



PIER SIX

AT ATMOSPHERE KANIFUSHI

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ATMOSPHERE KANIFUSHI MALDIVES

CULINARY INSPIRATION

FOUR-COURSE MENU \$100 [PER PERSON]

Appetizer | Soup | Main Dish | Dessert

THREE-COURSE MENU \$80 [PER PERSON]

Appetizer or Soup | Main Dish | Dessert

TWO-COURSE MENU \$ 60 [PER PERSON]

Soup Noodle Bowl | Main Dish



• THE ABOVE RATES ARE SUBJECT TO 10% SERVICE CHARGE + 12% T-GST •
• KINDLY INFORM US OF ANY POTENTIAL ALLERGIES THAT YOU ARE BORNE TO •

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APPETIZERS

CHILLED OYSTER

Mignonette Sauce, Chilli Ginger
& Rice Wine Vinegar

TUNA TATAKI

Sweet Soya, Mango Salsa

POACHED LOBSTER SLICE

Beetroot Tortellini & Bisque Bubbles

PAN SEARED FOIE GRAS

With Verde Sauce Five Spiced Berries,
Brioche Toast, Baby Carrot & Hazelnut

AVOCADO TOAST WITH POACHED EGG

Tomatoes Confit, Peruvian Asparagus & Caviar

PRAWN HAR GOW

Cantonese Prawn dumpling with Water Chestnut

DUMPLINGS

Steamed dumpling with Crab & Chives

CHICKEN SIU MAI

Open faced Chicken stuffed Steamed dumpling

GREEK LAMB DOLMAS

Wine leaves stuffed with Spiced minced lamb

MUSHROOM DUMPLING

Steamed dumpling with assorted
Mushrooms & Celery

IDLI

Lentil & Rice batter fermented savory
Steamed cake served with Home-made dips



SOUP

DOUBLE-BOILED NOODLE SOUP BOWL

KHOW SUEY

Curried Coconut Soup, Noodle, Chicken,
Egg, Garlic, Lemon, Coriander

PRAWNS | SEAFOOD | VEGETABLES

HOTPOT SZECHUAN

Szechuan Broth, Udon Noodle, Beef, Egg,
Mushroom, Bok Choy

SMOKED DUCK | CHICKEN | SEAFOOD

GARLIC CORIANDER BROTH

Enoki mushroom, snow peas, crab meat,
prawns, soba noodle

VEGETABLES | TOFU

PASTA FAGIOLI

Chunky tomato, bean, pasta, parmesan cheese

 = GLUTEN FREE

 = VEGAN

 = CONTAINS PORK

 = CONTAINS EGG

 = CONTAINS NUTS

 = CONTAINS DAIRY

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MAIN DISH

STEAMED LOBSTER

Thai spiced steamed Lobster,
broccoli, bok choy

GRILLED SALMON

Salmon, tropical fruit salsa,
tomato olive & artichoke

SALT & PEPPER CRAB

Crab tossed with peppers & spices,
steamed rice

GRILLED CHICKEN SIZZLER

Chimichurri marinated boneless leg of chicken,
garlic mash potato & roasted root vegetables

CUMIN LAMB CHOP

Grilled lamb chop tossed with cumin, garlic,
coriander & soya sauce

BANANA LEAF WRAPPED STEAMED REEF FISH

Steamed fish fillet marinated with black bean pepper,
enoki mushroom, carrot & baby corn

SURF & TURF

Wagyu slice, Scallops, garlic mash, baby carrot,
creamy garlic coriander butter sauce

STEAMED PRAWNS

Scallion and Szechuan garlic steamed prawns,
Asian vegetables

SIZZLING GRILLED RIB-EYE STEAK

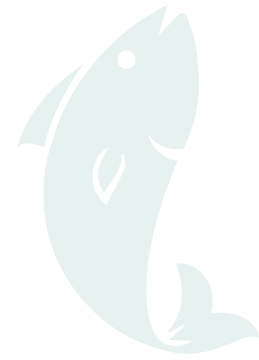
Pumpkin mash, olive oil tossed vegetables,
herb jus

STEAMED TOFU

Black bean pepper marinated Tofu steamed in
bamboo basket, Asian greens

GRILLED EGGPLANT & QUINOA STACKS

Herb marinated eggplants, quinoa patty,
creamy mushroom sauce



DESSERT

HAZELNUT & RASPBERRIES CHOCOLATE CAKE



CUSTARD WITH DOUBLE CRÈME, BERRY



SWEET LOTUS SEEDS, PEARS, WHITE FUNGUS



RASMALAI, COTTAGE CHEESE DUMPLING IMMERSED IN RICH SWEET MILK



TROPICAL MIXED CUT FRUIT PLATTER



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