



# PRIVATE BEACH BBQ

## SEAFOOD MENU

### BUBBLY APERITIF

Our compliments of bubbly toast

### STARTER

Avocado and red snapper tatar with keta caviar

lightly seared white tuna with sesame crust

poached shrimp on caramelized mango

chilled gazpacho shot

### MAIN COURSE

Maldivian lobster tail, king prawns, tuna steak,

grilled local reef fish fillet on banana leaf

served with seasonal vegetables, potatoes,

lime butter sauce & garlic butter

### DESSERT

Our pastry chef`s indulging chocolate surprise

### Tea or coffee

Selection of tea or brewed coffee

**US\$299 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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## MEAT MENU

### STARTER

Avocado and tomato tatar,  
on roasted peppers with basil pesto and garden cress  
pecorino romano shell with fried marinated tofu  
chilled shot of watermelon with mango cream  
tuna wrapped in grilled zucchini

### MAIN COURSE

Grilled fillets of angus beef tenderloin, chicken breast,  
pork tenderloin & lamb chops  
served with seasonal vegetables, potatoes  
sauce béarnaise and red wine reduction

### DESSERT

Mouth-watering chocolate marquise

Tea or coffee

Selection of tea or brewed coffee

**US\$299 per couple**

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