STARTERS

**Punjabi chicken**  
Tender Punjabi style chicken roll, curried honey Granny Smith & carrot salad, mustard seed, turmeric & honey yoghurt dressing and mint sauce  
14.00

**Island Caesar salad (P)**  
The traditional way with bacon and anchovies  
14.00

- **Grilled summer vegetables**  
Roma tomato, mozzarella, basil olive oil,  
18.00

**Wasabi peas and pistachio coated tuna tataki (N)**  
Ginger sesame dressing, garden cress and ginger caviar  
18.00

**Black forest ham & ruccula (P)**  
Cantaloupe melon, goat cheese mousse. Balsamic glaze  
19.00

**Grilled tiger prawn (N)**  
Papaya salsa, spicy Asian peanut sauce, chili oil  
22.00

**Warm seared tiger prawn**  
Avocados mashed, onion chili cocktail sauce, nachos & garden cress  
22.00

**Caramelized sea scallops**  
Red bell pepper coulis, mango puree, herbs and wild garlic oil  
24.00

**Dill marinated salmon tartare**  
Salmon smoked, white and red beetroot, raspberry coulis, dill mayonnaise  
24.00

**Citrus perfumed sea bass stuffed raviolacci**  
Creamy garlic & Lemon sauce  
21.00

SOUP

- **Roma tomato veloute**  
Green pepper corn, mozzarella espuma, basil olive oil  
14.00

**Beetroot gazpacho (P) (N)**  
Chorizo-gambas condiment, feta cheese and almond flakes  
14.00

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• Not included in Select All Inclusive package.  • Vegetarian  P Contain pork  N Contain nuts
## FROM THE AZURE OCEAN

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

## FLAMBÉED DISHES

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Flambéed jumbo prawns Madagascar</td>
<td>48.00</td>
</tr>
<tr>
<td>Cognac, green pepper corns and cream green asparagus</td>
<td></td>
</tr>
<tr>
<td>Served with marinated tomato and steamed rice</td>
<td></td>
</tr>
<tr>
<td>Steak Diane</td>
<td>48.00</td>
</tr>
<tr>
<td>Black Angus Beef tenderloin flambéed with cognac in garlic, mustard and cream sauce</td>
<td></td>
</tr>
<tr>
<td>Served with green asparagus, marinated tomato and salted potato</td>
<td></td>
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</tbody>
</table>

## 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 - F1 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
DESSERTS - FLAMBÉED

Flambéed Sri-Lanka pineapple 14.00
Rum flambéed pineapple in citrus, vanilla & spices caramel sauce
Served with vanilla ice cream

Crêpes Suzette 14.00
Grand Marnier flambéed French pancake in orange sauce
Served with vanilla ice cream

Flambéed banana 14.00
Rum flambéed banana served with vanilla ice cream

DESSERTS FROM THE PASTRY

Like a latte macchiato 12.00
Tonka beans Panna cotta, espresso panna cotta, coffee jelly & whipping cream
Speculoos

Tropical fruit plate 12.00
Collection of seasonal tropical fruits

Crème brulée 12.00
Caramelized traditional French burned vanilla cream

Profiteroles 12.00
Vanilla ice cream filled mini choux with chocolate sauce

Chocolate lava cake 12.00
Raspberry coulis and vanilla ice cream

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- P Contain pork
- N Contain nuts

<table>
<thead>
<tr>
<th></th>
<th>Regular</th>
<th>All Inclusive packages</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blended house coffee</td>
<td>2.50</td>
<td></td>
</tr>
<tr>
<td>Freshly brewed tea</td>
<td>2.50</td>
<td></td>
</tr>
<tr>
<td>Herbal tea pot</td>
<td>5.00</td>
<td></td>
</tr>
<tr>
<td>Espresso</td>
<td>4.00</td>
<td></td>
</tr>
<tr>
<td>Cappuccino</td>
<td>5.50</td>
<td></td>
</tr>
<tr>
<td>Double espresso</td>
<td>7.50</td>
<td></td>
</tr>
<tr>
<td>Irish coffee</td>
<td>9.50</td>
<td>5.00</td>
</tr>
<tr>
<td></td>
<td>With Irish whiskey</td>
<td></td>
</tr>
<tr>
<td>Royal coffee</td>
<td>9.50</td>
<td>5.00</td>
</tr>
<tr>
<td></td>
<td>With cognac</td>
<td></td>
</tr>
<tr>
<td>Calypso coffee</td>
<td>9.50</td>
<td>5.00</td>
</tr>
<tr>
<td></td>
<td>With Tia Maria</td>
<td></td>
</tr>
<tr>
<td>Mexican coffee</td>
<td>9.50</td>
<td>5.00</td>
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<tr>
<td></td>
<td>With Kahlúa</td>
<td></td>
</tr>
<tr>
<td>Jamaican coffee</td>
<td>9.50</td>
<td>5.00</td>
</tr>
<tr>
<td></td>
<td>With rum</td>
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</tbody>
</table>
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### WATERS

<table>
<thead>
<tr>
<th>Drink Type</th>
<th>Price for Regular</th>
<th>Price for All Inclusive Packages</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aquarius “house water”, 500ml</td>
<td>2.00</td>
<td></td>
</tr>
<tr>
<td>Aquarius “house water”, 1.5 litre</td>
<td>4.00</td>
<td></td>
</tr>
<tr>
<td>San Pellegrino from Italy, 750ml</td>
<td>8.50</td>
<td>4.00</td>
</tr>
<tr>
<td>San Pellegrino from Italy, 500ml</td>
<td>6.00</td>
<td></td>
</tr>
<tr>
<td>Classic sparkling water</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Aqua panna from Italy, 750ml</td>
<td>8.50</td>
<td>4.00</td>
</tr>
<tr>
<td>Aqua panna from Italy, 500ml</td>
<td>6.00</td>
<td></td>
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</tbody>
</table>

### BEVERAGES

#### Aerated soft drinks

<table>
<thead>
<tr>
<th>Drink Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coca cola, diet coke, coke zero, fanta, sprite, bitter lemon, tonic water, soda water</td>
<td>3.80</td>
</tr>
</tbody>
</table>

#### Canned fruit juice

<table>
<thead>
<tr>
<th>Drink Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple juice, grapefruit juice, mixed fruit juice, orange juice, pineapple juice</td>
<td>4.00</td>
</tr>
</tbody>
</table>

#### Carlsberg draught or canned beer

<table>
<thead>
<tr>
<th>Drink Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Carlsberg draught or canned beer</td>
<td>5.00</td>
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</tbody>
</table>

#### San Miguel draught beer

<table>
<thead>
<tr>
<th>Drink Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>San Miguel draught beer</td>
<td>5.50</td>
</tr>
</tbody>
</table>

#### Tomato juice

<table>
<thead>
<tr>
<th>Drink Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tomato juice</td>
<td>5.00</td>
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</tbody>
</table>

#### House wine - red, white and rosé

<table>
<thead>
<tr>
<th>Drink Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Glass</td>
<td>6.50</td>
</tr>
<tr>
<td>Carafe</td>
<td>12.50</td>
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</table>