



*Destination
Dinners*





Endless Shrimps

\$ 60++ Per Person

SEAFOOD PANCAKES

Five types of seafood tossed in lemon white butter sauce and wrapped with Homemade pancakes, Parmigiano- Reggiano & Saffron Sabayon
Garden baby leaves, Chili oil & Aged Balsamico

CAPPUCCINO

Chef's Signature Shrimp & Lusty Crabmeat Cappuccino
Cinnamon puff pastry Grissini

Freshly Baked Bakers basket with Homemade Compound Butter

MOUTH REFRESHING

Fresh Celery & Green Apple whip

GARLICKY GRILLED PRAWNS

Grilled Jumbo Prawns, Cajun fried potatoes, steamed broccoli
Garlic butter, In-house secret sauce & fresh lemon

Or

SEASIDE SHRIMP TRIO

Hand-Dipped Jumbo Shrimps tossed in flaky coconut & fried until perfectly crisp
Giant scampi dipped in rich garlic sauce
Our famous Shrimp Linguini Alfredo
Thai sweet chili, Steamed vegetable & Lemon

Or

PRAWN FREE-STYLE

[Please meet our service crew to prepare the prawn to your liking]

MILLE-FEUILLE

Raspberry buttercream Mille Feuille, Mermaid Ice Cream
Ginger passion glaze

Or

FRESH FRUITS

Chilled Tropical fruit platter with mint whipped cream



Steak House

\$ 65++ Per Person

CURED BEEF SALAD

Home Cured Peppered blackened beef, baby vegetable & dressings

ESSENCE OF CHICKEN

Cream of Chicken & Mushroom soup

SOUP OF THE DAY (V)

[Please meet our service crew for available choices]

Served with

Freshly Baked Bakers basket with Homemade Compound Butter

MOUTH REFRESHING

Mint whip with Lemon

BUTCHERS BLOCK

Herb & Cinnamon Marinated "Fillet Mignon"

House Signature Potato overbake, forest mushroom, Veg puree & infused oils

Mesclun melody mix, Rich Dripping sauce

Or

CHEFS MEAT TASTING BOARD

Minute streak, burned hollandaise, Beef bacon tossed Ciabatta

Beef Barbacoa stuffed yorkies, Pickled Jalapenos, Olives & mix peppers

Slow-Cooked Lean beef, caramelized onion marmalade & beef dripping sauce

Sticky Chili- Plum glazed chicken wings

DARK & WHITE CHOCOLATE MOUSSE

Mix berry compote with Cinnamon foam, Kahlua & mix fruit Shooter

Or

TROPICAL FRUIT PLATTER

Assorted seasonal fruits, Chilled Babana Lassi



Romantic Lobster Dinner

\$ 90++ Per Person

AMUSE BOUCHE

Chef's generous welcome treat

MALA SAMPLER PLATTER

Dill Rusted Smoked salmon, Mesclun Melody mix, Chili spiced cheese Nachos
Three cheese cooler

ESSENCE OF WHITE ASPARAGUS

Cream of Fresh Asparagus soup with virgin olive oil & parsley (V)
Served with
Freshly Baked Bakers basket with Homemade Compound Butter

MOUTH REFRESHING

Zesty orange whip with kafir lime

LOCAL LOBSTER

Grilled fresh lobster - 500gm & Steamed vegetable,
Trio of Potatoes- Mash potatoes, Shoe String potatoes, Cajun Crisp
Garlic butter, Lemon Beurre Blanc

Or

ROCK LOBSTER TAIL

Day- Boat Asian Lobster Wood- Grilled to perfection with fresh Parsley butter
Wild mushroom Arborio Rissoto & steamed broccoli
Garlic butter sauce & Fresh lemon

Or

LOBSTER FREE-STYLE

(Please meet our service crew to prepare the lobster for your liking)

MALAHINI SIGNATURE NO BAKE CHEESE CAKE

Lemon & Raspberry Cheesecake, Frozen Passionfruit glazier
Homemade chocolate chip finger cookies

Or

FRESH FRUITS

Chilled Tropical fruit platter with mint whipped cream



Splenders of Love

\$ 130++ Per Person

INSALATA CAPRESE WITH REEF FISH GRAVLAX

Sliced Sweet Cluster Tomato, Marinated Buffalo Mozzarella, Genovese Basil Leaves
Cinnamon Cured Reef Fish Carpaccio, Chopped Eggs, Basil Oil

