



## SeaSalt

### BEACH BBQ WITH FIRESHOW \$179++ per person



#### Amuse bouche Potato puff VG G

Mango, papaya and coconut salsa with garden herb dressings

#### Selection of bread G D Served with natural butter

#### To Start

Bbq king prawns N SF  
Romanesco sauce, sumac, caramelized lemon

*Or*

Corn and crab soup SF  
Creamy egg broth with mushrooms and Spring onions with sesame oil

*Or*

Grilled Avocado and quinoa salad D G V  
Citrus garden dressings, quinoa, avocado chunks, cucumber and carrots

#### To follow

#### From the charcoal bbq

Maldivian lobster SF  
Calamari SF  
Prawn skewers SF  
Maldivian tuna SF  
Lamb chops, ras el hanout  
Beef tenderloin, smoked paprika & oregano  
Honey chicken and pineapple skewers  
Marinated Halloumi with vegetables skewers V  
Corn on the cob V  
Grilled potato V

#### Heating lamp

Lobster and seafood thermidor SF A  
Whole baked fish SF

#### Main dish

Vegetable ratatouille V G  
Roasted mushrooms with thyme V VG  
Grilled root vegetables V VG  
Eggplant caponata V VG  
Mash potato V D  
Baked macaroni with vegetables V S D G  
Steamed white rice VVG

#### Condiments and sauce

Mustard, fresh chili sambal, lemon wedges, sweet chili sauce, sour cream, Barbeque sauce, Soya calamansi sauce, spring onion,  
Himalayan pink salt, Herb salt, Maldon salt, Sriracha sauce, Fresh slice chilies, Peppercorn sauce, Lemon butter sauce, garlic butter sauce, Chili sambal

#### Live wok action G SF

#### Maldivian fried noodle and rice

Egg noodles, carrots, mixed seafood, cabbage, red, cabbage, shitake mushrooms, pak-choy, red onion, fresh egg, french beans, chinese cabbage, green peas, snake gourd, wood ear mushrooms.

#### Dessert

White chocolate popsicle,  
mango & passion fruit flavours D G N V

#### To finish

Assorted mini sweet temptations D G N V

A – Alcohol | D- Dairy | G-Gluten | N-Nuts | V-Vegetarian | S- Seafood

Menu subject to change due to seasonal availability of ingredients  
All the prices are in \$USD and subject to Service charge TGST