





Dear Our Beloved Guests,

We have the pleasure to provide you the opportunity to experience the varieties of farm-fresh homegrown fruits & vegetables, herbs & eggs directly from our gardens.

We happily invite you to Pick 'N' Choose from the wide range of healthy fresh veggies from the garden with a fairy walk. And ask our Garden Chefs to mix it with your favorite dressing for a delicious & nutritious luncheon under the atmospheric nature of harmony.

This preserved natural habitat, we called **'Zero' All Natural** garden restaurant.

We hope you really enjoy this beautiful 'Farm to Fork' spot by Sun Island Nature Care Team.

Thanks & all are welcome...

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Liebe Gäste,

Wir freuen uns Ihnen die Möglichkeit zu geben, die Vielzahl von gartenfrischem selbst angebautem Obst & Gemüse, Kräutern & Eiern direkt von unseren Gärten zu probieren.

Wir laden Sie freundlichst ein bei einem kleinen Spaziergang durch unseren Garten,

Pflücken & Wählen Sie aus einer großen Auswahl an gesundem frischem Gemüse. Und anschließend fragen Sie unsere Gartenköche es mit Ihrem Lieblingss dressing zu mischen für ein leckeres & gesundes Mittagessen in der harmonischen Atmosphäre der Natur.

Diesen geschützten Naturbereich nennen wir "Zero" ganz natürliches Garten Restaurant. Wir hoffen Sie genießen diesen wunderschönen "vom Garten auf die Gabel" Bereich des Sun Island Nature Care Teams.

Vielen Dank & jeder ist herzlich willkommen...

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Chers invités aimés,

Nous avons le plaisir de vous donner l'opportunité de découvrir les variétés de fruits et légumes, d'herbes et d'oeufs frais à la ferme, directement à partir de nos jardins.

Nous vous invitons vivement à Pick 'N' Choisissez parmi la vaste gamme de légumes frais et sains du jardin avec une promenade en fée. Et demandez à nos Chefs de jardin de le mélanger avec votre pansement préféré pour un déjeuner délicieux et nutritif sous la nature atmosphérique de l'harmonie.

Merci Cet habitat naturel préservé, nous avons appelé 'Zero' All Naturals garden restaurant. Nous espérons que vous apprécierez vraiment ce magnifique site « Farm to Fork » de Sun Island Nature Care Team.

Merci & tout le monde est bienvenu.

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Дорогие гости!

Мы с удовольствием предоставляем вам возможность оценить широкое разнообразие свежих фермерских продуктов: овощей и фруктов, зелени и яиц, выращенных и собранных на территории нашего домашнего сада.

Прогуливаясь среди зелени, вы можете самостоятельно выбрать из всего многообразия полезных и свежих продуктов именно то, что придётся вам по душе. Наши шеф-повара приготовят заправку в виде вашего любимого соуса, чтобы вы смогли насладиться вкусным и питательным блюдом в атмосфере гармонии с природой.

Эта сохранившаяся естественная среда обитания, которую мы назвали Zero — полностью натуральный садовый ресторан. Мы надеемся, что вам понравится наша прекрасная ферма Sun Island Nature.

Спасибо, и добро пожаловать.

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致我们尊贵的旅客，

我们很高兴能为您提供本岛自家菜园体验自採各种蔬菜与水果的机会。

我们也诚意地邀请您在这个充满大自然气息中的环境下，随意地自採和选择您所喜爱的新鲜蔬菜；再配上厨师为您精心调配的特别酱料，一日元气就这里开始。

这个充满大自然氛围的地方，就是我们的'ZERO'无毒农园餐厅

我们希望您在这里能够享受这个有机菜园自採自足的体验

诚意欢迎与感谢

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Should you be
ALLERGIC
or
INTOLERANT
to **ANY** food,
please inform your
waiter or chef
who will be happy
to assist you
with the selected
dishes that suit
to your
requirement.





