



Private Beach BBQ 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 19:00 until 21:30hrs.
Please make your reservation 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 14:00hrs 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



Private Beach BBQ

American Traditional

Amuse Bouche

Chef's Creation

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

Sides

Macaroni & Cheese

Grilled Cob Corn

Grape & Walnut Slaw

Desserts

Banana Foster

Served with Vanilla Ice Cream

Or

Homemade Apple Pie

Served Warm with Whipped Cream

Petit Fours

Selection of Homemade Sweetmeats & Chocolates

Appetizers & desserts to be pre-ordered.

No main course menu changes



Private Beach BBQ

Yakiniku (Japanese)

Amuse Bouche

Chef's Creation

Appetizers

Grilled Lamb Yakitori

Served with a Sweet Soy & Mirin Dipping Sauce

Or

Miso Soup

with Seaweed, Tofu & Spring Onion

From The BBQ Grill

Teriyaki Wagyu Beef Ribeye Steak

Rare Grilled Tuna Tataki

Miso Marinated Chicken Breast

Sides

Carrot & Daikon Namasu

Broccoli Gomaae

Jasmine Rice

Desserts

Wasabi Chocolate Tart

with Vanilla Sauce

Or

Ice Cream Tempura

Vanilla Ice Cream Coated in Cake Crumbs and
Fried in a Crispy Batter, then Drizzled with Ginger Syrup

Petit Fours

Selection of Homemade Sweetmeats & Chocolates

Appetizers & desserts to be pre-ordered.

No main course menu changes



Private Beach BBQ

Seafood

Amuse Bouche

Chef's Creation

Appetizers

Clam Chowder

Topped with Crispy Bacon & Parsley

Or

Grilled Shrimp Skewer

Served on an Avocado & Pink Grapefruit Salad

From The BBQ Grill

Garlicky Soft Shell Crab

½ Maldivian Lobster

Chimichurri Tuna Kebab

Sides

Shaved Fennel & Orange Salad

Minted New Potatoes

Panache of Vegetables

Desserts

Mocha Pancakes

Served with Vanilla Ice-Cream

Or

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



Private Beach BBQ

Vegetarian

Amuse Bouche

Chef's Creation

Appetizers

Quinoa & Grilled Corn Salad

Or

Thai Coconut Vegetable Soup

From The BBQ Grill

Tofu Skewers Marinated with Sriracha

Garlic Parmesan Zucchini

Mushroom & Halloumi Kebabs

Sides

Baked Potato & Sour Cream

Crisp Green Salad – Lemon Dressing

Grilled Asparagus

Desserts

Lemon Posset

Served with Sugared Shortbread

Or

Crepe Suzette

Served with Vanilla Ice-Cream

Petit Fours

Selection of Homemade Sweetmeats & Chocolates

Appetizers & desserts to be pre-ordered.

No main course menu changes