



Seafood Barbecue Dinner

Buffet Selection

Freshly shucked Pacific oysters
Spiced Kingfish ceviche, salsa fresco & smoky tomato dressing
Selection of Japanese nigiri sushi & California rolls, pickled ginger & wasabi
Grilled squid salad with, beans, garlic, chili & mizuna
Lagoon lobster cocktails with maharaja sauce
Black Mussel salad infused with Thai style sweet & sour dressing
Steamed jasmine rice
Forest mushrooms with wild rice, red onions, parsley & truffle oil
Sweet melon wrapped in Parma drunken on sambucca
Fresh mango, poached prawn & coconut salad
Buffalo mozzarella & roma tomato olive & caper salad
Grilled vegetables with balsamic vinaigrette
Island fries with spiced flying fish salt
Sautéed broccoli, garlic, chili, lemon & almond
Selection of cheese with dried fruit, quince paste, nuts & with lavoche & sesame matzos
Mixed leaf

From the Barbecue counter

Please come to our barbecue counter and select from the finest fish and seafood varieties the Oceans have to offer.
Choose your preferred marinade or ask our chefs for their recommendations.

Seafood selection

Fillet of local reef fish
BBQ split tiger prawns
Local Yellow fin tuna steak
Lobster
Squid

Choose your Marinades

Chermoula (Mixed herbs)
Zesty Lemon garlic oil
Spiced Indian yoghurt
Chilli, garlic & fresh herbs

Accompanying sauces:

Salsa Verde; Almond tarator; Aioli, Raita; Fresh tomato & herb salsa;
Cucumber, fennel & green chilli relish

Dessert

Fresh cut fruit selection
Selection of House made ice creams & sorbets – mango carpaccio ginger syrup
Mini cinnamon spiced doughnuts, poached rhubarb & vanilla ice cream

US\$ 135 per adult
US\$ 60 for Children 4-12, Under 3 complimentary
All prices are subject to 10% service charge & 6% GST