



CHEF'S GRILL

Savor a luxurious BBQ feast unlike any other with our Chef's BBQ Grill dinner. Enjoy a private dining experience where you'll be treated to a mouthwatering selection of seafood and meats, expertly grilled to perfection by your own private chef. Delight in the tantalizing flavors and aromas as you dine al fresco in a stunning setting

TO START

Tuna rocket salad (SF)

Pan-seared tuna with fresh rocket salad, cherry tomato and avocado

Chilled Tiger prawns (SF) (D)

Calypso sauce, Tasmanian smoked salmon, pumpernickel bread and dill cream cheese

CHEF'S GRILL - FROM THE LAND

Australian Wagyu tenderloin | Lamb chops | Baby chicken breast

CHEF'S GRILL -FROM THE SEA

Maldivian lobster | Tiger prawns | Yellowfin tuna

SIDE DISHES & SAUCES

Truffle mashed potato | Grilled vegetables |
Lemon herb butter | Rosemary jus

TO FINISH

Mango bowl

Mango mousse, fresh mango, mango sorbet, mango crumbs, and mango macaroons

USD 270++ per person

(A) - Contains Alcohol | (D) - Contains Dairy | (GF) - Gluten Free | (N) - Contains Nuts
(P) - Contains Pork | (RP) - Raw Protein | (S) - Contains Seafood | (V) - Vegetarian

Should you have any specific dietary requirement or food preferences, we will be more than happy to oblige. Simply refer to our restaurant team for assistance creating your bespoke culinary experience.

Prices are quoted in US Dollars and are subject to 10% service charge and 16% government taxes. Prices are subject to change without notice.