

FULL MOON BEACH DINNER

BUBLY APERITIF

Our compliments of bubbly toast

AMUSE BOUCHE

Chef's creation

STARTER

Green tea steamed duck breast
on roasted artichoke and fennel compote
Avocado with lump crabmeat salad

MAIN COURSE

Lightly seared yellow fin tuna with wild mushroom dust
Grilled maldivian lobster tail, grilled beef fillet, red snapper parcel
Green beans and peppers wrapped in black forest ham
thick cut chips & risotto

DESSERT

White and dark valrhona chocolate mille-feuille
on raspberry paint

Tea or coffee

Selection of tea or brewed coffee

Price 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

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