



Manava

MAVÍ
BEACH RESTAURANT & BAR

New Year Menu
2023

CAVIAR STATION

Premium Sevruga Caviar 🌱

Asetra Caviar 🌱, Keta Caviar 🌱

Balsamic Caviar 🌱, Seaweed Caviar 🌱, Chili Caviar 🌱

Condiments: Buckwheat blinis (D, E, G), potato blinis 🌱, egg white, chopped shallots 🌱, sour cream (D), egg yolk, chives (E)

OYSTER BAR

Dibba No 2 (SH)

Dibba No 4 (SH)

Condiments: Shallot vinegar 🌱, lemon wedges 🌱, tabasco 🌱

CHILLED SEAFOOD BAR

Omani Lobster (SH)

Canadian Lobster (SH)

Alaskan King Crab (SH)

Black Mussels (SH)

Razor Clams (SH)

Langoustine (SH)

Tiger Prawns (SH)

Scallop (SH)

Condiments: Lemon wedges 🌱, sour cream (D, V), cocktail sauce (D, E), cocktail onion 🌱, horseradish sauce (D, V), cilantro citrus aioli (D, E), lemon roasted garlic aioli (D, E), tartar sauce (D, E)

WHOLE TUNA STATION WITH SUSHI, SASHIMI AND NIGIRI

California Roll (G) 🌱

Dynamite Roll (G) 🌱

Maki Roll (G, N) 🌱

Tuna, Salmon Sashimi (G) 🌱

Crab Nigiri (G, SH) 🌱

Shrimp Nigiri (G, SH) 🌱

Tuna Nigiri (G) 🌱

Salmon Nigiri (G) 🌱

Spicy Tuna (G) 🌱

Futo Maki (G, V)

Vegetable Tempura Maki (G, V)

Condiment: Soya sauce (S, V), wasabi 🌱, pickle ginger 🌱

POKE BOWLS

Tuna Tataki (S) 🌱, Salmon Tataki (S) 🌱, Takuwan 🌱, Carrots 🌱, Cucumber 🌱, Prawns (SH), Lettuce 🌱, Avocado 🌱, Omelette (E), Edamame 🌱, Pickled Ginger Sevruga Caviar 🌱, Caviar Keta 🌱, Yellow Tobiko 🌱, Seaweed (SE) 🌱, Balsamic Tobiko 🌱, Sriracha Maya, wasabi mayo

CHARCUTERIE MARKET

Spanish Lamb Chorizo

Cecina De Leon

Air Dried Beef

Beef Chorizo

Beef Speck

Beef Prosciutto Olives & Pepper

Beef Pastrami (D, G)

Dried Turkey Chorizo

Foie Gras & Figs Marble Terrine (N)

Turkey Ballotine, Chicken Farce, Pistachio (D, N)

Oven Roasted Chicken and Basil (D)

Condiments: Whole wheat bread (G), ginger breads (G), black pepper brioche (D, E, G), sour dough bread (G) 🌱, country bread (G), fruit bread (G), fig jam 🌱, apricot jam 🌱, berry jam 🌱, red wine vinegar poached pears, poached quince 🌱, fig chutney 🌱, dried figs 🌱

CURED SALMON AND FISH MARKET

Lemon, Squid Ink Marinated Salmon (SH) 🌱

Beetroot Cured Salmon 🌱

Lemon Dill Cured Salmon 🌱

Horseradish Orange Salmon 🌱

Whole Salmon Ballotine with Shrimp Mousse (SH) 🌱

Smoked Tuna Pastrami (G) 🌱

Smoked Salmon 🌱

Smoked Haddock 🌱

Dipping's: Pink tarama 🌱, tzatziki (D, V), chives cream cheese (D, V), tartare sauce (D, E), cocktail sauce (D, E), Buckwheat blinis (D, E, G), pumpernickel (D, G), brioche toast (D, E, G), grissini stick (G), lemon wedges 🌱, capers 🌱, horseradish sauce (D) 🌱, chopped dill 🌱, Pickled red onion 🌱, cornichon 🌱, dijon mustard (V), caper berry 🌱

ANTIPASTI

Mussels, Tomato & Red Pepper Coulis (SH)

