

FULL MOON BEACH BBQ

DATE: MONTHLY, ON FULL MOON
LOCATION: AHIMA BEACH
TIME: 1900 - 2130HRS



Dine under the stars and glow of the moonlight, indulge in a delectable buffet spread in traditional wood huts, selection of the highest quality of meats and freshest seafood catch, cooked to order by our masterful skilled chefs.



Enjoy the sea breeze with the gentle sound of the waves at the background in a mesmerizing and relaxed setting by the beach.

MENU

FRESHLY BAKED BREAD

An assortment of breads from around the world butter & dips (Olive tapenade, sun-dried tomato paste, chick pea & tahina paste)

SOUP

Tom kha gai (Thai chicken & coconut soup)

TROPICAL SEAFOOD COCKTAIL

Lobster, prawns, crab meat, calamari & scallops, on crisp iceberg lettuce with mango, passionfruit & coconut dressing

CHARCUTERIE PLATTER

A selection of fine cold cuts, served with pickles & relishes

SALAD SELECTION

Carrot, cucumber, tomato, mixed leaf salad, glass noodle, vegetables & shrimp salad, green papaya & chicken salad, fruit chat, dressings & condiments

FROM THE BBQ GRILL

Lobster, local tuna steaks, jumbo prawns, marinated local reef fish in banana leaf, beef tenderloin medallions, lamb cutlets, pork loin ribs, marinated chicken thigh skewers

Condiments

Chermoula, honey mustard, pico di gallo

SIDE DISHES

Saffron & green asparagus pilaf, baked potatoes with condiments, marinated & oven roasted root vegetables, vegetable lasagne, corn on the cob

DESSERT & CHEESE

A selection of homemade gateau's, pastries & fresh exotic fruits from our pastry, continental cheeses board & condiments

Freshly brewed tea or coffee

To make a reservation, please contact your Waiter or Front Desk