



In- Villa BBQ Private Dinner

THAI BBQ

Rm 850 nett per couple

Entrées

Grilled beef salad
Spicy roasted duck salad
Spicy seafood salad

Sauces

Lime and chilli
Mild peanut
Herb and dry chilli
Thai sweet chilli sauce

Barbecued Items

Spicy salmon fillet
Squid skewer
Catch of the day – Whole Local Fish
Lemongrass-marinated chicken thigh
Lamb chops with freshly-crushed peppercorn sauce
Rib eye steak

Accompaniments

Spicy nuts with Thai herbs
Steamed rice wrapped in banana leaves

Dessert

Coconut sticky rice with fresh Thai mango



In- Villa BBQ Private Dinner

ARABIC BBQ - A

Rm 850 nett per couple

Starters

Cold Mezze

Hummus, Mohammara, Fattoush salad

Hot Mezze

Pita bread, Spinach fatayer, Lamb kebbeh

Sauces

Spicy harrisa, tahini , garlic toum, hot sauce, tabasco, mint sauce

Barbecued Items

Lamb kofta

Beef kebab skewer

Catch of the day – fish fillet

Chicken kebab skewer

Spicy marinated king prawn

Accompaniments

Mixed grilled vegetables

Kabsa Rice

Desserts

Date cake

Om Ali pudding

Baklava



In- Villa BBQ Private Dinner

ARABIC BBQ - B

Rm 850 nett per couple

Cold Mezze

- Hummus – chick peas, tahini, olive oil
- Moutabel – chopped grilled eggplant, tahini, lemon juice garlic
- Tabouleh – arabic parsley, tomato, onion, lemon juice
- Muhamara – bread crumbs, walnut, bell pepper, sweet & spicy

Hot Mezze

- Meat kibbeh – bulgur lamb, fresh mint, romaine lettuce
- Spinach fatayer – fresh spinach, sumac powder, romaine lettuce
- Falafel with tahini sauce – chick peas, tahini, mix pickles

Classic Soup

- Lentils soup with lemon & croutons

Sauces

- Mint tomato, hot pepper, cucumber raita,
sweet mango chutney, tabasco

Barbecued Items

- Serve with Mandy Rice*
- Slipper lobsters, Shish taouk, Lamb kofta
- Catch of the day - fish fillet
- Lamb chops, Shish kebab

Desserts

- Om Ali - Egyptian bread pudding
- Mohallabiah - Arabic milk, starch pudding



In- Villa BBQ Private Dinner

IRANIAN BBQ

Rm 850 nett per couple

Cold Appetizers

Served with Pita Bread

Hummus - chick peas, tahini, olive oil

Shirazi salad - cucumber, tomato, onion, salt, black peper

Yogurt cucumber - cucumber, garlic, pepper, parsley

Hot Appetizers

Persian wings - chicken wings, garlic, fresh coriander, lemon juice

Meat kibbeh - bulgur lamb, fresh mint, romaine lettuce

Spinach fatayer - fresh spinach, sumac powder, romaine lettuce

Soup

Lentil soup with condiment

Sauces

Hot sauce, mint chutney, hot & sour, tabasco with lemon & lime wedges

Barbecued Items

Slipper lobsters, Yellowfin tuna kebab (fish)

Jojo kebab (chicken)

Lamb shashlik (lamb chop)

Beef kebab, Jumbo prawns

Desserts

Om Ali - egyptian bread pudding

Mohallabiah - arabic milk, starch pudding



In- Villa BBQ Private Dinner

INDIAN BBQ

Rm 850 nett per couple

Salads

Navaratna salad: mixed vegetables, dried fruit, yoghurt
Aloo chana chat: potato and chickpeas with chat masala
Tandoori gobi: marinated cauliflower with pepper, spices

Sauces

Mint chutney
Mango chutney
Garlic chutney

Barbecued Items

Barrah kebab
Murgh hariyali tikka
Samundari kebab
Meen mappas
Grilled fish with vanilla curry
Indian-spiced marinated lamb chops
Tender chicken flavoured with basil paste

Accompaniments

Naan, stuffed paratha, papadam, selection of pickle,
cucumber salad with raita, lime pickle

Desserts

Carrot halwa
Fruit skewers with mint
Gulab jamun



In- Villa BBQ Private Dinner

SEAFOOD BBQ

Rm 1080 nett per couple

Starters

Classic prawn cocktail salad
Mixed green salad
Tomato mozzarella salad
Tuna and salmon sashimi

