

Ithaa Undearsea Restaurant

Presentazione del ristorante



The Ithaa Undersea Restaurant
is the first underwater restaurant in the world.

It's not cheap, about £ 160 for dinner and
there aren't many seats, only 14, so it's not easy to get
a reservation even if you've got enough money.

You simply descend to the restaurant

Down some spiral stairs.

The manager, Carlton Schieck says:

"We have used aquarium technology
to put diners face-to-face with the fish.

They can enjoy the views and the fine
food and not get their feet wet."

The views are spectacular.

In the crystal-blue sea, a few metres from your head,
there are sharks, sting rays, turtles,
and thousands of tropical fish looking at you as you eat.

The experience is both romantic and
magical- and you can guess what's on the menu!

The restaurant opened in 2004 and cost £ 3 million to build.

In April 2010 it also became a hotel.

If you want more excitement and would like to sleep
Underwater with the fish, You can do it for just £7.500 a
night!

Setting the papillae

malossol oscietra caviar ◦ sour cream ◦ potato blinis.

Fresh notes

raw yellow fin tuna ◦ lime & sesame oil ◦ crispy wonton.

Traveling spirit

rock lobster ◦ leeks etuvé ◦ snow peas salad ◦ sauvignon blanc cream sauce.

Flavours

pan fried duck foie gras ◦ thai mango ◦ caramel jus.

Texture

seared line-caught barrier reef fish ◦ palm heart ◦ fresh coconut & apple.

Sweet

floating island egg white ◦ Mandhoo garden passion fruit & finger banana milkshake.