NAMACHOZO SAKE