

Blue Salt

soups

chilled tomato consommé 16
bruinoise of vegetables – island grown herbs
wheatgrass sorbet

chilled watermelon gazpacho 16
chunky watermelon soup – lime leaf
island grown lemongrass infused
chargrilled garlic bread

double-boiled chicken consommé 21
twice cooked chicken soup – foie gras ravioli

lobster bisque 24
locally sourced maldivian lobster – brandy flamed
thyme – basil parmesan foam

seafood bouillabaisse 22
gently poached regional seafood
angel hair vegetables – fennel crème fraiche

appetizers

oysters 6pc 21 / 12pc 42
six or twelve freshly shucked sydney rock
naam jiim – south indian coriander chutney
vodka granita

carpaccio 23
lobster carpaccio – confit tomato – pink pomelo
coriander oil

peruvian ceviche 22
local job fish – freshly made coconut cream
island grown lime – konotta garden herbs

foie gras 20
seared goose liver – crispy baguette – fig chutney
roquette – flowering herb salad

warm salad of yellowfin tuna 24
chaat potatoes – kalamatta olive – haricots vegetables
balsamic vinaigrette – freshly torn herbs

konotta quartet 25
tempura prawn – tartare of tuna – chown mousy
seared scallops

caprese 21
heirloom tomatoes – buffalo mozzarella – torn basil
cracked black pepper

caesar salad lobster 32 / prawns 26 / chicken 24
our rendition of the traditional dish
choice of lobster – chicken – prawn

chargrilled quail 25
whole grilled quail – braised puy lentils
cucumber juniper salad – berry compote

seared scallops 26
three seared scallops – cauliflower – truffle puree
pancetta dust – watercress salad

pan fried calamari 25
sautéed spicy chorizo – kipfler potatoes
baby spinach – crumbled goat's cheese

grilled angus beef salad 24
thai style grilled beef salad – toasted rice
shredded vegetables – citrus dressing – herbs

ravioli 22
homemade sundried tomato – ricotta ravioli
beurre noisette – crisped sage

tuna linguini 24
homemade linguini – sashimi of tuna – baby capers
chili – lime dressing

main courses

tasmanian salmon 30
crispy skin tasmanian salmon
crushed kipfler potatoes – sugar snap peas
caper butter sauce

confit of duck leg 32
roasted baby vegetables – orange
pomegranate jus

corn fed chicken 30
pan roasted – truffle scented violet potatoes
wild mushroom sauce

baked jobfish 29
local line caught – maldivian flavored marinade
saffron pilaf – yellow curry sauce

risotto al funghi porcini 32
dried porcini risotto – cooked in mushroom stock
butter – cream – roquette – herb oil salad

pumpkin flan 30
maldivian grown pumpkin – wilted kale
reggiano parmesan gratinated

vegetable timbale 35
chargrilled seasonal vegetables – olive pistou
confit tomatoes – roasted camembert

sous vide of australian lamb loin 41
nut crusted – crème of fresh peas
grilled spanish onions – lamb jus – stuffed dates

venison pie 38
sous vide of australian venison – petite vegetables
juniper – dark chocolate jus – nut puff

australian black angus beef fillet 40
grilled fillet – black pepper – cardamom crust
potato – truffle fondue – market salad

maldivian lobster 100
chargrilled lobster – garlic – bacon butter
basil foam – duck fat confit potatoes

steamed grouper 30
local caught grouper – chinese rice wine broth
jasmine rice – wilted greens

charcoal salt baked chicken 50
(for 2 people 24 hours' notice)
whole corn fed chicken – wild mushroom
pancetta stuffing – sous vide baby vegetables
truffle consommé

Blue Salt

regional cuisine

maldivian tuna curry 30
fresh island caught tuna – roasted – maldivian spices
herbs – coconut

murgh makani 30
tandoori roasted chicken – spices – herbs – tomato
butter – cream

paneer butter masala 23
fresh indian cheese – spices – herbs – tomato
butter – cream

achari lamb 30
slow cooked masala braised lamb – spices – herbs
pickle – vegetable pulao

iso curry 36
spicy – sri lankan prawns – blended spices – herbs

black beef curry 30
black roasted masala beef curry – lemongrass
pepper – herbs
all curries come with accompaniments:
pickles – raita – rice

lava grill
all our grilled meat and seafood comes accompanied
by your choice of marinade – sides – sauces

meats
angus tenderloin 200g 52
angus striploin 200g 42
angus rib eye 200g 38
t-bone steak 300g 57

seafood
maldivian lobster 55
sri lankan jumbo prawns 45
maldivian yellowfin tuna 35
'catch of the day' 32

sides
duck fat confit potatoes – caramelized baby vegetables
konotta chef's garden salad – roast vegetable salad
citrus and roquette salad – ratatouille

sauces
red wine jus – beurre blanc – mushroom – salsa verde
aioli – remoulade

rubs
chermoula – thai spicy – herb / olive oil – yellow yoghurt
maldivian spice – indonesian style

desserts

blue salt cheese platter 14
international selection of cheese – lavosh
muscatels – fig chutney

coconut bavoir 14
island grown coconut – caramelized coconut shavings
pandan sorbet

lemongrass trio 14
home grown lemongrass jelly – mousse
lemongrass – white chocolate ice cream

iced lime soufflé 14
blueberry sorbet – star anise anglaise

chocolate fondant 14
salted caramel – fresh raspberries – candied mint
vanilla bean ice cream

selection homemade ice cream – sorbet 14
choice of three homemade ice creams – sorbets
fresh sliced mango

imported bottled beer

heineken 7

tiger 7

leffe blonde 18

peroni 7

hoegaarden weiss 16

corona 8

erdinger dunkel 18

draft beer

carlsberg 8

lion 8

wine by glass

platino moscato rosé – moscato 10
spain

nv prosecco – la montelliana – prosecco 13
italy

domain du cleray – sauvignon blanc 12
france

casillero del diablo – chardonnay 12
chile

chateau minuty – grenache rosé 13
france

jj mcwilliams – shiraz 12
australia

**chianti – cantine leonardo
saniovese – merlot** 15
italy