

BBQ SHAK

STARTERS

Vadhu Island Kopee Faiy Leaves <i>GF, DF, N</i> scallions, cherry tomato, coconut, kanamadhu nuts, chilli, tuna vinaigrette	20
Burrata <i>V, GF, N</i> heirloom tomato, basil pesto, aged balsamic	34
Spiced Gabulhi Coconut Flesh <i>GF, DF</i> cucumber, carrot, red onion, fish sauce, spicy nuoc cham	24
*Scallops <i>SF</i> parsnip puree, bordelaise sauce, herb oil	36
*Foie Gras brioche, caramelized onion, parsnip, raspberry sauce	35
Tuna Tartare yellowfin tuna, mustard, capers, avocado, garlic toast	26
General Tso's Broccoli Bowl <i>DF, V</i> shiitake, chickpeas, honey, soya, chili	23

MAINS

*Maldivian Octopus Legs <i>GF, SF</i> 12-hours sous vide, curry leaf pesto, extra virgin olive oil	64
Sticky BBQ Pork Back Ribs <i>DF</i> fall of the bone style, apple cider, BBQ sauce	58
Smoky Corn-Fed Baby Chicken <i>half</i> honey, citrus, blackened chicken marinade	41
*Duck Breast & Foie Gras <i>GF</i> Confit duck breast, pan seared Foie gras, beets, duck jus	65
Smoked Beef Brisket two way cooked, herb jus, roasted garlic, dry rub	61
Wagyu Beef Cheek 8-hours slow cooked, mash, confit carrot	61
BBQ Root Veggie Platter <i>VG, GF, DF</i> beets, carrots, smoky mayo	38
Cauliflower Steak <i>VG, GF, DF</i> vegan smoky mayo, balsamic, pomegranate	39

**Items are not included for All-inclusive+ Meal plan, 25% discount applies.*

*VG=Vegan, V=Vegetarian, GF=Gluten-free,
SF=Shellfish, DF=Dairy-free, N=Nuts*

*Prices in USD, included service charge & GST
Menu & prices are subject to change*

BBQ SHAK

GRILLED SEAFOOD

*Maldivian Lobster <i>Price per 100grams GF, SF</i>	21
*King Prawns 500grams <i>GF, SF</i>	68
King Prawns 300grams <i>GF, SF</i>	44
Maldivian Reef Fish 200grams <i>GF</i>	34
Maldivian Yellowfin Tuna 200grams <i>GF</i>	34
*Tasmanian Salmon 200grams <i>GF</i>	56
*Catch of the Day-Whole Reef Fish ±900grams <i>GF</i>	72

MARINADES

curry leaf pesto
ginger honey lemon
citrus & soy
garlic butter
lonu mirus (spicy chili paste)

SIDES

Sweet Potato Chips <i>VG, DF</i> chili, mayonnaise	14
Mushroom Skewers <i>V, GF</i> parsley, garlic, ghee	17
Boawa No Boawa <i>VG, GF, DF</i> sweetcorn, charcoal, tarragon aioli, pimento	15
Cauliflower Broccoli Gratin <i>V</i> cream, mustard, crumbs, parsley	16
Feta Steak <i>V, GF</i> extra virgin olive oil, oregano, chili	15
Baked Hela Potato <i>V, GF</i> curry leaf, sour cream	15
Mashed Potato <i>V, GF</i> choice of : plain or garlic	16
Baby Vegetables <i>V, GF</i> butter, garlic, parsley	18

GRILLED MEAT

Black Angus Beef Striploin 250grams <i>GF</i>	60
*Black Angus Beef Tenderloin 200grams <i>GF</i>	70
*Australian Lamb Chops 300grams <i>GF</i>	70
*T-Bone steak ±600grams <i>GF</i> <i>with one side of your choice, selection of sauces</i>	110
*Wagyu Striploin MB8 250grams <i>GF</i> <i>with one side of your choice, selection of sauces</i>	115

MARINADES AND RUBS

smoked homemade seven spices
mustard & herb blend
honey BBQ
dry rub
lonu mirus (spicy chili paste)

SAUCES

Chimichurri <i>VG, GF, DF</i>	4
Green Peppercorn Sauce	5
Romesco <i>VG, DF, N</i>	5
BBQ Sauce <i>V, GF, DF</i>	5
Tangy Dijon Ale <i>V, DF</i>	5
Béarnaise <i>GF</i>	5
Lemon Garlic Butter <i>V, GF</i>	5
Red Wine Jus <i>V, GF</i>	5

