

Sandbank Dining

Sandbank Breakfast

US\$ 110.00 per person

Including speed boat transfer

Baker's Basket

Croissant, Danish, Muffin and Toast with Preserves, Honey and Butter



Selection of Cold Cuts and Hams

Assorted Cheese Platter

Smoked Salmon and C hilled King Prawns with Condiments



Pancakes with Maple Syrup



"Bircher Müsli"

Natural or Fruit Yoghurt

Exotic Fresh Fruit Salad



Fruit Juices and Mineral Water



Coffee or Tea

Prices inclusive of all service charges

Sandbank Dining

Picnic Lunch

US\$145.00 per person

Including Speed Boat Transfer

Roast Beef with Red Wine-Shallot Jam
Spinach Tart with Sprouts and Sweet Corn Salsa
Tuna Sushi and Sashimi with Wasabi, Pickled Ginger and Soy Sauce
Mezze Platter – Tabbouleh, Babaghanoush, Hummus and Pita Bread



Selection of Fine Cheeses



Raw Vegetable Salad with Olives and Feta Cheese
Marinated Forest Mushrooms with Balsamic Vinegar
Prawn Salad with Mango Relish



Bread and Butter



Exotic Fresh Fruits
Crème Caramel
Assorted Petit Fours

Prices inclusive of all service charges

Sandbank Dining

Sandbank Grill

US\$ 195.00 per person

Including Half Bottle of Champagne & Speed Boat Transfer

Grilled Marinated Tiger Prawns on Lemongrass
With Spicy Mango Glaze and Salsa, Cress Mix and Sea Salt Lavosh



Grain Fed Beef Tenderloin
Rosemary Marinated Lamb Chop
Cajun Spiced Chicken Skewer



Mushroom Brochettes
Baked Potatoes
Corn on the Cob
Ratatouille Slaw



Sour Cream
Garlic-Herb Butter
Pommery Mustard
Sauce Hollandaise
Tomato Relish
BBQ Sauce



Lemongrass Crème Brûlée, Exotic Fresh Fruits and Honey-Almond Tuile

Prices inclusive of all service charges

Sandbank Dining

Romantic Seafood Dinner

US\$220.00 per person

Including Half Bottle of Champagne & Speed Boat Transfer ansfer

**Grilled Marinated Tiger Prawns on Lemongrass
With Spicy Mango Glaze and Salsa, Cress Mix and Sea Salt Lavosh**



Maldivian Lobster

Yellow Fin Tuna Medallion

Reef Fish Fillet



Mushroom Brochettes

Baked Potatoes

Cilantro–Risotto Cake

Seasonal Greens with Raspberry Vinaigrette

Pesto

Sour Cream

Garlic–Herb Butter

Sauce Hollandaise

Beetroot Chutney

Guaçamole



Lemongrass Crème Brulee, Exotic Fresh Fruits and Honey-Almond Tuile

Prices inclusive of all service charges

Sandbank Dining

Extravaganza

US\$ 255.00 per person

Including Half Bottle of Champagne and Speed Boat Transfer

Selection of Canapés



Grilled Marinated Tiger Prawns on Lemongrass
With Spicy Mango Glaze and Salsa, Cress Mix and Sea Salt Lavosh



Maldivian Lobster
Yellow Fin Tuna Medallions
Cilantro–Risotto Cake
Seasonal Greens with Raspberry Vinaigrette



Grain Fed Beef Tenderloin
Rosemary Marinated Lamb Chops
Mushroom Brochettes
Baked Potatoes

BBQ Sauce
Sour Cream
Garlic–Herb Butter
Sauce Hollandaise
Beetroot Chutney
Tomato Relish



Lemongrass Crème Brûlée, Exotic Fresh Fruits and Honey-Almond Tuile

Prices inclusive of all service charges