



ITHAAA

AN UNDERWATER GEM



The World's First Undersea Restaurant

Welcome to Ithaa, the world's first undersea restaurant, where vibrant coral gardens surround you in a breathtaking 180-degree underwater panorama. This architectural marvel rests five meters below sea level, offering an exclusive and intimate setting for an unforgettable dining experience.

More than just a meal, dining at Ithaa is an immersive journey. Each course is crafted with the finest ingredients and inspired by the beauty of the ocean, blending global techniques with contemporary elegance. As you enjoy your meal surrounded by the ocean's tranquility, take a moment to appreciate the unique harmony of nature and luxury that defines this one-of-a-kind experience.

Food Allergy

All produce is prepared in an area where allergens are present.

For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

Dinner Menu

Aperitif

Crab and Caviar (D, E, G, SF)

Hand-selected caviar and fresh crab meat

Amuse Bouche

Cured Local Jackfish (SF)

Line caught blue tail Jack fish, pickled daikon, coconut and yuzu vierge

Appetizer

Poached Maldivian Lobster (D, SF)

Maldivian lobster, chilled asparagus vichyssoise

Entrée

Sesame Crusted Yellowfin Tuna (SF, N)

Maldivian yellowfin tuna, salsify, carrot purée, mild curry broth

Cleanse

Lemon Grass and Basil Sorbet

Main

Australian Wagyu Beef Tenderloin (D)

Potato mousseline, glazed baby carrot, morel mushroom, truffle jus

or

Chilean Seabass (D, SF)

Sugar peas, celery root, curried pumpkin

Dessert

Grand Cru Chocolate Parfait (D, G, E, N)

White chocolate mousse, raspberry confit pearl and fresh berries

D - DAIRY | E - EGG | G - GLUTEN | N - NUTS | SF - SEAFOOD

Please notify the team if you have any dietary preferences or allergies.