Or

MAAGA SIGNATURE TROPICAL MIXED SALAD (V)

Japanese Cucumber, Cherry Tomato, Rainbow Peppers, Mixed Olives, Green Apple,
Cherkins, Capers, English Parsley, Basil, Romaine Leaves, Honey Mustard Vinaigrette

ESSENCE OF SEAFOOD & TOMATO

Seafood marinara mix, Oven dried tomato, Zesty orange & Heavy Basil Cream

Or

SOUP OF THE DAY (V)

[Please meet our service crew for available choices]

Served with

Freshly Baked Bakers basket with Homemade Compound Butter

MOUTH REFRESHING

Zesty orange whip with kafir lime

CHAR-GRILLED MIX SEAFOOD COMBO

Basil & Garlic Lobster, Indian Ocean Giant Scampi, Green-Lipped mussels, Ink-fish & Baby octopus
Steamed broccoli, Cajun Fries & Secret MALA- Seafood sauce

Or

A CLASSIC Tournedos Rossini & Lamb

Herb Marinated Tenderloin steaks, Orange & Cheese crusted rack of Lamb,
White truffle infused Melody Potato Gnocchi,
Forest mushroom Ragout, Steamed Vegetable with Carbenet Merlot Jus

Or

CRISPY NORWEGIAN SKIN SALMON

Seared Fillet of Fresh Salmon, Brown Onion Hash brown, Asparagus spares, Parsley cream
Roma Tomato & pineapple marmalade

DESSERT TRIO

Passion fruit & Strawberry Jelly Panna Cotta,
Mix berry Cooler, White & dark chocolate truffles with mix nuts

Or

TROPICAL FRUIT PLATTER

Assorted seasonal fruits, Chilled Babana Lassi



Seafood BBQ

\$ 65++ Per Person | Minimum 10 pax

STARTERS & SALADS

Assorted Sushi & Sashimi
Home Cured Fish with Grated Egg
Chicken Hawaii Salad
Beet Root Salad with French Feta
Traditional Greek Salad
Salad Nicoise
Tea Eggs

Single Salads - Carrots, Cabbage, Lettuce, Tomato, Cucumber,
Accompaniments - Capers, Gherkin, Olives, Lemon, Sundried Tomato

Dressings - Chili Soy, Chili Vinegar, 1000 Island, Cocktail

SOUP

Roasted Pumpkin Soup

Assorted Mini Bread Display

Cheese Bread, Hard Roll, Soft Roll, Brown Bread, Rex Milano

HOT DISHES

White Rice
Jacket Potato with Sour Cream
Medley of Vegetable
Grilled Corn on the Cob

GRILL CONTENTS WITH

Lagoon Prawns
Calamari
Baby Octopus
Green Lip Mussels
Crabs
Reef Fish / Tuna
BBQ Chicken
Beef Steak
Chicken Garlic Sausages

LIVE ACTION

Homemade Noodles with Seafood & Vegetable
Sauces- BBQ / Black Pepper / Garlic Butter

SELECTION OF SWEETS



Romantic Bonfire Private BBQ

\$ 120++ Per Person

[Private bonfire | Heart shape on the beach with candles]

STARTER

Marinated Green-Lipped Mussels & Ink-Fish with & Well Known Salad Niçoise
Nacho Chips, Greek Yoghurt with Virgin Olive Oil

SOUP OF THE DAY (V)

Well known Cream of Forest Mushroom with Sun Blushed Tomato Floats

Freshly Baked Bakers Basket with Homemade Compound Butter

FROM THE GRILL

Chicken Satay - Indonesian Style Chicken Skewers

BBQ Chicken

Chicken Garlic Sausages

Beef Medallions

Marinated Lagoon Prawns

Calamari Skewers

Reef Fish or Yellow-Fin Tuna

Accompanied with

Hot BBQ Sauce, Garlic Butter, Homemade Spicy Thai Sauce
Medley of Grilled Vegetable, Corn on the Cobs & Home-made Fries

DESSERT

Flambé Fresh Fruits with Vanilla Ice Cream (A)

(A) - Contains Alcohol
(V) - Vegetarian Option





MALAHINI
KUDA BANDOS