

BEACH GRILL - DINNER MENU

SALAD & APPETIZER

BUFFALO MOZZARELLA CHEESE & PARMA HAM (P, D, N)

Plum Tomato, Rosemary Crostini

EMERALD GARDEN SALAD (VG, N, GF)

Green Leaves, Baked Vegetables, Olives, Plum Tomato, "Kanamadhu" Local Nuts, Marinated Artichoke, Basil

CHÈVRE SALAD (V, D, N, GF)

Young Spinach and Romaine Gem Lettuce, Goat Cheese, Berries Dressing, Candied Pecan Nuts

LOCAL TUNA TARTARE (GF, NF, SF, LF)

Cucumber, Grapefruit, Avocado and Lemon dressing

ANTIPASTO MISTO (P, N, D)

Olives, Artichokes, Sundried Tomato, Caramelized Onions, Cold Cuts, Capsicum with Melted Cheese, Mushrooms Gratin, Vegetable Sticks

TRADITIONAL EGGPLANT PARMIGIANA (V, GF, D)

Baked Eggplants, Layered with Tomato Sauce and Parmesan Cheese

HUMMUS AND LAMB KOFTA & PITA BREAD (D, N)

SOUP

INDIAN OCEAN SEAFOOD (SF, LF, GF)

Mix Seafood, Fennel, Cherry Tomato

LOCAL BUTTERNUT PUMPKIN (VG, N, GF)

Tofu, Toasted Walnut and Sage

HARIRA SOUP (VG, GF, NF)

Mixed Beans, Tomato and Spices

PASTA & RICE

FETTUCCHINE ALLA BOLOGNESE (D, NF)

Slow Cooked Beef Mince and Tomato Sauce, Parmesan Cheese

ASPARAGUS RISOTTO (SF, D, NF, GF)

Roasted Prawns, Lemon Essence

SPAGHETTI ALLA CARBONARA (P, D, NF)

Pork Bacon, Roman Pecorino Cheese, Egg Yolk, Black Pepper

PENNE AL PESTO (V, N, D)

Emerald Garden Basil Pesto, Goat Cheese Crumble

RIGATONI WITH VEGETABLES (VG, NF)

Zucchini, Eggplant, Capsicum, Button Mushrooms, Fresh Tomatoes

MAIN COURSE | MEAT

CORN FED CHICKEN BREAST (N, D, GF)

Sautéed Vegetables, Mashed Potatoes, Roasted Hazelnut, Sage Sauce

PREMIUM ANGUS BEEF STRIPLOIN (D, GF, NF)

Asparagus, Mash Potato, Mushrooms, Comfit Cherry Tomato, Corn, Beef Jus

HARISSA HALF YOUNG CHICKEN

(S, LF, NF) Harissa Potato and Pita Bread

MAIN COURSE | FISH

SEAFOOD PLATTER (SF, D, GF, NF)

King Prawns, Local Reef Fish, Local Tuna Belly, Local Octopus, Cuttlefish, Squids

LOCAL GRILLED YELLOW FIN TUNA (GF, SF, D, NF)

Tuna Loin with Kekuri Salad, Mash Potato

LOCAL JOB FISH FILLET (GF, SF, D, NF)

Crushed Potato, Herbed Vegetables, Tomato Salsa

SIDE DISH

GARDEN SALAD (VG, FF, GF)

STEAMED RICE (VG, FF, GF, NF)

STEAMED VEGETABLES (VG, FF, GF)

SAUTÉED GARLIC VEGETABLES (VG, GF, NF)

MASHED POTATO (V, D, GF, NF)

FRENCH FRIES (VG)

ADD-ONS TO THE MENU

PREMIUM ANGUS BEEF TENDERLOIN (D, NF, GF, LF) | \$30.00 | 220 GRAMS

Truffle and Potato Pure, Organic Vegetables, Rosemary Jus

WHOLE LOCAL MALDIVIAN LOBSTER (SF, D, N, GF) | \$90.00 | 1000 GRAMS

With Coconut Milk Rice, Tomato Salsa, Butter Lemon Emulsion

DESSERT

LEMON AND BLUEBERRY CAKE (VG, NF)

Blueberry Compote

TIRAMISU (D, NF)

With Vanilla Sauce

WHITE CHOCOLATE FROZEN MOUSSE (D, N)

With Mango Sauce

CHOCOLATE BROWNIE (D, NF)

Dark Chocolate sauce

BAKED CHEESECAKE (D, GF, NF)

Berries Sauce

BASBOUSA (N, D)

Coconut Sorbet to Drink

ASIAN MARKET FRUITS

(VG, NF, FF, GF)

Seasonal Selection

All prices are quoted in USD and subject to 10% service charge and 16% GST