



LIFESTYLE

Cinnamon
VELIFUSHI
Maldives

Romance Under the Stars

Amuse

Chef's Special

Starter

Norwegian Smoked Salmon, Pear, Fennel and Walnut salad

Soup

Cream of Wild Mushroom Soup with Carrot and Tangerine Foam

Main Course

Sicilian Style Beef Tenderloin Steak, Pink Peppercorn Sauce

Served with Buttered Baby Vegetables and Crispy Fried Potato Wedges

Or

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

Dessert

Dark and White Chocolate Mousse with Mixed Berry Coulis

USD 110 per person

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