



island
BARBEQUE

STARTERS

Punjabi chicken	21.00
Tender Punjabi style chicken roll, curried honey Granny Smith & carrot salad, mustard seed, turmeric & honey yoghurt dressing and mint sauce	
Iceberg wedges lettuce (V)	21.00
Lightly grilled iceberg, blue cheese dressing, cherry tomato, chopped hard-boiled egg, garlic flakes & assorted roasted nuts	
Smoked duck breast	22.00
Pumpkin oil flavoured coral lentils & carrot baba ghanoush, tahini mayonnaise, ruculla, roasted pumpkin seed & pumpkin oil	
Grilled summer vegetables (V)	23.00
Olive oil marinated vegetables, radicchio & mizuna, miso aioli	
Tiger prawn (S)	31.00
Papaya salsa, spicy Asian peanut sauce, chili oil	
Sea scallops	34.00
Seared scallops, ginger carrot purée and apricot caper salsa	
Yellow fin tuna	31.00
Tuna smoked with wasabi mayonnaise, tuna pastrami with pickled ginger mayonnaise and Half-cooked tuna with escabèche sauce, French baguette toast	
Octopus	32.00
Herbs olive oil marinated Octopus with Cantaloup melon, cherry tomato and fresh basil	

SOUP

Roma tomato velouté (V)	20.00
Green pepper corn, mozzarella espuma, basil olive oil	
Truffle flavoured pumpkin soup (V)	20.00
Wild mushrooms and roasted pumpkin seed	

The Dine Around All-Inclusive meal plan includes 1 starter, 1 main course and 1 dessert per person

All prices are in USD, inclusive of 10% service charge & 17% GST.

- Not included in Dine Around All-Inclusive package.
(V) Vegetarian (P) Contain pork (S) Spicy

Ingredients may contain allergens. Please notify our team if you have any allergy.

We depend on local fishermen and overseas suppliers. We apologise if your choice is not available on this occasion.

ISLAND BBQ SIGNATURE FLAMBÉED DISHES

Flambéed jumbo prawns Madagascar	72.00
Cognac, green pepper corns, and cream	
Steak Diane	67.00
Black Angus Beef tenderloin flambéed with cognac in garlic, mustard, and cream sauce	

FROM THE CHARCOAL GRILL

Local reef fish fillet	54.00
Maldivian yellow fin tuna	54.00
Local reef whole fish	54.00
Jumbo prawns	59.00
• Spiny lobster +/- 850gr.	125.00
• Price for Dine Around All-Inclusive package	65.00
Corn fed chicken breast	49.00
Duck magret	57.00
Lamb chop	62.00
Premium lamb from some of the finest pastures in Australia, Wagstaff Australia. Free H.G.P	
Lamb rump	57.00
Premium lamb from some of the finest pastures in Australia, Wagstaff Australia. Free H.G.P	
Pork back spareribs (P)	49.00
Veal chop	62.00
+/- 350gr. Premium rosé veal, awarded veal-raising farms for Better Life quality seal by animal welfare organizations. Enschede Holland Free H.G.P	
Black Angus rib-eye	57.00
Unrivalled flavour, juiciness and tenderness, Grass fed with additional grains in the beef diet Certified Angus Beef ® brand, Schroeder Angus farm, Iowa USA No antibiotics an Free H.G.P	
Black Angus beef tenderloin	64.00
Unrivalled flavour, juiciness and tenderness, grass fed with additional grains in the beef diet Certified Angus Beef ® brand, Schroeder Angus farm, Iowa USA No antibiotics an Free H.G.P	

All dishes above are served with green asparagus,
marinated tomato, and oven baked potato with sour cream

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BUTCHER SELECTION

- **Beef porterhouse steak** **360.00**
- **Price for Dine Around All-Inclusive package** **166.00**
30 minutes waiting time +/- 1000gr. **Ideal for 2 persons**, Corn-fed black angus, American Midwest Creekstone farm USA, Animal Welfare Certification, sustainable and ethical farming practices, No antibiotics, Free H.G.P
- **Beef tomahawk steak** **285.00**
- **Price for Dine Around All-Inclusive package** **128.00**
30 minutes waiting time +/- 1000gr. **Ideal for 2 persons** Organic Grass-fed cattle, 28 days matured, Animal Welfare Certification, sustainable and ethical farming practices. Irish Nature, Ireland, No antibiotics, Free H.G.P
- **Sir Harry Beef Wagyu striploin** **170.00**
- **Price for Dine Around All-Inclusive package** **50.00**
+/- 350 gr. Fullblood 100% Japanese Breed - MARBLE SCORE MB9+, renowned for its exceptional quality and marbling. From Canning Downs South farm. The Wagyu cattle are raised in the pristine natural environment of the Elbow Valley region in Queensland, Australia. The herd enjoy a special diet of oranges and grain for 450 days which provides exceptional tenderness and extraordinary depth of flavour.
Animal Welfare Certification, sustainable and ethical farming practices with certified world environmental standards
- **Robbins Island Ox Beef Wagyu Ribeye** **150.00**
- **Price for Dine Around All-Inclusive package** **40.00**
+/- 350 gr. Japanese Tajima/Fujiyoshi breed Fullblood 100% – MARBLE SCORE MB8+ to 9, Hammond Farm, Tasmania. Pastures rose in salted meadow to a minimum of 18 months before being fed a supplemental grain and Kelp seaweed for 12 to 18 months. Robbins Island Wagyu is an amazing Wagyu beef, a unique taste in harmony with nature.
Animal Welfare Certification, sustainable and ethical farming practices with certified World environmental standards