APPETIZERS & SALAD

MALDIVIAN YELLOW FIN TUNA LOIN

Rare seared with local spices, fried tuna balls
with local banana pickle & sun greens



\$25⁰⁰
Each
Jeder
chaque
каждый
每

BASHI MAS HUNI

Roasted eggplant & tuna salad,
grated island beach coconut
with raspberry



LEMON GRASS SMOKED CHICKEN BREAST

Papaya, lime and
coriander mousseline,
Maldivian fresh coconut
sprout and
vegetable salad



Above price is inclusive of 10% Service charge & 12% TSGT





APPETIZERS & SALAD

SUN STYLE BANANA BLOSSOM SALAD WITH PRAWNS

Crunchy salad with home grown spices, nuts, poached organic egg & sweet chili dressing



\$25⁰⁰
Each
Jeder
chaque
КАЖДЫЙ
每

CRISP ORGANIC SUN GREEN LEAVES

Beetroot and fresh Bocconcini with basil seed dressing



MAKE YOUR OWN SALAD WITH SUN GROWN VEGETABLES

Red lolo rosso lettuce, green lolo rosso lettuce, baby bok choy, baby spinach, water spinach, rosemary,



Above price is inclusive of 10% Service charge & 12% TSGT





MAIN COURSE

ASIAN SPICE POACHED GROUPEY FILLET WITH COCONUT CREAM SAUCE

Al Dente broccoli florets, buttered green peas,
organic garlic kankun & balsamic
grilled tomato scallops



\$33⁰⁰
Each
Jeder
chaque
каждый
每

HERB ROASTED TENDER CHICKEN BREAST

Grilled shitake mushrooms,
truffle Risotto, chicken paprika
crackling with thyme Jus

