



LIFESTYLE

Cinnamon
VELIFUSHI
Maldives

Marquee Dinner

Amuse

Chef's Special

Starter

**Pan fried Sea Scallops marinated with Blood Orange and Thyme glaze
Served with Onion and Gruyere Cheese Tartine**

Soup

Chinese style Crab and Corn Soup

Main Course

**Grilled Spiny Lobster and Lagoon Jumbo Prawns served with garlic butter sauce, baby
vegetables and Aromatic Thai Herb Risotto**

Dessert

Dark Chocolate Cream Cheese Torte served with fresh mix fruit and Melba Sauce

USD 140 per person

All Prices are inclusive of 10% Service Charge and 12% Goods and Service Tax