

# SANDIES

BATHALA  
MALDIVES

## ROMANTIC CANDLE LIGHT DINNER ON THE BEACH

### FROM THE LOBSTER MENU

#### Welcome

MINI PIZZA MARGARITA & BEEF SALAMI

#### Starter

##### LOBSTER CATALANG

Steamed lobster medallion, crispy mix lettuce salad, lemon juice, olive oil

#### Pasta

##### LOBSTER RISOTTO WITH COGNAC

fresh lobster, basil leaves, fresh tomato julian served with Rockmelon shells

#### Main Course

##### Grilled LOBSTER or STEAMED LOBSTER or LOBSTER THERMIDOR

Baby vegetables, turmeric potato and creamy lemon garlic sauce

#### Dessert

EXOTIC FRUIT PLATTER

4- COURSES- USD 140 pp

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## ROMANTIC CANDLE LIGHT DINNER ON THE BEACH

### FROM THE BUTCHER MENU

#### Welcome

MINI PIZZA MARGARITA AND SALAMI

#### Starter

GREEN TEA SMOKE WITH BEEF CARPACCIO  
With Italian dressing

#### Pasta

TAGLIATELLE WITH BOLOGNESE RAGOUT

#### Main Course

AUSTRALIAN ANGUS BEEF

With garden vegetables & red wine sauce

#### Dessert

COCONT CHOCOLATE HALF-MOON

With passion mousse chocolate & strawberry coulis

4- COURSES- USD 95 pp

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## ROMANTIC CANDLE LIGHT DINNER ON THE BEACH

### FISH MENU & SEAFOOD MENU

#### Welcome

MINI PIZZA MARGARITA AND FOCACCIA BREAD

#### Starter

MARINATED WITH ORANGE & CELERY SEA BASS FISH CARPACCIO

With crispy lettuce salad, olive and passion fruit dressing

#### First Course

SAFFRON RISOTTO WITH GRILLED OCTUPUS

#### Main Course

GRILLED SEA FOOD

King prawns, cuttlefish & sea bass fish lemon butter sauce, with mix salad

#### Dessert

ORANGE PANNA COTTA

With berry sauce

4- COURSES- USD 90 pp

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## ROMANTIC CANDLE LIGHT DINNER ON THE BEACH

### VEGETARIAN MENU

#### Welcome

MINI PIZZA MARGARITA AND FOCACCIA BREAD

#### Starter

CAPRESE SALAD

With balsamic glaze reduction & basil pesto

#### First Course

HOMEMADE TORTELLINI

With eggplant, mushroom & red bell pepper sauce

#### Main Course

CHICK PEAS PATTY

With zucchini cream & grilled tofu, crispy potato chips

#### Dessert

ORANGE PANNA COTTA

With berry sauce

4- COURSES- USD 75 pp