



BBQ 1 Menu

Canapés

Cajun shrimps over tomato gazpacho
Mini chicken Caesar on stick
Herbed goat cheese ball, rye bread stick

Appetizers

Seared tuna nicoise in crunchy iceberg with fried quail egg
Beef carpaccio over crispy tacos
Compressed water melon, feta cheese, aged balsamic reduction

From the Grill

Beef striploin / Slow cooked lamb rack
Fish / Tuna medallion

Leek and potato mash / Mesclun green salad
Trio of compound butter

Desserts

Rose and raspberry mousse with lychee and vanilla mousseline
accompanied with champagne anglaise

\$140++ per person

Price are quoted in US dollars and are subject to 10% service charge & 12% GST



BBQ 2 Menu

Canapés

Cajun shrimps over tomato gazpacho
Mini chicken Caesar on stick
Herbed goat cheese ball, rye bread stick
Pacific Rock oyster – red wine shallot dressing
Slow cooked butternut pumpkin, stuffed pepper, baby basil

Appetizers

Seared tuna nicoise in crunchy iceberg with fried quail egg Beef
carpaccio over crispy tacos
Compressed water melon, feta cheese, aged balsamic reduction
Peking duck pancake – plum sauce
Tuna tartare with avocado & Asian mix

From the Grill

Beef medallion / Slow cooked lamb rack
Baby chicken / Maldivian reef fish
Lemongrass prawn skewers / Tuna steak
Leek and potato mash / Mesclun green salad
Trio of compound butter

Desserts

Rose and raspberry mousse with lychee and vanilla mousseline
accompanied with champagne anglaise
Chilled tropical fruit skewers

\$175++ per person

Price are quoted in US dollars and are subject to 10% service charge & 12% GST



BBQ 3 Menu

Canapés

Cajun shrimps over tomato gazpacho
Mini chicken Caesar on stick
Herbed goat cheese ball, rye bread stick
Pacific rock oyster with caviar
Slow cooked butternut pumpkin, stuffed pepper, baby basil

Appetizers

Seared tuna nicoise in crunchy iceberg with fried quail egg
Beef carpaccio over crispy tacos
Compressed water melon, feta cheese, aged balsamic reduction Peking
duck pancake – plum sauce
Tuna tartare with avocado & Asian mix

Mezze

Hummus
Eggplant Moutable / Beetroot Moutable
Labneh / Tabbouleh
Served with toasted pita and sumac bread crisps

From the Grill

Berbere scented beef medallion / Tsir marinated slow cooked lamb rack
Chermoula baby chicken / Maldivian reef fish
Lemongrass prawn skewers / Harissa infused tuna steak
Maldivian lobster tail
Leek and potato mash / Mesclun green salad / trio of hard butter

Desserts

Rose and raspberry mousse with lychee and vanilla mousseline
accompanied with champagne anglaise
Chilled tropical fruit skewers
Petit fours

\$230++ per person

Price are quoted in US dollars and are subject to 10% service charge & 12% GST