

MAJI SIGNATURE DINING

Tasting Menu

Five courses · Oceanfront · 19:00 – 23:00

I Raw Catch of the Morning

Yellowfin tuna crudo, coconut water cure, lime leaf, cold-pressed sea oil.

II Lagoon Shell & Bread

Hand-dived scallop, charred coconut, sourdough from the wood oven.

III Grilled Reef Lobster

Swahili spice butter, burnt lime, grilled spring onion.

IV Spiced Slow Yellowfin

Cardamom, tamarind, black rice, island greens.

V Dessert Pairing

Palm sugar caramel, coconut sorbet, cacao & sea salt.

Menus shift with the tide and the morning catch.

CELLAR & PAIRINGS · GLASS / BOTTLE, USD

Chilled Assyrtiko, Santorini 12 / 58

Champagne, Blanc de Blancs 18 / 95

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DAYLIGHT À LA CARTE

12:30 – 16:00 · by the infinity pool

TO BEGIN

Chilled Crudo	18
Tuna or reef fish, citrus, sea herbs	
Coconut & Papaya	14
Lime, chilli thread, toasted cashew	
Warm Bread Service	9
Wood-oven sourdough, cultured butter	

FROM THE GRILL

Lobster Skewers	42
Swahili spice butter, grilled lemon	
Reef Fish, Whole	38
Coconut crust, charred greens	
Sunset Chicken	28
Cardamom, yoghurt, island chilli	

SALADS & SIDES

Zesty Lagoon Salad	16
Citrus, fennel, mint, olive oil	
Grilled Spring Onion	11
Palm sugar, sea salt	
Coconut Rice	8
Lemongrass, lime leaf	

All prices in USD, service included.