

A stylized graphic of a flame composed of several overlapping, teardrop-shaped elements in various shades of orange and red, rising from the bottom left towards the top right.

island
BARBEQUE

STARTERS



- | | |
|--|--------------|
| Punjabi chicken | 14.00 |
| Tender Punjabi style chicken roll, curried honey Granny Smith & carrot salad, mustard seed, turmeric & honey yoghurt dressing and mint sauce | |
| Island Caesar salad (P) | 14.00 |
| The traditional way with bacon and anchovies | |
| • Grilled summer vegetables | 18.00 |
| Roma tomato, mozzarella, basil olive oil, | |
| Wasabi peas and pistachio coated tuna tataki (N) | 18.00 |
| Ginger sesame dressing, garden cress and ginger caviar | |
| Black forest ham & ruccula (P) | 19.00 |
| Cantaloupe melon, goat cheese mousse. Balsamic glaze | |
| Grilled tiger prawn (N) | 22.00 |
| Papaya salsa, spicy Asian peanut sauce, chili oil | |
| Warm seared tiger prawn  | 22.00 |
| Avocados mashed, onion chili cocktail sauce, nachos & garden cress | |
| Caramelized sea scallops | 24.00 |
| Red bell pepper coulis, mango puree, herbs and wild garlic oil | |
| Dill marinated salmon tartare | 24.00 |
| Salmon smoked, white and red beetroot, raspberry coulis, dill mayonnaise | |
| Citrus perfumed sea bass stuffed raviolacci | 21.00 |
| Creamy garlic & Lemon sauce | |

SOUP



- | | |
|---|--------------|
| • Roma tomato veloute | 14.00 |
| Green pepper corn, mozzarella espuma, basil olive oil | |
| Beetroot gazpacho (P) (N) | 14.00 |
| Chorizo-gambas condiment, feta cheese and almond flakes | |

Ingredients may contain allergens. If you are allergic, kindly inform us for better assistance.

We are depending on local fishermen for the fish and seafood products.

We apologise if we have a shortage of any items

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

♦ Not included in Select All Inclusive package. • Vegetarian P Contain pork N Contain nuts

FROM THE AZURE OCEAN



- Char grilled Maldivian yellow fin tuna** **30.00**
Cucumber pickled ginger salsa, Balsamic vinaigrette tossed Garden greens, grilled sweet potatoes
- Char grilled local reef fish fillet** **30.00**
Sun-dried tomato, olive & caper relish, Balsamic vinaigrette tossed Garden greens, grilled sweet potatoes
- Grilled herbs marinated whole reef fish** **30.00**
3 mayonnaise, dill, lemon & tarragon, Balsamic vinaigrette tossed Garden greens, grilled sweet potatoes
- Seared Seafood skewer** **35.00**
Tuna, scallops, tiger prawn, mussels and calamars, curry scented meunière, Balsamic vinaigrette tossed Garden greens, grilled sweet potatoes
- ◆ **Maldivian spiny lobster grilled** **85.00** **Price for SI package 45.00**
Honey citrus butter, Balsamic vinaigrette tossed Garden greens, and grilled sweet potatoes

FLAMBÉED DISHES



- Flambéed jumbo prawns Madagascar** **48.00**
Cognac, green pepper corns and cream green asparagus
Served with marinated tomato and steamed rice
- Steak Diane** **48.00**
Black Angus 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** **24.00**
Tzatziki, soft polenta, Romero sauce and shaved parmesan
- **Rosemary Mushrooms kebabs** **24.00**
Grilled farmer bread, basil tomato salsa, grilled sweet potato & aioli

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FROM THE CHARCOAL GRILL



Grain fed Beef Wagyu cube roll 120.00 Price for SI package 45.00

300 days Minimum - FI MARBLE SCORE 8+ Kobe cuisine, AACo farm Australia.

Exquisite texture, unmistakable tenderness and extraordinary depth of flavour. Animal Welfare Certification, sustainable and ethical farming practices with certified world environmental standards

Served on sizzling plate with Green asparagus, marinated tomato and salt baked potato

Grain fed Wagyu Beef Tenderloin 140.00 Price for SI package 55.00

300 days Minimum - MARBLE SCORE 9+, Kobe cuisine, AACo farm Australia. Australia's most luxurious beef brands and originates from cattle with a minimum of AA6 on the Australian Wagyu grading scale.

Served on sizzling plate with Green asparagus, marinated tomato and salt baked potato

Char grilled Black Angus rib-eye 38.00

Unrivalled flavour, juiciness and tenderness. Certified Angus Beef ® brand, Schroeder Angus farm, Iowa US.