The Australian Marble Score (MB scale) in beef, Wagyu, indicates the amount of intramuscular fat (marbling) within a cut of meat. Australian System Ranges from 0 to 9+, with 9+ representing the highest level of marbling. A high marbling score contributes to a softer, silkier texture, keeps the steak melt-in-your mouth tender and incredibly rich in flavour

COOKING TEMPERATURE

BLUE Sealed on the outside; steak is at room temperature. Completely red throughout.

RARE Cooked for approximately two minutes on each side, still very bloody.

MEDIUM RARE Maintains a medium red strip in the centre with grey edges.

MEDIUM Predominantly grey edges with a pink centre.

MEDIUM-WELL Grey from edge to edge with slight pink centre.

WELL-DONE Very firm with little juice, grey throughout (**highly not recommended for butcher selection meat**)

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Special seasoning rub US\$5.50

Tomahawk rub

coriander seeds, cumin seeds, fennel seeds, green cardamon, ground coffee, salt, garlic powder, onion powder, English mustard powder, paprika, dried parsley, black pepper

Chicago rub

English dry mustard, garlic powder, black pepper, smoked Spanish paprika, dried thyme, cayenne pepper

Cajun rub

Paprika, smoked paprika, onion powder, garlic powder, chili powder, dried oregano, dried basil, dried thyme, chili flakes, cayenne pepper, black pepper, white pepper, salt

Spicy Mexican rub

chili powder, brown sugar, cumin powder, garlic powder, onion powder, salt, black pepper

New York rub

Paprika, English dry mustard, garlic powder, brown sugar, cumin powder, cayenne pepper, black pepper


Pincho rub

Saffron, smoked paprika, dried parsley, dried chives, onion powder, garlic powder, chili flakes, cumin powder, coriander powder, dried oregano, salt, black pepper

Mediterranean herbs rub

Dried rosemary, dried sage, dried oregano, dried basil, dried thyme, dried oregano, garlic powder, salt, black pepper

Sauces US\$7.50

Sweet & sour sauce
Garlic & parsley butter
Romesco sauce
Spicy Mexican Salsa 
Tartare sauce
Béarnaise sauce**

Red wine sauce
Green pepper sauce
Chimichurri
Black truffles gravy**
Creamy morels mushroom sauce**
(**Supplement of US\$5.50)

Side dishes US\$11.00

Vine ripe tomato bruschetta
Garlic bread
Assorted greens salad
Mixed vegetables & greens salad
Gratinated creamed spinach
Basmati rice

Buttered broccolis
Steak fries
Mashed potatoes
Wedge potatoes
Buttered green asparagus**
(**Supplement of US\$4.00)

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COFFEE AND TEA

✓ Premium tea	6.00
✓ Americano coffee	5.00
✓ Espresso	5.00
✓ Double espresso	8.00
✓ Cappuccino	8.00
• Irish coffee - With Irish whiskey	12.00
• Royal coffee - With Cognac	12.00
• Calypso coffee - With Tia Maria	12.00
• Mexican coffee - With Kahlúa	12.00
• Jamaican coffee - With Rum	12.00

WATERS

Kuramathi Still or sparkling 1Lt	Complimentary
• San Pellegrino, 750ml	7.00
• Acqua Panna, 750ml	7.00

BEVERAGES

✓ Aerated soft drinks (250 ml)	5.00
Coca cola, Diet coke, Fanta orange, Sprite, Bitter lemon, Tonic water & Soda water	
✓ Canned fruit juice (250 ml)	5.00
Apple juice, Mixed fruit juice, orange juice, Pineapple juice, Tomato juice	
Beer (330 ml)	
✓ Carlsberg	10.00
✓ San miguel	10.00
House wine - red, white and rosé	
✓ Glass (120 ml)	6.00
✓ Carafe (360 ml)	16.00

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Guests on All-Inclusive and Dine Around All-Inclusive packages enjoy 20% discount off set prices for non-inclusive beverages.

✓ Included in All-Inclusive packages

• Not included in All-Inclusive packages