

Reethi GRILL

BAA ATOLL SUMMER FESTIVAL JUNE 2019

Signature Menu

Surf 'n' Turf Carpaccio

sesame seeds crusted tuna fillet and beef loin
served with truffled pea puree and micro greens

or

Aloo Paneer Tikki

potato cottage cheese cutlets
served with chickpeas mash, tamarind chutney and sweet yoghurt

~ ~ ~

Lobster Bisque

with lobster bruschetta

or

Tamatar ka Shorba

spiced indian tomato soup
with coriander-garlic toast

~ ~ ~

Frozen Yoghurt with Saffron

~ ~ ~

Grilled Sicilian Tuna Steak and Tandoori Marinated Prawns

served with fondant potato, buttered vegetables
and sweet corn-lemon grass velouté

or

Parsley Crusted Lamb Rack

served with sweet potato-red cabbage mash,
caramelized mushroom and shallot demi reduction

or

Tandoori Vegetable Platter

served with mini indian breads, kachumber salad and mint yoghurt

~ ~ ~

Pistachio Creamed Gulab Jamun

flambéed with dark rum

or

Chocolate Tartufo

with hazelnut baileys cream

or

Fresh Fruit Platter

US\$ 120.00 per person

Subject to 23.2% service charge and government taxes