

Jewel of the Sea

Starters

Oyster Natural and Caviar Baeri

Octopus Carpaccio

Citrus and extra virgin oil

Or

Reef Fish Tartare

Chives, lemon dressing, crunchy fennel gourmet mesclun, crab and classic dressing

Main Course

Maldivian Lobster

Red Tuna Steak

Tiger Prawn Marinated in Garlic and Parsely

Calamari

Scallop

Served with sautéed potatoes, grilled zucchini and eggplant

Sauces

Lemon butter sauce, vierge sauce and chimichurri sauce

Desserts

Deluxe Brownie Sundae

Warm brownie drizzled with chocolate

Served with Turkey Hill vanilla ice cream topped with caramel whipped cream and sprinkles

295++ per person

295 ++ per couple for Sunken Sand Table Set Up (additional)

345 ++ per couple for Gazebo Tent Set Up (additional)

All beverages are not linked to any meal plan / package and are considered extras, which will be charged according to the consumption.



gluten free



spicy



super spicy



vegetarian



pork



contains nuts



contains alcohol

Prices are quoted in US dollars and are subject to 10% service charge and 16% statutory goods and service tax (GST)

Traditional Maldivian Beach Barbecue Experience

STARTERS



Kofyfiy Satani

Maldivian lettuce with fresh coconut, lime, chilli and tomato

OR



Octopus Salad

White onion, tomato, fresh curry leaves, fresh coconut, island hawadhu spices and lemon

OR



Ku'lha Fila Salad

Beach lettuce, coconut, chilli, lime and smoked tuna salad

Maldivian Short Eats Sampler

Bajiyaa | Gulha | Masroshi | Fresh Coconut
| Diha Hakaru

FROM THE CHARCOAL GRILL or ON THE CLAY POT

Maldivian Lobster
Yellow Fin Tuna Steak

UNDERGROUND SAND PIT COOKING



Local Reef Fish

Marinated in island made hawadhu spice wrapped in banana leaves, slow cooked

Selection of Sauces:

Coconut curry | BBQ sauce | Maldivian Chilli paste
| Fresh lemon wedges

All grilled items are served with grilled sweet potato, grilled vegetables and tomato rice

DESSERTS



Sago Pudding

Passionfruit curd, toasted coconut flakes

Coconut Crème Brûlée

With coconut ice cream

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Finolhu Barbecue Experience

Appetizer and Salads



Lettuce and Co

Cucumber, mixed green leaves, tomato lemon vinaigrette

or

Tuna and Quinoa

Raw Maldivian tuna, anchovy, boiled egg, boiled potato, French beans, kalamata black olives, romaine lettuce and French dressing

or

Prawn Salad

Avocado, poached prawns, cherry tomato, mixed green leaves and cocktail sauce

Main Course

Striploin Black Angus

Chicken Breast

Reef Fish Catch of the day

Jumbo Prawns

Served with grilled vegetables and roasted potatoes

Sauces

Barbecue, shallot sauce, vierge sauce, lemon butter

Dessert

Dark Chocolate Mousse

OR



Tropical Island Platter

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Dinner Under the Stars

Starter

Seared Sea Scallops

Papaya, champagne and coriander mousseline, vegetable salad, salmon caviar and fresh asparagus

Soup

Mushroom Veloute

Fresh wild mushroom, ravioli and fresh green

Main Course

Sautéed Indian Ocean Lobster

Vegetable strips, herbed potato cocktail

OR

Pan Fried Angus Striploin Steak

With beef jus, truffle potato purée and seasonal vegetables

Dessert

Classic Tiramisu

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Ultimate Romance

Starter



Beef Carpaccio

Caviar Baeri, chives, citrus and lemon oil

Main Course

Line Caught Yellow Fin Tuna and Fresh Reef Fish

Served with roasted potatoes, sautéed green vegetables, tomato salsa and saffron cream

OR

Chicken Breast and Thigh

Marinated with mustard, thyme, sautéed vegetables and mushroom sauce

Dessert

Warm Chocolate Pudding

245++ per person

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345++ per couple for Gazebo Tent Set Up (additional)

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

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Indian Vegetarian

Starter

 **Vegetables Katti Roll**

Served with tamarind sauce

Or

 **Paneer Pakoda**

Kachumber salad and coriander-mint chutney

Or

   **Aloo Chana Chat**

Chickpeas, potato, onion, tomato, cucumber, green apple, pomegranate and cashew nut

Soup

  **Tomato Shorba**

Indian-spiced Tomato Soup

Main Course

  **Paneer and Vegetable Skewer**

Marinated with tandoori spices

Or

  **Vegetable Kofta**

Minced vegetables simmered in Tomato and cashew nut gravy

Or

  **Vegetable Jalfrezi**

Mixed vegetables cooked in sweet and sour sauce.


Or

 **Dal Makhani**

Slow-cooked red kidney beans and black lentils with Indian spices, cream and butter

All main dishes are served with basmati rice, chapati, pickle and papadam

Dessert

 **Chef's Selection of Assorted Indian Dessert Platter**

Or

 **Freshly Cut Exotic Fruits**

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

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Vegetarian - Vegan Experience

Appetizer

- ④ Heirloom Tomato Carpaccio, Basil and Sundried Tomato Pesto
Or
- ④ Roasted Fennel and Orange Salad with Pine Nuts, Lemon Honey, Basil Vinaigrette
Or
- ④ Assorted Mesclun Greens with Warm Goat Cheese and Mushroom Confit

Main Course to Share

- ④ Phyllo Tart with Potato, Wild Mushroom and Brie de Meaux Cheese
Or
- ④ Minced Vegetable Casserole with Parmesan Crust
Or
- ④ Crispy Tofu Cups filled with Asian Spiced Vegetables

Side Dish

- ④ Steamed Jasmine Rice
Grilled Corn on the Cob
- ④ Grilled Asparagus

Condiments and Sauces

- ④ Mango & Orange Salsa
- ④ Orange Citrus Butter
- ④ Oyster Chilli Sauce
- ④ Salsa Verde

Dessert

- ④ ④ **Almond Sponge Cake**
Orange and Agave macerated Berries with Vegan Cream

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