

# *Private Beach Dinner Menu - Meat*

USD 140++ per person

## **AMUSE BOUCHE**

**Fried brie Cheese with Homemade Avocado Guacamole**

## **COLD STARTER**

**Chicken Waldorf Salad**

or

**Nori Marinated Beef Tarter**

wagyu beef, nori seaweed, parmesan mousse

## **HOT STARTER**

**Char Grilled Chicken Satay**

homemade peanut sauce, mix vegetable with coconut

or

**Creamy Linguini Chicken Pasta**

## **SOUP**

**Creamy Mushroom Soup**

## **SORBET**

**Coconut Sorbet**

## **MAIN**

**Charcoal Open Fired Beef Tenderloin**

US. Certified Black Angus Beef Steak, Balsamic Vinegar, vegetable dumpling, garlic potatoes

or

**Grilled Rack of Lamb**

Lamb chop, sweet potato mash, sautéed Bok Choy

## **DESSERT**

**Maldivian Coconut Cake**

or

**Tiramisu**

**&**

**Coffee or Tea**