



Out of the Blue



Updated August 2018

'Out of the Blue' rises out of the majestic Indian Ocean: a two-storey overwater structure that houses five unique dining outlets. Feast on the creations of top chefs from around the world in intimate settings. From delicious grilled meats and seafood, Teppanyaki, sushi and secret menus conjured by Michelin-starred chefs - guests will be spoilt for choice in the latest edition to Soneva Fushi's culinary offerings. As the name suggests, Out of the Blue is indeed something unexpected...

Open daily from 11am onwards.



Out of the Blue

The heart of the dining facility and the only all-day dining outlet, Out of the Blue hosts a number of different kitchens offering international dishes ranging from hot pizzas and chilled salads, through to grilled meats and seafood. Sharing a seating area with the Chinese and Modern Japanese Kitchens, diners can choose to sit undercover or on the open deck, upstairs or downstairs, for unimpeded views in all directions.

Open all week for lunch only.

50 seats.

This area also includes:

So Hot: An area with our Tandoor Oven, Robata Grill, Josper Grill and Pizza Area.

So Chilled: Our ubiquitous chocolate and ice-cream parlours.

So Fresh: The first overwater organic greenhouse in the Maldives, where guests can pick the ingredients for their salads, should they wish, before it is tossed à la minute by the Chef.

So Cheesy: Our specialty cheese room.



Once Upon a Table

A culinary theatre showcasing some of the biggest names in fine dining. Once Upon a Table's horseshoe shaped table seats just eight diners for an intimate dining experience. Throughout the year many of the world's top chefs will hold court here. There is no menu, allowing the creativity and skills of the chef to take centre stage.

Open for dinner only on Monday, Thursday, and Sunday.

Eight seats.



So Hands On

An ode to expertly prepared fresh seafood, So Hands On is a sushi counter with just five seats. At certain times of the year it will welcome the renowned sushi master, Chef Kenji Gyoten, the youngest three-Michelin starred chef in Japan, and one of only four three-Michelin starred sushi chefs in the world.

Open for lunch on Monday, Wednesday and Friday.

Open for dinner on Monday, Wednesday, Thursday, Friday and Sunday.

Five seats.



So Bespoke

Flames and smoke set the stage for So Bespoke, Out of the Blue's Teppanyaki table. This open-air restaurant commands an incredible view to the west, with unspoilt views of the Baa Atoll.

Open for lunch on Monday, Wednesday and Friday.

Open for dinner on Monday, Wednesday, Thursday, Friday and Sunday.

Eight seats.



Chinese Kitchen

This kitchen serves diners from its glowing open grills and flame-laced woks. Modern Chinese cuisine will tantalise and satiate the appetite. Wine lovers can choose from 250 varieties of magnums, as well as a huge selection of sakes and wines by the glass.

Open for lunch and dinner on Monday, Wednesday, Thursday, Friday and Sunday.

50 seats.



Nikki @ Out Of the Blue

Our very own Chef Nikki heads up this Japanese kitchen, serving modern style sashimi, torched wagyu, black cod and other Japanese favourites with a contemporary twist. Wine lovers can choose from 250 varieties of magnums, as well as a huge selection of sakes and wines by the glass.

Open for lunch and dinner on Monday, Wednesday, Thursday, Friday and Sunday.

50 seats.



The Bar and Cellar

Guests can select from our beverage encyclopedia, with a collection of more than 200 rigorously chosen high-end wines by the glass to enjoy throughout the day, not to mention a wide selection of beers, spirits and cocktails. Start the day with a freshly squeezed juice, specialty teas or coffee.

Open daily.

30 seats.

Contact

Soneva Fushi

T: +960 660 0304

Reservations

E: reservations@soneva.com

T: +91 124 4511000

UK Toll-free number: 0 800 048 8044 | US Toll-free number: 183 3705 8298

China Toll-free number: 400 1209 100 | Thailand Toll-free number: 180 001 2068

soneva.com



@discoversoneva