



Welcome to Fashala Restaurant where local ingredients are ingeniously paired and prepared to offer a fine dining experience.

Juicy mangoes and papayas, hand-picked eggplants, watermelons, herbs, chilies and freshly-caught fish, just to name a few, are specially fused for you to enjoy a feast of tropical flavors.

Chef Michael and his team work hand in hand with the farmers of Meedhoo - a neighboring island north of Villingili - and Addu fishermen in selecting the very best local ingredients, to delight you with an innovative culinary experience.

By privileging the use of local produce in the kitchen, the resort is not only able to provide you with the freshest ingredients but also to support the livelihood of the local community.



# TAPAS

<b>New Sashimi Style Tuna</b> <i>Chi</i>	22
Fresh local yellow fin tuna marinated in ponzu and pickled ginger, toasted sesame seeds	
<b>Wagyu Beef Tartare</b>	25
Pepper lavosh and pickled egg yolk	
<b>Fish Taco Ceviche</b> <i>Chi</i>	22
Fresh local fish done ceviche style with grilled chorizo and onion	
<b>Grilled wahoo fillet</b> <i>Chi</i>	22
Marinated in lemon basil, horseradish vinaigrette and fresh rocket	
<b>Fried Tofu</b> <i>Chi</i>	18
Soft tofu marinated in rosemary and garlic with sriracha mayonnaise	

# STARTERS

<b>Pan Seared Scallop</b>	34
Sautéed baby carrots, cauliflower purée, crispy Parma ham, spring onion and truffle	
<b>Crispy Pork Belly</b>	36
Apple and cinnamon purée, pickled baby beetroots, prune sauce and walnut crumble	
<b>Jerusalem Artichoke Soup</b>	22
Wild mushroom and parsley foam	
<b>Torn Citrus Cured Salmon</b> <i>Chi</i>	32
Citrus and chive crème fraiche, crispy onion, salsa verde and squid ink	
<b>Local Yellow Fin Tuna Tartare</b> <i>Chi</i>	30
Smoked guacamole, fine radish and white balsamic sauce	
<b>Heirloom Tomato Salad</b> <i>Chi</i>	22
Ash goats cheese mousse, roast pistachios, mixed lettuce salad, balsamic reduction	



Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically - sourced ingredients



Spa Dish



Signature Dish



Vegetarian Dish



Contains Pork



Contains Alcohol



Contains Nuts



Gluten Free

All prices are quoted in US Dollars and subject to 10% service charge and prevailing GST



# MAINS

Smoked Pink Duck Breast  	48
Garden of peas and buttered asparagus, duck parfait, silk cauliflower and cherry sauce	
Mediterranean Spiced Tuna Steak   <i>Chi</i>	42
Grilled vegetable stack with avocado and soft feta and bell pepper sauce	
Fashala Reef Fish of the Day   	44
Creamy celeriac and leek ragout, crispy potato and champagne cream	
'On the Edge' Crab Linguine with Yarra Valley Caviar  <i>Chi</i>	55
Sautéed in garlic, onion, chili and crushed cherry tomatoes, finished a light lemon cream sauce	
Australian Sous Vide Wagyu Eye Fillet  	80
Roast eggplant with blistered tomatoes, Spanish potatoes, anticuchera sauce	
Black Angus Ribeye  	65
Sautéed wild mushrooms, creamy truffle mash, red wine jus and garlic wafer	
Grilled Lobster by Gram   <i>Chi</i>	(per hundred gram) 12
Grilled then coated in a fresh herb crust, pommes pont neuf, asparagus and saffron cream	
Chef's Garden Risotto    <i>Chi</i>	36
Freshly picked produce from our own special chef's garden	
Australian Prime Beef (per couple)   	(per hundred gram) 20
24hrs notice required and served with your favorite sides to share between two (On availability)	

# SIDES

Crispy Fries 	9
Roast garlic aioli	
Grilled Vegetable Stack   <i>Chi</i>	10
Grilled bell peppers, eggplant, tomato and asparagus with feta and balsamic	
Greek Style Mediterranean Salad    <i>Chi</i>	10
Pickled cucumber, olive, baked tomato, chèvre, avocado with red wine vinaigrette	
Parma Ham and Rock Melon Salad  	12
Ash chèvre, pickled cucumber, soaked prunes, toasted pistachios and balsamic vinaigrette	
Truffle Mash  	10



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# SWEET TEMPTATIONS

<b>Textures of Chocolate</b> 🍫🍪🌿	15
Dark and white chocolate mousse cake, hazelnut parfait, chocolate soil, cookie dough, chocolate dacquoise, hot chocolate sauce and choc chip ice cream	
<b>Pear and Cinnamon White Chocolate Sphere</b> 🌿🍫Chi	15
Pear compote, chocolate dust, basil sorbet and almond tuile	
<b>Melon and Coconut Salad</b> 🍷Chi🍪🌿	15
Coconut sponge, honeycomb, sous vide melons in rosemary, vanilla cream	
<b>Vanilla Panna Cotta</b> 🌿Chi	15
Raspberry sorbet, dried strawberry, peach espuma, blueberry meringue, shortbread crumble	
<b>Chef's Dessert Special</b> 🌿	14
Weekly dessert special provided by our pastry chef	
<b>Fashala Cheese Board</b> (per couple) 🍷🌿	27
Ask our friendly staff for the choices of cheese we provide Accompanied w quince, toasted sesame lavosh, port reduction, crisp apple	



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