



Beach Club Grill Restaurant

Dinner Menu

Salad

Maldivian tuna salad “Niçoise”

Seared tuna, tuna confit, beach lettuce, green beans, freshly grated coconut, red onion, kata-sambal, tomato, cappers, olives and soft-boiled egg

Green salad with steamed shrimps (K)

Avocado salsa, cucumber and carrots raita

Buffalo mozzarella cheese & Parma ham (P)

Plum tomato, rosemary crostini

Emerald garden salad (Vegan)

Green leaves, baked vegetables, olives, plum tomato, “kanamadhu” local nuts, marinated artichoke, basil

Appetizer

6 freshly shucked oysters add. charge 35

Natural fine-de-claire with Chef selection of condiments

Black mussels in guazzetto sauce (A)

Fresh tomato and garlic charred bread

Sliced octopus “a la gallega”

New potatoes, sweet paprika, garlic and parsley, extra virgin olive oil

Tuna tartar (K)

Cucumber, avocado and buffalo mozzarella

Beef carpaccio

Tenderloin row thinly sliced, lemon mustard sauce, olives, pecorino cheese, rocket

Warm timbale of eggplant stuffed with mozzarella cheese (V)

with tomato coulis and basil pesto

Cold Arabic mezze (V)

Hummus, moutabel, tabbouleh, warak-enab, makdous, labneh, fattoush salad, pita bread

Soup

Indian Ocean seafood

Mix seafood, fennel, cherry tomato, herb croutons

Double chicken stock (K)

Green celery, garden spinach tortellini and parmesan cheese

Butternut pumpkin (V)

Sour cream, toasted walnut and sage

Gazpacho of plum tomato (V)

Watermelon, breaded mozzarella, green pistachio

Pasta and Rice

Asparagus risotto

Roasted prawns, fresh mint, lemon essence

Herbed risotto

Roasted local grouper fish chunks, saffron sauce

Spaghetti alla Carbonara (P)

Pork bacon, Roman pecorino cheese, egg yolk, black pepper

Sardinian gnocchetti (V)

Fresh tomato sauce, roasted eggplant and smoked ricotta

Homemade tagliatelle (V)

Emerald garden basil pesto, goat cheese sauce

Organic quinoa (Vegan)

Roasted pumpkin, capsicum, grilled asparagus, aged balsamic

Meat

Beef tenderloin

Beetroot and potato purée, organic vegetables, black truffle jus

Beef rib-eye

Herbed butter, grilled tomato, green beans, potato wedges, button mushrooms

Mediterranean style braised lamb shank (K)

Ratatouille mint vegetable, tomato confit, roasted garlic, thyme jus

Crispy pork belly

Braised red cabbage, onion confit, green apple purée, raisin, pommery mustard

Corn fed chicken breast

Sautéed vegetables, mashed potatoes, roasted hazelnut, sage sauce

Fish

Whole Maldivian Lobster 1000gm add charge 75
with coconut milk rice, tomato salsa, butter lemon emulsion

Seafood platter

King prawns, reef fish, tuna belly, octopus, cuttlefish, squids

Grilled yellow fin tuna

Choice of belly or loin with Kekuri salad, mint, sweet potato, grapefruit

Job fish filet

Choice of steamed or grilled with herbed vegetables, Mediterranean sauce

Spanish seafood Paella

Bomba rice with seafood, saffron and capsicum, green peas

Catch of the day whole fish

Choose your cooking style: grilled, baked, steamed, fried

Side Dish

Steamed rice

Roasted pumpkin

Steamed vegetables

Sautéed garlic vegetables

Green beans

Mashed potatoes

Sautéed potatoes

French fries

Dessert

Emerald tiramisuissimo

With white coffee ice-cream

Valrhona ganache tart

Milk chocolate sauce, blackberry ice cream

Panna cotta

Five spiced poached peach, fresh berries compote

Baked cheesecake

Passion fruit jelly, coconut ice cream

Cheese Platter

Dried fruits, grapes, water crackers, quince paste

Asian market fruits

Seasonal selection

Homemade Sorbet

Mango

Passion Fruit

Coconut

Lime

Raspberry

Strawberry

Screw Pine

Pineapple

Lemon Basil

Kiwi

Homemade Ice-Cream

Vanilla

Dark Chocolate

Cardamom

Salted Caramel

Stracciatella

Yoghurt

Cinnamon

White Coffee

Pistachio

Burnt milk