LIME SCANTED BLACKENED TUNA STEAK WITH BASIL FOAM

Fresh creamy spinach rice,
tossed baby pokchoy &
roasted peppers



Above price is inclusive of 10% Service charge & 12% TSGT





MAIN COURSE

TAMARIND GLAZED PAN GRILLED LAGOON SCAMPI WITH MARINATED BURNED MANGO

Beetroot and fresh Bocconcini with
basil seed dressing



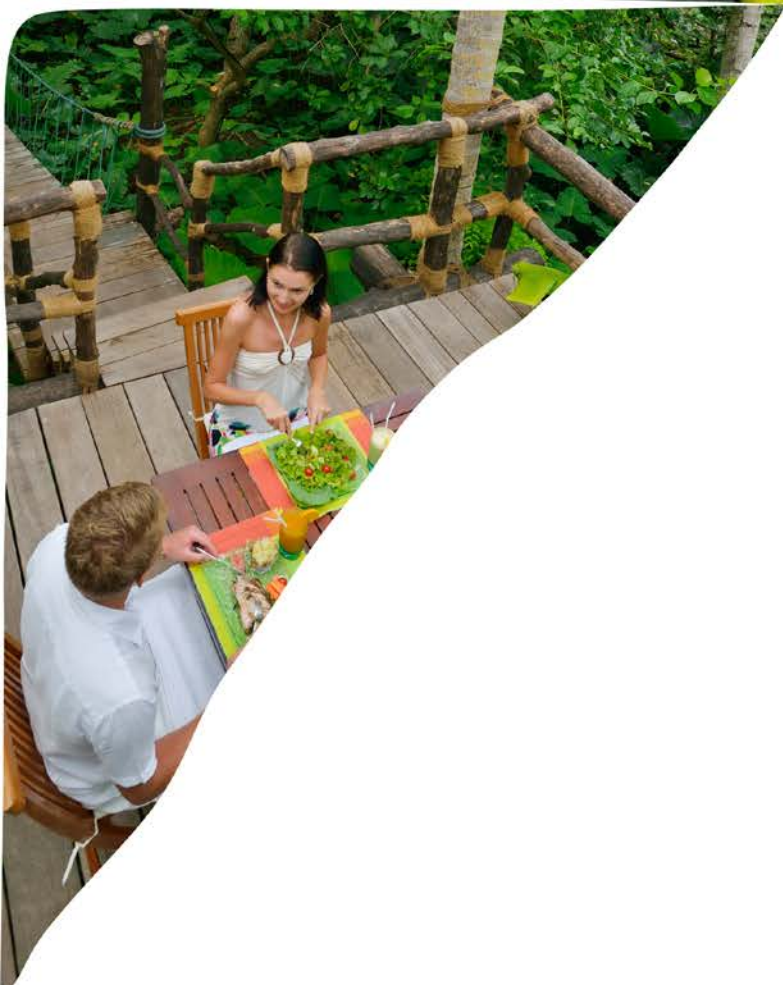
\$64⁰⁰
Each
Jeder
chaque
КАЖДЫЙ
每

CENTER CUT AUSTRALIAN BEEF TENDERLOIN STEAK

Served with grilled balsamic
pears, broccoli puree,
shaved fennel &
orange salad



Above price is inclusive of 10% Service charge & 12% TSGT





DESSERTS

CRISPY ORGANIC BANANA FRITTERS

Served with vanilla pandan ice cream



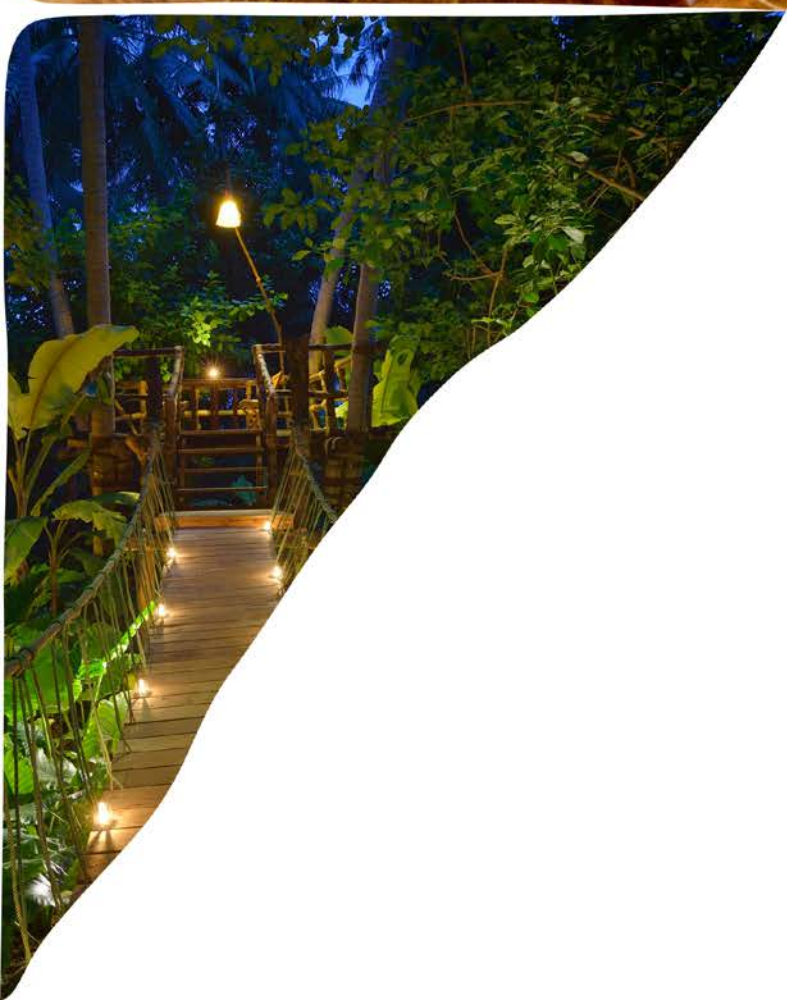
\$21⁰⁰
Each
Jeder
chaque
КАЖДЫЙ
每

FRESHLY CUT TROPICAL FRUIT PLATTER

Tropical fresh fruit platter
in season



Above price is inclusive of 10% Service charge & 12% TSGT





Sun Island
RESORT & SPA