

## **Information**

Enjoy a romantic and intimate dining experience under the stars at our beach as you relax and indulge in a tantalising BBQ cooked for you by a private Chef and served by one of our professional waiters. You have four menu options to choose from to make your dreams a reality.

#### **Availability**

Available daily, except Monday from 1900 until 2200hrs. Please make your reservation before 1600hrs one day prior.

#### Location

For a stunning beach atmosphere, we would recommend the surroundings of Ahima restaurant beach or the Sunset bar beach.

#### **Service Provided**

Tables are arranged according to hotel standards; our professional staff will be at your service during the entire dinner.

#### **Additional Information**

Appetizers & desserts must be pre-ordered. Absolutely no main course changes from the menu options.

Minimum two guests and maximum four guests per BBQ. If two guests book, they can choose two menu options. If four guests book, then they can only choose one menu option due to limited space on the BBQ. If you have any special requests please let us know and we will do our utmost to accommodate you. Please ask your waiter or restaurant supervisor for our wine and champagne selection to accompany your wonderful meal.

#### **Cancellation Policy**

Cancellation after 1400hrs on the same day: 50% Charge No Show: 100% Charge

For reservation and more information please feel free to contact Food & Beverage team, guest services or front desk



### **American Traditional**

#### **Amuse Bouche**

Chef's Creation

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#### **Appetizers**

**Creole Chicken Gumbo Soup** 

Or

#### Cobb Salad

With bacon, avocado, egg, blue cheese & salad greens

#### **From The BBQ Grill**

Bourbon Glazed Wagyu Beef Ribeye Steak Cajun Jumbo Shrimp Sticky BBQ Pork Spare Ribs

#### <u>Sides</u>

Macaroni & Cheese Grilled Cob Corn Grape & Walnut Slaw

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#### **Desserts**

#### **Banana Foster**

Flambéed at your table, served with vanilla ice cream

Or

#### Homemade Apple Pie

Served warm with whipped cream

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#### **Petit Fours**

Selection of homemade sweetmeats & chocolates

Appetizers & desserts to be pre-ordered.

No main course menu changes



### Yakiniku (Japanese)

#### **Amuse Bouche**

Chef's Creation

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#### **Appetizers**

#### Grilled Lamb Yakitori

Served with a sweet soy & mirin dipping sauce

Or

#### Miso Soup

With seaweed, tofu & spring onion

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#### From The BBQ Grill

Teriyaki Wagyu Beef Ribeye Steak Rare Grilled Tuna Tataki Miso Marinated Chicken Breast

#### <u>Sides</u>

Carrot & Daikon Namasu Broccoli Gomaae Jasmine Rice

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#### **Desserts**

#### Wasabi Chocolate Tart

With vanilla sauce

Or

#### **Ice Cream Tempura**

Vanilla ice cream coated in cake crumbs & fried a crispy batter, coated in a ginger syrup

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#### **Petit Fours**

Selection of homemade sweetmeats & chocolates

Appetizers & desserts to be pre-ordered.

No main course menu changes



### <u>Seafood</u>

#### **Amuse Bouche**

Chef's Creation \*\*\*\*

#### **Appetizers**

#### Clam Chowder

Topped with crispy bacon & parsley

### **Grilled Shrimp Skewer**

Served on an avocado & pink grapefruit Salad

#### From The BBQ Grill

Garlicky Soft Shell Crab 1/2 Maldivian Lobster Chimichurri Tuna Kebab

#### Sides

Shaved Fennel & Orange Salad Minted New Potatoes Panache of Vegetables

#### **Desserts**

#### **Mocha Pancakes**

Flambéed at your table with Kahlua & served with vanilla ice cream

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#### **Exotic Fresh Fruit Plate**

Served with watermelon sorbet & biscuit tuille

#### **Petit Fours**

Selection of homemade sweetmeats & chocolates

Appetizers & desserts to be pre-ordered. No main course menu changes



### **Vegetarian**

#### **Amuse Bouche**

Chef's Creation

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#### **Appetizers**

**Quinoa & Grilled Corn Salad** 

Or

Thai Coconut Vegetable Soup

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#### From The BBQ Grill

Tofu Skewers Marinated with Sriracha Garlic Parmesan Zucchini Mushroom & Halloumi Kebabs

#### <u>Sides</u>

Baked Potato & Sour Cream Crisp Green Salad – Lemon Dressing Grilled Asparagus

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#### **Desserts**

#### **Lemon Posset**

Served with sugared Shortbread

Or

#### **Crepe Suzette**

Flambéed at your table with Grand Marnier Served with Vanilla Ice Cream

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#### **Petit Fours**

Selection of homemade sweetmeats & chocolates

Appetizers & desserts to be pre-ordered.

No main course menu changes