

BUBBLES & LOBSTER BEACH DINNER

BUBLY APERITIF

Our compliments of bubbly toast

AMUSE BOUCHE

Chef's creation

STARTER

Crabmeat and salmon tartar served on avocado mousse with fried garlic

REFRESHER

Apple sorbet "Calvados"

MAIN COURSE

Maldivian lobster

marinated maldivian lobster with garlic butter and cocktail sauce, served with coconut rice and steamed vegetables

DESSERT

Omelette "Surprise"

TEA OR COFFEE

With Petit Fours

US\$199 per couple

Please ask your waiter to book a table

Weather permitted on the beach & 24hrs cancellation policy applies

Prices Include 12% GST and Service Charge

