

BBQ from the Land

USD 195++ PER PERSON

To Start

pasta and pepper salad with Cajun Mayonnaise egg mayonnaise salad with spanish paprika german potato and pickled red onion salad &gf

Off the Coals

GRILLED CHEVIOT LAMB CUTLETS WITH RED ANTITUCHO SAUCE gfPERI-PERI CHICKEN THIGHS WITH CARAMELIZED PINEAPPLE AND SPRING ONION \textcircled GRILLED BATWURST SAUSAGE WITH BALL PARK MUSTARD

Sides

BUTTERED CORN ON THE COB CINNAMON BUTTERNUT

Desserts

MILLIONAIRE BROWNIES SEASONAL FRUIT PLATTER, MINTED SYRUP ****gf

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.



gfGluten Free

Contains Nut







WESTIN[®] HOTELS & RESORTS

BBQ from the Sea

USD 250++ PER PERSON

To Start

SMOKE NORWEGIAN PLATTER WITH TRADITIONAL CONDIMENTS TUNA TATAKI WITH NORI AND JALAPENO DRESSING EGG MAYONNAISE AND PAPRIKA SALAD

Off the Coals

BANANA REEF FISH WITH APRICOT JAM MALDIVIAN LOBSTER WITH LIME MAYONNAISE LEMON & HERB PARSLEY PRAWNS WITH BASMATI RICE

Sides

CORN ON COB WITH CORIANDER, FETA & CHILI BAKED POTATOES WITH GARLIC AND HERB BUTTER MUSHROOM, RED ONION AND PEPPER KEBABS

Desserts

STICKY TOFFEE PUDING, POURING CREAM SEASONAL FRUIT PLATTER, MINTED SYRUP $\ref{maintoint} gf$

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Vegetarian

 gf_{Gluten} Free

Contains Nut







BBQ Surf & Turf

USD 300++ PER PERSON

To Start

GYPSY HAM AND POTATO SALAD WITH CHIVES, PECORINO CHEESE AND CONFIT TOMATO COWBOY CAVIAR THE "REAL GREEK" SALAD

Off the Coals

MALDIVIAN LOBSTER WITH LIME MAYONNAISE LEMON & HERB PARSLEY PRAWNS WITH BASMATI RICE PERI-PERI CORN-FED CHICKEN SOSATIES WITH LEMON HERB DIPPING SAUCE HONEY AND SESAME GLAZED KUROBUTA PORK AND KASSLER CHOPS

Sides

CORN ON COB WITH CORIANDER, FETA & CHILI BAKED POTATOES WITH GARLIC AND HERB BUTTER TRADITIONAL GARLIC AND HERB BAGUETTE

Desserts

CARAMEL VERRINE SEASONAL FRUIT PLATTER, MINTED SYRUP f**LOCAL CHEESEBOARD** Selection of 4 cheeses, crackers, dried fruit and preserves

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Love Bites Menu 1

USD 195++ PER PERSON

NORWEGIAN SALMON TARTAR, CRISPY ONIONS, FINE HERB SALAD, CAULIFLOWER PURÉE, BRUSCHETTA AND JALAPENO DRESSING

ROASTED BUTTERNUT SOUP, AVOCADO SALSA, CAJUN PUMPKIN SEED 🍏

LIME GRANITA

SOUS VIDE CORN-FED CHICKEN BREAST WITH CRISPY ONION, APPLE GEL, FONDANT POTATO, CRISPY GREEN BEANS, CHOUCROUTE, TOMATO TEXTURES AND THYME JUS

FRIDGE CHEESECAKE, PASSION FRUIT MACAROON AND LEMON CREMÉUX

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Eat well



Love Bites Menu 2

USD 185++ PER PERSON

HERB CRUSTED SLOW ROASTED LAMB RACK, CHARRED BEANS, PEA PURÉE, POMMES FONDANT, ANCHOVY, CAPERS, TOMATO, BASIL AND LAMB JUS

YUZU SORBET

PANNA COTTA ON PISTACHIO SPONGE BASE, BERRY GEL AND TUILE 🍏

SELECTION OF THE FINE TEAS AND COFFEE

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gfGluten Free

Contains Nut



: Eat well



Love Bites Menu 3

USD 265++ PER PERSON

GRATINATED OYSTER WITH STURGEON CAVIAR 👾

LOIN OF LAMB POACHED IN OLIVE OIL, SPICY TOMATO AND FOIE GRAS IN TRUFFLE-YAKI SAUCE

APPLE SORBET WITH CALVADOS AND APPLE GELÉE

CHALMAR BEEF TENDERLOIN, POMMES CROQUETTES, ROAST CARROT PURÉE, BRAISED PEARL ONIONS, MEAT RAGOUT

BOLOGNAISE AND MADERA JUS

INTERNATIONAL CHEESEBOARD WITH PICKLES AND PRESERVES

SELECTION OF PETIT FOURS WITH FINE TEAS AND COFFEE

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🔨 Vegetarian

gfGluten Free

Contains Nut



Eat well



Vegetarian Menu

USD 140++ PER PERSON

TRUFFLED GOATS CHEESE PARFAIT EN CROUTE WITH STRAWBERRY VEGETABLE CRUDITÉ TEMPURA WITH SPICY JALAPENO MAYO RICH AND CREAMY ROASTED TOMATO SOUP WITH SOUR DOUGH CROUTON MALDIVIAN COCONUT SORBET SUMMER VEGETABLE LASAGNA WITH BASIL PESTO AND VELOUTE [®]

PANEER TIKKA WITH CUCUMBER RAITA, MINT CHUTNEY AND KACHUMBER SALAD

LARGE BERRY MACAROON AND CRÉME CHEESE MOUSSE

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🔪 Vegetarian

gfGluten Free

Contains Nut



: Eat well



Premium Seafood Menu

USD 500++ PER PERSON

Starter sushi, sashimi and nigari with traditional condiments

SOUP FOIE GRAS AND MISO SOUP

Main Course

OCTOPUS CARPACCIO South African octopus carpaccio with dried miso

FRENCH BELON OYSTERS 👾 Oyster platter with cucumber dressing and Beluga Caviar

BLACK COD DEN MISO Arctic sea black cod with miso sauce and baby ginger

MALDIVIAN LOBSTER AND PRAWNS 👾 Grilled Maldivian lobster and prawns with ponzu dressing and yuzu miso sauce Pre-Desserts redcurrant granite

Desserts chocolate fondant with vanilla ice cream

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Contains Nut







Destination Dining Terms and Conditions

DESTINATION DINING SET-UP USD 75++

A minimum 24-hour advance booking is required

Before you confirm your order please speak to our Team if you have a food allergy or intolerance

Cancellation policies:

Please note that we will assess a fee equivalent to 50% of the total Destination Dining amount if you must cancel less than 6 hours before dinner time

Please note that we will assess a fee equivalent to 100% of the total Destination Dining amount if you must cancel less than 3 hours before dinner time