



SUN SIYAM
OLHUVELI
MALDIVES

FLOATING PLATFORM DINNER

EXPERIENCE BBQ DINNER FROM THE SEA

STARTER

Pan-Seared Tuna

With avocado, soy, ginger, lemon and chukka salad

OR

Stuffed Grilled Calamari

Green Redone Salad and Roasted Tomato Salsa

OR

Tomato Carpaccio

Thinly sliced tomato, rocket leaves,
herb marinated feta cheese with pesto oil

OR

Three Color Carpaccio

Pepper and herb marinated tuna,
red snapper, salmon belly, rocket leaves
shaved grana padano, orange olive oil,
lemon and white balsamic dressing

SOUP

Mango Soup

Creamy mango and spinach curry soup
with lobster tails

OR

Reef Fish, Lemongrass & Coconut Broth

Fresh herbs, diced of fresh fish and
coconut cream flower soup

OR

Sweet Corn & Egg Drop Soup

Fresh sweet corn, egg soup with salt and
pepper garnish with spring onions and coriander

OR

Versatile Veg Soup

Freshly cooked seasoned vegetables
and clear tomato flavor soup

FROM THE GRILL

Fresh Lobster

Marinated with herbs and lemon

OR

King Prawns Thermidor

OR

Fresh Maldivian White Snapper Fillet

Marinated with thyme

OR

Salmon Steak

Marinated with dill and lime

SIDES & SAUCES

Steamed Rice, Lemon Butter Sauce,
Cajun Spicy Wedges Potato, Creamy Garlic Sauce,
Seasoned Char Grill Vegetables, Béarnaise Sauce

DESSERT

Blueberry Crème Brûlée

OR

Chocolate Espresso Pave

OR

White Chocolate and Berry Cheesecake

OR

Chocolate Mousse Log

OR

Seasonal Fresh Fruit Platter

USD 500 per couple

Booking required.

For more information and booking please contact In-Villa Dining by dialing "440".

Price is in US Dollars, includes 10% service charge and applicable taxes.

www.sunsiyam.com

A SUN SIYAM RESORT



SUN SIYAM
OLHUVELI
MALDIVES

FLOATING PLATFORM DINNER

EXPERIENCE BBQ DINNER FROM THE LAND

STARTER

Pepper Seared Australian Angus Beef Carpaccio

Shaved grana padano cheese with rocket leaves
and orange citrus olive oil dressing

OR

Greek Salad

Olives, feta cheese, onion, bell pepper,
Tomato, oregano and lemon dressing

OR

Tomato Caprese Salad

Buffalo mozzarella cheese and fresh pesto dressing

OR

Salmon and Caviar Salad

Smoked salmon in garden green, poached asparagus,
balsamic and wild berry reduction

SOUP

Tomato Fresh Basil Soup

Fresh herbs and garlic toasted bread

OR

Creamy Mushroom Soup

Served with cheese toasted and white truffle oil

OR

Seafood Tom Yum Clear Soup

Fresh herbs, fresh vegetables and coriander

OR

Lobster Bisque Soup

Lobster bisque, fresh wild lobster, heavenly creamy,
tomato paste, onion and saffron

FROM THE GRILL

Wagyu Beef Sirloin Steak

Marinated with rosemary and thyme

OR

Australian Black Angus Beef Steak

Marinated with rosemary and garlic

OR

Rack of Lamb

Marinated with mustard and herbs

OR

Half Chicken

Marinated with tarragon pepper

OR

Fresh Maldivian Lobster

Marinated with lemon and garlic

OR

Tuna Steak

Marinated with dill and sage

SIDES & SAUCES

Baked Jacket Potato on Sour Cream, Red Wine Jus,
Creamy Pepper Sauce, Truffle Mashed Potato,
Char-Grilled Seminole Vegetables, Cream Garlic Sauce,
Homemade Honey Barbecue Sauce

DESSERT

Chocolate Mousse Cake

With mix berry compote

OR

Bake Cheesecake Parfaits

OR

Double Chocolate Mousse in Glass

OR

Coconut and Fresh Parfait

OR

Seasonal Fresh Fruit Platter

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