

# Sea Salt BBQ Dinner

from the garden

*\$129++ per guest*

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## **Organic salad from our garden**

*Toasted seeds, herbs, raw vegetables*



## **BBQ Butternut squash**

*Cashew nut cream, amaranth, dried figs*



## **Ayada charred vegetables**

*Tomato & basil vinaigrette*



## **Key lime pie**

## **Tropical fruits & island coconut**



**Beverage supplement 65++ per guest**

*Selected red or white wine*

*Ayada water*

*Tea or coffee*



# Sea Salt BBQ Dinner

from the Land

*\$129++ per guest*

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## **BBQ Halloumi cheese**

*Ayada garden leaves, sun dried tomatoes,  
pistachio, Barrel aged red wine vinaigrette*



## **Tandoori chicken skewers**

*Mint from the garden*



## **Beef tenderloin & lamb chops**

*Chef's special BBQ marination,  
Char grilled vegetables*



## **Chocolate brownie**



## **Tropical fruits & island coconut**



**Beverage supplement 65++ per guest**

*Selected red or white wine*

*Ayada water*

*Tea or coffee*



# Sea Salt BBQ Dinner

from the Sea

*\$129++ per guest*

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## **Calamari, octopus & tuna salad**

*Seaweed, sesame vinaigrette*



## **Tiger prawns**

*Honey soya mustard & lemon butter sauce*



## **Maldivian rock lobster**

*Roasted potatoes,  
Char grilled vegetables*



## **Passion fruit crème brûlée**



## **Tropical fruits & island coconut**



**Beverage supplement 65++ per guest**

*Selected red or white wine*

*Ayada water*

*Tea or coffee*

