



island  
BARBEQUE

## STARTERS



- **Bruschetta** 6.00  
Vine ripe tomato
- Barbecue Maldivian spices marinated chicken satay** 11.00  
Salad of apple and carrot in curried honey vinaigrette
- Island Caesar salad** 12.00  
The traditional way with bacon and anchovies
- Thai inspired seared ahi** 12.00  
Papaya salad and sweet lime syrup
- Provençal tomato soup** 12.00  
Herbed prawn skewers
- Stuffed Indian Ocean green lip mussel** 15.00  
Garlic and parsley butter
- Grilled tiger prawns** 15.00  
California salsa and chilli lime dressing
- Char grilled ginger and lime marinated tiger prawns** 16.00  
Mango, cucumber and passion fruit salsa, pistachio oil
- Grilled zucchini, mozzarella and prosciutto** 16.00  
Basil olive oil and balsamic glaze
- Caramelized sea scallops** 22.00  
On summer greens with Scottish smoked salmon

## FROM THE AZURE OCEAN



- Char grilled yellow fin tuna** 25.00  
Eggplant caponata and warm fingerling potato salad
- Char grilled local reef fish fillet** 30.00  
Warm fingerling potato salad, salsa Verde and Romero sauce
- Grilled herbs marinated whole reef fish** 30.00  
Mango chutney, French fries and seasonal salad
- ♦ **Fisherman's platter** 80.00  
Grilled tuna, ½ lobster, crab, scallops, tiger prawn, mussels and calamari  
French fries and seasonal salad
- ♦ **Maldivian spiny lobster grilled** 80.00  
Garlic butter, French fries and seasonal salad

We depend on local fishermen for fish and seafood products  
We apologise if your choice is not available

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♦ Not included in Select All Inclusive package. • Vegetarian

## FLAMBÉED DISHES



### **Flambéed jumbo prawns Madagascar**

**43.00**

Cognac, green pepper corns and cream green asparagus  
Served with marinated tomato and steamed rice

### **Steak Diane**

**45.00**

Beef tenderloin flambéed with cognac in garlic, mustard and cream sauce  
Served with green asparagus, marinated tomato and salted potato

## VEGETARIAN



- **Char grilled Mediterranean vegetables**

**22.00**

Tzatziki, soft polenta, Romero sauce and shaved parmesan

## FROM THE CHARCOAL GRILL



### **Lemon and garlic barbecued boneless half chicken**

**26.00**

Greek salad, tzatziki and salt baked potato

### **Char grilled Asian spices lamb rump on skewer**

**38.00**

Sambal oelek aioli, green asparagus, marinated tomato and salt baked potato

### **Barbecued pork back spare ribs**

**38.00**

Bourbon glaze, corn on the cob, salt baked potato and crunchy slaw

### **Char grilled Australian rib-eye**

**38.00**

Green asparagus, marinated tomato and salt baked potato

### **Australian char grilled beef tenderloin**

**45.00**

Green asparagus, marinated tomato and salt baked potato

### **Cheesy pesto crusted grilled veal loin**

**45.00**

Green asparagus, marinated tomato and salt baked potato

### **American Beef Ribs**

**42.00**

Green asparagus, marinated tomato and salt baked potato  
Chimichurri sauce, homemade banana mango ketchup, French Dijon mustard

### **Choice of sauces**

Horseradish cream

Creamed wild mushroom sauce

Béarnaise sauce

Red wine sauce

Green pepper sauce

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## SIDE DISHES



- **Gratinated creamed spinach** 5.00
- **Real steak fries with garlic mayonnaise** 5.00
- **Garlic bread** 5.00
- **Assorted greens seasoned with Italian dressing** 5.00

## DESSERTS - FLAMBÉED



- Crêpes Suzette** 10.00  
Grand Marnier flambéed French pancake in orange sauce  
Served with vanilla ice cream
- Flambéed banana** 10.00  
Rum flambéed banana served with vanilla ice cream

## DESSERTS FROM THE PASTRY



- Tropical fruit plate** 9.00  
Collection of seasonal tropical fruits
- Crème brûlée** 9.50  
Caramelized traditional French burned vanilla cream
- Profiteroles** 10.00  
Vanilla ice cream filled mini choux with chocolate sauce
- Grilled pineapple in sweet wonton millefeuille** 10.00  
Vanilla ice cream and passion fruit caramel
- Hot chocolate fondant** 12.00  
Chocolate lava and raspberry coulis and vanilla ice cream

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## COFFEE AND TEA



<b>Blended house coffee</b>	<b>2.50</b>
<b>Freshly brewed tea</b>	<b>2.50</b>
<b>Herbal tea pot</b>	<b>5.00</b>
♦ <b>Espresso</b>	<b>4.00</b>
♦ <b>Cappuccino</b>	<b>5.50</b>
♦ <b>Double espresso</b>	<b>7.50</b>
♦ <b>Irish coffee</b> With Irish whiskey	<b>9.50</b>
♦ <b>Royal coffee</b> With cognac	<b>9.50</b>
♦ <b>Calypso coffee</b> With Tia Maria	<b>9.50</b>
♦ <b>Mexican coffee</b> With Kahlúa	<b>9.50</b>
♦ <b>Jamaican coffee</b> With rum	<b>9.50</b>

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## WATERS



<b>Aquarius “house water”, 500ml</b>	<b>2.00</b>
<b>Aquarius “house water”, 1.5 litre</b>	<b>4.00</b>
♦ <b>Perrier from France, 750ml</b> “Naturally carbonated” water with big and loud bubbles	<b>9.50</b>
♦ <b>San Pellegrino from Italy, 750ml</b> Classic sparkling water	<b>8.50</b>
♦ <b>Appolinaris from Germany, 200ml</b>	<b>4.50</b>
♦ <b>Appolinaris from Germany, 1000ml</b> Effervescent water with a balanced mineral content	<b>9.50</b>
♦ <b>Evian from France, 500ml</b>	<b>4.50</b>
♦ <b>Evian from France, 1 litre</b> The classic still	<b>8.50</b>

## BEVERAGES



<b>Aerated soft drinks</b> Coca cola, diet coca cola, fanta, sprite, bitter lemon, tonic water, soda water	<b>3.80</b>
<b>Canned fruit juice</b> Apple juice, grapefruit juice, mixed fruit juice, orange juice, pineapple juice	<b>4.00</b>
<b>Carlsberg draught or canned beer</b>	<b>5.00</b>
<b>San Miguel draught beer</b>	<b>5.50</b>
<b>Foster’s canned beer</b>	<b>5.50</b>
<b>Tomato juice</b>	<b>5.00</b>
<b>House wine - red, white and rosé</b>	
<b>Glass</b>	<b>6.50</b>
<b>Carafe</b>	<b>12.50</b>

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