



# PIER SIX

AT ATMOSPHERE KANIFUSHI



PIER SIX  
ATMOSPHERE KANIFUSHI MALDIVES

CULINARY  
INSPIRATION

FOUR-COURSE MENU \$100 [PER PERSON]

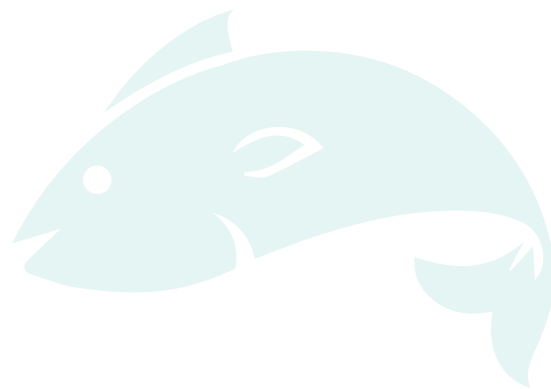
Appetizer | Soup | Main Dish | Dessert

THREE-COURSE MENU \$80 [PER PERSON]

Appetizer or Soup | Main Dish | Dessert

TWO-COURSE MENU \$60 [PER PERSON]

Soup Noodle Bowl | Main Dish



HALF PORTION AVAILABLE ON REQUEST



GLUTEN FREE



VEGAN



NON-VEG



CONTAINS ALCOHOL



SIGNATURE DISH



CONTAINS PORK



CONTAINS EGG



CONTAINS NUTS



CONTAINS DAIRY

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

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ATMOSPHERE KANIFUSHI MALDIVES

## APPETIZERS

### BALSAMIC BEET WITH CITRUS FRUIT

Valencia Orange, Feta Mousse, Pine Nuts, Mesculine Leaves

### TUNA TATAKI

Sweet Soya, Mango Salsa

### PAN SEARED SCALLOP

Porcini Cauliflower Puree, Beetroot Tortellini, Sautéed Peas, Caper Tapenade & Truffle Foam

### AVOCADO TOAST WITH POACHED EGG

Tomatoes Confit, Asparagus & Tobiko

### PRAWN HAR GOW

Cantonese Prawn Dumpling with Water Chestnut

### ★ CRAB DUMPLINGS

Steamed Dumpling with Crab & Cilantro

### SHANGHAI DUMPLINGS

Water Chestnuts, Pok Choy, Carrot, Celery

### CHICKEN DUMPLING

Steamed Chicken Dumpling with Ginger & Garlic

### 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, Garlic, Lemon & Coriander

VEGETABLE | EGG | CHICKEN | PRAWN

#### HOTPOT SZECHUAN

Szechuan Broth, Udon Noodle, Mushroom, Pok Choy

VEGETABLE | EGG | CHICKEN | PRAWN

#### GARLIC CORIANDER BROTH

Enoki Mushroom, Snow Peas & Soba Noodle

VEGETABLE | TOFU | CRAB MEAT

#### PASTA FAGIOLI

Chunky Tomato, Bean, Pasta & Parmesan Cheese

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## MAIN DISH

### ★ STEAMED SEAFOOD SELECTION

Thai Spiced Lobster, Mussel, Reef Fish with Broccoli, Bok Choy & Asparagus

### CLASSIC ROAST CHICKEN

Herb Roasted Chicken, Buttered Crushed Potato, Sautéed Asparagus & Mustard Jus

### GRILLED SALMON

Tropical Fruit Salsa, Tomato, Olive & Artichoke

### SALT & PEPPER CRAB

Crab Tossed with Peppers & Spices, Steamed Rice

### CUMIN AND GINGER LAMB

Grilled Lamb Tossed with Cumin, Garlic, Coriander & Soy Sauce

### BANANA LEAF WRAPPED STEAMED REEF FISH

Steamed Fish Fillet Marinated with Black Bean Pepper, Enoki Mushroom, Carrot & Baby Corn

### SURF & TURF

Tenderloin, Prawn, Garlic Mash, Baby Carrot & Creamy Garlic Butter Sauce

### STEAMED PRAWNS

Scallion and Szechuan Garlic Steamed Prawns & Asian Vegetables

### SIZZLING GRILLED RIB-EYE STEAK

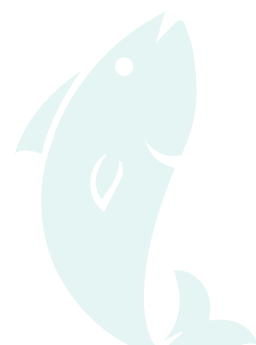
Pumpkin Mash, Olive Oil Tossed Vegetables & Herb Jus

### STEAMED TOFU

Black Bean Pepper Marinated Tofu Steamed in Bamboo Basket & Asian Greens

### RATATOUILLE CANNELLONI

Wild Mushroom Sauce



## DESSERT

### HAZELNUT BLONDE

Chocolate Cremeux & Valencia Orange Segment



### COCONUT CREMEUX

Raspberry Coulis, Lemon Sabayon & Salted Crumble



### SWEET LOTUS SEEDS, PEARS, WHITE FUNGUS



### RASMALAI, COTTAGE CHEESE DUMPLING IMMERSED IN RICH SWEET MILK



### TROPICAL MIXED CUT FRUIT PLATTER



### WARM APPLE CRUMBLE TART Vanilla Ice Cream



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