



W Retreat & Spa The Maldives



Bringing a bit of city sophistication to paradise, the sexy, fun, W Retreat & Spa in the Maldives has made its mark by daring to be different. With over-water bungalows, rooms are luxurious enough to be Manhattan lofts, but with a personal plunge pool and some of the best snorkelling in the Maldives – you know you're on a paradise island. Shades of blue and white dominate the day, and at night it's orange and reds turn. FIRE, the barbecue restaurant, lays claim to being the longest single grill in Asia, with something like 20 chefs standing in a row cooking on its flames. By contrast, FISH is a much quieter affair. Situated on a pier over the reef, it's entirely illuminated by fibre optics embedded between the planks, and apart from its highly inventive visuals the food could give Nobu a run for its money.



Malé



Main | Serves 4

Sesame Dusted Yellow Fin Tuna, Eggplant Puree and Mango Relish

Ingredients

- 100g yellow fin tuna loin
- Handful of black sesame seeds
- Handful of white sesame seeds
- Pinch of salt
- Black crusted pepper
- 1 tbsp olive oil

Ingredients – for the mango relish

- 1 mango
- ½ red chilli
- 1 sprig of fresh coriander
- 1 tsp Tabasco
- 1 tsp lime juice

Ingredients – for the eggplant puree

- 1 eggplant
- 1 clove of garlic
- 1 tbsp olive oil
- 1 small shallot
- 1 tsp lemon juice
- White pepper
- Salt

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To prepare the tuna

1. Season the yellow fin tuna loin with salt and crusted black pepper
2. Dust the tuna loin with both the white and black sesame seeds
3. Add olive oil in a frying pan and heat well
4. Quickly sear the tuna until rare

To prepare the mango relish

1. Peel and cut the mangoes in brunoise (small cubes)
2. Cut the red chillies in small dices, finely chop the coriander and put all the ingredients in a mixing bowl
3. Add the lime juice, season with salt and tabasco and mix well

To prepare the eggplant puree

1. Cut the eggplant in half, sprinkle with salt, drizzle with olive oil and cover with an aluminium foil
2. Roast the eggplants in the oven at 150°C until the eggplant is soft
3. Scoop out the meat using a spoon
4. Sear the chopped shallot and garlic in olive oil until soft and add the eggplant pulp
5. Sear everything under low heat until evaporation of all liquids
6. Season with salt, pepper and lemon juice and blend until smooth
7. Strain and allow to chill

To assemble

1. Spoon some eggplant puree at the bottom of a starter plate
2. Cut the tuna loin in equal pieces and place on top of the puree
3. Place the mango relish on top of the tuna
4. Decorate with tobiko roe and herb oil
5. Before serving add the micro greens and sprinkle with sea salt