



AMILLA FUSHI | BAA ATOLL | MALDIVES

DESTINATION DINING

We would like to offer you a BBQ style dining experience that leaves you relaxed and free to enjoy your night.

A more formal butler style dinner is also our pleasure, and yours.



BY LUKE MANGAN

LONU SIGNATURE DINNER

\$250 per person

Served butler style only

Bread with butter, olive oil & dukkah

AMUSE BOUCHE

Quail egg with celery salt **V**

OYSTERS

A dozen natural oysters to share with nam jim

ENTRÉE

Sashimi of kingfish with ginger & shallot,
Persian feta, rocket

MAIN

Lamb cutlets, with Ras el Hanout, baba ghanoush,
pistachio tabouleh, saffron yoghurt

SIDE TO SHARE

Broccolini with almonds **V**

PRE DESSERT

Fruit salad with ginger beer sorbet

DESSERT

Passion fruit & sheep's yoghurt cheese cake
Selection of petit fours & chocolates

V denotes vegetarian options.

Above prices are quoted in US Dollars and subject to 10 % Service Charge and 12 % GST.

SEAFOOD BBQ DINNER

\$250 per person

Bread with butter, olive oil & dukkah

STARTERS TO SHARE

Pumpkin, chorizo, chickpeas, capsicum, quinoa, walnuts, blue cheese

Sugar & salt cured salmon, goat's cheese, asparagus and orange salad

Chilled prawns, iceberg, radish & mango salsa

GRILLED SEAFOOD TO SHARE

Squid

Reef Fish (whole or fillet)

OPTIONAL EXTRAS

Butterflied Prawns 400g \$40

Lobster ½ \$38 | whole \$68

SAUCES

Garlic aioli | smoked tomato & caper salsa

SIDES TO SHARE

Broccoli, roasted cherry tomato, pumpkin seeds, red onion salad with stilton dressing **V**

Persian rice with sultanas, nuts, pomegranate, coriander **V**

DESSERTS

Pavlova with mango & vanilla cream

Selection of petit fours & chocolates

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STEAK BBQ DINNER

\$270 per person

Bread with butter, olive oil & dukkah

STARTERS TO SHARE

Antipasto platter of cold meats, cheeses & pickles from the Emperor General Store

Chopped house salad **V**

Moroccan cauliflower, saffron yoghurt, pine nuts & currants **V**

GRILLED MEATS

Choose three cuts to share:

Corn fed chicken breast 350g

Grain fed sirloin 300g

Grain fed scotch fillet 300g

Grain fed rib eye on the bone 450g

Grain fed beef tenderloin 300g

Grain fed lamb cutlets 300g)

OPTIONAL EXTRAS

Substitute one grill with the Wagyu cut of the day market price

SAUCES

Horseradish, béarnaise, red wine jus

SIDES TO SHARE

Young potato salad **V**

Greek salad **V**

DESSERTS

Tiramisu, lemon custard

Selection of petit fours & chocolates

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INDULGENT BBQ DINNER

\$450 per person

Bread with butter, olive oil & dukkah

CAVIAR & OYSTERS

A dozen natural oysters to share with nam jim
Beluga caviar with traditional garnish

STARTERS TO SHARE

Beef carpaccio, fig, horseradish, parmesan, rocket,
lemon & olive oil
Rocket, pear, blue cheese, walnuts, fennel, crostini,
verjuice dressing **V**

GRILLS TO SHARE

1kg rib of beef
Whole lobster

SAUCES

For the beef - mustards, horseradish, béarnaise,
mushroom truffle sauce
For the lobster - chimichurri, smoked tomato &
caper salsa, chipotle mayo

SIDES TO SHARE

Broccoli, roasted cherry tomato, pumpkin seeds, red
onion salad with stilton dressing **V**
Green lentil, asparagus & feta salad, honey thyme
dressing **V**

DESSERTS

Rum baba, syrup, whipped cream
Tropical fruit platters
Three cheeses, grapes, honey comb, quince paste, lavosh

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VEGETARIAN DINNER

\$230 per person

Bread with butter, olive oil & dukkah

SALADS & STARTERS

Rocket, pear, blue cheese, walnuts, fennel, crostini, verjuice dressing

Eggplant, halloumi, chickpea, dried tomatoes, herbs, tahini dressing

Chopped house salad

Beetroot, asparagus, egg, radish, rocket, tarragon dressing

SIDES

Broccoli, roasted cherry tomato, pumpkin seeds, red onion salad with stilton dressing

Green lentil, asparagus & feta salad, honey thyme dressing

MAIN COURSES TO SHARE

Potato gnocchi, vegetables, parmesan & verjuice dressing

Wild mushroom risotto, basil oil

DESSERTS TO SHARE

Tiramisu, lemon custard

Rum baba, syrup, whipped cream

Tropical fruit platters

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