

***DESTINATION DINING
BBQ MENU***

OMNIVORE

AMUSE BOUCHE

WAGYU BEEF TATAKI

Seared Wagyu Beef Striploin | Chimichurri | Amazu-Ponzu

HONEYDEW AND MINT GAZPACHO

Thai Lime | Kyuri | Sudachi Vinegar

BARBECUE CHOICE

Marinated Lamb Rack | Tenderloin Wagyu Beef | Free Range Chicken

Glazed Mix Vegetables | Pickled Red Cabbage | Chimichurri | Tomato
Salsa | Onion-Thyme Jus

BAKED APPLE CRUMBLE

Fuji Apple | Gluten Free Crumbs | Vanilla

VEGETARIAN

AMUSE BOUCHE

CEVICHE BRASSICA

Kholriba and Radish | Fermented Mustard Cavier | Raspberry Vinegar

CABBAGE PATRA

Tomato Chutney | Pickled Beet | Toasted Coconut

MUSHROOM | CAULIFLOWER | BROCOLLI

BELL PEPPERS | TOFU | BABY POTATOES | TARO ROOT

Tandoori Spices | Cucumber and Tomato Kachumbar | Green Chutney
Salsa Verde | Pineapple Raita | Chilli Garlic Sauce | Pickled Onions

DATES AND COCONUT DELIGHT

Turmeric Sponge | Jaggery Sauce | Berries

PESCATARIAN

AMUSE BOUCHE

CALIFORNIA ROLL DECONSTRUCTION

Avocado Creme | Ikura | Vegan Creamy Spicy Aioli

TOMATO CARPACCIO

Basil Oil | Coriander Chutney | Orange | Feta Gel

BARBECUE CHOICE

Marinated Island Reef Fish | Tiger Prawn | Scallop

Sautéed Kale | Homemade Pickled Vegetable | Salsa Verde
Pescatora Sauce | Orange-Yoghurt Sauce

PASSION FRUIT CRÈME BRÛLÉE

Pumpkin Seed Biscotti | Berries