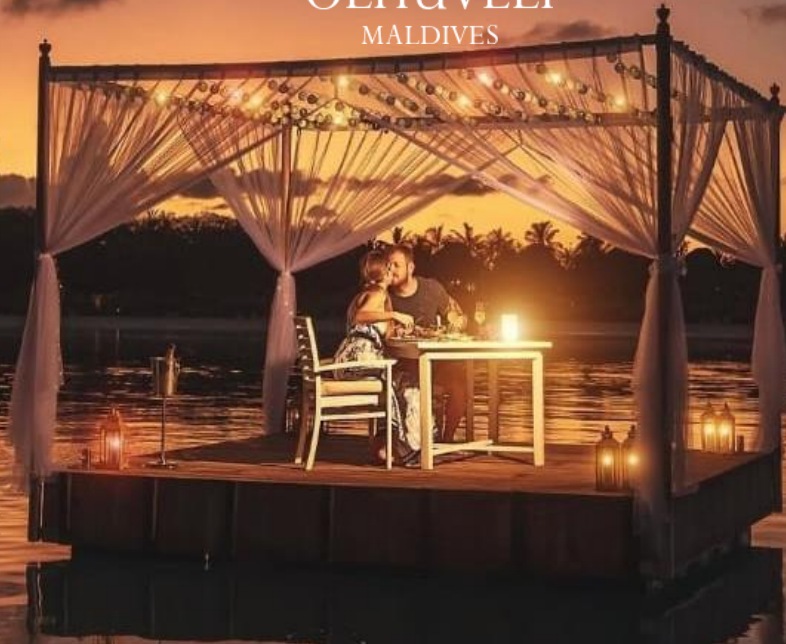




SUN SIYAM  
OLHUVELI  
MALDIVES



## FLOATING PLATFORM DINNER

A secluded beautiful setting floating in the lagoon where you can embrace the beautiful night view and share an intimate dinner with your loved one

**USD 469 per couple**

For more information and booking please dial "0" or "2211" extension number.  
Price is in US Dollars, and is subject to 10% service charge and 16% GST.

[www.sunsiyam.com](http://www.sunsiyam.com)

A SUN SIYAM RESORT



SUN SIYAM  
OLHUVELI  
MALDIVES

## FLOATING PLATFORM DINNER

EXPERIENCE BBQ DINNER FROM THE SEA

### STARTER

#### Pan-Seared Tuna

With avocado, soy, ginger, lemon and chukka salad

OR

#### Stuffed Grilled Calamari

Green Redone Salad and Roasted Tomato Salsa

OR

#### Tomato Carpaccio

Thinly sliced tomato, rocket leaves,  
herb marinated feta cheese with pesto oil

OR

#### Three Color Carpaccio

Pepper and herb marinated tuna,  
red snapper, salmon belly, rocket leaves  
shaved grana padano, orange olive oil,  
lemon and white balsamic dressing

### SOUP

#### Mango Soup

Creamy mango and spinach curry soup  
with lobster tails

OR

#### Reef Fish, Lemongrass & Coconut Broth

Fresh herbs, diced of fresh fish and  
coconut cream flower soup

OR

#### Sweet Corn & Egg Drop Soup

Fresh sweet corn, egg soup with salt and  
pepper garnish with spring onions and coriander

OR

#### Versatile Veg Soup

Freshly cooked seasoned vegetables  
and clear tomato flavor soup

### FROM THE GRILL

#### Fresh Lobster

Marinated with herbs and lemon

OR

#### King Prawns Thermidor

OR

#### Fresh Maldivian White Snapper Fillet

Marinated with thyme

OR

#### Salmon Steak

Marinated with dill and lime

### SIDES & SAUCES

Steamed Rice, Lemon Butter Sauce,  
Cajun Spicy Wedges Potato, Creamy Garlic Sauce,  
Seasoned Char Grill Vegetables, Béarnaise Sauce

### DESSERT

#### Blueberry Crème Brûlée

OR

#### Chocolate Espresso Pave

OR

#### White Chocolate and Berry Cheesecake

OR

#### Chocolate Mousse Log

OR

#### Seasonal Fresh Fruit Platter

Booking required.

For more information and booking please contact In-Villa Dining by dialing "2211".

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## FLOATING PLATFORM DINNER

EXPERIENCE BBQ DINNER FROM THE LAND

### STARTER

#### Pepper Seared Australian Angus Beef Carpaccio

Shaved grana padano cheese with rocket leaves  
and orange citrus olive oil dressing

OR

#### Greek Salad

Olives, feta cheese, onion, bell pepper,  
Tomato, oregano and lemon dressing

OR

#### Tomato Caprese Salad

Buffalo mozzarella cheese and fresh pesto dressing

OR

#### Salmon and Caviar Salad

Smoked salmon in garden green, poached asparagus,  
balsamic and wild berry reduction

### SOUP

#### Tomato Fresh Basil Soup

Fresh herbs and garlic toasted bread

OR

#### Creamy Mushroom Soup

Served with cheese toasted and white truffle oil

OR

#### Seafood Tom Yum Clear Soup

Fresh herbs, fresh vegetables and coriander

OR

#### Lobster Bisque Soup

Lobster bisque, fresh wild lobster, heavenly creamy,  
tomato paste, onion and saffron

### FROM THE GRILL

#### Wagyu Beef Sirloin Steak

Marinated with rosemary and thyme

OR

#### Australian Black Angus Beef Steak

Marinated with rosemary and garlic

OR

#### Rack of Lamb

Marinated with mustard and herbs

OR

#### Half Chicken

Marinated with tarragon pepper

OR

#### Fresh Maldivian Lobster

Marinated with lemon and garlic

OR

#### Tuna Steak

Marinated with dill and sage

### SIDES & SAUCES

Baked Jacket Potato on Sour Cream, Red Wine Jus,  
Creamy Pepper Sauce, Truffle Mashed Potato,  
Char-Grilled Seminole Vegetables, Cream Garlic Sauce,  
Homemade Honey Barbecue Sauce

### DESSERT

#### Chocolate Mousse Cake

With mix berry compote

OR

#### Bake Cheesecake Parfaits

OR

#### Double Chocolate Mousse in Glass

OR

#### Coconut and Fresh Parfait

OR

#### Seasonal Fresh Fruit Platter

Booking required.

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