

WESTIN
HOTELS \& RESORTS

## 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 $g f$

## Sides

BUTTERED CORN ON THE COB CINNAMON BUTTERNUT ${ }^{\circ}$ TOMATO AND ONION RELISH

## Desserts

## MILLIONAIRE BROWNIES

SEASONAL FRUIT PLATTER, MINTED SYRUP $\ g f$

GRILLED CHEVIOT LAMB CUTLETS WITH RED ANTITUCHO SAUCE $g f$ PERI-PERI CHICKEN THIGHS WITH CARAMELIZED PINEAPPLE AND SPRING ONION GRILLED BRATWURST SAUSAGE WITH BALL PARK MUSTARD


## WESTIN <br> 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 $\stackrel{(4)}{\sim}$ EMON \& 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 \} g f

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

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g f \text { Gluten Free }
$$Contains Nut

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## WESTIN

## BBQ Surf \& Turf

## USD 300++ PER PERSON

## To Start

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

## Off the Coals

MALDIVIAN LOBSTER WITH LIME MAYONNAISE (s) 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

GARAMEL VERRINE
SEASONAL FRUIT PLATTER, MINTED SYRUP $\ g f$ LOCAL CHEESEBOARD
Selection of 4 cheeses, crackers, dried fruit and preserves

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g f \text { Gluten Free }
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Contains Nut
$(1)$ Eat well

[^0]

WESTIN
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## Love Bites Menu 1

## USD 195++ PER PERSON

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

ROASTED BUTTERNUT SOUP, AVOCADO SALSA, CAJUN PUMPKIN SEED O

## 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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## $o f$ Gluten Free

Contains NutShellfish
(y) Eat well

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## Love Bites Menu 2

USD 185++ PER PERSON

DUCK CARPACCIO WITH CONFIT TOMATO, CAPERS, PARMESAN AND TRUFFLE VINAIGRETTE

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 $\boldsymbol{\gamma}$
SELECTION OF THE FINE TEAS AND COFFEE

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[^1]$\stackrel{(a)}{\sim}$ Shellfish
(v) Eat well


## WESTIN <br> HOTELS \& RESORTS

## 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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Shellfish
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## Vegetarian Menu

## USD 140++ PER PERSON

## TRUFFLED GOATS CHEESE PARFAIT EN CROUTE WITH STRAWBERR

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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## $g f$ Gluten Free

Contains Nut[^2]

WESTIN

## Premium Seafood Menu

## USD 500++ PER PERSON

## Starter

SUSHI, SASHIMI AND NIGIRI
A selection of 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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[^3]Eat well


## 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


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[^1]:    Vegetarian

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