



PIER SIX

AT ATMOSPHERE KANIFUSHI

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ATMOSPHERE KANIFUSHI MALDIVES

CULINARY INSPIRATION

FOUR-COURSE MENU \$100 [PER PERSON]

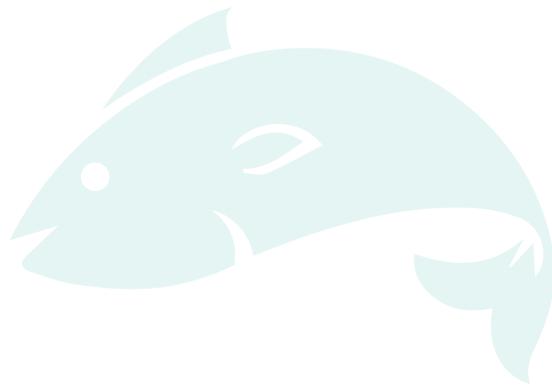
Appetizer | Soup | Main Dish | Dessert

THREE-COURSE MENU \$80 [PER PERSON]

Appetizer or Soup | Main Dish | Dessert

TWO-COURSE MENU \$60 [PER PERSON]

Soup Noodle Bowl | Main Dish



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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APPETIZERS

BALSAMIC BEET WITH CITRUS FRUIT  
Valencia Orange, Feta Mousse, Pine Nuts,
Mescaline 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

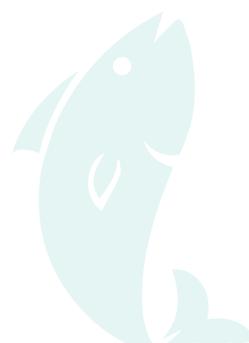
Pumpkin Mash, Olive Oil Tossed Vegetables & Herb Jus

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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