



PRIVATE BBQ DINNER

From the Garden

ORGANIC SALAD FROM OUR GARDEN ^{VG}

Toasted seeds, herbs, raw vegetables

BBQ BUTTERNUT SQUASH ^{VG}

Cashew nut cream, amaranth, dried figs

AYADA CHARRED VEGETABLES ^{VG}

Tomato & basil vinaigrette

KEY LIME PIE ^{D V G}

TROPICAL FRUITS & ISLAND COCONUT ^{VG}

\$259 PER PERSON



PRIVATE BBQ DINNER

From the Land

BBQ HALLOUMI CHEESE ^{D N}

Ayada garden leaves, sun dried tomatoes, pistachio, Barrel aged red wine vinaigrette

TANDOORI CHICKEN SKEWERS ^D

Mint from the garden

BEEF TENDERLOIN & LAMB CHOPS ^D

Chef's special BBQ marination
Char grilled vegetables

CHOCOLATE BROWNIE ^{D G N V}

TROPICAL FRUITS & ISLAND COCONUT ^{VG}

\$289 PER PERSON



PRIVATE BBQ DINNER

From the Sea

CALAMARI, OCTOPUS & TUNA SALAD ^G

Seaweed, sesame vinaigrette

TIGER PRAWNS ^{D G}

Honey soya mustard & lemon butter sauce

MALDIVIAN ROCK LOBSTER ^D

Roasted potatoes, Char grilled vegetables

PASSION FRUIT CREME BRULEE ^{D N V}

TROPICAL FRUITS & ISLAND COCONUT ^{VG}

\$309 PER PERSON

^A Alcohol

^N Nuts

^D Dairy

^S Spicy

^V Suitable for vegetarians

^{VG} Vegan

^G Gluten

If you have any specific allergy or dietary requirements please let us know.

All prices are in US dollars and are subject to service charge and TGST.