

# BBQ SHAK

## STARTERS

<b>Vadhu Island Kopee Faiy Leaves</b> <i>GF, DF, N</i> scallions, cherry tomato, coconut, kanamadhu nuts, chilli, tuna vinaigrette	20
<b>Burrata</b> <i>V, GF, N</i> heirloom tomato, basil pesto, aged balsamic	32
<b>Spiced Gabulhi Coconut Flesh</b> <i>GF, DF</i> cucumber, carrot, red onion, fish sauce, spicy nuoc cham	22
<b>*Scallops</b> <i>SF</i> parsnip puree, bordelaise sauce, herb oil	35
<b>Jalapeño Popper Potato</b> <i>GF</i> pork bacon, cheddar, cream cheese, white onion	22
<b>General Tso's Broccoli Bowl</b> <i>DF, V</i> shiitake, chickpeas, honey, soya, chili	22

## MAINS

<b>Maldivian Octopus Legs</b> <i>GF, SF</i> 24-hour sous vide, curry leaves, extra virgin olive oil	55
<b>Sticky BBQ Pork Back Ribs</b> <i>DF</i> fall of the bone style, apple cider, BBQ sauce	56
<b>Smoky Corn-Fed Baby Chicken</b> <i>half/full</i> honey, citrus, blackened chicken marinade	36/64
<b>Smoked Beef Brisket</b> two way cooked, herb jus, roasted garlic	59
<b>Wagyu Beef Cheek</b> 8-hours slow cooked, mash, confit carrot	59
<b>BBQ Root Veggie Platter</b> <i>VG, GF, DF</i> beets, carrots, smoky mayo	35

*\*Items are not included for All-inclusive+ Meal plan, 25% discount applies.*

*VG=Vegan, V=Vegetarian, GF=Gluten-free,  
SF=Shellfish, DF=Dairy-free, N=Nuts*

*Prices in USD, included service charge & GST  
Menu & prices are subject to change*

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## GRILLED SEAFOOD

*Maldivian Lobster <i>Price per 100grams GF, SF</i>	18
*King Prawns ± 500 / ± 1000grams <i>GF, SF</i>	65/125
Maldivian Reef Fish ± 200grams <i>GF</i>	32
Maldivian Yellowfin Tuna ± 200grams <i>GF</i>	34
*Tasmanian Salmon ± 200grams <i>GF</i>	56

## GRILLED MEAT

Australian Black Angus Beef Striploin ± 300 grams <i>GF</i>	62
*Australian Black Angus Beef Tenderloin ± 200 grams <i>GF</i>	68
*US Porterhouse ± 800 grams <i>GF</i>	195
*US Beef Tomahawk ± 900 grams <i>GF</i>	250
*Australian Lamb Chops ± 300 grams <i>GF</i>	70
Duroc Pork Tomahawk ± 300 grams <i>GF</i>	63
Corn-Fed Chicken Breast ± 250 grams <i>GF</i>	49

## SAUCES

Chimichurri <i>VG, GF, DF</i>	4
Green Peppercorn Sauce	4
Romesco <i>VG, DF, N</i>	5
Spicy Mumbo <i>V, GF, DF</i>	5
Tangy Dijon Ale <i>V, DF</i>	5
Béarnaise <i>GF</i>	5
Lemon Garlic Butter <i>V, GF</i>	5

## SIDES

Sweet Potato Chips <i>VG, DF</i> chili, mayonnaise	14
Mushroom Skewers <i>V, GF</i> parsley, garlic, ghee	15
Grilled Artichoke Flowers <i>V, GF</i> herb butter	15
Boawa No Boawa <i>VG, GF, DF</i> sweetcorn, charcoal, tarragon aioli, pimento	15
Cauliflower Broccoli Gratin <i>V</i> cream, mustard, crumbs, parsley	15
Feta Steak <i>V, GF</i> extra virgin olive oil, oregano, chili	15
Baked Hela Potato <i>V, GF</i> curry leaf, sour cream	15
Mashed Potato <i>V, GF</i> choice of : plain or garlic	15

## DESSERTS

BBQ Banana <i>V, GF</i> frozen yogurt, banana sprinkles, banana chips	18
Smoky Chocolate Lava Cake <i>V</i> gooey burnt marshmallow, raspberry sauce	22
Tropical Fruit Platter <i>VG, GF</i> freshly sliced fruits	22

