

# SUNSET SEAFOOD BEACH DINNER

## BUBLY APERITIF COCKTAIL

### 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 king prawns  
Red snapper parcel  
Calamari  
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

US\$199 per Couple

Weather permitted on the beach & 24hrs cancellation policy applies

All Prices are including 12% GST and Service Charge