



Dining



At Soneva Fushi, each experience is in tune with nature's rhythm. Dining venues feature gourmet menus using only quality organic ingredients. Guests can choose to dine over the azure waters, in the midst of the dense island foliage, on the beach or in the comfort of their own villa.



Once Upon a Table

A culinary theatre showcasing some of the biggest names in fine dining. Once Upon a Table's horseshoe shaped table seats just eight diners for an intimate dining experience. Throughout the year many of the world's top chefs will hold court here.



So Hands On by Akira

An ode to expertly prepared fresh seafood, So Hands On is a sushi counter with just five seats. Our sushi counter sees some of the world's best sushi masters behind its sake-polished Japanese pine, known as 'hinoki', counter top. The intimate dining experience lets you see the chef's dextrous skills up close.



Bespoke by Hiroshi

Culinary showmanship with unending vistas of the Baa Atoll and beyond. So Bespoke, Soneva Fushi's open-air Teppanyaki table, is headed by Japanese master chef, Hiroshi.



Out of the Blue by Sobah

Dine on Vietnamese, Japanese and Indonesian cuisine, salads, grilled meats and seafood. This area also includes: So Hot – a robata grill, josper grill and pizza area; So Guilty – the chocolate and ice cream parlours; and So Cheesy – our cheese room.



The Bar and Cellar

Take your pick from our beverage encyclopedia, including a collection of more than 200 high-end wines by the glass, as well as beers, spirits, juices, tea and coffee.



Fresh in the Garden

Dine high above our gardens on Mediterranean-inspired cuisine as the aromas of the herbs waft up from below. The central open kitchen gives you front-row seats to the action. Choose to sit under cover or beneath the starry night sky.



Flying Sauces

With a delectable gourmet menu, breathtaking views over the leafy forest and the adrenaline rush of ziplining through the treetops – the Flying Sauces zipline at Soneva Fushi is a dining experience like no other! Glide along the 200-metre zipline route to our elevated dining platform, where you'll enjoy Chef Rasal's delectable seasonal menu among the treetops, with exceptional vistas towards the ocean.



Mihiree Mithaa

Take your pick from our bountiful buffet, offering freshly cut fruits, baked goodies, a salad room, wood-fired pizzas, and Soneva's ubiquitous ice cream and chocolate rooms.



Shades of Green by Jenefer

Chef Carsten Kyster celebrates the garden with five-course menus featuring an array of colours, green umami or one ingredient prepared various ways. The evening begins with a tour of the garden. Pick, taste and smell the produce and discover hidden amuse bouche. Expect plant-based Maldivian and Southeast Asian dishes made with Nordic cooking techniques.



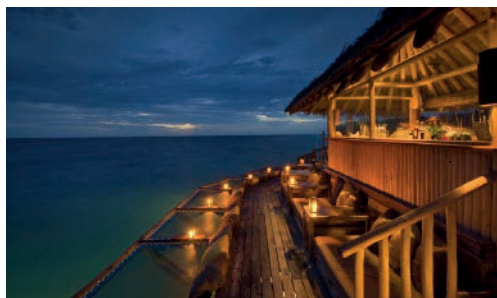
Down to Earth by Ravi

The practice of sharing food is a primal bonding ritual. We sought to recreate this intimacy with dishes made for sharing. Dine on South Asian and international cuisine in this warm, communal space.



By the Bar

A serene oasis of calm, ideal for relaxing, the bar has one of the best selections of cocktails, spirits and liqueurs in the Maldives.



Bar(a)Bara

A relaxed overwater bar with catamaran nets and daybeds set at the edge of the jetty. Enjoy refreshing beverages and light bites during the day or indulging in organic pre-dinner cocktails.



So Guilty

Live your own Willy Wonka fantasy with never-ending complimentary chocolates, truffles, pralines, and more in an assortment of flavours.



So Cool

Indulge your sweet tooth with over 60 complimentary rotating flavours of homemade ice creams and sorbets. Try the classics or get adventurous with flavours like: coconut and avocado; strawberry, aged balsamic and green olives or noni and hibiscus.



So Delicate

Choose from our extensive selection of gourmet hams, cold cuts, cheeses and preserves - ideal for a pre-dinner tasting session. So Delicate is complimentary all day long.



Destination Dining

Dream up your own menus with our executive chef, and have your meal set out on our sandbank, deep in the jungle or in your villa. The choice is yours.



In-Villa Dining

Take advantage of your tropical living spaces with breakfast, lunch, dinner or late-night treats all in the privacy of your villa. Choose from our extensive In-Villa Dining Menu or ask one of our chefs to create a bespoke menu for you.



Special Diets

Be your needs allergy-related or rooted in your religion or culture, we can cater to your specific dietary requirements. Don't hesitate to let us know of any special preparations (plant-based, vegetarian, gluten-free, nut allergies, low-carb, etc.) that you need in advance.

CONTACT

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