Sauces

Barbecue, spicy seafood, lemon butter, Thai red curry sauce

Barbecued Items

Lobster
Marinated king prawn
Yellowfin tuna medallion
Catch of the day – Whole Local Fish
Spicy marinated squid
Scottish scallop

Accompaniments

Roasted garlic potato, sautéed mixed vegetables, lemon wedges,
butter rice

Desserts

Fruit Platter
Manjari chocolate raspberry tart and vanilla ice cream



In- Villa BBQ Private Dinner

LOBSTER BBQ

Rm 1080 nett per couple

Starters

Lobster and mango salad with chilli lime dressing
Mixed green salad with avocado, cherry tomatoes & pumpkin seeds
Caesar salad with seared lobster medallion

Sauces

Lemon butter, Garlic & herb butter, mushroom, teriyaki sauce

Barbecued Items

Grilled whole 400- 600 grams lobster, one per person
Marinated jumbo prawns
Catch of the day – fish fillet
Yellowfin tuna
Angus beef tenderloin

Accompaniments

Baked potato with sour cream & beef bacon
Buttered green vegetables, grilled corn

Desserts

Coconut crème brûlée
Fruit platter



In- Villa BBQ Private Dinner

PREMIUM BBQ

Rm 1080 nett per couple

Entrées

Grilled vegetable salad with basil pesto
Carpaccio of premium beef with garlic aioli, rocket, parmesan
Salmon caviar with blinis, horseradish cream

Sauces

Barbeque, pepper, béarnaise, saffron aioli, mango salsa,
black pepper, sweet chili sauce

Barbecued Items

Grilled chicken
Grilled Angus steak
Catch of the day – Whole Local Fish
Garlic and rosemary-marinated king prawns
Grilled whole 400- 600 grams lobster, one per person

Accompaniments

Marinated olives
Mixed grilled vegetables

Desserts

The Peach
Fruit Platter



In- Villa BBQ Private Dinner

LUXURY BBQ

Rm 1080 nett per couple

Salads

Half dozen oysters with vinaigrette, lemon wedges
Nicoise salad with poached king prawns
Sashimi of tuna with wasabi, soy, pickled ginger
King island brie cheese and Cameron Highlandstomato salad

Sauces

Barbecue, Béarnaise, Saffron aioli, tomato salsa, pepper corn sauce

Barbecued Items

Grilled whole 400- 600 grams lobster, one per person
Premium pan fried duck breast
Chicken breast
Angus striploin
Catch of the day – Whole Local Fish
Seared Japanese scallops

Accompaniments

Truffle mash potato
Selection of grilled bread with virgin olive oil and dips
Marinated olives, roasted vegetables

Dessert

Warm Chocolate Fondant served with vanilla ice cream
Fruit Platter



In- Villa BBQ Private Dinner

DO IT YOURSELF BBQ

Cook your own BBQ and test your skills with your loved ones

Rm 350 nett per person - minimum of 4 persons

Option to grill your meal by our Chef s at an additional charge of RM 120

Salads

Mixed green salad with olive and cherry tomato
Roasted duck salad with honey mustard dressing

Sauces

Lemon butter, barbecue, rosemary, cocktail, tomato salsa

Barbecued Items

Garlic and herb marinated tiger prawns
Cajun spiced chicken wings
Yellowfin tuna
Catch of the day – Fish Fillet
Jumbo chicken sausage and bell pepper skewer
Marinated beef tenderloin

Accompaniments

Grilled vegetables
Roast potatoes
Egg and garlic fried rice

Dessert

Fruit platter



In- Villa BBQ Private Dinner

VEGETARIAN BBQ

Rm 750 nett per couple

Starter

Vegetable Quesadilla

With herbs and cheddar cheese serve with salsa, sour cream and guacamole

Served on platters to share

Grilled polenta, fig and rocket salad with extra virgin olive oil and aged balsamic

Salad of couscous, pumpkin, dried apricots, sultanas and saffron-honey dressing

Stacks of buffalo mozzarella, home-grown basil and cherry tomatoes

Barbequed Items

Green asparagus cooked sous vide and finished on the char coal grill

Pumpkin ravioli on roasted baby carrots

Baked potato with rich sour cream, chopped spring onions and crisp garlic flakes

Portobello mushroom with fine herbs, Mediterranean vegetables and Raclette cheese

Assorted vegetables skewer of zucchini, onion, capsicum, mushroom and broccoli

Desserts

Smith

(Hazelnut Mousse, Green Apple Cream and Hazelnut Tacquoise)

Fruit Platter