

SIYAM WORLD

Experiences

AMILLA BBQ

MIXED BBQ (\$350 PER PERSON)

Classic caesar salad with pan seared scallops

French onion soup with gruyere cheese flute

Tenderloin steak, half lobster, pork loin, reef fish fillet, salmon fillet

Baked jacket potato with sour cream and cheese, grilled corn on the cob

Mushroom cream sauce, lemon and dill cream sauce

chocolate chip tiramisu

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Please inform our islander should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes

SEAFOOD BBQ (\$275 PER PERSON)

Grilled mixed vegetables with scallop
saltimbocca and basil pesto

Saffron seafood chowder

Tiger prawns, half lobster, reef fish fillet,
salmon fillet

Baked jacket potato with sour cream
and cheese, grilled corn on the cob

Bearnaise sauce, lemon dill cream sauce

Trio of mango, strawberry and kiwi tartlettes

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MEAT BBQ (\$255 PER PERSON)

Parma ham with melon and basil salad

Leek, potato and chicken broth

Tenderloin steak, lamb cutlet, chicken skewer, pork loin, veal bratwurst

Baked jacket potato with sour cream and cheese, grilled corn on the cob

Bearnaise sauce, mushroom cream sauce

New york cheesecake with strawberry compote

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VEGETARIAN BBQ (\$215 PER PERSON)

Grilled marinated zucchini, eggplant
and fennel with feta cheese, basil pesto
and pine nuts

Roast tomato soup with croutons
and basil oil

Grilled vegetable lasagne with spinach
and cheese

Creamy mushroom, grain mustard and
tarragon ragout

Artichoke, asparagus and olive couscous

Baked jacket potato, grilled corn on the cob

Tomato and cumin sauce

Chocolate slice with caramelised orange
and vanilla ice cream

Our exclusive bbq’s come with your own
private chef and waiter

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SIYAM WORLD ROMANCES

BEACH SET DINNER MENU 1 (\$195 PER PERSON)

Hot and sour grilled thai beef salad
with mango

Saffron seafood chowder

Mango sorbet

Gratinated salmon with mushrooms and
tomatoes on wilted spinach leaves
With white wine and pommery mustard
cream sauce

Chocolate chip tiramisu

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BEACH SET DINNER MENU 2
(\$225 PER PERSON)

Sunset cold canapes

Platter of iberico charcuterie with tomato
fondu and garlic baguette

Marseille style tomato and black
mussel broth

Mango sorbet

Garlic confit stuffed roast rack of lamb
on de puy lentils

Warm churros with vanilla ice cream
and dark chocolate sauce

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BEACH SET DINNER MENU 3
(\$275 PER PERSON)

Sunset cold canapes

Grilled mixed vegetables with scallop
saltimbocca and basil pesto

Lobster bisque with gratinated curry sabayon

Teriyaki glazed salmon with charred
broccolini and shiitake mushrooms

Mango sorbet

Fillet of beef and pan roasted duck foie
gras with wilted spinach, potato
gratin and port wine jus

Warm sticky toffee and date pudding with
vanilla ice cream

Hand made pralines

**All courses will be prepared for you in our kitchens and
delivered to your table at your chosen location on the
resort**

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OYALI BREAKFAST (\$199 PER COUPLE)

CONTINENTAL FLOATING BREAKFAST

Freshly squeezed orange juice

Plain croissant, almond croissant,
pan au chocolate blueberry muffin, mango
danish, sweet brioche, cinnamon and raisin
pinwheel

Brown and white toast

Orange marmalade, strawberry jam,
blueberry jam, honey and butter

Mango, kiwi fruit, rock melon, grapes,
pineapple and strawberries

Birchermuesli with fresh blueberries and
hazelnuts

Assorted iberico cold cuts

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Smoked salmon and steamed prawns,
horseradish cream and capers

Gruyere, gorgonzola, buffalo mozzarella
and camembert vegetable cruditees,
dried fruit, nuts and truffled honey

AMERICAN FLOATING BREAKFAST

Freshly squeezed orange juice

Plain croissant, almond croissant,
pan au chocolate blueberry muffin, mango
danish, sweet brioche, cinnamon and raisin
pinwheel

Brown and white toast

Orange marmalade, strawberry jam,
blueberry jam, honey and butter

Mango, kiwi fruit, rock melon, grapes,
pineapple and strawberries

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Buttermilk pancake stack with blueberry compote, Pecan nuts, cream and canadian maple syrup

Fried eggs with bacon, sausage, hash browns, mushrooms and tomato

ETHEREVARI LUNCH (\$150 PER PERSON)

PICNIC BASKET

Marinated grilled vegetables with basil pesto and pine nuts

Quail egg and potato salad with curried mayonnaise and chives

Roasted cherry tomatoes with extra virgin olive oil, cracked pepper and garlic chips

Cucumber, pineapple and chili salad

Balsamic vinaigrette, thousand island dressing

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Baguette, dark rye and pita bread

Milano salami,

Ham

Roast chicken breast

Cold roast beef

Cheddar cheese, gruyere cheese

Marinated olives

Hummus

Babaganoush

Tzatziki

Apple pie

Tropical fruit

Cold roast beef

PICNIC BASKET VEGETARIAN

Marinated grilled vegetables with basil pesto and pine nuts

Quail egg and potato salad with curried mayonnaise and chives

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Roasted cherry tomatoes with extra virgin
olive oil, cracked pepper and garlic chips

Cucumber, pineapple and chili salad

Roasted mushrooms with thyme and lemon

Moroccan cous cous salad with roasted
almonds and dried apricots

Balsamic vinaigrette, thousand island
dressing

Baguette, dark rye and pita bread
cheddar cheese, gruyere cheese

Marinated olives

Hummus

Babaganoush

Tzatziki

Apple pie

Tropical fruit

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