

SANDBANK DINNER

An experience to behold

Cast yourself into an evening thatyou'll treasure forever.Set sailaboard theboat andwatch the sunset as you sail along the Indian ocean to an isolated sandbank. Your romantic table and barbeque await. The ocean laps the islet, your feet in the sand as you feast upon your gourmet meal.

TORTILLA CHIPS WITH DIPS (TN)
Beetroot and orange pesto, Moutabel and hummus with Lavoche

CHARCOAL MIXED GRILL

Maldivian Lobster (SF)
Grilled and seasoned with black pepper and sea salt crystals

King prawns on bamboo skewers (SF)
Seasoned with tikka spices

Catch of the Day (FH)
With citrus gremolata and charred BBQ lemon

Yellowfin tuna steak (FH)
Brushed with coconut oil and kaffir lime leaf

Lamb Merguez sausages
Served with chunky bell peppers and tomato

Angus beef tenderloin steak (TN)
Served with arugula pesto

ACCOMPANIMENTS (V)

Jalapeno chilies | miso mustard | spicy ketchup | nuoc cham | lemon & lime cheeks

TO ACCOMPANY (V)

Thai green papaya salad
Served with arugula pesto

Vegetable Brochettes
With zucchini, cherry tomatoes, and button mushrooms

Chaat Potatoes
Served with lime and chili salt

DESSERTS

Chef's selection of Mini Sweet Temptations

Sliced Tropical Fruits
With palm sugar and tamarind sauce

USD 1200++pp

PN	SO	D	G	TN	FH	E	SF	SE
Contains Peanuts	Contains Soy	Dairy Products	Contains Gluten	Contains Tree Nuts	Contains Fish	Contains Eggs	Contains Sea Food	Contains Sesame

Sustainability / Locally Sourced Products

Should you have any specific dietary requirement or food preferences we will be more than happy to oblige. Simply refer to our restaurant team for assistance in creating your bespoke culinary experience.

Prices are quoted in USD and subject to 10% service charge and 17% government taxes. Prices are subject to change without notice.