



PRIVATE
BEACH

DINING

FEEL THE DIFFERENCE

Available from 06:00 pm to 10:30 pm

Your own personal dining experience awaits you.

Sink your feet into the powdery soft white sand and savor the mouth-watering taste of our beach Barbecue creations.

A perfect moment to watch the sunset in paradise.

Private Beach Barbecue is not a part of the half board or full board plans and are fully chargeable as priced in the menu, reservation through In-Villa Dining/One touch service

THE INTIMATE RETREAT EXPERIENCE

Seafood BBQ

ASSORTED CHILLED SEAFOOD

Lobster Salad, Lemon Sabayon

Tiger Prawns Cocktail

Eggs Trio: Salmon, Trout, Blinis

Smoked Salmon, Green Apple, Passion Fruits

Sushi & Sashimi

FROM THE GRILL

Fresh Lobster, Lemon, Sherry & Tarragon Butter

Red Snapper Fillet, in Banana Leaf, baked in Coconut & Lime Leaves

Tiger Prawn Skewers Marinated with Chilli Tomato Rub

Peppered Maldivian Tuna, Sesame Seeds, Shaved Fennel

Grilled Asparagus, Smoked Eggplants Puree & olives

SWEET SINS

Warm Chocolate Pudding

Kahlua & Cognac Chocolate Ganache 

Espresso Ice Cream, Pear Vanilla Compote

Fruit skewers, Mint Syrup

\$ 198 Per Person



All prices are in US dollars & subject to 10% service charge plus 12% GST

Faraway LandsBBQ


STARTERS

Seared Australian Wagyu Beef, Parmesan & Truffle Dressing
Foie Gras, Seared, Pomegranate, Sichuan Dust
Wagyu Exotic Tartare, Passion Fruit, Lime, Onion,
Cilantro, Chili, Avocado oil
Beef Kofta, Hummus, Tabbouleh

FROM THE GRILL

U.S.A. Black Prime Tenderloin, Truffle Sauce, Fondant Potato
Chicken Kebab with Pita Bread, Shaved Vegetable Salad
Maldivian Style Marinated Lamb Chops, Mint Chutney
Baked Potato with Sour Cream, Chives, Garlic
Grilled Mediterranean Vegetables, Balsamic, Fresh Herbs

SWEET TEMPTATION

Cream Cheese Cake, Raspberry Sauce
Tiramisù 
Vanilla Pannacotta
Exotic Tropical Fruit Skewers

\$ 240 Per Person



Vegetarian



Pork



Spicy



Alcohol

All prices are in US dollars & subject to 10% service charge plus 12% GST

Surf & Turf BBQ

STARTERS

Foie Gras, Seared, Pomegranate, Sichuan Dust
Wagyu Exotic Tartare, Passion Fruit, Lime, Onion,
Cilantro, Chili, Avocado Oil
Tiger Prawns Cocktail
Sushi & Sashimi
Tomato & Baby Buffalo Mozzarella Salad

FROM THE GRILL

Fresh Lobster, Lemon, Sherry & Tarragon Butter
Red Snapper Fillet, in Banana Leaf, Baked in Coconut & Lime Leaves
Tiger Prawn Skewers, Marinated with Chilli Tomato Rub
Australian Wagyu Sirloin, Garlic Chips, Balsamic
Black Angus Prime Beef Tender, Salsa Verde
South East Asia Marinated Lamb Chops, Finger Lime, Mint Salsa
Grilled Potatoes, Zucchini, King Mushrooms

SWEET TEMPTATION

Lemon Cream, Pistachio Raspberries
Golden Globe, Scorching Mango Sauce
Grilled Pineapple Skewers, Vanilla Oil, Coconut Shavings

\$ 280 Per Person



Vegetarian



Pork



Spicy



Alcohol

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