

Lunch Island or Sandbank Box



Caesar salad, croutons

Chicken sandwich, chipotle mayonnaise, cheddar cheese, white bread

Mini soft roll, pork ham, tomato, mayonnaise, gruyere cheese

Tortilla wrap, tuna, onions, coriander

Nut bars

Mini brownie

Fruits

80++ BB, 55++ HB/FB and 40++ AI per person

*optional items will attract a surcharge

Prices quoted in USD and are subject to 27.6% taxes and service charge

Beach BBQ



Canapés of the day

Starter

Mesclun salad, lemon oil, grilled prawn
Tuna tataki, crunchy vegetable, soya mirin sauce
Buratta, tomato gazpacho, basil and extra virgin olive oil

Main Course

Cape Grim beef tenderloin
Lamb rack
Hazeldenes pasture raised chicken skewer
Marinated Maldivian reef fish
Mushroom sauce, lemon butter sauce
Roasted potato, grilled zucchini, cauliflower

Optional*

Whole fresh local lobster 500gr - 600gr
Marinated King prawn 6 pieces

Dessert

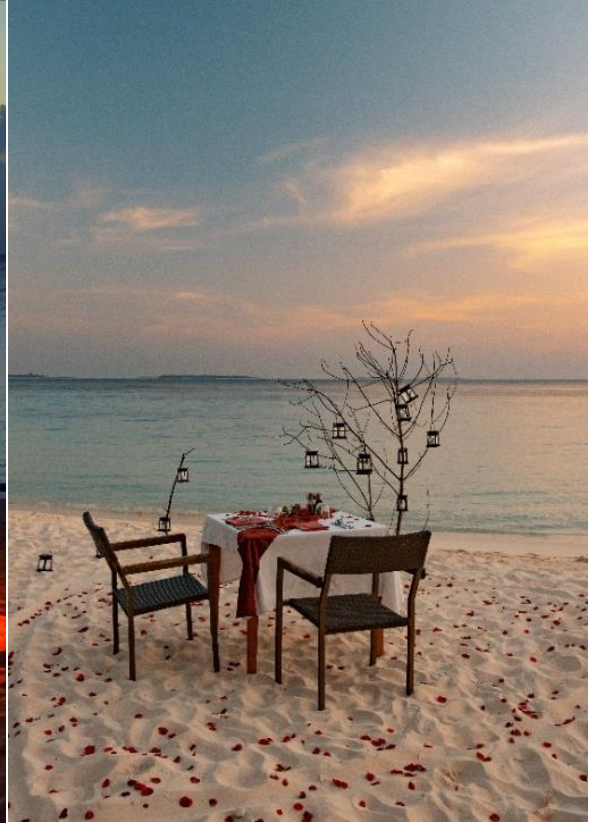
Coconut sago, exotic fresh fruit salad

200++ BB, 140++ HB/FB and 100++ AI per person

*optional items will attract a surcharge

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Beach Dinner



Canapés of the day

Starter

choice of

Beef carpaccio, caper, rocket, parmesan, pesto
Maldivian reef fish tartare, avocado oil, mango salsa, crunchy fennel
Grilled eggplant, hummus, garden vegetables, hazelnut, feta cheese

Main

choice of

Fregola sarda risotto, spring onions, mushroom
Seared Seabass, green peas a la Française, pork bacon, veal jus
Cape Grim beef tenderloin, pepper sauce, crushed potato, seaweed, carrot confit
Slow cooked Hazeldenes chicken, morel mushrooms, truffle cream

Dessert

choice of

Rum baba, Chantilly cream, roasted almond
Pavlova, vanilla cream, fresh berries and lime zest

165++ BB, 115++ HB/FB and 85++ AI per person

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Seafood BBQ



Starter

Maldivian reef fish carpaccio, citrus, baby cress, yuzu gel
Smoked salmon, sour cream, lemon, onion
Tuna ceviche, lime, coriander, chili
Prawn cocktail, pineapple, iceberg lettuce

Main

Lobster chimichurri
Tiger prawn, lemon, garlic
Local reef fish marinated in Maldivian spices
Calamari & scallop skewer, Cajun spice
Tomato vierge, garlic butter sauce, Maldivian sauce
Grilled corn, baked potato, grilled cauliflower

Dessert

Crema Catalana
Tropical fruits

225++ BB, 160++ HB/FB and 115++ AI per person

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Meat Lover BBQ



Starter

Beef carpaccio, caper, rocket, parmesan, pesto

Caesar salad, chicken breast, croutons

Charcuterie - Parma ham, capo collo, chorizo, turkey ham, pork salami

Main

Cape Grim beef steak

Marinated Pasture raised chicken skewer

Lamb rack, rosemary

Duck breast, yuzu marinade

Roasted potato, fregola, Provencal vegetable

Dessert

Dark chocolate mousse, crumble, passion fruit gelée and caramelized pineapple

Fruit platter

210++ BB, 150++ HB/FB and 105++ AI per person

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Love on the Beach



Starter

choice of

Seabass carpaccio, lime zest, citrus dressing, Caviar Sevruga
Scallop, green peas, butter, pork ham, veal jus

Main

choice of

Lobster thermidor, spinach, mustard, mushroom, parmesan
Beef cheek, truffle jus, roasted vegetable

Dessert

Raspberry pannacotta, lychee coulis and almond sablée

175++ BB, 125++ HB/FB and 90++ AI per person

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Wellness Your Way - Vegan



Entrée

choice of

Tomato gazpacho, extra virgin olive oil, tofu truffle
Roasted pumpkin, thyme, feta cheese, rocket, sundry tomato

Main

choice of

Fregola sarda, mushroom, truffle, olive oil
Cocotte ratatouille, extra virgin oil, basil

Dessert

choice of

Mango panna cotta, passionfruit salsa, coconut vegan crumble
Coconut light cream with soft vanilla cake, raspberry geleé

135++ BB, 95++ HB/FB and 65++ AI per person

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Wellness Your Way - Low Carb



Entrée

choice of

Green peas puree, mushroom, spinach, roasted almond, red radish, cress
Mash avocado, raw baby vegetable, asparagus, truffle vinaigrette

Main

choice of

Konjac spaghetti, mushroom, truffle, olive oil
Cocotte ratatouille, extra virgin oil, basil

Dessert

choice of

Raspberry panna cotta, passionfruit salsa, coconut vegan crumble
Coconut light cream with soft vanilla cake, raspberry geleé

135++ BB, 95++ HB/FB and 65++ AI per person

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