

# GROUPER GRILL

The Grouper Grill brings you a uniquely Maldivian dining experience.

Located on the main beach, with sounds of the lagoon lapping against the shore and enlivening strokes of the gentle sea breeze. Offering a selection of succulent seafood, mouth-watering meat and fish straight from the ocean, cooked on a stone grill for enhanced flavours.

All the prices are in US Dollars, includes 10% service charge and applicable taxes



# **GROUPER GRILL**

#### TO START WITH

Tuna Poke F

Mango, tuna tartar, cucumber, black sesame

Nayarit Prawns Ceviche & Avocado S

Prawns marinated in lime juice and chili, avocado

Maldivian Coconut Copyfathu Salad F

Crispy fried onions, tuna and chili

Prawn Tempura S

Ponzu dipping sauce and japanese coleslaw

Chef's Salad V

Chef's selection of mixed greens drizzled with light condiments

Green Pea Potato Croquet V

Served with roasted corn & peppers purée

Pan Seared Sea Scallops S

Pumpkin purée & asparagus (Surcharge \$8)

Selection of Sushi & Sashimi F S

Served with condiments (Surcharge \$ 12)

#### **SOUPS**

Gazpacho V

Refreshing blend of tomatoes, cucumbers & peppers

Lobster Bisque S

Prawns & tobiko (Surcharge \$10)

V Vegetarian F Fish S Seafood P Poultry B Beef L Lamb E Egg D Dairy A Alcohol N Nuts

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#### THE GRILL

#### "FROM THE SEA"

#### Fillet of Job Fish F

Creamy spinach, french fries & romesco sauce

## Fillet of Red Snapper F

Salsa verde & french fries

#### Fillet of Reef Fish F

Mashed potato, mixed grilled vegetables & lemon butter sauce

#### Tuna Steak F

Creamy spinach, garlic mash & salsa verde

#### Prawns S

Sautéed broccoli, steamed rice & lemon butter sauce

#### Maldivian Lobster - LIVE FROM THE POND S

(Grilled – Thermidor – Indonesian Style) (Surcharge \$18 (100g)

#### Maldivian Fish - LIVE FROM THE POND F

(Grilled – Steamed – Fried) (Surcharge \$8 (100g)

#### Jumbo Prawns S

(Grilled – Thermidor – Indonesian Style) (Surcharge \$16)

# "Grouper Grill" Signature Seafood Platter S F

Lobster, tiger prawns, reef fish fillet, calamari, crab, scallops (Surcharge \$65)

#### "FROM THE LAND"

#### Grilled Beef Tenderloin B

Jacket potato, sautéed broccoli & demi-glace

# Grilled New Zealand Lamb Chop L

Garlic mash, mixed grilled vegetables & rosemary demi-glace (Surcharge \$22)

#### Grilled Chicken Supreme P

Mashed potato, mixed grilled vegetables & thyme jus

#### Vegetable Tagliatelle V D

Toasted rich tomato sauce, herbs and four cheese

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### TO CONCLUDE WITH

Black Magic Cake E D

Red fruit sauce and vanilla crumble, chocolate glaze

Coconut Cheesecake E D N

Star anise mango compote

Duo of Chocolate Mousse E D (Gluten Free)

Homemade red sauce and mixed fruit compote

Apple Crumble Tart E D

Vanilla sauce, strawberry sauce, chocolate topping

Chocolate Volcano E D

Vanilla butterscotch and mixed berries (Surcharge \$6)

Sorbets V

Lime, coconut, raspberry and passion fruit

Fresh Fruits V

Seasonal cut fruit platter