



## BBQ 3 Menu

### Canapés

Cajun shrimps over tomato gazpacho  
Mini chicken Caesar on stick  
Herbed goat cheese ball, rye bread stick  
Pacific rock oyster with caviar  
Slow cooked butternut pumpkin, stuffed pepper, baby basil

### Appetizers

Seared tuna nicoise in crunchy iceberg with fried quail egg  
Beef carpaccio over crispy tacos  
Compressed water melon, feta cheese, aged balsamic reduction Peking  
duck pancake – plum sauce  
Tuna tartare with avocado & Asian mix

### Mezze

Hummus  
Eggplant Moutable / Beetroot Moutable  
Labneh / Tabbouleh  
Served with toasted pita and sumac bread crisps

### From the Grill

Berbere scented beef medallion / Tsir marinated slow cooked lamb rack  
Chermoula baby chicken / Maldivian reef fish  
Lemongrass prawn skewers / Harissa infused tuna steak  
Maldivian lobster tail  
Leek and potato mash / Mesclun green salad / trio of hard butter

### Desserts

Rose and raspberry mousse with lychee and vanilla mousseline  
accompanied with champagne anglaise  
Chilled tropical fruit skewers  
Petit fours

\$230++ per person

Price are quoted in US dollars and are subject to 10% service charge & 12% GST