

Baa Atoll Festival Menu

Amuse-Bouche

CREVETTES AU GRIL INFUSÉES AU CITRON

Lemon infused grilled prawns with mango salad and thousand island, complimented with a chiffonade of seasonal greens and pickled quail eggs

Soup

BISQUE DE HOMARD

Lobster soup served with garlic bread crouton

Cleansing and Smothering...

COCONUT SORBET

In young coconut shell

Main Course

FILET MIGNON

Wagyu fillet garlic & rosemary flavored, served with a choice of pepper, or béarnaise sauce
Golden marquis potatoes & bouquetiere of vegetables

or

PRISE DE PÊCHEUR

Lagoon lobster served with garlic butter, pilaf rice & Mediterranean salad or assorted vegetables

or

OCEAN ROYAL

Giant tiger prawns served with bouquetiere of vegetables & timbale of saffron rice

Desserts & Fresh Fruits

CHOCOLATE MOLTEN

65% dark chocolate, serve with vanilla ice cream

or

TROPICAL FRUIT PLATTER

Tea or Coffee