



Dining

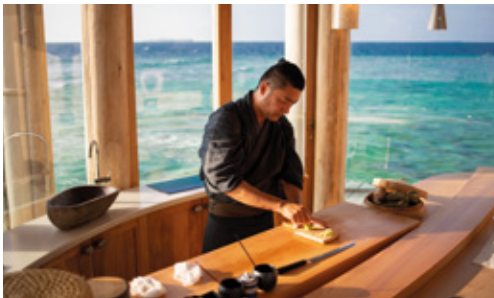


Soneva Fushi's dining destinations offer a tempting array of cuisines for every taste, alongside Michelin-starred guest chefs through the Soneva Stars calendar. Guests can also indulge at the complimentary chocolate, ice cream and cheese and charcuterie parlours.



Once Upon a Table

A culinary theatre showcasing some of the biggest names in fine dining. The horseshoe-shaped table seats just ten diners for an intimate dining experience where the chef takes centre stage.



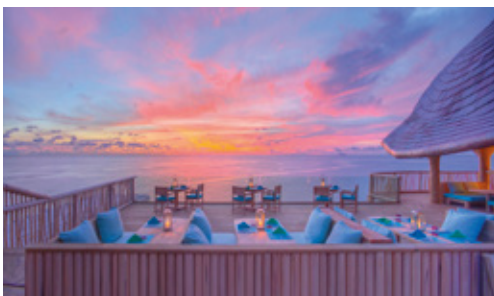
So Hands On

An ode to expertly prepared fresh seafood, at So Hands On our resident Sushi Master Akira Koba showcases his experience of Omakase. This intimate venue seats just six guests.



So Bespoke

Flames, smoke and unspoilt views of the Baa Atoll set the stage for the So Bespoke open-air teppanyaki table. Chef Hiroshi Saiki grills and barbecues for a small audience of only 10 guests per sitting. Open for dinner every day except Tuesdays and Saturdays.



Sobah at Out of the Blue

Chef Sobah heads up this overwater kitchen, which serves a delectable menu of Modern Japanese, Vietnamese, Indonesian and Thai cuisines with a contemporary twist. Wine lovers can choose from 250 varieties of magnums, plus a huge selection of sakes and wines by the glass.



Fresh in the Garden

Dine high above our gardens, where the aromas of the herbs waft up from below. The central open kitchen gives you front-row seats to the action. Choose to sit under cover or beneath the starry night sky. Currently, Chef Manu Buffara is running a 12-month pop-up that will offer guests at Soneva Fushi a rare opportunity to dine with one of Brazil's most exciting culinary talents and her team.



Flying Sauces Zipline Dining

With a delectable gourmet menu, breathtaking views over the leafy forest and the adrenaline rush of ziplining through the treetops – Flying Sauces is the world's first fine dining zipline experience.



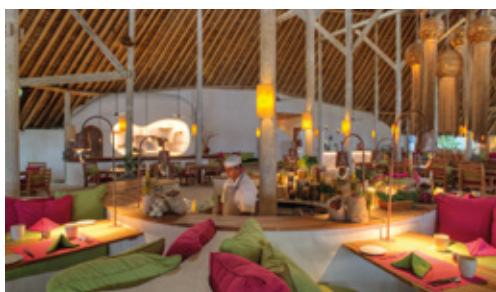
Mihiree Mithaa

A buffet venue that takes its name from the Dhivehi phrase meaning is 'here it is'. As well as serving a sumptuous breakfast and lunch, Mihiree Mithaa is also hosts an Asian Market dinner buffet on Tuesday evenings, and a Mediterranean or Middle Eastern buffet on Saturdays.



Shades of Green by Chef Carsten Kyster

Nestled in Soneva's organic vegetable gardens, the menu features simple yet experimental organic and plant-based dishes, blending Maldivian and Southeast Asian flavours with Nordic techniques.



