

ISLAND DINING

Dine anywhere on the island, on request. Whether it is a private barbecue for two on the beach, a romantic dinner on the boardwalk, a candle-lit picnic in a palm grove or a special dinner on a secluded sandbank. As an alternative dining experience we offer private events which include full service from your own Chef and waiter at a location of your choice

FROM THE SEA

Thai Marinated Grilled Tiger Prawn Salad
with Mixed Leaves, Crispy Vegetables
Sweet Chili, Lemongrass and Lime Dressing



Fresh Peppered Yellowfin Tuna
Warm Balsamic, Virgin Olive Oil
Cherry Tomato and Basil Confit



Grilled Maldivian Lobster
Seasoned with Herbs and Garlic
Mediterranean Grilled Vegetables
Jacket Potato with Sour Cream and Chives



Trio of Tropical Fruit Sorbets

\$ 110 per person
(Additional charge for non island location)

Above prices are quoted in US Dollars and subject to 10% Service Charge.
The prices and dishes are indicative and are subject to change without prior notice.

OCEAN AND EARTH

Yellowfin Tuna Sashimi
with Traditional Garnishes



BBQ Tikka Lamb Salad
with Mixed Leaves, Crispy Vegetables
Mango and Mint Yogurt Dressing



Grilled Maldivian Half Lobster with Herbs and Garlic
Australian Grass Feed Beef Fillet
Mediterranean Grilled Vegetables
Jacket Potatoes with Sour Cream and Chives



Dark Chocolate and Kahlua Mousse
with White Chocolate Shavings

\$ 110 per person
(Additional charge for non-island location)

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BAROS PRIVATE PICNIC

Chilled King Prawns



Tasmanian Smoked Salmon



Japanese Sushi and Sashimi Box



Vietnamese Vegetarian Rice Paper Rolls



Seasoned Roasted Chicken



Greek Salad



Fresh Breads



Tropical Fruits



Cheeses and Garnishes



Chocolate Mud Cake

\$ 55 per person

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INTIMATE THAI EXPERIENCE

Encompassing a culinary journey of Royal Thai Cuisine
prepared by our Thai Chef for your own private dining pleasure.

NEAU NAM TOK

Thai Beef Salad with Crispy Vegetables



TOM YAM LOBSTER

Hot and Sour Lobster Soup with Lemongrass and Chili



GOONG PHAD MED MAMOUNG

Wok Fried Prawns with Cashew Nuts
Bell Peppers and Chilies

GAENG KIEW WARN GAI

Green Chicken Curry

PHAD PAK RUAM

Colorful Vegetables with Garlic
and Soya Sauce

KAOW PLAW

Steamed Fragrant Rice



KUAY THORD, KAOW NIEW MAMUANG

Wok Fried Banana with Coconut Ice Cream, Mango Sticky Rice

\$ 95 per person

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

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ROMANTIC JOURNEY OF THE SEA

An evening of exclusively prepared seafood is presented on this private culinary journey for you to savour whilst in your own intimate surrounds.

MAGURA TATAKI YELLOWFIN TUNA
Seared and Sliced Freshly Caught Yellowfin Tuna
with Traditional Japanese Garnishes



CHILLED KING PRAWNS, TASMANIAN SMOKED SALMON
AND SPICY REEF FISH
Presented with an Array of Condiments
Accompaniments and Salad Garnish



GRILLED MALDIVIAN LOBSTER
Locally Caught and Seasoned with Herbs
Citrus, Chardonnay and Dill Beurre Blanc
Steamed Colorful Panache of Vegetables and New Potatoes



REFRESHING FRUITS
Tropical Fruits are complemented by Passion Fruit Ice Cream

\$145 per person

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