

CANDLE LIGHT DINNER

MENU 1

Amuse bouche

Smoked salmon in filo pastry with saffron cheese cream

APPETIZERS

Tuna tartar

Fresh yellowfin tuna, celery stick, chives, onion, capers,
Extra virgin olive oil, lemon juice, salt & pepper

Guacamole shrimps in avocado shell

Juicy shrimps with guacamole in avocado shell with mango sour cream

MAIN COURSE

Grilled duck breast

Grilled thyme and mustard duck breast with apple cinnamon sauce
and garden fresh vegetables

or

Tuna tataki

Fresh yellowfin tuna fillet encrusted with sesame seeds, pepper, chili flakes,
and a hint of cumin sprinkled with lemon juice and served with ponzu sauce

or

Grilled beef fillet

Grilled black angus beef fillet with fresh mushroom sauce and baked
potato with sour cream

or

Grilled lobster

Grilled maldivian lobster accompanied with creamy linguine and cognac
prawn's sauce

DESSERT

Lemongrass and coconut panna cotta with mango heart

Traditional creamy dessert with touches of tropical flavors

Spicy chocolate creamy éclair

Rich Éclair filled with a belgium chocolate spicy cream

Tropical fruit kebab

Juicy fresh tropical fruit kebab

\$150 per person

Pre-order 24hrs advance

for vegetable options, gluten free options or any allergies please discuss with service champion for assistance
all prices include 12% GST

CANDLE LIGHT DINNER

MENU 2

Amuse bouche

Spicy thai tiger prawn kebab with kaffir lime leaves and roasted coconut

APPETIZERS

Grilled calamari and baby octopus salad

Warm grilled calamari and baby octopus , paprika potatoes, olives served with bread crust

Mussels and prawns cacciucco

Mussels and prawns cooked with tomato red wine garlic gravy served with squid ink crackers

MAIN COURSE

Seafood platter

Grilled lobster, prawns, squid, octopus and tuna steak
Served with grilled vegetables or your choice of accompaniment

DESSERT

Tiramisu

Italian famous dessert made with fresh mascarpone and homemade finger cookies

Orange and cointreau bavaroise

Smooth orange creamy dessert with contrast of famous cointreau

Pistachio ice cream

Home made ice cream with sicilian pistachios

\$150 per person

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