



Romantic Candlelight Dinner

"1001 Nights" - Arabian Lovers Menu

ENTRÉE

Fattoush Salad with Crispy Pita Bread and Hummus

Romaine Lettuce, Red Bell Pepper, Red Radish, Red Onion, Parsley, Mint Cucumber, Fresh Garlic, Lemon, Olive Oil

STARTER

Kibbeh Maklieh

Ground Lamb with Burghul, Cumin Powder, Coriander Powder, Garlic, Pine Nuts And Parsley with Tahini Sauce

MAIN COURSE

Riyash Laham

Grilled Lebanese Style Tender Spiced Rubbed Lamb Cutlets
Arabic Mujadara Rice, Lemon and Herb Roasted Potatoes,
Bouza Salad and Garlic Sauce

or

Shish Tawook

Turkish Style Chicken Breast Cubes Marinated in Garlic, Lemon Juice, Olive Oil and Turkish Spices, Grilled on Skewers, Arabic Mujadara Rice, Lemon and Herb Roasted Potatoes, Bouza Salad and Garlic sauce

or

Samakeh Harra

Lebanese Style Marinated Maldivian Tuna Fish with Lebanese Spices, Tomato Paste, Parsley, Garlic, Lemon Juice and Olive Oil, Grilled and Served with Special Harra Sauce, Potatoes, Bouza Salad

or

Beef Kebabs

Lebanese Style Tender Beef Cubes Marinated in Lebanese Spices, Grilled on Skewers Arabic Mujadara Rice, Lemon and Herb Roasted Potatoes, Bouza Salad and Garlic Sauce

DESSERT


Kunafa Crème Brûlée

Granulated Arabic Kunafa Pastry on Vanilla Crème Brulee with Dates Cream

or

Mouhalabieh

Milky Lebanese Pudding Flavoured with Rose Water, Ggarnished with Almond Nuts



Romantic Candlelight Dinner
***"Grilled and Ready"* - Meat Lovers Menu**

STARTER

Mediterranean Salad

Toasted Goat Cheese Crumble with Young Micro Green

or

Australian Black Angus Beef Carpaccio

Wafer Thin Sliced Beef Drizzled with Aged Balsamic Dressing, Rocket Leaf Salad, Shaved Parmesan, Tomato Vinaigrette and Roasted Pine Nuts

SOUP

Chilled Vichyssoise Soup

Caramelized Beetroot, Truffle Essence, Crispy Leek

MAIN COURSE

**Australian Black Angus Beef Tenderloin
with Pan Seared Foie Gras**

Young Green Asparagus, Roasted Vine Ripe Tomatoes, Truffle Scented Mash, Crispy Pork Bacon, Red Wine Jus

or

Grilled Herb Rubbed Corn Fed Chicken

Butternut Pumpkin Puree, Fondant Potato, Young Green Asparagus, Roasted Bell Pepper Sauce

DESSERT

Warm Chocolate Fondant

Fresh Berries and Vanilla Ice Cream

or

Tropical Fresh Fruit

Cut Exotic Fruits with Passion Sorbet



Romantic Candlelight Dinner **"Freshly Caught" - Seafood Lovers Menu**

STARTER

Grilled Chili Prawns

Puy Lentils, Mixed Young Leaves, Baby
Cherry Tomatoes, Parsley, Citrus Dressing

or

Pan Seared Norwegian Salmon

Confit of Pumpkin Puree, Spicy Tomato
and Coriander Salsa, Micro Greens

SOUP

Chilled Cucumber Gazpacho

Roasted Almond Flakes, Sherry Vinegar Infusion,
Brown Sugar, Red Grapes, Mint Leaves, Olive Oil

MAIN COURSE

Maldivian Lobster Tail Confit

Sautéed Thyme Baby Vegetables, Lemon Butter Sauce

or

Grilled Spice Rubbed Maldivian Reef Fish

Young Asparagus, Baby Cherry Tomatoes,
Diced Potato, Prawns, Mussels, Calamari and
Dill White Wine Sauce

DESSERT

Crispy Warm Green Apple Tart

Vanilla Ice Cream, Fresh Berries

or

Tropical Fresh Fruit

Cut Exotic Fruits with Passion Sorbet



Romantic Candlelight Dinner
"Flavours from the Garden"
Vegetarian Lovers Menu

STARTER

**Thyme Rubbed Oven Roasted Butternut
Pumpkin Salad**

Ricotta Cheese, Wild Rocket Leaves, Citrus Dressing,
Roasted Pine Nuts and Young Coconut Flakes

SOUP

Chilled Sweet Mango Gazpacho

Sweet Mango, Young Roasted Coconut, Fresh Mint

MAIN COURSE

**Baby Spinach and Truffle Scented
Mushroom Ravioli**

Chili infused Chunky Tomato Sauce, Roasted Eggplant
and Zucchini, Ricotta Cheese, Wild Rocket Leaves,
Roasted Walnuts

DESSERT

Crispy Warm Green Apple Tart

Vanilla Ice Cream, Fresh Berries

or

Tropical Fresh Fruit

Cut Exotic Fruits with Passion Sorbet