

HOT ROCK



Restaurant & Bar

**Join us Daily
from 1000 till 2300 hours**

IN CASE OF SPECIAL DIETARY OR ALLERGIES TO SPECIFIC INGREDIENTS, PLEASE LET US KNOW

Prices Include 12% GST and Service Charge

01042015



Welcome to Hot Rock Restaurant & Bar

What is Hot Rock?

hot rock is a truly amazing dining experience

hot volcanic rocks are delivered to your
table with your main course

hear the sizzle and smell the aroma of your meal
cooking before your very eyes

begin by cutting bite sized pieces and place them on the
hot rock for a few minutes until cooked to perfection

each bite is juicy and delicious
the best part is...you're the chef

Enjoy Your Dinner!

Starters

Roasted Pumpkin Soup

served in a freshly baked bread bowl

Grilled Garlic Bread

topped with melted cheese

Chef's Salad

crispy lettuce, tomatoes, bell peppers, cucumbers, red radishes, hard boiled egg wedges and ham served with garlic yoghurt dressing

Chicken and Avocado Salad

slices of chicken breast with avocado balls, served on a vegetable salad with a honey balsamic dressing

Montaigne Salad

cherry tomatoes, crispy lettuce, bean sprouts and spring onions served with balsamic and pumpkin seed oil dressing and sprinkled with roasted sesame and pumpkin seeds

Baked Scampi Wrapped in Bacon

with wasabi seafood sauce

Fish and Seafood

Maldives Tuna or Reef Fish

Salmon
pacific filet

Prawns & Scallops

Vegetarian Platter
assorted fresh seasonal vegetables
and sweet pineapple served with a balsamic glaze

all main courses are served with steamed
seasonal vegetables and your choice of potato wedges,
baked potatoes or french fries

Home Made Sauces
yoghurt and cucumber, mint BBQ, green peppercorn,
mustard and gherkin, fruity sweet & sour, nutty satay,
herb & garlic or lemon butter

hot rocks are sprinkled with pure sea salt
please advise your waiter if you prefer
a no sea salt alternative

Caution
hot rocks are very hot...do not touch them
chicken must be cooked well done!

Meat and Game

Garlic Herb Chicken

boneless chicken breast with garlic herb seasoning

Beef Sirloin from Australia

lean & healthy sirloin the way steak should taste!
gentleman's portion 250 grams
ladies portion 180 grams

Beef Filet from Brazil

gentleman's portion 250 grams
ladies portion 180 grams

Kangaroo Tenderloin from Australia

gentleman's portion 250 grams
ladies portion 180 grams

Lamb Tenderloin from New Zealand

gentleman's portion 250 grams
ladies portion 180 grams

Ostrich Filet from South Africa

gentleman's portion 250 grams
ladies portion 180 grams

Mixed Grill Combo Platter

Beef, Ostrich and Kangaroo filets
portion of 80 grams per cut

Other Seafood Delicacies

Portuguese Style Tiger Prawns

sautéed in butter, garlic, chopped green chili
simmered in rich white wine sauce

Garnishes: garlic toasted bread and tomato comfit

Asian Style Tiger Prawns

marinated in typical asian spice blend and coconut cream

Garnishes: garlic rice, mango chutney
and green cucumber salad

Queen Scallops

pan seared with cilantro gremolata, saffron, ginger and
lime butter served with green asparagus
and pumpkin mash

Grilled Maldivian Rock Lobster

plain grilled lobster served with chateau potatoes
and vegetables bouquet

Garnishes: garlic butter, spiced tomato chutney
and truffle cream

Desserts

Tropical Fruit Plate

Freshly Sliced Fruits in Season

Continental Cheese Plate

Selection of Cheddar, Blue & Brie Cheese
Served with Celery, Grapes & Crackers

Coconut & Lime Cheese Cake

Served with Strawberry Coulis

Knickerbocker Glory Sundae

Mixed Ice Cream Layered with Meringue,
Berries & Whipped Cream, Topped with
a Crispy Wafer & Nuts

Banana Split

Chocolate, Vanilla & Strawberry Ice Cream
with Fresh Local Banana,
Topped with Nuts, Cream & Syrup

Ice Cream (3 Scoops)

Chocolate, Vanilla, Strawberry, Coconut
& Mango

Belgium Chocolate Fudge Brownie

Served with Vanilla Ice Cream &
Chocolate Sauce

Pancakes

Banana & Peach Delicacy

Sweet Pancake Wrapped with Peach and
Banana, Mango Ice Cream,
Chocolate Sauce

Sweet & Tasty

Pancake Stuffed with Fresh Coconut,
Mango Ice Cream, Shaved Chocolate

Keep it Simple

Pancake Stuffed with Chocolate Served
with Vanilla Ice Cream, and Chocolate Sauce

Meeru Aphrodisiac

Pineapple Rolled in Pancake Served
with Coconut Ice Cream, Honey and Cinnamon

Maldives Dream

Pancake Wrapped with Fresh Banana
and Coconut, Served with Vanilla Ice Cream