Lemon & Chili Marinated Mixed Seafood with Chipotle Aioli (D, E, SH) 🌱

Smoked Turkey, Confit Duck, Onion Compote, Cheese Flakes, Dried Nuts (D, N),

Grilled Portobello, Chicken Garlic Aioli (D, E, G), Salmon Rillettes (D) 🌱,

Duck Rillettes (D), Stuffed Peppers Herbs Creamy Feta Cheese (D, V),

Eggplant, Ricotta, Walnuts and Mint, Spicy Tomato Vinaigrette (DN, V, D)

Condiments: Basil pesto (V, N, D), Sundried Tomato Pesto (V, D),

Olive Tapenade (V, D), Chili Tomato Chutney (VE), Spicy Mango Habanero (VE),

Papaya Habanero (VE)

COMPOSED SALADS

Grilled Baby Calamari & Blue Berry Tomato Salad (G, SH)
Snow peas, broccolini, arugula dressing

Apple, Kale & Turkey Salad with Roasted Almond (N)
Cranberry, orange vinaigrette, pepper confit

Grilled Endive, Egg Salad (D, E)
Shallots, gherkins, capers, pickled carrots

Spicy Soft-Shell Crab, Mango Salad (SE, SH) 🌱
Bok choy, broccoli, carrot, red cabbage

Orecchiette Pasta Salad, Poached Salmon (D, G, N) 🌱
Yellow beetroot, carrot, zucchini, pearl onion

Heirloom Tomato Burrata Salad with Grilled Pear (D, N, V)
Banana shallot, red radish, olive dust

Seafood Salad, Baby Gem, Cocktail Dressing (D, E, S, SH) 🌱
Snow peas, kenya beans, sprout

Canadian Lobster & Shrimp, Raspberry Vinaigrette (G, SH)
Spring onion, baby gem, peas, avocado, asparagus, tomato

Perigord Salad (G, N)
Smoked duck breast, cucumber, celery, cress, cranberry, walnut dressing

Wild Rice Chicken Salad, Cranberries (D, E)
Bell peppers, green peas cucumber, scallion, corn

Wild Mushroom, Quinoa, Herb Dressing (D, V)
Mushroom, radicchio, greek feta, herb dressing

Oriental Hummus (SE) 🌱
Tahini sauce, chickpeas

Baladi Salad (D, V)
Carrot, onion, cucumber, lettuce, capsicum, tomato

Arabic Cheese (D, V)
Halloumi cheese, baladi cheese, akawi cheese, shanklish cheese

Garden Crudites Basket 🌱
Heirloom carrots, pattypan squash, zucchini, red radishes, asparagus, cauliflower, celery, bell peppers, datterino tomato, romanesco, white radish, cucumber, white asparagus, beets

Dressings: Butternut squash 🌱, tomato curry 🌱, truffle 🌱, honey sesame ginger (S, SE, V), cocktail (D, E), Caesar (D, E) 🌱, herbs balsamic 🌱, orange miso (S, V), anchovies 🌱, olive tapenade 🌱, tahini garlic dip (D, SE)

Croutons: Garlic sour dough (D, G), mixed herbs (D, G), tomato pesto (D, G), olive tapenade (D, G), brioche (D, E, G)

Condiments: Scarmoza cheese (D), marinated Greek feta (D)



CHEESE COURTYARD

Brie (D), Pouligny St Pierre (D), Taleggio (D), Brilliant Savarin La Traditional (D), Tomme De Savoie (D), St Albay (D), Cheese Terrine (D, N), Tete De Moine (D), Pecorino Romano (D), Danish Blue (D), Manchego (D), Philadelphia Cheese (D), Fresh Goat (D), Gorgonzola (D), Smoked Scamorza (D), Provolone (D), Ricotta (D), Tetilla (D), Fontina (D), Boursin Garlic (D), Munster (D), Akawi (D), Baladi (D), Halloumi (D), Cooleeney (D), Double Gloucester Onion & Chive (D), Rutland Red (D), Stilton White & Apricot Sunburst (D), White Cheshire Croxton Manor (D), Charnwood (D), Smoked Log (D), Wensleydale & Cranberries (D), Havarti (D), Stilton with Mango & Ginger Carnival (D), Lancashire Croxton Manor (D), Edam (D), Emmental (D), Cheddar (D), Gouda (D), Munster (D), Reblochon (D)
Jams & Compotes 🌱: Fig compote, apricot jam, orange marmalade, quince jam
Breads & Cracker: Grissini stick (G), rye bread (G), pumpkin 🌱, multigrain (G, V, SE)
Nuts & Fruits 🌱: Golden raisins, walnuts (N), apricot, prunes, red grapes, grapes, macadamia (N), pecan (N), almonds (N), quince pate de fruit

