

SUNSET^{grill}
r e s t a u r a n t

STARTERS

Beef Carpaccio On Grain Mustard Dressing

CRISPY RICOTTA AND TRUFFLE RAVIOLI WITH MARINATED WHITE ASPARAGUS

Wood Smoked Salmon

GREEN ASPARAGUS PANNACOTTA, PASSIONFRUIT AND GINGER CHUTNEY, QUAIL EGG AND RASPBERRY DRESSING

Crabmeat

EGGPLANT COULIS WAKAME, CUCUMBER, AVOCADO AND FLYING FISH ROE CAVIAR

Sizzling Chili Salt Calamari

SZECHUAN SPICE, GINGER, TENDRILS AND CHILI CITRUS MARMALADE

Hoisin Glazed Duck Breast

THINLY SLICED CUCUMBER PICKLES, DRY FIG, WATERCRESS AND CARAMEL JUS

Mushroom Tortino

ROASTED SEASONAL VEGETABLES, SAFFRON CREAM AND GRANA PADANO FLAKES

Garden Herbs & Artichoke Risotto

WITH ROASTED CALAMARI

SALADS & SOUPS

Seasonal Vegetables With Parmesan Wafer

MIXED LETTUCE, SEMI DRIED TOMATO AND APPLE WALNUT DRESSING

Oven-Baked Roma Tomato

WITH BUFFALO MOZZARELLA, AVOCADO, AUBERGINE CRISPS AND BALSAMIC SYRUP

Caesar Salad

BABY ROMAINE LETTUCE WITH BACON LARDONS, PARMESAN WAFER, CROUTONS AND CAESAR DRESSING

Chilled Spicy Avocado Soup

AND PRAWNS ON LEMON GRASS SKEWERS

Tomato Soup

GREEN MUSSELS, CREAM OF GIN, FENNEL AND CUCUMBER ESSENCE WITH BALSAMIC SYRUP

Seafood Chowder

WITH CLAMS, SAFFRON, CROUTONS AND DRIZZLED WITH CHILI OIL

FROM THE SEA

Simply Grilled Tiger Prawns

CHICKPEAS, GREEN PEAS, BROCCOLI, TOMATO AND GINGERED BRANDY BUTTER

Maldivian Lobster

CAJUN SPICE, POTATO PUREE AND ASPARAGUS PICADA

Catch Of The Day

WITH FRENCH FRIES, CAPER AIOLI, AND CITRUS BEURRE BLANC

Sesame Sea Scallops

WAKAME, WATERMELON LIME SALSA AND PONZU MAYONNAISE

FROM THE LAND

Grilled Short Loin Of Lamb Eye

CAULIFLOWER FLAN, POTATO AND ROAST GARLIC RAVIOLI, BRAISED WHITE ASPARAGUS AND SHALLOT JUS

Cape Grim Beef Tenderloin

SHIITAKE FRITTERS, HORSERADISH CUSTARD AND BLACK TRUFFLE

Chianti Marinated Corn Fed Chicken

SHALLOT CONFIT, PUMPKIN PUREE AND LEMON OLIVE OIL

Duck Breast

PICKLED JAPANESE CUCUMBER, FIVE SPICE, STAR ANISE

Surf & Turf -

PAN ROAST AUSTRALIAN ANGUS BEEF AND HALF MALDIVIAN LOBSTER, BRAISED FENNEL, BLACK TRUFFLE, SMOKY MASHED POTATOES AND SPICY TOMATO JAM WITH RED WINE SAUCE

FROM THE GRILL

ALL GRILLS ARE ACCOMPANIED BY A GARDEN SALAD OR MIXED GRILLED VEGETABLES, GARLIC CONFIT POTATO MASH OR FRIED POTATOES WITH ONIONS AND YOUR CHOICE OF GORGONZOLA AND WALNUT BUTTER, OR PORCINI MUSHROOM CREAM SAUCE OR CHIANTI WINE AND PEPPERCORN SAUCE.

Cape Grim Beef Sirloin

(250 GRAMS)

Kurobuta Pork Chop

(1 RIB)

Scottish Lamb Rack

(4 RIBS)

Cape Grim Beef Ribeye

(300 GRAMS)

French Trimmed Veal Chop

(280 GRAMS)

Yellow Fin Tuna

SIDE DISHES

Green Peas with Bacon

WITH CREAM AND FRESH THYME

Roast Green Asparagus

GREEN BEANS AND BABY SPINACH WITH SHALLOTS AND GARLIC

Classic Potato Gratin

Chorizo Sausage

BACON AND ADZUKI BEANS WITH FRESH TOMATO SAUCE

Broccoli & Tomato Gratin

PLATTERS FOR TWO

Chilled Seafood

CHILLED POACHED TIGER PRAWNS, CANADIAN LOBSTER, ALASKAN KING CRAB LEGS, FRESH SEA SCALLOP AND REEF FISH HERB CRUSTED YELLOW FIN TUNA, APPLE MARINATED SALMON, FRESH OYSTERS, FLYING FISH ROE AND SALMON ROA

SERVED WITH ROASTED GARLIC, SLOW COOKED CHERRY TOMATOES, SAFFRON MAYONNAISE, SPICY HORSERADISH, CREAM OF PARSLEY, SHALLOT AND LEMON VINAIGRETTE

Grilled Seafood

WHOLE MALDIVIAN LOBSTER, TIGER PRAWNS, FRESH SEA SCALLOP, TIGER PRAWNS, KING FISH, SEA BASS FILLET, LANGOUSTINES, CALAMARI AND REEF FISH

SERVED WITH SEASONAL GRILLED VEGETABLES, SAFFRON RICE, MUSTARD AND LEMON SAUCE, GARLIC BUTTER AND FENNEL DIP

DESSERTS

Manjari Chocolate Tube Truffle

RASPBERRY ANISE JELLY AND PASSIONFRUIT SORBET

Lemon Thin Tart

CLOUD MERINGUE, GRAPEFRUIT AND ORANGE SALAD AND GREEN APPLE SORBET

Lemongrass & Ginger Crème Brûlée

PISTACHIO AND CRANBERRY BISCOTTI WITH LEMON AND LIME SORBET

Baked Pineapple In Spices

ALMOND MATCHA BRITTLE AND VANILLA ICE CREAM

Sunset Trilogy

COCONUT AND LIME MASCARPONE CHIBOUSTE, PEANUT CRISPS AND MANGO CHILLI, MARMALADE AND PINEAPPLE SORBET