

## PRIVATE BARBEQUE MENU

### Starters

Salad of grilled vegetables, garden herbs & rocket with shaved parmesan  
Thai spiced king prawns with green papaya, coriander, cashew nuts and "Nam pla dressing"  
Angus beef Carpaccio, kalamata olives, shallots and caper gremolata  
Assorted sushi and sashimi platter, soy, wasabi and pickled ginger

### Soup

Chilled gazpacho, vegetable burnouses, olive powder  
Roasted local pumpkin, Curry leaf crème fraiche  
Assorted bread & butter

### From the fire

Asian spiced seafood, king prawn, yellow fin tuna and Maldivian lobster  
with chili, ginger, lemon grass and coriander  
Whole reef fish, Maldivian raw hawaadu  
Prime rib steak, sea salt, garlic, rosemary and thyme  
Lamb leg preserved lemons, olive oil and chermoula  
Tandoori spiced whole chicken

**"Combination"** Aged beef tenderloin, corn-fed chicken, reef fish and king prawns

### Accompaniments

Garden vegetables organic leaf salad, roasted sweet potatoes and steamed rice  
"Sauces and dip" Coconut curry, Grain mustard, Tomato horissa and mint yoghurt  
Freshly baked bread from our bakery

### Dessert

Cheese cake  
Barbeque grilled fruits with lemon and cardamom cream  
Pastry Chef's special chocolate indulgence  
Caramelized banana with coconut Ice cream  
Glazed lemon tart with passion fruit coulis  
Freshly cut exotic fruits

*\$120 per person*

Above rate is subject to 10% Service Charge & 12% T-GST