SELECTION OF BREAD ROLLS & LOAF

French Baguette (G)
Quinoa Loaf (D, G)
Multicereal Loaf (G, SE)
Walnut bread (D, G, N)
Krafftkorn Loaf (D, G, N)
Buckwheat Sourdough Loaf (D, G)
Soft Rolls (D, E, G)
Zaatar Roll (D, G, S)
Hard Rolls (D, G)
Sundried Tomato Roll (D, G)
Pandesal (D, G)
Olive Roll (D, G)
Parmesan Grissini (D, G)
Lavash (D, G)

SOUP CORNER

Duck Consomme (E, G)
Duck bouillon, white onion, thyme, crispy garlic chips

Brown Butter Sunchoke Soup 🌱
Roasted sunchoke, onion, garlic, vegan cream, kale oil

LIVE STATION

Takoyaki (G, E, SH, S)
Bonito flakes, octopus, shrimps, chives, Japanese mayonnaise, teriyaki sauce, bulldog sauce, tobiko
Himalayan Momo 's Station
Mutton (G), Chicken (G), Vegetable (G, V)
Tomato chutney, onion green chili chutney, Coriander Chutney
Korean Fried Chicken (D, G)
Lettuce, kimchi, fired onion, Gochujang sauce
Pita Pocket (G)
Chicken (D), Lamb, Halloumi Cheese (D), Falafel (SE) 🌱
Arabic pickle 🌱, lettuce 🌱, julienne tomato 🌱, garlic sauce (E)
arabic bread (G), tahini sauce (SE), bewas salad 🌱

FROM THE GRILLED

Tiger Prawns (SH)
Chimichurri marinated, garlic-parsley prawns

Korean Grilled Octopus (SE)

Lobster Tail (SH)
Citrus infused grilled lobster

Lamb Ribs (D)

Shish Tawook (D)
Tandoori Chicken lollipops (D)
Beef Galbi (G, S)

Vegan Station 🌱

Chargrilled Leeks
Rajwadi Soy Chaap

Sausages & please advise to place country or not

Cumberland (G)
Boerewors (G)
Bratwurst (G)
Bockwurst (G)
BBQ Snags (G)
Beef & Chicken Frankfurters (G)
Condiments: Tahini sauce (SE, V), garlic sauce (E), tomato ketchup (V), bbq sauce (G, V), grain mustard (G), Dijon mustard (G), hotdog bun (G)

CARVING'S

Beef Wellington (D, E, G)
Tenderloin wrapped in puff pastry, mushroom duxelle & truffle
Condiments: Moral mushroom sauce (D, G), yorkshire pudding (D, E, G)
onion gravy (D, G)

Vegetable Wellington (V)

12 Hours Slow Cooked Beef Steamship (D, G)
Condiment: Spiced hassel back potato (V), roasted brussel sprouts (V), roasted pumpkin (V), yorkshire pudding (D, E, G) beef gravy (D, G)

Hoisin Glazed Baked Salmon (S, SE) 🌱
Condiments: Grilled mediterranean vegetables (V), salsa verde (V), saffron butter sauce (D)

Foie Gras Stuffed Turkey Breast (D, G)
Condiments:
Cranberry sauce (V), bread stuffing (D, E, G, N), giblet sauce (D, G), brussels sprout (D, V), braised red cabbage (V)

SMALL BITES

Vegetable Spring Roll (G, SE, S, V)
Vegetable Samosa (G, N, V)
Turkey Empanadas (D, G)
Falafel (SE, V)
Vegetable Tempura (G, V)
Prawn Tempura (G, SH)
Fried Calamari (G, SH)
Condiments: Sweet chili sauce (V), mint chutney (D, V), tartar sauce (E), tahini sauce (SE, V), tomato ketchup (V)