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	GLASS	BOTTLE
<b>BUBBLES</b>		
Jaume Serra Brut Rose Cava DOC, <i>Spain</i>	15	73
Cantina Montelliana Extra Dry Prosecco Veneto, <i>Italy</i>	14	65
Ernest Rapeneau Brut Champagne, <i>France</i>	24	100
Fontanafredda Le Fronde Moscato d'Asti Piedmont, <i>Italy</i>		80
*Bodega Muga Conde de Haro Brut Rioja, <i>Spain</i>		130
<b>ROSÉ</b>		
Appetit de France Syrah Rose, <i>France</i>	17	71
Clarendelle Rosé by Chateau Haut Brion Bordeaux, <i>France</i>	20	95
*Azienda Cavalchina Bardolino Chiaretto Veneto, <i>Italy</i>		100
*Minuty M Rosé Cotes de Provence, <i>France</i>		105
<b>WHITE</b>		
Cono Sur 'Bicicleta' Chardonnay, <i>Chile</i>	15	68
Zaccagnini 'Tralcetto' Pinot Grigio IGT Abruzzo, <i>Italy</i>	14	65
Starborough Sauvignon Blanc Marlborough, <i>New Zealand</i>	14	75
Herbstlicht Riesling Trocken, <i>Germany</i>	16	75
Storypoint Chardonnay California, <i>USA</i>	16	80
La Vierge Original Sin Sauvignon Blanc Walker Bay, <i>South Africa</i>	16	75
Clarendelle by Chateau Haut Brion Bordeaux, <i>France</i>	19	90
*La Scolca Gavi Cortese Piedmont, <i>Italy</i>		100
*Bodegas Muga Blanco Macabeo Rioja, <i>Spain</i>		100
*Tenuta Le Calcinaie Vernaccia di San Gimignano Toscana, <i>Italy</i>		110
<b>RED</b>		
Chateau Souverain Merlot California, <i>USA</i>	14	65
Storypoint Cabernet Sauvignon California, <i>USA</i>	16	80
Toro Centenario Malbec Mendoza, <i>Argentina</i>	14	65
Antinori 'Santa Cristina' IGT Toscana, <i>Italy</i>	14	70
Crudo Organic Nero D'Avola-Cabernet Sauvignon IGT Sicily, <i>Italy</i>	14	65
Puntí Ferrer Reserva Carmenère Rapel Valley, <i>Chile</i>	17	85
Clarendelle by Chateau Haut Brion Bordeaux, <i>France</i>	19	100
*La Vierge Nymphomane Blend Hemel-en-Aarde Ridge, <i>South Africa</i>	16	75
*Catena Zapata Malbec Mendoza, <i>Argentina</i>		100
*Tenuta Le Calcinaie Chianti Colli Senesi DOCG Toscana, <i>Italy</i>		105
Richmond Plains Pinot Noir South Island, <i>New Zealand</i>		130

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		GLASS	BOTTLE
<b>COCKTAILS</b>			
*Solero Coco		16	
light rum, coconut rum, passion fruit, coconut cream, vanilla			
*Just A Little Drink		16	
Irish whiskey, bailey's, espresso, cardamon			
*Clarified Negroni		16	
gin, sweet vermouth, campari			
*Hanky Panky		22	
peach, strawberry, kiwi, dry rose wine			
<b>BEERS</b>			
Estrella Damm, <i>Spain</i>			9
Lion's Lager, <i>Sri Lanka</i>			9
Corona, <i>Mexico</i>			13
<b>CHILLED JUICES</b>			
Apple		7	
Orange		7	
Mango		7	
Pineapple		7	
<b>FRESH JUICES</b>	Seasonal Availability	13	
<b>SOFT DRINKS</b>			
Sprite		7	
Coke		7	
Fanta		7	
Soda Water		7	
Tonic Water		7	
<b>WATER</b>			
*Acqua Panna, <i>Italy</i>			11
*San Pellegrino, <i>Italy</i>			13
<b>COFFEE</b>			
(HOT/ICED)			
Espresso		5	
Double Espresso		7	
Cappuccino		7	
Americano		5	
<b>TEA</b>			
(HOT/ICED)			
English Breakfast		5	
Earl Grey		5	
Pure Green		5	
Chamomile		5	

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