

PRIVATE BBQ DINNER MENU

STARTER

CLASSIC AVOCADO CAPRESE SALAD (GF, V)
fresh avocado, garden basil, mozzarella cheese, tomato,
balsamic reduction, green pesto

SOUP

CHILLED FRESH COCONUT GAZPACHO (LF, GF, V, VE)
coconut, cucumber, lime, granny smith apple crisp

MAIN COURSE FROM THE GRILL

SEAFOOD

reef fish
yellowfin tuna steak
lobsters 1/2 piece
prawns tiger 2nos
(please be advised selection is based on catch of the day)

MEAT

chicken shish kebab
beef tenderloin

ACCOMPANIMENTS

baked potato & sour cream
grilled vegetables
lemon butter
garlic aioli

DESSERTS

BAKLAVA

phyllo pastry, pistachio butter, clotted cream,
ottoman syrup, vanilla ice cream

INDULGE IN OUR MENU WITH EXCLUSIVE WINE PAIRING HANDPICKED BY OUR SOMMELIER

VEUVE CLICQUOT YELLOW LABEL	\$203
SIMONSIG KAAPSE VONKEL BRUT	\$95
LUIS FELIPE EDWARDS ROSÉ	\$59
STONEBURN SAUVIGNON BLANC	\$71
BODEGAS MUGA RESERVA	\$107

\$339 Per Couple

Prices are in USD and are inclusive of 16% GST and 10% service charge