Green asparagus, marinated tomato and salt baked potato

Grass fed Tasmanian Tenderloin 75.00 Price for SI package 30.00

Only Hereford cattle, MARBLE SCORE 3+, sustainable and ethical farming practices, Cape Grim Tasmania

Served on sizzling plate with Green asparagus, marinated tomato and salt baked potato

Grass fed Tasmanian striploin steak 55.00 Price for SI package 20.00

Five spices pineapple salsa, green asparagus, marinated tomato and salt baked potato

Char grilled Black Angus beef tenderloin 45.00

Unrivalled flavour, juiciness and tenderness. Certified Angus Beef ® brand, Schroeder Angus farm, Iowa US

Green asparagus, marinated tomato and salt baked potato

American Beef Ribs (N) 45.00

Green asparagus, marinated tomato and salt baked potato

Chimichurri sauce, homemade banana mango ketchup, French Dijon mustard

Lemon and garlic barbecued boneless half chicken 28.00

Greek salad, tzatziki and salt baked potato

Seared Veal Tomahawk Steak 48.00

VanDrie farm Holland, certified SKV Warranty for animal welfare, health and feeding quality. The Tomahawk Steak is an on-the bone Rib cut from the Fore-rib with the entire rib bone left.

Creamy morels mushroom sauce, green asparagus, marinated tomato and salted potato

Quince jelly glazed 1 rib Double Loin Chop 46.00

Bultarra Organic Salt Bush Fed Lamb – Australia, 100% natural product, free from cropping, insecticide or fertilizers on pasture, no hormones, free range naturally grazed Colman's English mustard, Green asparagus, marinated tomato and salt baked

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Char grilled lamb côtelette 48.00

Silver Fern Farm Grass-fed lamb - New Zealand under “Farm assured program” and National Animal Welfare Committee, free range naturally grazed
Tarragon dates butter, green asparagus, marinated tomato and salt baked potato

Char grilled slow cooked pork chop tomahawk cut 48.00

German pork production under animal welfare initiative – “Initiative zum Tierwohl”, The Tomahawk cut is an on-the bone Rib meat cut from the Fore-rib with the entire rib bone left. Black truffle gravy, green asparagus, marinated tomato and salt baked potato

Barbecued pork back spare ribs (P) 38.00

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

Choice of sauces

Horseradish cream

Creamed wild mushroom sauce

Béarnaise sauce

Red wine sauce

Green pepper sauce

SIDE DISHES



- **Bruschetta with Vine ripe tomato 6.00**
- **Gratinated creamed spinach 6.00**
- **Steak fries with garlic mayonnaise 6.00**
- **Garlic bread 6.00**
- **Assorted greens seasoned with Italian dressing 6.00**

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DESSERTS - FLAMBÉED



Flambéed Sri-Lanka pineapple Rum flambéed pineapple in citrus, vanilla & spices caramel sauce Served with vanilla ice cream	14.00
Crêpes Suzette Grand Marnier flambéed French pancake in orange sauce Served with vanilla ice cream	14.00
Flambéed banana Rum flambéed banana served with vanilla ice cream	14.00

DESSERTS FROM THE PASTRY



Like a latte macchiato Tonka beans Panna cotta, espresso panna cotta, coffee jelly & whipping cream Speculoos	12.00
Tropical fruit plate Collection of seasonal tropical fruits	12.00
Crème brûlée Caramelized traditional French burned vanilla cream	12.00
Profiteroles Vanilla ice cream filled mini choux with chocolate sauce	12.00
Chocolate lava cake Raspberry coulis and vanilla ice cream	12.00

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COFFEE AND TEA



	Regular	Price for All Inclusive packages
Blended house coffee	2.50	
Freshly brewed tea	2.50	
Herbal tea pot	5.00	
Espresso	4.00	
Cappuccino	5.50	
Double espresso	7.50	
Irish coffee With Irish whiskey	9.50	5.00
Royal coffee With cognac	9.50	5.00
Calypso coffee With Tia Maria	9.50	5.00
Mexican coffee With Kahlúa	9.50	5.00
Jamaican coffee With rum	9.50	5.00

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WATERS



Price for
All Inclusive
packages

	Regular	
Aquarius “house water”, 500ml	2.00	
Aquarius “house water”, 1.5 litre	4.00	
San Pellegrino from Italy, 750ml	8.50	4.00
San Pellegrino from Italy, 500ml	6.00	
Classic sparkling water		
Aqua panna from Italy, 750ml	8.50	4.00
Aqua panna from Italy, 500ml	6.00	
Natural Spring Water		

BEVERAGES



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

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