



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 $\P gf$

Sides

BUTTERED CORN ON THE COB CINNAMON BUTTERNUT TOMATO AND ONION RELISH

Off the Coals

GRILLED CHEVIOT LAMB CUTLETS WITH RED ANTITUCHO SAUCE IF
PERI-PERI CHICKEN THIGHS WITH CARAMELIZED PINEAPPLE AND SPRING ONION OF GRILLED BRATWURST SAUSAGE WITH BALL PARK MIISTARD

Desserts

MILLIONAIRE BROWNIES SEASONAL FRUIT PLATTER, MINTED SYRUP \P















BBQ from the Sea

USD 250++ PER PERSON

To Start

SMOKE NORWEGIAN PLATTER WITH TRADITIONAL CONDIMENTS
TUNA TATAKI WITH NORLAND IALAPENO DRESSING

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 $\P gf$















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 \P gf LOCAL CHEESEBOARD Selection of 4 cheeses, crackers, dried fruit

Selection of 4 cheeses, crackers, dried fruit and preserves















USD 195++ PER PERSON

Honeymoon Set Menu 1

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















USD 185++ PER PERSON

Honeymoon Set Menu 2

DUCK CARPACCIO WITH CONFIT TOMATO, CAPERS, PARMESAN AND TRUFFLE

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















USD 265++ PER PERSON

Honeymoon Set Menu 3

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















USD 140++ PER PERSON

Vegetarian Menu

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















USD 500++ PER PERSON

PREMIUM SEAFOOD MENU

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















Destination Dining Set Up

BEACH SET-UP USD 75++

ISLAND SET-UP USD 75++

HULHUDHOO ISLAND SET-UP USD 150++, including transportation