



OLHUVELI
BEACH & SPA
MALDIVES

THE INTIMATE PRIVATE DINING

Experience BBQ Dinner From The Land

STARTER

Pepper Seared Australian Angus Beef Carpaccio

Shaved Grana Padano Cheese with Rocket Leaves
and Orange Citrus Olive Oil Dressing
OR

Greek Salad

Olives, Feta Cheese, Onion, Bell Pepper,
Tomato, Oregano and Lemon Dressing
OR

Tomato Caprese Salad

Buffalo Mozzarella Cheese and Fresh Pesto Dressing
OR

Salmon and Caviar Salad

Smoked Salmon in Garden Green, Poached Asparagus,
Balsamic and Wild Berry Reduction

SOUP

Tomato Fresh Basil Soup

Fresh Herbs and Garlic Toasted Bread
OR

Creamy Mushroom Soup

Served with Cheese Toasted and White Truffle Oil
OR

Seafood Tom Yum Clear Soup

Fresh Herbs, Fresh Vegetables and Coriander
OR

Lobster Bisque Soup

Lobster Bisque, Fresh Wild Lobster, Heavenly Creamy,
Tomato Paste, Onion & Saffron

FROM THE GRILLED

Wagyu Beef Sirloin Steak Marinated with Rosemary and Thyme
OR

Australian Black Angus Beef Steak Marinated
with Rosemary and Garlic
OR

Rack of Lamb Marinated with Mustard and Herbs
OR

Half Chicken Marinated with Tarragon Pepper
OR

Fresh Maldivian Lobster Marinated with Lemon and Garlic
OR

Tuna Steak Marinated with Dill and Sage

SIDES AND SAUCE

Baked Jacket Potato on Sour Cream Red Wine Jus

Creamy Pepper Sauce Truffle Mashed Potato

Char-Grilled Seminole Vegetables Cream Garlic Sauce

Homemade Honey Barbecue Sauce

Dessert

Chocolate Mousse Cake with Mix Berry Compote
OR

Bake Cheesecake Parfaits
OR

Double Chocolate Mousse in Glass
OR

Coconut and Fresh Parfait
Seasonal Fresh Fruit Platter

USD 370 ++ PER COUPLE

All prices are in US Dollars and subject to 10% service charge and 12% T-GST.