DESSERTS

24hrs Infused Pineapple <i>V, GF</i> coconut cream, coconut ice cream, coconut shavings	22
Smoky Chocolate Lava Cake <i>V</i> gooey burnt marshmallow, raspberry sauce	23
Coconut Creme Brulee <i>V</i> lemon grass, creme brulee, pandan ice cream	22
Tropical Fruit Platter <i>VG, GF</i> freshly sliced fruits	22

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	GLASS	BOTTLE
BUBBLES		
Jaume Serra Brut Rose Cava DOC, <i>Spain</i>	15	73
Cantina Montelliana Extra Dry Prosecco Veneto, <i>Italy</i>	14	65
Ernest Rapeneau Brut Champagne, <i>France</i>	24	100
Fontanafredda Le Fronde Moscato d'Asti Piedmont, <i>Italy</i>		80
*Bodega Muga Conde de Haro Brut Rioja, <i>Spain</i>		130
ROSÉ		
Appetit de France Syrah Rose, <i>France</i>	17	71
Clarendelle Rosé by Chateau Haut Brion Bordeaux, <i>France</i>	20	100
*Azienda Cavalchina Bardolino Chiaretto Veneto, <i>Italy</i>		100
*Minuty M Rosé Cotes de Provence, <i>France</i>		105
WHITE		
Cono Sur 'Bicicleta' Chardonnay, <i>Chile</i>	15	68
Zaccagnini 'Tralcetto' Pinot Grigio IGT Abruzzo, <i>Italy</i>	16	75
Starborough Sauvignon Blanc Marlborough, <i>New Zealand</i>	14	75
Herbstlicht Riesling Trocken, <i>Germany</i>	16	75
Storypoint Chardonnay California, <i>USA</i>	16	80
La Vierge Original Sin Sauvignon Blanc Walker Bay, <i>South Africa</i>	16	75
Clarendelle by Chateau Haut Brion Bordeaux, <i>France</i>	20	120
*La Scolca Gavi Cortese Piedmont, <i>Italy</i>		100
*Bodegas Muga Blanco Macabeo Rioja, <i>Spain</i>		100
*Tenuta Le Calcinaie Vernaccia di San Gimignano Toscana, <i>Italy</i>		110
RED		
Chateau Souverain Merlot California, <i>USA</i>	14	65
Storypoint Cabernet Sauvignon California, <i>USA</i>	16	80
Toro Centenario Malbec Mendoza, <i>Argentina</i>	14	65
Antinori 'Santa Cristina' IGT Toscana, <i>Italy</i>	14	70
Crudo Organic Nero D'Avola-Cabernet Sauvignon IGT Sicily, <i>Italy</i>	14	65
Puntí Ferrer Reserva Carmenère Rapel Valley, <i>Chile</i>	17	85
Clarendelle by Chateau Haut Brion Bordeaux, <i>France</i>	20	100
*La Vierge Nymphomane Blend Hemel-en-Aarde Ridge, <i>South Africa</i>	16	75
*Catena Zapata Malbec Mendoza, <i>Argentina</i>		100
*Tenuta Le Calcinaie Chianti Colli Senesi DOCG Toscana, <i>Italy</i>		105
*Richmond Plains Pinot Noir South Island, <i>New Zealand</i>		130

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		GLASS	BOTTLE
COCKTAILS			
*Solero Coco		16	
light rum, coconut rum, passion fruit, coconut cream, vanilla			
*Just A Little Drink		16	
Irish whiskey, bailey's, espresso, cardamon			
*Clarified Negroni		16	
gin, sweet vermouth, campari			
*Hanky Panky		22	
peach, strawberry, kiwi, dry rose wine			
BEERS			
Estrella Damm, <i>Spain</i>			9
Lion's Lager, <i>Sri Lanka</i>			9
Corona, <i>Mexico</i>			13
CHILLED JUICES			
Apple		7	
Orange		7	
Mango		7	
Pineapple		7	
FRESH JUICES	Seasonal Availability	13	
SOFT DRINKS			
Sprite		7	
Coke		7	
Fanta		7	
Soda Water		7	
Tonic Water		7	
WATER			
*Acqua Panna, <i>Italy</i>			11
*San Pellegrino, <i>Italy</i>			13
COFFEE			
(HOT/ICED)			
Espresso		5	
Double Espresso		7	
Cappuccino		7	
Americano		5	
TEA			
(HOT/ICED)			
English Breakfast		5	
Earl Grey		5	
Pure Green		5	
Chamomile		5	

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