



## The World's First Undersea Restaurant

Welcome to Ithaa, the world's first undersea restaurant, where vibrant coral gardens surround you in a breathtaking 180-degree underwater panorama. This architectural marvel rests five meters below sea level, offering an exclusive and intimate setting for an unforgettable dining experience.

More than just a meal, dining at Ithaa is an immersive journey. Each course is crafted with the finest ingredients and inspired by the beauty of the ocean, blending global techniques with contemporary elegance. As you enjoy your meal surrounded by the ocean's tranquility, take a moment to appreciate the unique harmony of nature and luxury that defines this one-of-a-kind experience.

## Food Allergy

All produce is prepared in an area where allergens are present.

For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

## Lunch Menu

Amuse Bouche

Bluefin Tuna Tartar (D, E, SF)

Line caught local tuna, chives, crème fraiche and Kaluga caviar

Appetizer

Lobster and Crab Terrine (D, SF)

Maldivian lobster, grey swimmer crab, sweet melon

Cleanse

Raspberry Ginger Sorbet

Mair

Herb Crusted Black Angus Beef Tournedo (D, G)

Buttered king oyster mushroom, potato fondant, spinach purée, rosemary jus

Dessert

Passion Fruit Pavlova (D, E, GF)

Cream cheese Chantilly, fresh berries and mango coulis

D - DAIRY | E - EGG | G - GLUTEN | GF - GLUTEN-FREE | N - NUTS | SF - SEAFOOD