



MADIVARU

LOBSTER DINNER

BUBLY APERITIF

Our compliments of bubbly toast

STARTER

Amaretto strawberries with baby spinach and roasted butter almonds,
finished with lime peach dressing

MAIN COURSE

BBQ marinated Lobster with fresh herbs on champagne cream,
accompanied with sun dried tomato beef tenderloin
drizzled with rosemary jus,
served with wild mushrooms and asparagus spears
cornered with cheese potato corn flake sticks

DESSERT

Black forest crumbles with raspberry cheese cake enhanced with white chocolate
mouse

TEA OR COFFEE

Selection of tea or brewed coffee

Price US\$ 185 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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