


























# blu







dinner

## ANTIPASTI

 	MARINATED REEF FISH San Marzano tomato, capers, olives, buffalo mozzarella	32
 	HAND CUT YELLOWFIN TUNA Green zucchini, almond, mango	36
 	[V] CAPRESE 	32
  	GRILLED SCALLOPS Osetra caviar, green apple, lemon pearls	45
  	[V] LANDAA GARDEN SALAD 	36
 	FASSONA TARTARE Fassona beef tenderloin, landaa quail egg, royale, salsa verde, anchovie crumble	42
  	[V] PUMPKIN HUMMUS & HOME SMOKED EGGPLANT Confit cherry tomato, compressed watermelon, chèvre goat cheese, focaccia	25
  	[V] ORGANIC "MARKET" SOUP Quinoa, parmesan croutons	26
  	[V] CHICKPEA CREAM Maltagliati fresh pasta, basil oil	28

## PLANETARY WELLBEING

SUSTAINABLY SOURCED SIGNATURE DISHES

 	WHITE SNAPPER CARPACCIO Kulafilha leaf, melon, passion fruit	36
 	[V] LANDAA HAPPY EGG Local pumpkin cream, seeds, seaweed	36
 	SLOW COOKED RAINBOW RUNNER Cauliflower, dill, roasted lemon	52

Vatta



Pitta



Kapha



Landaa Garden Herbs



Vegetarian

[V]

Prices quoted are in US\$ and subject to 10% service charge and applicable taxes

Please advise your server of any food allergies and dietary preferences

# blu

dinner

## ARTISANAL PASTA & RISOTTO

🍷 🍷	TAGLIOLINI	60
	Lobster, vanilla bisque, tomato, herring caviar	
🍷 🍷	[V] GREEN RISOTTO 🍷	36
	Broccoli, candied lemon, parmesan crumble, landaa herbs	
🍷 🍷	OPEN LASAGNA	42
	Reef fish, calamari, prawns, tomato coulis, cannellini beans	
🍷 🍷	LINGUINE A.O.P.	38
	Scallop tartare, bottarga di Cabras , “Bronte” pistachio	
🍷 🍷	[V] HAND MADE MEZZELUNE	37
	Ricotta, green asparagus, landaa basil, black olives	
🍷 🍷	SPAGHETTI	65
	Red prawn, burrata, confit cherry tomato	

## SECONDI

🍷 🍷	CACCIUCCO	85
	Lobster, reef fish, scallops, pantelleria capers, crostini	
🍷 🍷	BEEF TENDERLOIN	86
	Grilled, sweetbreads, beetroot, pomegranate	
🍷 🍷	YELLOWFIN TUNA “COTTO & CRUDO”	55
	Seared, watermelon, mint mayonnaise, seeds	
🍷 🍷	MALDIVIAN LOBSTER	120
	Grilled, bellpepper, ajo blanco, fregola, tapioca	
🍷 🍷	BARBARIE DUCK	72
	Grilled, celeriac, orange, juniper powder	
🍷 🍷	[V] PARMIGIANA	45
	Eggplant, mozzarella, landaa basil	
🍷 🍷	[V] PECORINO FLAN	42
	Topinambur cream, I.G.P. hazelnut, parsley	
🍷 🍷	LAMB LOIN	80
	Green peas cream, garden mint, smoked leek, rye	
🍷 🍷	SALT CRUSTED FISH (FOR TWO)	115
	Fresh whole herbed catch of the day, Mediterranean & lemon butter sauce Please reserve one day in advance	

REEF FISH, TUNA: Baa Atoll, Maldives, Local Fishermen  
LOBSTER: Baa Atoll, Maldives, Local Fishermen  
PRAWNS: Sri Lanka, Indian Ocean

BEEF: Black Angus, Australia  
FASSANO TARTARE: Piedmont, Italy  
DUCK: France  
LAMB: Australia

“MANCINI” PASTA: Fermo, Italy  
“VIOLA” EVO : Foligno, Italy  
“LEONARDI” BALSAMIC VINEGAR: Modena, Italy