MAIN COURSES

24 Hours Slow Cooked Short Ribs, Truffle Jus (D, G)
Parsnip and celeriac

Pan Seared Almond Crusted Snapper, Red Bell Pepper Collie (D, N) 🌱
Shallot confit and fennel

Duck Leg Confit, Spiced Orange Sauce (D, G)
Sour savoy cabbage, dehydrated orange

Beef Lasagne (D, G)
Dried candid tomato

Herb Ratte Potato 🌱
Chives, garlic confit

Grilled Jambo Asparagus 🌱
Confit bell pepper, salsa verdi sauce

Mutton Korma (D, N)
Saffron, cashewnut yoghurt gravy

Chicken Rogan Josh
Onion, tomato, Indian spices

Nizami Nandi (D, N, V)
Spinach paneer, corn, cauliflower

Chicken Mandi (N)
Arabic spiced basmati rice, bel-pepper, sultana

Syrian Eggplant Moussaka 🌱
Eggplant, cumin potato, chickpeas, tomato mint leaves

Pan Roasted Sweet Potato Casserole 🌱
Chipotle lime dip

Vegetable Tian (D, V)
Zucchini, tomato and eggplant

KIDS' CORNER

Nachos Corner (G)
Buttered Corn (V)
Mozzarella Stick (D, E, G)
Crumbed Chicken (E, G)
Mini Pizza (D, G)
Mac & Cheese (D, G, V)
Honey Glazed Carrot (V)
Caramel Popcorn (D, V)

KIDS' DESSERT

Chocolate Cup Cake (D, E, G, N)
Vanilla Cup Cake (D, E, G, N)
Assorted Candies & no legend?
Festive Cookies (D, E, G, N)
Macaron Tower (D, E, G, N)
Donuts (D, E, G, N)

DESSERT

WHOLE CAKES

Chocolate Marquise (D, E, G, N)
Peanut Caramel Cake (D, E, G, N)
Tropical Fruit Cake (G, N)
Chocolate Yule Log (D, E, G, N)

VERRINES

Dulce Pannacotta (D, G, N)
Lemon Posset (D)
Chocolate Namelaka (D, N)
Berry Trifle (D, G, E)

PORTION CAKES

Tiramisu Cups (D, G, E)
Carrot Walnut Cake (D, G, E, N)
New York Cheesecake (D, G, E)
Sea Salt Caramel Choux (D, G, E, N)
Chocolate Ganache Tart (G, N)
Mojito Cups (D, G, E, N)
Chocolate Yuzu Oysters (D, G, E, N)
Mont Blanc (D, G, E, N)
Crunchy Coffee Opera (D, G, E, N)
Motichoor Ladoo (D, N)
Milk Cake (D, N)

Panettone (D, G, E, N)
Stolen Bread (D, G, E, N)
Mince Pie (D, G, E, N)
Assorted Baklava (D, G, N)
Shobiyat Pista Roll (D, G, N)
Turkish Medea (D, N, G)
Turkish Delight (D, E)
Coconut Namoura (D, G, N)
Aish Bulbul (D, G, N)

HOT DESSERTS

Steamed Chocolate Pudding (D, E, G, N)
Apple Crumble with Vanilla Sauce (D, G, E, N)

FRESH TROPICAL FRUITS 🌱

Yellow Dragon, Red Dragon, Watermelon, Kiwi, Pineapple, Rock Melon,
Honey Dew, Rambutan, Mangosteen, Cherry

CHOCOLATE FOUNTAIN

Brownies (D, G, E, N)
Marshmallow 🌱
Financier (D, G, E, N)
Pineapple 🌱
Strawberry 🌱

MACARON TOWER (D, G, E, N)
MOCHI ICE CREAM (D, G)

ASSORTED ICE CREAM

Vanilla (D, E, N)
Chocolate (D, E, N)
Strawberry (D, E, N)
Cookies & Cream (D, E, G, N)
Pineapple 🌱, Strawberry 🌱

