

GROUPER GRILL

The Grouper Grill brings you a uniquely Maldivian dining experience.

Located on the main beach, with sounds of the lagoon lapping against the shore and enlivening strokes of the gentle sea breeze. Offering a selection of succulent seafood, mouth-watering meat and fish straight from the ocean, cooked on a stone grill for enhanced flavours.

All the prices are in US Dollars, includes 10% service charge and applicable taxes



GROUPER GRILL

TO START WITH

Tuna Poke F

Mango, Tuna tartar, cucumber, Black sesame

Nayarit Prawns Ceviche & Avocado S

Prawns marinated in lime juice and chili, Avocado

Maldivian Coconut Copyfathu Salad F

Crispy fried onions, Tuna and chili

Prawn Tempura S

Ponzu dipping sauce and Japanese coleslaw

Chef's Salad V

Chef's selection of mixed greens drizzled with light condiments

Green Pea Potato Croquet V

Served with roasted corn & peppers purée

Pan Seared Sea Scallops S

Pumpkin purée (Surcharge \$8)

Selection of Sushi & Sashimi F S

Served with condiments (Surcharge \$ 12)

SOUPS

Gazpacho V

Refreshing blend of tomatoes, cucumbers & peppers

Lobster Bisque S

Prawns & Tobiko (Surcharge \$10)

V Vegetarian F Fish S Seafood P Poultry B Beef L Lamb E Egg D Dairy A Alcohol N Nuts

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THE GRILL

"FROM THE SEA"

Fillet of Job Fish

Fillet of Red Snapper

Fillet of Reef Fish

Tuna Steak

Prawns

Maldivian Lobster - LIVE FROM THE POND

(Grilled – Thermidor – Indonesian Style) (Surcharge \$18 (100g)

Maldivian Fish - LIVE FROM THE POND

(Grilled – Steamed – Fried) (Surcharge \$8 (100g)

Jumbo Prawns

(Grilled – Thermidor – Indonesian Style) (Surcharge \$16)

"Grouper Grill" Signature Seafood Platter

Lobster, Tiger prawns, Reef fish fillet, Calamari, Crab, Scallops (Surcharge \$65)

SELECT YOUR SAUCE

Romesco - Salsa Verde - Tartar - Lemon & Butter

SELECT YOUR SIDE

Baked jacked potato - Creamy spinach - French fries - Sauté broccoli Mixed grilled vegetables - Steamed rice

"FROM THE LAND"

Grilled Tenderloin Steak

Grilled New Zealand Lamb Chop (Surcharge \$22)

Grilled Chicken Supreme

SELECT YOUR SAUCE

Red wine jus - Mint - Lemon & Herbs

SELECT YOUR SIDE

Baked jacked potato – Creamy spinach – French fries – Sautéed broccoli Mixed grilled vegetables – Steamed rice

Vegetable Tagliatelle V D

Tomato sauce, Herbs and Four Cheese

V Vegetarian F Fish S Seafood P Poultry B Beef L Lamb E Egg D Dairy A Alcohol N Nuts

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TO CONCLUDE WITH

Black Magic Cake E D

With red fruit sauce and vanilla crumble, chocolate glaze

Coconut Cheesecake E D N

With Star anise Mango compote

Duo of Chocolate Mousse E D (Gluten Free)

With homemade red sauce and mixed fruit compote

Apple Crumble Tart E D

Vanilla sauce, strawberry sauce, chocolate topping

Chocolate Volcano E D

Vanilla Butterscotch and Mixed Berries (Surcharge \$6)

Sorbets

Lime, Coconut, Raspberry and Passion Fruit

Fresh Fruits

Seasonal cut fruit platter