



SOUTH PALM  
RESORT MALDIVES

Destination  
Dining

## Honeymoon Surprise Dinner

Chilled Tiger Prawns, Mange, Shredded Iceberg  
Fires, Cocktail Sauce

Or

Pepper Smoked Beef, French Mustard,  
Spicy Guacamole, Red Pepper Glaze

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Cream of Flowery Vegetables  
Broccoli, Cauliflower, Smoked Chicken

Or

Crab & Udon Soup  
Scallions, Cream, Corn, Fish Fume, Shitake Mushrooms

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Fishermen's Stew with Fried Crayfish  
Local Crayfish, Prawns, Baby Octopus, line-caught Reef Fish, Cut Crabs,  
Fresh Vegetables, Sour Cream, Parsley & Cheese Grain

Or

Jamaican Spiced Fillet Mignon, Smoked Duck Breast  
Bacon Hashes, Lyonnais Potatoes, Steamed Vegetables, Brandy Cream

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Chevre Cheese Cake, Glazed Kiwi, Stewed Berries  
Baileys Irish Cream

Or

Fresh Fruit Platter

**USD 85.00 Per Person**

All prices are inclusive of all taxes and charges

## Candlelight Private Dinner

Seafood Cocktail with Mixed Seafood, Iceberg Lettuce,  
Lime Vinaigrette

Or

Cold Roast Beef, Garnished with Salad,  
Honey Dressing

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Cream of Pumpkin Soup

Or

Seafood Soup with Mixed Seafood and Tomato Compose

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Lemon Sorbet

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Beef Tenderloin, 200g, Herb Butter  
with Mushroom Risotto, Steamed Mixed Vegetables,  
Green Mixed Salad

Or

Lobster, Grilled or Thermidor,  
Served with steamed Vegetable Rice  
Potato Wedges, Green Mixed Salad

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Seasonal Fresh Fruit Platter

Or

Apple Strudel with Vanilla Ice Cream

**USD 120.00 Per Person**

All prices are inclusive of all taxes and charges

## Romantic Lobster Dinner

Amuse Bouche

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Smoked Salmon Platter

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Roasted, Stuffed, Mushrooms with Spring Rolls

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Sorbet of the Day

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Duo Lobster Thermidor & Crayfish Cappuccino

Fresh Lobster off from the shell & cooked in Sauvignon Blanc  
finished with Cognac & variety of Cheeses

Crayfish Cappuccino topped with milk froth & cocoa powder  
Mesclun Melody Salad, Cajun Potatoes

Or

Char Grilled Lobster

Garlic Marinated whole Lobster Cooked on lava rock grill  
French Fried Potatoes, Assorted tossed Vegetables  
Lemon Butter sauce & Teriyaki

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Marriage of cream brule & coffee cream slice  
Baileys drizzle, raspberry compote

Or

Seasonal fresh fruit platter

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Tea or Coffee

**USD 120.00 Per Person**

All prices are inclusive of all taxes and charges

## Seafood BBQ Dinner

### Caesar Salad

Crisp Romaine, Foccaccia Croutons, Shaved Parmesan,  
Bacon Bits, house dressing

### Citrus Salad

Mesclun greens, Orange Segments, Green Apple, Capers Gherkins,  
Soft Boil Egg, Grape Tomato, Green Cucumber

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### Breads

Garlic Baked Whole French Baguette

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### On The Grill

#### BBQ Marinated Local Lobsters

Skewered Prawns with Veggies, Peppers, Onion, Zucchini

Grilled Soft Shell Crabs

Vegetable Kebab with Calamari

Jacket Potatoes

Garlic Butter Sauce

BBQ Sauce

Thai Sweet Chili Sauce

Tobacco Remoulade

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### Sweets

#### Trio of Desserts Tasting Platter

(Creme Brulee, Glazed Fruit Tart, Coffee Kahlua Gateau Slice)

Seasonal Fruits

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Please share the details with your server for any changes

Also available beef steak (New Zealand, Angus, Brazil)

**USD 300.00 Per Couple**

All prices are inclusive of all taxes and charges

## Seafood Group BBQ

### Salads /Appetizers

Greek salad, Potato salad, Thai beef salad  
Caesar Salad, single salads & condiments  
Pasta Salad, Hawaiian Salad, Chef's Salad

Melon gazpacho, shrimp cocktail shooters, Vegetable spring rolls, cheese & butchers block  
Assorted imported cheese

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### Soup

Tom yum with coconut milk (v)  
Assorted breads

Vegetable Cream Soup

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### BBQ

From the grill

Lobster, Ink fish, Prawns, Brazilian free-range chicken, Sausages, Calamari

### Mains

White rice  
Garlic rice with egg & green pea  
Mac & Cheese  
Chinese Steamed fish with vegetable  
Singapore style chili crab  
Jacket potato  
Corn on the cob  
Steamed vegetables

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### Sweets

Tropical Fresh fruit  
Passion fruit cream brulee  
Lemon & almond Tiramisu  
Local style rice pudding  
Apple crumble  
Ice cream

**Minimum 12 Pax**  
**USD 95.00 Per Person**

All prices are inclusive of all taxes and charges

## Beach Buffet BBQ

### Salads /Appetizers

Greek salad, Potato salad, Thai beef salad  
Caesar Salad, single salads & condiments,  
Pasta Salad, Hawaiian Salad, Chef's Salad

Melon gazpacho, shrimp cocktail shooters, Vegetable spring rolls, cheese & butchers block

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### Soup

Seafood & sun dried tomato veloute  
Assorted breads

Vegetable Cream Soup

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### BBQ

#### From the Grill

Brazilian free-range chicken.  
Sausages, Lamb chops, beef steak,  
Lamb Steak

#### Mains

White rice  
Thai Seafood rice  
Mac & Cheese  
Reef fish medallions in citrus burre blanc  
Cuttlefish in hot butter sauce  
Crab sweet & sour  
Jacket potato  
Steamed vegetables

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#### Sweets

Tropical Fresh fruit  
Passion fruit cream brulee  
Lemon & almond Tiramisu  
Local style rice pudding  
Apple crumble  
Ice cream

**Minimum 15 Pax**  
**USD 60.00 Per Person**

All prices are inclusive of all taxes and charges

## Family Villa BBQ

### Cold Appetizers

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### Salads

### Condiments, Oils & Dressings

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### From the Grill

Lamb Minute Steak  
Lamb Chop  
Chicken Drum Stick  
Assorted Sausages

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### Accompanied with

Pineapple Rice  
Penne Napolitana  
Baked Jacket Potato  
Garlic Vegetable

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### Sauces

BBQ Sauce  
Mint Sauce  
Caper Butter Sauce

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### Desserts

Assorted Pastries  
Cut Fresh Fruits

**USD 60.00 Per Person**

All prices are inclusive of all taxes and charges