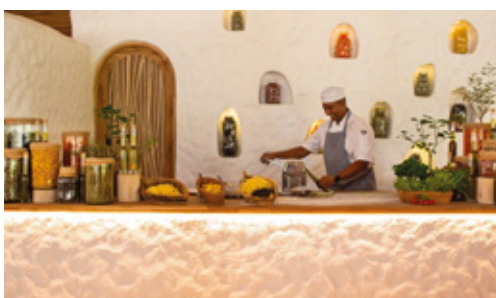
Down to Earth by Ravi

Set on the sunrise side of the island, Down to Earth serves international and South Asian cuisine, following a purist cooking philosophy that goes back to nature.



Carne Diem Grill by Dharshan

Helmed by award-winning Japanese-Sri Lankan Chef-Restaurateur Dharshan Munidasa, this innovative concept at Down to Earth is built around a unique charcoal grill created by Munidasa himself. It operates at a temperature of 750°C to lock in the flavour of succulent meats, freshly-caught seafood and tender vegetables.



Pasta Counter

Dine on a delectable pasta menu at this circular live cooking station at Down to Earth. Surrounded by eight comfortable day beds, watch as the chef prepares a tasty selection of fresh, handmade pasta each day.



Out of the Sea

This intimate, rustic seaside shack focuses on the freshest, sustainably caught seafood. Open for lunch, dinner and light bites throughout the afternoon, the menu features Mediterranean flavours, wok-fried dishes and tapas-inspired light bites.



Cinema Paradiso

A serene oasis of calm, ideal for relaxing, the bar has one of the best selections of cocktails, spirits and liqueurs in the Maldives. On Mondays, Wednesdays and Fridays, Cinema Paradiso hosts public screening sessions of classic movies from 20.00 onwards. The dinner menu is inspired by Australia's eclectic cuisine with a deliciously healthy twist. Choose from comfort food classics and daily specials. The venue can also be booked for private viewing sessions on Thursdays and Sundays, with an optional barbecue or advance dining orders.



So Guilty

Indulge in a mouthwatering array of complimentary chocolates, truffles, pralines and more, all handmade by our artisan chocolatiers.



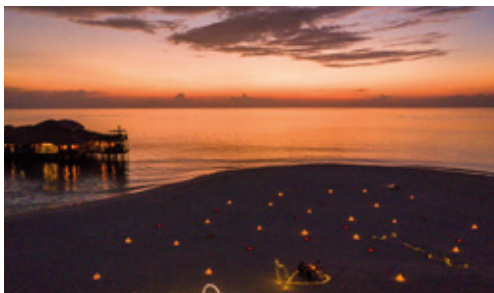
So Cool

Indulge your sweet tooth with over 60 complimentary rotating flavours of homemade ice creams and sorbets. Try the classics, or get adventurous with a exotic and unusual flavour combinations. Healthy yet utterly indulgent, most are free from refined sugar, dairy and gluten.



So Delicate

Choose from our extensive selection of gourmet hams, cold cuts, cheeses and preserves - ideal for a pre-dinner tasting session. So Delicate is complimentary all day long.



Destination Dining

Dream up your own menus with our executive chef, and choose your perfect setting - under the stars, on a private sandbank or deep in the jungle.



In-Villa Dining

Enjoy breakfast, lunch, dinner and everything in between in the privacy of your villa. Choose from our extensive In-Villa Dining Menu, or ask our chefs to create a bespoke menu, just for you.



Special Diets

Whether allergy-related or rooted in your religion, culture or lifestyle, we can cater to your specific dietary needs. Don't hesitate to let us know of any special requirements in advance (such as plant-based, vegetarian, gluten-free, nut allergies or low carb).



So Primitive

This toes-in-the-sand dining experience at Cinema Paradiso takes cuisine back to its roots, with meats, seafood and plant-based dishes cooked over sizzling hot coals in the central fire pit.

CONTACT

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