



5° North

Barbecue Experience

By the Sea, Chef's Speciality Platter










Three maki rolls, three specialty nigiri, four slices of sashimi with condiments

  Mesclun salad leaves, semi-dried cherry tomatoes, parmesan, balsamic, olive oil dressing
Bread selection with butter, olive oil and balsamic

Main Course to Share

Angus beef striploin steak
Lamb merguez sausage
Jumbo prawns
Mild spiced reef fish in banana leaf
Half Maldivian lobster





Sides

   Jacket potatoes
  Grilled corn on the cob,  coriander-chili butter
   Grilled Mediterranean vegetables

Condiments

Lemon and lime wedges |    Chimichurri |  Asian barbecue sauce
   Seeded mustard |  Sriracha mayo | Chopped chili

Dessert

 Baked cheesecake
   Fruit skewers

850++ per couple

Additional 350++ per person

 dairy free  gluten free  spicy  super spicy  vegetarian  vegan  pork  contains nuts  contains alcohol



Prices are quoted in US dollars, subject to 10% service charge and 16% Statutory Goods and Service Tax (GST)

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Seafood Barbecue Experience

Assorted Salads and Appetizers

½ dozen oysters with mignonette sauce

  Watermelon, melon and cucumber salad, Persian feta
Bread selection with butter, olive oil and balsamic

Main Course to Share

Jumbo prawns

Calamari

Maldivian tuna steak

Mild spiced reef fish on banana leaves

Half Maldivian lobster




Sides

   Jacket potatoes


  Grilled corn on the cob,  coriander-chili butter

   Grilled Mediterranean vegetables

Lemon and lime wedges |    Chimichurri |

  Pineapple Sambal |  Sriracha mayo | Chopped chili


Dessert

 Espresso crème brulee, biscotti

   Fruit skewers

850++ per couple

Additional 350++ per person

 dairy free



gluten free



spicy



super spicy



vegetarian



vegan



pork



contains nuts















contains alcohol

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






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Vegetarian - Vegan Barbecue Experience

Mediterranean Spreads and Salads

-    Hummus - chickpea puree with sesame paste
-    Baba ghanoush - smoked eggplant, bell pepper, onion, tomato, parsley
-   Labneh za'atar - yoghurt cheese, dried herbs, olive oil
-   Tabouleh - parsley, bulgur, onion, tomato, lemon dressing
-   Pita bread selection - plain, whole wheat, za'atar


Main Course to Share

-   Halloumi cheese, tomato, green bell pepper skewers
-    Broccoli and cauliflower marinated in mild spices
-    Sweet and sour pumpkin, pepitas
-    Green asparagus
-    Mediterranean vegetables, balsamic olive oil dressing







Sides

-    Jacket potatoes

Condiments


- Lemon wedges |    Chermoula | Harissa | Chopped chili
-    Smoked tahini |   Garlic toumiya

Dessert

-    Chocolate chia seed pudding, mango salsa
-    Fruit skewers

850++ per couple

Additional 350++ per person

 dairy free



gluten free



spicy



super spicy



vegetarian



vegan



pork



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Japanese Experience

Amuse Bouche
Chef's Speciality

Appetisers and Sushi to Share

Tuna Tataki
Seared tuna, garlic, onion, ponzu, scallion, garlic chips

 **Hamachi Dry Miso**
Hamachi, dry miso, garlic chips, yuzu, lemon juice

 **Assorted Sushi**

Salmon Roll, salmon, avocado

Sashimi, tuna, hamachi, eel



Nigiri, sweet prawn, scallop

Salads

  **Baby Spinach**
Baby spinach, parmesan cheese, dry miso, crispy leeks, yuzu & truffle vinaigrette

 **Maldivian Lobster**
Mixed greens, slow-cooked Maldivian lobster, grilled shiitake, tomato, spicy lemon dressing

Main Course to Share

  **Chilean Seabass**
Pan-seared Chilean seabass, jalapeño dressing, red onion, coriander, pickled cauliflower, takuwan

Wagyu
Char-grilled wagyu striploin, butternut squash purée, sautéed Japanese mushroom, truffle teriyaki sauce

Desserts

Yuzu Cheesecake
Fresh berries, berries coulis

 **Seasonal Fruits**

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5° North Wine Selection

Sparkling Brut

NV, Diamant de Loire, Crémant-de-Loire Brut, Loire Valley, France
NV, Maschio dei Cavalieri Prosecco di Treviso Extra Dry, Veneto, Italy

Sparkling Rosé

NV, Diamant de Loire “Cuvée Pink Star” Crémant de Loire Brut Rosé, Loire Valley, France
NV, Vilarnau Cava Delicat Réserve Rosé, Catalunya, Spain

White Wine

2016, Weingüter Wegeler Geheimrat 'J' Riesling, Rheingau, Germany
2022, Rongopai Sauvignon Blanc, Marlborough, New Zealand
2021, Broglia La Meirana Gavi di Gavi, Piedmont, Italy
2020, Saint Clair Omaka Reserve Chardonnay, Marlborough, New Zealand

Red Wine

2021, Joseph Drouhin Laforêt Pinot Noir, Burgundy, France
2019, Ravenswood Old Vine Zinfandel, Lodi, Central Valley, California, United States
2021, Finca Las Moras Black Label Malbec, San Juan, Argentina

Rosé Wine

2022, Vignerons de Saint-Saturnin Rosé des Plages Premium, Pays d’Oc, France

Please note that the vintage is subject to availability
(Please note that three bottles are included in your package)