



MANAFARU

MALDIVES

*Getaways for the real you*

## *Private beach dinner menu*

### **APPETISERS**

#### *Chefs Salad*

APPLE, CELERY, TOASTED WALNUTS & GRAPES LIGHTLY BOUND WITH MAYONNAISE

#### *Marinated & Grilled Vegetables*

WITH FETA CHEESE

CHAR GRILLED CHICKEN CAESAR SALAD

HOMEMADE VEGETABLE PICKLES

#### *Kokoda*

MARINATED FRESH FISH IN COCONUT CREAM, CHILI & LIME WITH SHRIMPS

### **FROM THE GRILL (MAIN COURSE)**

#### *Fresh Fish & Crustaceans*

MALDIVIAN LOBSTER, SKEWER OF CALAMARI, PRAWNS, SCALLOP AND REEF FISH

#### *Meat & Poultry*

ANGUS BEEF TENDERLOIN, LAMB CHOPS

#### *Vegetables*

CHAR GRILLED FRESH VEGETABLES, BAKED JACKET POTATO WITH SOUR CREAM & CHIVES

#### *Sauces*

GARLIC LEMON BEURRE BLANC, MUSHROOM SAUCE

### **DESSERT**

ASSORTED TROPICAL FRUITS AND WARM CHOCOLATE FONDUE

USD 205 PER PERSON FOR A PRIVATE BEACH DINNER

USD 310 PER PERSON FOR A PRIVATE BEACH DINNER ON A DESERTED ISLAND



*Please dial "0" or contact your Villa Host for further information and bookings.*