

Private Picnic Lunch

Baros Selected Canapés
Non-Vintage Prosecco Extra Dry (750ml)
or
Non-Alcoholic Sparkling (750ml)

Fresh Garden Greek Salad
Olive Oil and Fresh Lemon

Chilled Tiger Prawns
Calypso Sauce, Tasmanian Smoked Salmon, Pumpernickel Bread and Dill
Cream Cheese

Artisan Cheese Platter
Grapes, Crouton, Walnut and Dry Fruits

Japanese Sushi and Sashimi Box
Pickled Ginger, Wasabi and Soy Sauce

Roasted Chicken Breast
Marinated Vegetable and Lemon Herb Mayonnaise

Tropical Fruit Platter
or
Chocolate Mud Cake

\$550 per Couple on Island
\$650 per Couple on Piano Deck
\$750 per Couple Sandbank
\$750 per Couple Nooma

(A) Alcohol (V) Vegetarian (N) Nut (GF) Gluten Free
Please Notify Our Team If You Have Any Allergies Of Special Dietary Requirements
Above Prices Are in US Dollars and Are Subject To 10% Service Charge And 17% GST

Seafood Feast

Baros Selected Canapés
Non-Vintage Prosecco Extra Dry (750ml)
or
Non-Alcoholic Sparkling (750ml)

Tuna Rocket Salad (GF)
Pan-seared Tuna with Fresh Rocket Salad,
Cherry Tomato and Avocado

Seafood Soup (GF)
Prawn and Salmon with Mixed Garden Vegetables,
Fresh Cherry Tomato and Parmesan Cheese

Seafood Platter (GF)
Indian Ocean Lobster, Tiger Prawns Skewer and Yellow Fin Tuna
Pumpkin Puree, Grilled Vegetables and Lemon Herb Sauces

Dark Chocolate and Kahlua Mousse (V, A)
White Chocolate, Mint and Milk Chocolate Soil

or

Tropical Fruit Platter

\$675 per Couple on Island
\$775 per Couple on Piano Deck
\$875 per Couple Sandbank

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Baros Barbeque

Baros Selected Canapés
Moët & Chandon Imperial Brut NV (750ml)
or
Non-Alcoholic Sparkling (750ml)

Beef Carpaccio (GF)
Wild Rocket Salad, Aged Parmesan, Balsamic Reduction and Truffle Oil

Rocket Bocconcini (V)
Wild Mushroom, Balsamic Olive Oil Dressing and Cocoa Dust

Australian Wagyu Tenderloin and Lamb Chop (GF)
Marinated with Mustard and Peppercorn, Truffle Mash, Grilled Vegetable
and Rosemary Jus

or

Baby Chicken Thigh (GF)
Marinated with Mustard, Thyme, and Mushroom Sauce

Baros Tiramisu (V)
Fresh Strawberry Milk Chocolate

or

Tropical Fruit Platter

\$675 per Couple on Island
\$775 per Couple on Piano Deck
\$875 per Couple Sandbank

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Taste of Asia

Baros Selected Canapés
Champagne Brut NV (750ml)
or
Non-Alcoholic Sparkling (750ml)

Omakase
Sashimi, Nigiri, Maki Roll with Soya, Ginger Pickle and Wasabi

Vietnamese Rice Paper Roll (GF)
Poached Prawn, Vegetable, Rice Noodles, Mint
and Nuoc Cham Sauce

Thai Green or Thai Red Curry (N, GF)
Reef Fish, Chicken or Beef
Coconut Milk, Beans Sprout, Green Eggplant, Water Chestnut and Steam
Jasmine Rice

Thai Mango Sticky Rice (V, GF)
Grated Coconut, Mango, Coconut Sauce and Basil

or

Tropical Fruit Platter

\$675 per Couple on Island
\$775 per Couple on Piano Deck
\$875 per Couple Sandbank

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Maldivian Experience

Maldivian Canapés
Champagne Brut NV (750ml)
or
Non-Alcoholic Sparkling (750ml)

Octopus Salad
Slow Poached Octopus, Curry Flavour Confit Potato,
Kopee Fai Leaves, Fresh Coconut and Herbs

Copyfathu Satani
Bajiyaa and Masroshi

Maldivian Yellow Fin Tuna Curry (GF)
Spicy Curry, Coconut Milk, Fresh Tomato, Curry Leaves

OR

Lobster Curry
Coconut Roti and Steam Rice

Maldivian Pirini (V, N)
Semolina Pudding, Candied Screwpine,
Kanamadhu Nuts and Coconut Sauce

or

Tropical Fruit Platter

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\$775 per Couple on Piano Deck
\$875 per Couple Sandbank

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Seafood Celebration

Baros Selected Canapés
Champagne Brut NV (750ml)
or
Non-Alcoholic Sparkling (750ml)

Black Mussels (GF)
Mixed Lettuce, Cherry Tomato, Red Reddish, and Fresh Lemon

Chilled Seafood Extravaganza Platter (GF)
Line Caught Yellow Fin Tuna
Spiced Reef Fish, Cocktail Sauce, Horseradish Dip,
Tatar Sauce and Lime Cheeks

with Rocket Salad (V)
Tomato, Crispy Garlic Croutons, Parmesan
and Balsamic Dressing

Coconut Panna Cotta (V, N)
Passion Fruit Coulis and Almond Tuile

or

Tropical Fruit Platter

Artisan Cheese Selection
with Grapes, Onion Marmalade, Crackers (V)

\$675 per Couple on Island
\$775 per Couple on Piano Deck
\$875 per Couple Sandbank
\$1250 per Couple Nooma

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