



CHAMPAGNE & LOBSTER SAVOURING

TO BEGIN

Glass of Champagne Charles de Cazanove
Tea Smoked Scallop
Fried Coconut Prawns
Steamed King Crab leg– marie rose dipping
Sautéed Calamari with garlic and spinach
Tuna tartare Asian style

FOLLOWED

Boullabaisse
Tomato saffron infused shell fish broth served with garlic olive crisp

MAIN

Grilled half Maldivian Lobster
Roasted Tomato salsa
Truffle potato blend
Compressed Asparagus

SWEET

Local banana custard with caramel crunch

FINAL

Homemade Chocolate Truffles

Bubble Enhancement by the glass

Prosecco Nino Franco	16
Champagne Charles de Cazanove	20
Champagne Pol Roger Brut	39
Champagne Louis Roederer Rosé Brut 2011	58

\$120 per adult for guests on Bed and Breakfast package
\$60 per adult for guests on Half board / Full board package
Price are in US\$ subject to 10% service charge and 12% GST