

THAAZAA TAKETHI

FIRST WAVE MOLUSK

HAY BAKED SEA SNAIL^B

dry chilli butter, smoked leeks

SQUID SPAGHETTI^B

lime, papaya, jujube, spring onion

BBQ OCTOPUS^L

charcoal, tuna belly fried rice, garlic chips

Wine pairing



SECOND WAVE GARDEN

GARDEN SALAD^D

cucumber, chiras, kankun, wasabi

Wine pairing



THIRD WAVE FISH

PICKLED REHI^B

coconut vinegar, mustard seeds, pepper corn

CURED RED SNAPPER^B

passion fruit, leave, seeds, juice, pistil, crispy scale

TUNA DUMPLING^D

scotch bonnet chilli, seaweed, rihaakuru, consommé pine nuts, soya

THIRD WAVE FISH

FRIED EMPEROR RIBS^L

millet crust, kanamadu nuts dip

Wine pairing

CLOUDY BROWN GROUPER^L

drumstick, leaves, stock, salsa



FOURTH WAVE SHEEL FISH

STEAMED BLACK CRAB SOUFFLÉ^D

screw pine, karonda leaves

LOBSTER CURRY BISQUE^D

spiced tomato, crushed coconut potato

Wine pairing



FIFTH WAVE SWEETS

CITRUSY BITE^B

lime, yuzu, lemon, orange

COCO BOMB^D

Meringue shell, runny mango, snow mint

Wine pairing

^L Live cooking ^B Bite size ^D Dish

SNAIL

Smoked chili sea snail served in a jar.

CALAMARI

Fresh calamari sashimi cut like spaghetti seasoned with fresh lime juice and zest, dehydrated jujube, plate pre painted with ink.

SNAPPER

Cured snapper served with passion fruit, crispy fish scale, served in a passion fruit shell on ice.

REHI

Coconut vinegar pickled rehi fish with some spice served in a fake tin.

CRAB

Steamed crab with screw pine and karonda leaves served in the crab head.

EMPEROR

Fried emperor fish ribs, boned like a lollypop, millet flour batter, kanamadu nuts and honey coconut dip.

GROUPE

Grouper sashimi wrapped stuffed with drumstick leaves, steamed live on hot stone with a cloche.

CUCUMBER

Garden salad, cucumber, chiras and kankun leaves.

TUNA

Steamed tuna mince wrapped like a berlingo in a nori sheet, roasted tuna head consumer, kulhi rushi crisp.

OCTOPUS

BBQ charcoal crust octopus, tuna belly fried rice mix with chopped fresh spring onion, plate pre-patted.

LOBSTER

Lobster curry, like a bisque with Indian Ocean spice, coconut cream crushed potato.

LIME

Lime gel pre dessert served in the lime skin.

MANGO

Tropical dessert, mango and coconut texture, frozen and hot, crispy and soft.

To get for the 20th of this month please:

- Sea Snail 1kg
- Fresh Local Calamari 1kg
- Jujube 0.25gr
- Rehi Fish 1kg
- Coconut Vinegar 1L
- Screw Pine 0.5gr
- Karonda Leaves 0.1gr
- Kanamadu Nuts 0.5kg
- Drumstick Leaves 1 small bag
- Cucumber From Fish World Farm
- Cucumber Flowers Fish World Farm
- Chiras Leave (male veg market) 1 bunch
- Kankun Leaves (male veg market) 1 bunch
- Tuna Head from fish world 1 pc



RADIUS = a straight line extending from the center of a circle or sphere to the circumference or surface.

around, gaa-iygadakah, vashaigen

local, *adj*, rashu

fresh, *adj*, thaazaa

Takethi = ingredients / component

VASHAIGEN

THAAZAA

RASHU

THAAZAA TAKETHI