



ASIAN MIXED

ATMOSPHERE KANIFUSHI MALDIVES
SPECIAL BBQ MENU

Reef Tartare

flavored with lemongrass

Thai style grilled beef salad

served with fresh herbs and vegetables

Mussel & prawn in coconut broth soup

flavored with holy basil

Grilled marinated Teriyaki chicken

served with vegetable skewers

Grilled Lobster

with chargrilled Asian greens and tamarind sauce

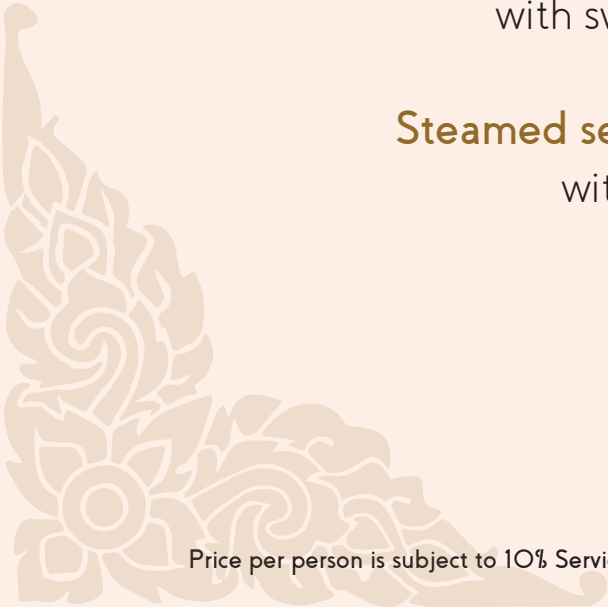
Honey orange duck slices

with sweet potato and tomato

Steamed sesame and coconut pudding

with passion fruit coulis

\$150++



Price per person is subject to 10% Service Charge and 12% T-GST (Maldives Tourism Goods and Services Tax)



EAST MEETS WEST SEAFOOD

ATMOSPHERE KANIFUSHI MALDIVES
SPECIAL BBQ MENU

Shrimp Ceviche

scented with kaffir lime

Mussel and grilled octopus salad.

with lemon pesto and boiled potato

Seafood Bisque

served with warm garlic bread

Grilled Lobster

served with sauteed island vegetable and Thai herbs butter sauce

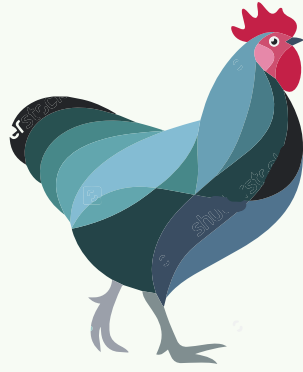
Seafood sampler

Reef fish marinated with turmeric and ginger Thai marinade oyster sauce
calamari garlic cumin Prawns Pineapple rice in banana leaf

Caramelized banana

on the grill served with chocolate sauce

\$150++



EXOTIC MEAT & POULTRY

ATMOSPHERE KANIFUSHI MALDIVES
SPECIAL BBQ MENU

Ostrich carpaccio

seasoned with sesame dressing

Assorted of satay skewers

on exotic salad and peanut sauce

Smoked duck and lentils

creamy soup

Caramelized lamb spare ribs

on the grill assorted of crunchy vegetables, potato
and homemade BBQ sauce

Beef Tenderloin

served with roots papillote peppercorn
and vanilla demi glaze

Vanilla fruit salad

served with chocolate Pavlova

\$150++



Indian Ocean Vegetarian

ATMOSPHERE KANIFUSHI MALDIVES
SPECIAL BBQ MENU

Heart of palm cooler

Garden vegetables salad
with yogurt dressing

Maldivian vegetarian mashuni

Aloo Achari

Tomato soup
and warm Garlic Bread

Hariali Kebab, vegetable kebab


green chutney and pickles

Paneer tikka shaslik grilled tandoori vegetables
Mango chutney, tamarind sauce

Cashew nut rice
with red beans masala

Plate of Tropical Fruits

Coconut pudding



SIGNATURE BBQ

ATMOSPHERE KANIFUSHI MALDIVES
SPECIAL BBQ MENU

Yellow fin Tuna Carpaccio
topped with Caviar

Grilled calamari and marinated vegetables salad
with Asian dressing

Pumpkin & coconut milk soup
with chicken and Maldivian flavors

Grilled Lobster
with Virgin sauce and Mediterranean vegetables

Baked potato
topped with seared Foie Gras and Truffle sauce

Surf & Turf with Beef Tenderloin
and King Prawn. Hollandaise and young greens

Catalan vanilla cream and berries

Grilled exotic fruits
flavored with lemongrass, passion fruit pulp

\$250++

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